

Starters

Flemish Onion Soup with "Oud Brugge" Cheese and Beer "Brugse Zot" € 7.75

Tomato Cream Soup with small Meat Balls € 7.50

Fish Soup with "Rouille" (Spicy Garlic Sauce) and Garlic Bread € 10.50

Trappist Cheese Croquettes € 11.95

"Seabruges" Shrimp Croquettes with fried Parsley € 14.95

Beef Carpaccio with Balsamico Vinegar and Parmesan Cheese shreds € 16.95

Fried Scampi's with Garlic Butter € 14.95

Fresh Salad with a Goatcheese with spiced Bread, Bacon and a Raspberry Vinaigrette € 11.95/ € 16.95

Smoked Duck Breast served with a Honey Dressing € 13.75

Grilled Shrimps with Garlic Butter € 14.95

Main Courses

Flemish Carbonades prepared with "Gulden Draak" Beer, served with Applesauce Sliced Chicken with Mushrooms, Silver Onions and Bacon with "Flemish Old Brown" Beer € 18.50 ½ Chicken with Salad and fresh Fries € 16.95 Rabbit with Prunes prepared with our Housebeer "Gambrivinus" served with fried Potatoe Croquettes € 19.95 Fish Stew with Salmon, Sole filets, North Sea Shrimps and Beer "Brugse zot" Filets of Sole with Tartar Sauce and fresh Fries Irish 'Rib-eye' with Garlic Butter and French Fries € 24.95 Grilled T-Bone Steak with an Assortiment of fresh Vegetables, Sauce by Choice (2 pers) € 51.90 Steak Tartare of Beef with French Fries € 20.95 Grilled Steak "Natural way" Grilled Steak "Cambrinus" (spicy Tomato Sauce) / Mushrooms / 3 Peppers € 22.50 Fresh Béarnaise Sauce € 23.50

Desserts

Crème Brûlée - 'Ename dubbel' € 7.95 Dame Blanche – Hot Chocolat Sauce € 7.95 Tiramisu € 7.95 Irish Coffee € 8.00

Every day from Monday till Friday we have a Lunchmenu from 12h00 till 15h00



Menu of the Brewers £ 29.95

Trappist Cheese Croquettes

Flemish Carbonades prepared with "Gulden Draak" Beer, served with Applesauce

Crème Brûlée perfumed with the dark Abbey Beer of Ename

Oven roasted Scallops with Duxelle Cream Sauce

Filets of sole, tartaresauce salad and frites

Dame Blanche - Hot Chocolat Sauce



Suggestions

Hot Dog "Cambrinus" € 10.50

Oven roasted Scallops with Duxelle Cream Sauce € 14.95

Salad with fried Camembert € 13.95

Green Pea Soup with smoked Sausage € 7.95

Marrow Pipe with Crumble of Shallots and Sea Salt € 13.95

Scallops with black Pudding, Endives and Parsnip Puree € 16.95

Sauerkraut "Blanche de Namur" with Bacon, Casselerrib and smoked Sausage € 17.95 Flemish Hotpot with Casselerrib, Farmer's Sausage and Smoked Sausage € 17.95

Lamb Chops with green Beans and "Barbar Winterbok" Sauce € 24.95

Lamb Stew served with Trappist Beer, Winter Vegetables

and Potato Gratin € 23.50

Smoked Ham Knuckle with Mustard Sauce and fresh Fries € 19.95
Scallops with black Pudding, Endives and Parsnip Puree € 22.95

Chocolat Moelleux € 9.50 Crepe Suzette € 9.50



Small Snacks

Small "Cambrinus" waiting Dish. (Assortment of 4 Welcome-Teasers) € 8.95

Assortment of Hot Snacks € 10.00

Assortment of Cold Snacks € 9.50

(Beer Cheese, Farm Ham, Meatloaf and Southern Bacon)

Portion of Beercheese or Farm ham or Meatloaf or Southern Bacon € 4.00

Garlic Bread with Southern Bacon and dried Tomato € 7.95

Warm Toast with Ham and Trappist Cheese € 8.95

Warm toast with Ham, Trappist Cheese and a fried Egg € 9.50

Homemade Bread made with our Housebeer Gambrivinus with Beer Cheese or Smoked Ham from the Farm \emptyset 9.50 (Suppl. Fries + \emptyset 3.00)

Omelet with three Cheeses € 10.50 Omelet Nature € 9.95

Salads

Salad of the Gardener (vegetarian) € 8.95 Fresh Salad with Goat Cheese, covered with Bacon and served with a Raspberry Vinaigrette € 16.95 Smoked Duck breast served with a Honey Dressing € 13.95 Exotic Salad with Chicken Fillet, Pineapple and Curry € 17.95

Pasta

Spaghetti Bolognaise € 10.95

Three Cheeses and Ham Tagliatelli € 14.95

Tagliatelle with Scampi, Tomato Cubes and a light Curry Sauce € 19.95

Homemade Lasagne Bolognaise € 12.95

Canneloni with Spinach, minced Meat and creamy Boursin Cheese € 13.95

Vegetarian ------

Salad of the Gardener € 8.95 Vegetarian Tagliatelli € 12.95 Eggplant Cannelloni with Ricotta € 16.95