

### *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 € 9.50  
(Suppl. Fries + € 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*

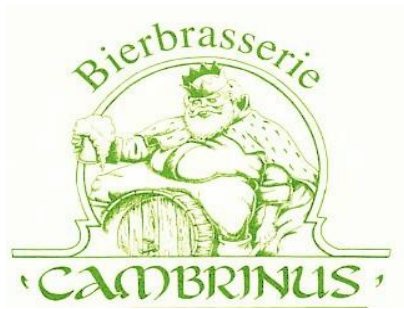
### *Pasta*

- Spaghetti Bolognese € 10.95*  
*Three Cheeses and Ham Tagliatelli € 14.95*  
*Tagliatelle with Scampi, Tomato Cubes and a light Curry Sauce € 19.95*  
*Homemade Lasagne Bolognese € 12.95*  
*Cannelloni 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*

*If you need more information about Allergenes, please ask us !*



## Suggestions

*Hot Dog "Cambrinus" € 10.50*

*Pumpkin Soup with smoked Duck € 7.95*

*Game Paté with Onion Jam € 16.95*

*Frog Legs in Garlic Butter € 16.95*

*Marinated Salmon with Beetroot and Coriander € 15.95*

*Scallops with black Pudding, Endives and Pumpkin Puree € 16.95*

*Meatballs 'Liège' (brown Sauce with Sirop from Liège), green Beans,*

*Mushrooms and mashed Potatoes € 17.95*

*Pheasant in a creamy Sauce and Game Garnish € 29.95*

*Vegetable and Potato Mash with white Pudding (Sausage) € 17.95*

*Scallops with black Pudding, Endives and Pumpkin Puree € 22.95*

*Coupe Brésilienne € 8.50*

*Apple Pie € 6.95*

*Chocolat Dessert "Chefs Mood" € 6.95*

*If you need more information about Allergenes, please ask us !*



## 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*  
*"Seabruiges" 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

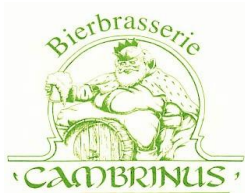
- Flemish Carbonades prepared with "Gulden Draak" Beer, served with Applesauce € 18.95*  
*Sliced Chicken with Mushrooms, Silver Onions and Bacon with "Flemish Old Brown" Beer € 18.50*  
*½ Chicken with Salad and fresh Fries € 16.95*  
*Rabbit with Prunes prepared with our Housebeer "Gambrivinus" served with fried Potatoe Croquettes € 20.95*  
*Fish Stew with Salmon, Sole filets, North Sea Shrimps and Beer "Brugse zot" € 19.95*  
*Filets of Sole with Tartar Sauce and fresh Fries € 22.95*  
*Irish 'Rib-eye' with Garlic Butter and French Fries € 24.95*  
*Grilled T-Bone Steak with an Assortment of fresh Vegetables, Sauce by Choice (2 pers) € 51.90*  
*Steak Tartare of Beef with French Fries € 20.95*  
*Grilled Steak "Natural way" € 20.00*  
*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*

*If you need more information about Allergenes, please ask us !*



*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*

*Menu Cambrinus*

€ 34.95

*Marinated salmon, beetroot and coriander*



*Filets of sole, tartaresauce salad and frites*



*Chocolate Dessert "Chef's Mood"*