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# MENU

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**TO SERVE YOU EVEN BETTER, WE LIMIT THE CHOICE PER GROUP TO A MAXIMUM OF 6 DISHES.**

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Dear Customer,

We handle your dietary requirement and food allergies with great care. We would like to mention that:

- Due to our traditional production method, cross-contamination of allergens can NEVER be 100% excluded.
- The composition of our products can change.

If you have further questions about the allergens in our dishes, do not hesitate to ask the service staff for more information.

Thanks in advance.

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MONDAY: ..... 10:00AM - 11:00PM  
TUESDAY & WEDNESDAY: ...C L O S E D  
THURSDAY: ..... 10:00AM - 12:00PM  
FRIDAY: ..... 11:15AM - 12:00PM  
SATURDAY: ..... 10:00AM - 12:00PM  
SUNDAY: ..... 11:15AM - 11:00PM



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# LIQUORS



## APERITIFS

Cava brut ( 15 cl ).....	€ 4.50
Bottle of Cava brut ( 75cl ) .....	€ 22.50
Kirr royal, Cava ( 15 cl ) .....	€ 4.50
Kirr royal, sparkling wine ( 15 cl ) .....	€ 3.90
Postage red / white ( 10cl ).....	€ 3.50
Sherry medium / dry ( 10cl ).....	€ 3.50
Martini red / white ( 10cl ).....	€ 3.70
Pineau des charentes ( 13cl ).....	€ 4.50

Ricard ( 5cl ) + Chaudfontaine .....	€ 4.50
Campari ( 10cl ) .....	€ 5.00
Amaretto Sour ( 10cl ) .....	€ 5.20

### ALCOHOL-FREE

Appeltiser (27.5cl) .....	€ 3.50
Crodino ( 20cl ) (pure mineral water with fine herbs and dried fruits, sparkling & bittersweet)	€ 4.90
Crodino Rosso ( 20cl ) <b>NEW</b> .....	€ 4.90
(with blood orange that provides a summer freshness)	

## WHISKEY & COGNAC

J&B ( 7cl ).....	€ 5.00
Johnny Walker " red label " ( 7cl ) .....	€ 5.00
Jack Daniels ( 7cl ) .....	€ 6.00

Johnny Walker " Black label " ( 7cl )....	€ 6.50
Dimple whiskey ( 7cl ).....	€ 7.00
Cognac Courvoisier ( 6 cl ) .....	€ 5.50
Cognac Martell ( 6 cl ) .....	€ 5.70
Calvados Boulard ( 6 cl ) .....	€ 4.50

## LIQUORS

Jägermeister ( 5cl ) .....	€ 3.00
Gin extra smees ( 5cl ) .....	€ 3.00
Limoncello ( 5cl ) .....	€ 3.00
Grappa ( 5cl ) .....	€ 4.00
Sambucca with ice ( 6cl ).....	€ 4.50
Cointreau ( 6 cl ) .....	€ 4.50

Amaro Averna ( 7cl ) .....	€ 4.50
Bailey's ( 7cl ).....	€ 4.50
Amaretto Di Saronno ( 7cl ).....	€ 4.50
Grand marnier ( 7cl ).....	€ 5.00

### SCHNAPS

Tyrollean Williams Schnaps ( 5cl ).....	€ 3.00
Tyrollean Marillenschnaps ( 5cl ).....	€ 3.00

## LONG DRINKS

Passoa ( 7cl )* .....	€ 4.00
Safari ( 7cl )* .....	€ 4.00

Bacardi ( 7cl )* .....	€ 4.50
Wodka Red ( 7cl ) + Red Bull .....	€ 6.70

\* + soft drink supplement

## GIN

Duchess Gin & Tonic - alcohol-free 0%	€ 5.50
Gordon's Gin Citrus & Fresh ( 6cl ) .....	€ 5.20
Gordon's premium Pink Sweet & Citrus ..	€ 5.80
Gordon's Sloe Gin Citrus & fresh ( 6cl )...	€ 6.00
Gordon's Crisp Cucumber Sweet & smooth	€ 6.00

BULLDOG Gin Spicy & powerful ( 6cl ) .....	€ 6.00
Gin Buss N°509 ( 6cl )	
- Pink Grapefruit Sweet & smooth .....	€ 6.70
- Raspberry Sweet & smooth .....	€ 6.70
- Elderflower Floral & colorful .....	€ 7.00
Gin S72 (Stefan Everts) sweet & floral .....	€ 7.90

**Special tonics:** ..... € 3.00

Goldberg Tonic water; *The subtle sweetness develops into a surprisingly bitter, ripe aftertaste through a delicate nuance of fresh lemon.*

Goldberg Japanese Yuzu Tonic; *This tonic impresses with its finely balanced interaction between exotic fruit and complex bitterness.*

Goldberg Indian Hibiscus Tonic; *This tonic has an enchanting floral tone and strong fruit nuances.*

# COCKTAILS

## — OUR DELICIOUS COCKTAILS —

### SANGRIA € 4,90

Red wine infused with fruits

### AMARETTO SOUR € 5,20

Amaretto Disaronno with the scent and freshness of freshly squeezed lemons

### MARTINI BELLINI € 5,30

Sparkling cocktail based on white peaches

### APEROL SPRITZ € 5,80

Aperitif based on sour orange, gentian, rhubarb & cinchona

### COCKTAIL VAN HET HUIS € 6,00

Elderflower syrup, cava, soda water, mint & lime

### LIMONCELLO TONICA € 7,00

Limoncello, tonic & lemon juice

### SEX ON THE BEACH € 7,50

Vodka, fruit juice, peach liqueur, cranberry juice

### COSMOPOLITAN € 7,50

Triple sec, Vodka, lime juice, cranberry juice



# BEERS



## BEER ON TAP

Cristal Alken ( 25cl ) 5% .....	€ 2.10
Cristal Alken ( 50cl ) 5% .....	€ 4.00
Weißbier Benediktiner ( 30cl ) 5.4% ...	€ 3.30
Weißbier Benediktiner ( 50cl ) 5.4% ...	€ 5.00
Grimbergen double ( 33cl ) 6.5% .....	€ 3.70
Grimbergen blond ( 33cl ) 6.7 % .....	€ 3.70
La Chouffe ( 33cl ) 8%.....	€ 4.00
Triple D'anvers ( 33 cl ) 8% .....	€ 4.00
Liefmans Kriek ( 25 cl ) 3.8 % .....	€ 3.00

## TRAPPIST BEERS

La Trappe White Trappist 5.5% .....	€ 3.70
Orval 6.2% .....	€ 4.30
La Trappe Blond 6.5% .....	€ 4.00
La Trappe Double 7% .....	€ 4.00
Westmalle Double 7% .....	€ 4.00
Achel Blond 8% .....	€ 4.30
La Trappe Tripel 8% .....	€ 4.00
Chimay Blue 9% .....	€ 4.30
Westmalle Tripel 9.5% .....	€ 4.00
La Trappe Quadrupel 10% .....	€ 4.30
Rochefort 10   11.3% .....	€ 4.90

## BOTTLED BEERS

Mort subite gueuze 4.5%.....	€ 2.90
Gueuze OP STOP ( 37,5cl ) 4.5% .....	€ 4.50
Brugs white beer 4.8%.....	€ 2.50
Vedett 5.2%.....	€ 3.00
Rodenbach 5.2%.....	€ 2.50
Palm 5.4% .....	€ 2.50
Ops-Ale 5.5%.....	€ 2.30
Desperados 5.9%.....	€ 4.00
Paljas blond 6% .....	€ 3.70
Rodenbach Grand Cru 6%.....	€ 3.70
Kasteel rouge 8%.....	€ 4.00
Carmelite 8.4%.....	€ 4.00
Kwak Pauwels 8.4%.....	€ 4.00
Duvel 8.5%.....	€ 3.70
Cornet " Oaked " 8.5%.....	€ 4.00
Hapkin 8.5% .....	€ 4.00
Bruges Tripel 8.7%.....	€ 4.00
Cuvée du Chateau 11%.....	€ 4.30



## FRUIT BEERS

Kriek Lambic 4% .....	€ 2.80
Bosbier 4.5% .....	€ 2.50

## LOW ALCOHOL PERCENTAGE

Bittburger 0% ( 33cl ).....	€ 2.90
Leffe 0.0 % ( 33 cl ) .....	€ 3.50
Palm NA 0.25% .....	€ 2.50
Tafelbier 1.35% .....	€ 2.10
Maes Radler 2%.....	€ 2.50

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# THEE

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## **ENGLISH BREAKFAST BLACK TEA**

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A balanced blend of Assam and Ceylon tea, which complement each other perfectly. Robust tea with a rich aroma, a deep amber color and a daring mouthfeel.

## **EARL GREY BLACK TEA**

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Black Ceylon tea from Sri Lanka with bergamot, for a smooth cup of tea with fresh and fruity cit-rus notes and a floral aroma. The marigold and cornflower petals form a beautiful contrast and create a sublime blend.

## **BLACK TEA WITH RED FRUITS**

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The black tea from Kenya forms the basis of this recipe, which comes to life thanks to a delicious blend of strawberry, raspberry, currant and blackberry. The hibiscus, eglantier and mulberry blossoms ensure a nice balance of this aromatic and tasteful combination.

## **CHAMOMILE BLEND**

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Chamomile flowers that have been gently stalked during picking. In this way, the volatile aromatic oils are maximally preserved and your cup of tea has a unique taste.

## **GUNPOWDER GREEN TEA**

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This Indonesian tea is named after the shape of the leaves - rolled up into small balls. When pulled, they unfold into long, lush leaves. Gunpowder tea has a slightly smoky, yet soft and re-freshing taste.

## **GREEN TEA WITH JASMINE**

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Long green tea leaves from China, delicately perfumed with real jasmine blossom. The jasmine gives this powerful tea its characteristic floral, soft taste.

## **PEPPERMINT BLEND**

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The finest essential peppermint oil with powerful notes of menthol, which gives the unique taste of this blend a pleasant freshness.

## **REFRESHING LEMON**

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This mild black tea with beautiful lemon peel is balanced and has a refreshing lemon flavor.

## **ROSEHIP**

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This colorful infusion combines the flavors of rosehip and hibiscus, for a unique sour and fruity twist.

## **JUICY FOREST FRUITS**

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The balanced mild black tea has a fruity taste and sweet aroma of strawberry, raspberry, cur-rant and cherry.

## **GINGER WITH ORANGE BLOSSOM**

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Pure Leaf Ginger Orange blossom has the taste of spicy ginger combined with delicate orange blossom for a special tea moment. The tea also contains high quality ingredients, ground into coarse pieces that provide a taste of spicy ginger with a light aftertaste of flowers.



# DRINKS MENU



## WATER

Chaudfontaine still ( 25 cl ) .....	€ 2.20
Chaudfontaine sparkling ( 25 cl ) .....	€ 2.20
Chaudfontaine ( ½ L ) .....	€ 4.20
Chaudfontaine ( 1 L ) .....	€ 7.80

## SOFT DRINKS

Coca-Cola / light / zero .....	€ 2.20
Fanta / Sprite .....	€ 2.20
Cécemel .....	€ 2.20
Minute maid orange / apple .....	€ 2.30
Minute maid ace / apple-cherry .....	€ 2.30
Fuze Tea sparkling .....	€ 2.30
Fuze Tea Peach .....	€ 2.30
Fristi .....	€ 2.40
Tonic nordic mist .....	€ 2.50
Agrum nordic mist .....	€ 2.50
Tonisteiner lemon / orange .....	€ 2.50
Tonisteiner Naranja .....	€ 2.50
Gini .....	€ 2.50
Almdudler .....	€ 2.50
Aquarius orange ( 33cl ) .....	€ 2.70
Appeltiser ( 27,5cl ) .....	€ 3.50
Red Bull .....	€ 3.50
Aquarium ¾ L .....	€ 6.00
( fruit juice, tonic, agrum & grenadine )	
MOJITO alcohol-free .....	€ 3.70

## TEA SEE OTHER SIDE

Tea .....	€ 2.20
English Breakfast / Earl Grey / Black tea with red fruits / Black tea with hints of vanilla / Chamo-mile blend / Gunpowder / Green tea jasmine / Peppermint blend / Refreshing lemon / Rosehip / Juicy Forest Fruits / Ginger	
Honey supplement .....	€ 0.50

## HOT DRINKS

Coffee .....	€ 2.20
Decaf coffee .....	€ 2.20
Espresso ( 4 cl ) .....	€ 2.20
Latté coffee .....	€ 2.60
Cappuccino whipped cream .....	€ 2.60
Cappuccino milk foam .....	€ 2.60
Latté machiatto .....	€ 2.60
Latté machiatto caramel / hazelnut / speculoos .....	€ 2.90
Coffee Oud Oteren ( eggnog, coffee & whipped cream ) .....	€ 3.30
Hasseltse coffee ( 7cl + whipped cream ) .....	€ 4.50
Chouffe coffee ( 7cl + whipped cream ) .....	€ 4.70
Irish coffee .....	€ 5.90
( 5cl Whiskey + whipped cream )	
Italian coffee .....	€ 5.90
( 5cl Amaretto + whipped cream )	
Baileys coffee .....	€ 5.90
( 5cl Baileys + whipped cream )	
Hot chocolate .....	€ 2.40
Hot chocolate whipped cream .....	€ 2.80
Irish kisses .....	€ 5.90
( hot chocolate + 5cl Baileys + whipped cream )	
Amour intense .....	€ 5.90
( hot chocolate + 5cl Cointreau + whipped cream )	
Hot italiano .....	€ 5.90
( hot chocolate + 5cl Amaretto + whipped cream )	
Rhumba caliente .....	€ 5.90
( hot chocolate + 5cl Rum + whipped cream )	
ICE COFFEE .....	€ 6.00



# SHAKE-TIME



## — OUR DELICIOUS MILKSHAKES 50 CL —

(AVAILABLE UNTIL 9:30 PM)

*vanilla: € 5.50*

*strawberry - chocolate - banana: € 6.00*



## — DELICIOUS FRESH COCKTAILS —

**MOJITO** ALCOHOL-FREE

€ 3,70

**STRONGBOW APPLE CIDER**

€ 5,00

- ELDERFLOWER
- RED BERRIES
- GOLD APPLE

**DUCHESS GIN & TONIC** ALCOHOL-FREE

€ 5,50



# HOUSE WINES

## WHITE

### SAUVIGNON BLANC - POMEROLS

France, Vin de Pays d'Oc

100% Sauvignon Blanc

A white wine that contains the fresh green tones of a Granny Smith apple, which characterizes this wine by its special fruit flavor. The ideal wine for someone who wants to enjoy a fresh, fruity and dry wine. This fresh white wine pairs wonderfully with all our mussel dishes.

## WHITE SWEET

### MUSCAT MOELLEUX - ARNAUD DE VILLENEUVE

France, Languedoc-Roussillon

100% Muscat

This wine with its beautiful golden color and green appearance, has a typical muscat aroma of orange blossom, rose scent and May bells. It is very surprising on the palate, with a sweet aroma but still dry with a little bitterness in the aftertaste.

## ROSÉ

### ROSATO - MONTELVINI

Italy, Veneto IGP Pays d'Oc

Blend of Merlot & Prosecco

This rosé has a beautiful, radiant rosé color. The aroma is very delicate and floral. When drinking this glass of red and black fruit, you'll imagine yourself in Southern Europe.

## RED

### MERLOT - DOMAINE PREIGNES LE VIEUX

France, Languedoc-Roussillon IGP Pays d'Oc

100% Merlot

Fresh, light-colored wine with an aroma of red fruits combined with a hint of laurel. With its round full taste, this wine pairs perfectly with grilled dishes and various cheeses.

	GLASS	BOTTLE
WHITE .....	€ 3.70 .....	€ 18.00
SWEET .....	€ 3.70 .....	€ 18.00
ROSÉ .....	€ 3.70 .....	€ 18.00
RED .....	€ 3.70 .....	€ 18.00





# WHITE WINES



## FRANCE LES PRUNELLES DE MONTBLANC BLANC

€ 21.00 / BOTTLE

**Region:** Languedoc - Roussillon

**Grape variety:** Roussanne, Clairette, Viognier

The nose has a floral aroma with a hint of exotic fruits, followed by white fruits with a hint of guimauve in the mouth. This wine is a true delight with a very lively and fruity aroma. This wine is a real passe-partout. Delicious as an aperitif but also in combination with white meat, Asian dishes and (grilled) fish.



## ITALY CANTELE CHARDONNAY

€ 23.00 / BOTTLE

**Region:** Puglia

**Grape variety:** Chardonnay

Golden yellow color with green nuances. Rich nose with fresh citrus fruits, lime, grape fruit, but also orange. When the wine is a little older, the taste becomes even fuller with white flowers, chamomile and riper fruit. A medium-full wine due to the southern influence of Puglia.



## SPAIN LOPEZ DE HARO RIOJA BLANCO BARRICA

€ 23.50 / BOTTLE

**Region:** Rioja

**Grape variety:** Viura

Two months of aging in wooden barrels. A complex, straw-yellow wine. A nose of ripe fruit, with striking notes of dates and banana in combination with the nuances of wood. Fresh and meaty on the palate, ending with a long, balanced and pleasant aftertaste. Delicious in combination with poultry, salmon and spicy dishes.



## FRANCE CHÂTEAU TOUR DE MIRAMBEAU ENTRE 2 MERS BLANC

€ 24.00 / BOTTLE

**Region:** Bordeaux

**Grape variety:** Muscadelle, Sauvignon Blanc, Sémillon

This golden-yellow colored wine has pure, dusty aromas of tropical fruits, citrus and green apple. But also those of fresh flowers, herbs (mint) and a satiny, almost creamy structure. Its juicy liveli-ness and fraîcheur enrich the aftertaste. Unlimited use as an aperitif or accompanying bottle with salads, asparagus, (smoked) fish and shellfish. The ideal combination with mussels.



## ITALY CANTINA ZACCAGNINI TREBBIANO D' ABRUZZO

€ 25.00 / BOTTLE

**Region:** Abruzzo

**Grape variety:** Trebbiano

The Trebbiano has a straw yellow color and an intriguing bouquet of apricots, white plums, flow-ers, spices and some earthy tones. It has a full flavor at first, followed by a compact structure, a rich taste and a powerful aftertaste. This wine pairs perfectly with fish, poultry and meat.



*All our wines are recommended by [www.baetenwinastore.be](http://www.baetenwinastore.be)*

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# RED WINES



## FRANCE DOMAINE DE LA PIGEADE BEAUMES DE VENISE ROUGE € 26.50 / BOTTLE

**Region:** Côtes Du Rhône

**Grape variety:** Grenache, Syrah

An intense bouquet of red and black fruits, garrigue and other herbs. Extremely fruity and spicy aromas in the mouth. The aftertaste is warm with a nice fraîcheur and silky soft tannins.



## SPAIN MATSU EL PICARO € 25.00 / BOTTLE

**Region:** Toro

**Grape variety:** Tempranillo

El Pícaro is a young, red wine that was made biodynamically with absolute respect for nature. The selected vineyards are 90 years old. Like the person on the bottle, this wine is young, strong and brave. It has an aroma of black fruits, such as blackberries and notes of red fruit and minerals. It is a fresh, complex wine with a pleasant, long finish. This wine is delicious with veal, pigeon, red meat and spicy food.



## ITALY PALAGETTO CHIANTI COLLI SENESI € 23.50 / BOTTLE

**Region:** Tuscany

**Grape variety:** Sangiovese, Canaiolo, Colorino, Merlot

Maturation in oak barrels. An intense ruby red color with a fresh, fruity and round aroma. This wine is delicious with various meats and cheeses, but of course comes into its own with a typical Italian dish.



## FRANCE LES PRUNELLES DE MONTBLANC ROUGE € 21.00 / BOTTLE

**Region:** Languedoc - Roussillon

**Grape variety:** Grenache, Syrah, Mourvèdre

A deep red wine with violet accents. On the nose we have a spicy aroma of herbs with a roasted accent followed by a round, greasy taste in the mouth where the aroma of berries comes forward, together with aroma of licorice. Delicious in combination with game.



## ITALY CANTINA ZACCAGNINI MONTEPULCIANO D' ABRUZZO € 25.00 / BOTTLE

**Region:** Abruzzo

**Grape variety:** Montepulciano

Matured for 6 months in Slovenian oak barrels. A beautiful bouquet of ripe black currants, flowers, tobacco, tar, liqueur and smoke. A complex wine. Ideal for meat preparations and with strong or mature cheeses.



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# ROSÉ WINES



## FRANCE DOMAINE PREIGNES LE VIEUX PARADIS ROSÉ

€ 22.50 / BOTTLE

**Region:** Languedoc - Roussillon

**Grape variety:** Grenache

Top rosé! This wine is called "Paradise"; "Le Paradis". And there is nothing exaggerated about that. Dressed in a beautiful salmon-pink jacket, this rosé is a true promise; what an elegance and class. Crispy fresh with an amazing finesse.

Smooth and creamy at the same time. And it has a fruitiness that is unmistakably reminiscent of cherries and blackberries. That's how you want a rosé to be. We brought a box from France and let our friends taste it; completely in love! The first reactions are overwhelming. It is rightly in a special bottle with a modern glass closure. So also wonderful to see or give as a present. This Provence-colored Rosé is 100% made from the versatile Grenache grape.



## FRANCE CHÂTEAU DE BERNE EMOTION ROSÉ

€ 25.00 / BOTTLE

**Region:** Provence

**Grape variety:** Grenache, Cinsault, Syrah

Very light rose-colored wine with an apricot shade. An elegant and lush nose with floral notes and hints of peach and apricot. Round, fruity and elegant in the mouth. A true delicacy in the mouth. Drink this rosé as an aperitif. It also fits perfectly with various salads and light fish and meat dishes.



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# DELICACIES



## PANCAKES

NOT available after 5:00 PM

white / brown sugar .....	€ 4.80
syrup / jam / nutella .....	€ 4.80
warm cherries .....	€ 6.90
ice cream & chocolate sauce .....	€ 7.50
apple strips .....	€ 7.50
Buckwheat cake <i>with syrup &amp; rye bread</i> .....	€ 6.70
Buckwheat cake <i>with bacon, syrup &amp; rye bread</i> .....	€ 7.70
1 scoop of ice cream .....	+€ 2.00
Whipped cream .....	+€ 0.60

## BRUSSELS WAFFLES

Available every day

powdered sugar .....	€ 4.00
warm cherries .....	€ 7.00
ice cream & chocolate sauce .....	€ 7.00
fresh fruit .....	€ 8.90
strawberries ( <i>seasonal</i> ) .....	€ 8.90
1 scoop of ice cream .....	+€ 2.00
Whipped cream .....	+€ 0.60

## — SPECIAL OFFERS —



*Coffee + cake with whipped cream = € 4.70*



*~ Cherries, Rice, Crumb Pudding, Apricot ~ with 1 scoop of ice cream = + €2.00*

## EVERY DAY BETWEEN 11H00 & 17H00 BUCKWHEAT CAKE !!

*Buckwheat cake with bacon, syrup & rye bread + soup of the day OR Dame Blanche with whipped cream (2 scoops of vanilla ice cream) & cup of Rombouts coffee or tea = € 12.50*

## FRESHLY HOME-MADE ICE CREAM & DESSERTS

Coupe Vanilla .....	€ 6.00
Dame Blanche.....	€ 7.00
Coupe Eggnog .....	€ 7.00
Coupe Oud Oteren.....	€ 8.00
( <i>hot chocolate sauce &amp; eggnog</i> )	
Hot cherries coupe .....	€ 8.00
Quadrotto meringata .....	€ 8.00
( <i>Semifreddo (semi-frozen) meringue dessert finished with chocolate drops, whipped cream and scoop of ice cream</i> )	
Coupe Fresh fruit .....	€ 8.90
Coupe strawberries ( <i>seasonal</i> ) .....	€ 8.90
Coupe bresillienne .....	€ 8.90
( <i>caramel &amp; home caramelized nuts</i> )	

Also see our Brussels waffles

Ice cream for kids .....	€ 5.00
Banana split with chocolate sauce ....	€ 8.50
Ice cream with Baileys ( <i>5cl</i> ).....	€ 8.50
Homemade chocolate mousse .....	€ 6.00
Homemade chocolate mousse with ice cream .....	€ 7.50
Creme Brûlée .....	€ 6.00
Creme Brûlée with ice cream .....	€ 7.50
Fruit salad .....	€ 7.50
Warm Tyrolean Apfelstrudel with ice cream & vanilla sauce.....	€ 7.00

*All desserts are served with whipped cream!*

*Without whipped cream = - € 0.60*

*1 scoop of ice cream less = - €1.00*



# SNACKS



## SNACKS

Portion of cheese (250gr cubes of young & old cheese with mustard and pickles) ..... € 5.80  
 Beef bitterballen (croquettes 12 pieces) .. € 6.00  
 Kwekkeboombitterballen (10 pieces) .. € 6.50  
 Veggie bitterballen (4 pieces) ..... € 3.00  
 Veggie bitterballen (8 pieces) ..... € 5.00  
 Mixed party snacks (12 pieces) ..... € 7.50  
 Mixed party snacks XL (24 pieces)..... € 14.00  
 The knabbel & babbel mix board;  
 cheese, salami, bitterballen, party snacks,  
 frikandel special & sauces ..... € 14.00

Baguette with allioli,  
 tomato tapenade & olives (2 pers.)..... € 6.50  
 Nachos with cheese dip, hot salsa  
 & jalapeno peppers (2 pers.) ..... € 7.50  
 Bruschetta with tomato salsa, onion, garlic  
 & charcuterie (4 stuks) ..... € 10.00  
 Frikandel special..... € 4.00  
 Daily various types of cake  
 with whipped cream ..... € 3.00  
 Bag of chips (salt, pepper or bolognaise) .. € 1.50

## FOR THE LITTLE ONES\*

*Only for children up to 12 years. See also "For our seniors"*

### Mickey Mouse:

French fries + frikandel ..... € 6.50

### Pinocchio:

French fries + 2 frikandels ..... € 7.50

### De Vagebond:

Children's spaghetti ..... € 7.50

### Bumba:

French fries + frikandel special ..... € 7.50

### Kabouter Plop:

French fries + 6 bitterballen ..... € 7.50

### Moby Dick:

French fries + 1 fish finger (100gr) ... € 7.50

French fries + 2 fish fingers ..... € 8.50

### Goofy:

French fries + videe (chicken ragout) .. € 8.50

### Piet Piraat:

French fries + steak (110gr)..... € 10.50

**Mini Mussels** (500gr) ..... € 14.00  
(seasonal)

*Children's dishes include a fun surprise!*

*\*All children's dishes with fries are served with apple sauce, ketchup and mayo*

## FOR OUR SENIORS

½ portion of lasagna ..... € 10.00

Chicken fillet plain (±200gr) ..... € 13.00

Small portion of beef stew ..... € 13.00

Schnitzel plain (200gr) with cranberries... € 14.00

## GLUTEN-FREE EXTRAS

Bread roll (60gr) ..... +€ 1.00

Rice (200gr)..... +€ 1.00

Croquettes (6 pieces) ..... +€ 1.00

Gratin (200gr) ..... +€ 2.00

Bearnaise sauce ..... +€ 2.50

Mousseline sauce..... +€ 2.50





# LUNCH MENU



The lunch menu is NOT available after 5PM

## BAGUETTES & CO\*

Cheese baguette ..... € 4.00  
Ham baguette ..... € 4.00  
Cheese & ham baguette ..... € 5.00

\* *salad supplement* = +€ 2.00

Bagel Oud-Oteren..... € 9.50  
*with creamy goat cheese, nuts, bacon, honey and arugula*

Carpaccio baguette ..... € 10.50  
*with green pesto, truffle mayonnaise, sun-dried tomatoes, pine nuts, parmesan cheese and salad*

\* *supplement fries or croquettes* € 2.50

## TOASTED SANDWICHES \*

**SINGLE / DOUBLE**  
Toasted sandwich to go ..... € 4.50 / € 7.50  
Croque Monsieur ..... € 7.00 / € 10.00  
*Toasted ham & cheese sandwich*  
Croque Madame ..... € 8.00 / € 11.50  
*Toasted ham & cheese, egg sandwich*  
Croque Hawaiï ..... € 8.00 / € 11.50  
*Toasted ham & cheese, pineapple sandwich*  
Croque Bolognaise ..... € 9.00 / € 12.50  
*Toasted ham & cheese, bolognaise sauce sandwich*  
Croque Vidée ..... € 9.50 / € 13.00  
*Toasted ham & cheese, chicken ragout sandwich*

Toasted sandwich Oud Oteren ..... € 12.50  
*(Brie, bacon, mushrooms, honey & nut mixture)*

Italian toasted sandwich ..... € 12.50  
*(Pesto, mozzarella, Parma ham, sun-dried tomatoes & arugula)*

\* *supplement fries or croquettes* € 2.50

## CRAVING EGGS?

Omelette plain ..... € 6.50  
Omelette cheese ..... € 7.50  
Omelette cheese & ham ..... € 8.00  
Omelette mushroom ..... € 8.00  
Omelette with bacon ..... € 8.00  
Farmer omelette ..... € 9.90  
*(bacon, beans, tomato, onion, mushroom & cheese)*

Uitsmijter plain ..... € 8.00  
*(ham, cheese & egg on bread)*

Uitsmijter of the house ..... € 9.50  
*(ham, cheese, egg & bacon on bread)*

Uitsmijter Deluxe ..... € 12.00  
*(ham, cheese, egg, bacon, fried onion & mushrooms on bread)*

Bacon and eggs  
*in a pan with rye bread* ..... € 8.00

*All these dishes are served with bread.*



# MENU



## STARTERS

Baguette with alloli, tomato tapenade & olives (2 pers.)	€ 6.50
Nachos with cheese dip, hot salsa & jalapeno peppers (2 pers.)	€ 7.50
Two cheese croquettes with freshly made tartare sauce	€ 9.00
Bruschetta with tomato salsa, onion, garlic & charcuterie (4 pieces)	€ 10.00
Duo of cheese & shrimp croquette with fresh tartare sauce	€ 10.00
Two traditional shrimp croquettes with cocktail sauce	€ 11.50
Prawn salad with apples & croutons	€ 11.50
Beef carpaccio from the chefs	€ 13.00
Mini mussels plain (500gr.) (seasonal)	€ 14.00

## SOUPS

small (25cl) | large (40cl)

Freshly made soup of the day	€ 4.50   € 5.00
Tomato cream soup with meat balls	€ 4.50   € 5.00
Richly filled fresh vegetable soup with low-fat broth (HEALTHY)	€ 5.00   € 6.00

## SALADS \*

Liege Salad (fried potatoes, bacon, onion, beans, ...)	€ 14.50
Oud Oteren salad (goat cheese, bacon, apples, nuts & honey)	€ 17.50
Greek salad with tzatziki, calamari & souvlaki skewer (feta, olives, green peppers, sun-dried tomatoes, sweet bell pepper with cream cheese & calamari)	€ 18.00
- Extra souvlaki skewer (100gr)	+€ 3.00
Salad of prawns in garlic butter and red pesto (8 pieces)	€ 18.50
- 2 extra prawns (10 in total)	+€ 3.00
Surf & Turf salad; (with mango, marinated chicken cubes, prawns, curry dressing, avocado and pine nuts) (HEALTHY)	€ 19.00

## GLUTEN-FREE EXTRAS

Bread roll (60gr)	+€ 1.00	Gratin (200gr)	+€ 2.00
Rice (200gr)	+€ 1.00	Bearnaise sauce	+€ 2.50
Croquettes (6 pieces)	+€ 1.00	Mousseline sauce	+€ 2.50

To serve you even better, we limit the choice per table to a maximum of 6 dishes.



# MAIN DISHES



## VEGETARIAN\*

Vegetable croquettes with stroganoff sauce .....	€ 14.50
Three cheese croquettes with garnish and fresh tartare sauce .....	€ 14.50
Greek salad with tzaziki .....	€ 15.00
<i>( Feta, olives, green peppers, sun-dried tomatoes, sweet bell pepper with cream cheese and on-ion rings )</i>	
Whole wheat pasta with homemade pomodoro sauce; <i>Whole wheat fusilli with home-made tomato sauce from cherry tomatoes, zucchini, green asparagus, olives and basil (HEALTHY) .....</i>	€ 16.00
Veggie cheeseburger XL.....	€ 18.50

*\*All these dishes are served with fries, croquettes, bread, mash, potato with garlic butter, sweet potato with humus (HEALTHY) , rice or tagliatelle with garden herbs.*

## OUR DELICIOUS PASTAS \*

Spaghetti bolognese richly filled .....	€ 10.00/€ 12.00
Spaghetti carbonara à la chef .....	€ 13.00
Home-made Lasagna .....	€ 13.50
Healthy whole wheat pasta with home-made pomodoro sauce; <i>( Whole wheat fusilli with home-made tomato sauce from cherry tomatoes, zucchini, green asparagus, olives and basil ) (HEALTHY)</i>	
- veggie.....	€ 16.00
- with chicken .....	€ 18.50
- with prawns (8 pieces) .....	€ 19.00
Tagliatelle with prawns (8 pieces).....	€ 19.00
<i>(A creamy tomato sauce with garlic, bell pepper, onion &amp; sun-dried tomatoes)</i>	
- 2 extra prawns (10 in total) .....	+€ 3.00

*\*All these dishes are served with fries, croquettes, bread, mash, potato with garlic butter, sweet potato with humus (HEALTHY) , rice or tagliatelle with garden herbs.*

**To serve you even better, we limit the choice per table to a maximum of 6 dishes.**





# THE BEST IN TOWN



## Unlimited SPARE-RIBS

€ 22.00

*with fries and salad!*



Choose from:

**Home-made BBQ sauce**

Or

**Sweetly covered in syrup and abbey beer**

Or

**Spicy Indian curry**

Or

**1/2 BBQ + 1/2 Sweetly covered**

Or

**1/2 BBQ + 1/2 Spicy Indian curry**

Or

**1/2 Sweetly covered+ 1/2 Spicy Indian curry**

*Ordered spare ribs can not be taken home, please do not abuse the "all you can eat" formula.*





# MAIN DISHES



## MEAT DISHES \*

Chicken fillet plain .....	€ 15.50
Koninginnenhapje; chicken ragout .....	€ 15.50
Stewed pork ( with a sauce of dark Grimbergen ) .....	€ 16.00
Rabbit sweet and sour .....	€ 17.50
Schnitzel plain XL ( 400 gr ) with cranberries .....	€ 17.50
Chicken burger; ( procorn hamburger bun with spicy chicken fillet, fresh tomato salsa tapenade, green pesto and red onion with sweet potato in skin with humus ) (HEALTHY) .....	€ 18.50
Bacon cheeseburger XL .....	€ 18.50
Poultry skewer XL Greek style .....	€ 19.00
Bacon Cheeseburger & Spare Rib ( 400 a 450 gr ) with spicy potato wedges .....	€ 20.50
Stewed pork cheeks in Rodenbach .....	€ 21.00
Spare Ribs unlimited .....	€ 22.00
Mixed grill ( steak / pork tenderloin / turkey / hamburger & bacon )( 400 gr ) .....	€ 21.50
Mixed grill Deluxe ( + 1/3 spare rib ) .....	€ 25.50
Steak plain ( 250 gr ) .....	€ 20.50
<i>(for quality reasons we do not serve this steak well done)</i>	
Steak plain XL ( 350 gr ) .....	€ 23.50
- Steak grilled and marinated in garlic butter .....	+€ 1.50
- Otergras portion ( only available with steak ) .....	+€ 1.50

### Sauces + € 2.50

mushroom plain | mushroom cream | green pepper  
| béarnaise | provencal | stroganoff

*\*All these dishes are served with fries, croquettes, bread, mash, potato with garlic butter, sweet potato with humus (HEALTHY), rice or tagliatelle with garden herbs.*

*-Extra warm vegetables + € 3.00*

*-Warm vegetables instead of salad +1.00*

To serve you even better, we limit the choice per table to a maximum of 6 dishes.





# MAIN DISHES



## SEAFOOD \*

3 shrimp croquettes with cocktail sauce & salad .....	€ 16.00
Fish au gratin in a Cammenbert sauce .....	€ 19.00
Chef's prawns ( 8 pieces ) .....	€ 19.00
<i>( A creamy tomato sauce with garlic, bell pepper, onion &amp; sun-dried tomatoes )</i>	
- 2 extra prawns ( 10 in total ) .....	+€ 3.00
- 4 extra prawns ( 12 in total ) .....	+€ 4.00
Salmon burger with prawns ( Procorn hamburger bun with smoked salmon, prawns, fresh tomato salsa tapenade, green pesto and red onion with an unpeeled sweet potato with humus ) (HEALTHY) .....	€ 20.00
Seasoned luxury fish skewer with fresh tartare sauce .....	€ 23.50
<i>( Salmon, prawns, shrimps, whitefish fillet and "fish of the week" )</i>	
Home smoked salmon ( 300 gr ) on oak covered with Jack Daniels, served with mousseline sauce and warm vegetables .....	€ 25.50
Sole fish meunière ( 3x 180/220gr ) with warm vegetables .....	€ 26.50

## MUSSELS \*

Mussels plain ( 1100 gr ) .....	€ 22.90
Mussels garlic .....	€ 23.50
Mussels cream .....	€ 23.50
Mussels garlic & cream .....	€ 24.50
Mussels with white wine .....	€ 24.50
Mussels Provencal .....	€ 24.50
Chef's mussels ( fish of the week, prawns, crayfish & curry sauce ) .....	€ 28.50

*\*All these dishes are served with fries, croquettes, bread, mash, potato with garlic butter, sweet potato with humus (HEALTHY), rice or tagliatelle with garden herbs.*

**To serve you even better, we limit the choice per table to a maximum of 6 dishes.**