Aperitifs

- Grandma's apertif ..... € 6.20
- Grandma's non alcoholic apertif ..... € 6.20
- Kir ..... € 5.20
- Cava ..... € 6.20
- Red Port ..... € 4.70
- White Port ..... € 4.70
- Red Martini ..... € 4.70
- White Martini ..... € 4.70
- Pineau des Charentes ..... € 4.70
- Sherry ..... € 4.70
- Lillet blanc ..... € 5.20
- Lillet 'Vive' ..... € 8.40
- Gancia ..... € 5.20
- Campari ..... € 6.50
- Campari orange ..... € 9.40
- Pisang orange ..... € 9.40
- Passoa orange ..... € 9.40
- Young jenever ..... € 4.20
- Old jenever ..... € 5.20
- Ricard ..... € 6.00
- Picon white wine ..... € 8.50
- Crodino ..... € 4.50
- Aperol Spritz ..... € 7.00
- Freshly pressed fruit juice ..... € 5.20

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1, 2, 3,... STARTERS

- Tomato soup with meatballs ..... € 6.00 / € 8.00
- Home-made cheese croquettes ..... 1 pc € 7.50 / 2 pc € 14.00
- Home-made shrimp croquettes ..... 1 pc € 9.50 / 2 pc € 18.00
- Duo of cheese and shrimp croquettes ..... € 16.50
- Toast with smoked eel ..... € 17.40
- Shrimp cocktail ..... € 18.50
- Black pudding with caramelised apples ..... € 15.40
- Deep-fried plaice goujons with home-made tartare sauce ..... € 15.40
- Grandma's smoked fish assortment ..... € 16,40
- Carpaccio of beef with rucola and parmesan ..... € 15.40

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SOFT DRINKS

- Pepsi ..... € 3.20
- Pepsi Max ..... € 3.20
- Orangina ..... € 3.20
- 7up ..... € 3.20
- Ice tea / Ice Tea Green ..... € 3.20
- Gini ..... € 3.20
- Schweppes Agrum ..... € 3.20
- Schweppes Tonic ..... € 3.20
- Schweppes Premium Tonic ..... € 3.60
- Looza apple ..... € 3.20
- Looza orange ..... € 3.20
- Cécémel (chocolate) ..... € 3.20
- Bru still / Bru sparkling water ..... € 3.20
- Bru 1 liter still / sparkling water ..... € 8.50

BEERS

Estaminet Premium Pils (5.2%)	€ 3.20	
Estaminet 0.0 (0.0%)	€ 3.20	
Kriek Max (3.5%)	€ 3.40	
Steenbrugge Wit (5.0%)	€ 3.40	
Palm (5,2%)	€ 3.40	
Rodenbach (5,2%)	€ 3.40	
Seef (6.5%)	€ 3.70	
Steenbrugge Blond (6,5%)	€ 3.90	
OMER. Traditional blond / 75cl (8%)	€ 4.90	€ 12.90
Cornet / 75cl (8,5%)	€ 4.90	€ 12.90
Tripel LeFort / 75cl (8,8%)	€ 4.90	€ 13.90
Steenbrugge Dubbel Bruin (6,5%)	€ 4.50	
Westmalle Trappist (7%)	€ 4.50	
LeFort / 75cl (9%)	€ 4.90	€ 13.90
Troubadour Blond 75cl (6%)		€ 12.90
Rodenbach Grand Cru 75cl (6%)		€ 15.90
Gouden Carolus Whisky Infused 75cl (9%)		€ 19.90
DeuS 75cl (11,5%)		€ 25.90

COMPOSE YOUR OWN MENU

MEAT

- ☐ Chipolata sausages ..... € 12.40
- ☐ Chicken fillet ..... € 12.40
- ☐ Steak ..... € 15.40
- ☐ Veal escalope ..... € 16.40
- ☐ Mixed grill ..... € 16.40
- ☐ Sirloin steak ..... € 18.40

SAUCES

€ 3.00

- ☐ Pepper cream sauce
- ☐ Archiduc sauce
- ☐ Curry sauce
- ☐ Provençal sauce
- ☐ Mustard sauce
- ☐ Béarnaise sauce
- ☐ Choron sauce

Cold sauces € 1.00

POTATO DISHES

€ 3.50

- ☐ Sautéed potatoes
- ☐ Boiled potatoes
- ☐ Jacket potatoes
- ☐ Chips
- ☐ Mash
- ☐ Mash of the day
- ☐ Potato croquettes
- ☐ Gratin Dauphinois
- ☐ Rice
- ☐ Potato salad
- ☐ Bread

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FISH

- ☐ Mussels au naturel ..... € 21.90
- ☐ Mussels in white wine ..... € 22.90
- ☐ Garlic mussels ..... € 22.90
- ☐ Mussels in cream ..... € 22.90
- ☐ Mussels "Grandma's" ..... € 23.90
- ☐ Gratinated fish stew ..... € 19.00
- ☐ Pan-fried trout ..... € 18.00

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STEWS

- ☐ Puff pastry filled with chicken, mushrooms, meatballs and a white cream sauce ..... € 16.90
- ☐ Grandma's rabbit stew with Steenbrugge beer ..... € 17.90
- ☐ Veal fricassee ..... € 18.90
- ☐ Pork crepinette (sausage) with bacon and mustard ..... € 16.90
- ☐ Beef stew with LeFort beer ..... € 17.90
- ☐ Flemish pork stew with chicory, grain mustard, bacon and Omer beer ..... € 18.90
- ☐ Pork cheeks with Seef beer ..... € 19.90

VEGETABLES

€ 4.00

- ☐ Cauliflower in cheese sauce
- ☐ Leeks in cream sauce
- ☐ Salsify in white sauce
- ☐ Sautéed chicory
- ☐ Red cabbage
- ☐ Peas and carrots
- ☐ Mixed salad
- ☐ Chicory salad
- ☐ Tomato salad

SALAD DISHES

- ☐ Salad Niçoise ..... € 17.90
- ☐ Caesar salad ..... € 17.90
- ☐ Bacon and apple salad ..... € 17.90
- ☐ Shrimp tomato ..... € 20.90
- ☐ Goat cheese salad ..... € 17.90
- ☐ Greek salad ..... € 17.90
- ☐ Tomato and Mozzarella ..... € 15.90

de Bomma MENU

2-course menu € 34.90 I 3-course menu € 39.90
This menu is served both in the afternoon and evening.
To be ordered per table.

Choose from the following dishes

Tomato soup with meatballs /
Deep-fried plaice goujons with home-made tartare sauce /
Homemade cheese croquette / Homemade shrimp croquette /
Shrimp cocktail / Toast with smoked eel

Grandma's rabbit stew / Pork crepinette with bacon and mustard /
Beef stew with LeFort beer /
Puff pastry filled with chicken, mushrooms,
meatballs and a white cream sauce /
Pork cheeks with Seef beer / Veal fricassee /
Flemish pork stew with bacon, chicory, grain mustard and Omer beer /
Mixed grill / Vegetarian lasagna /

Assortment of potatoes & vegetables

Chocolate mousse / Rice pudding
Dame blanche / Tiramisu

Beverage package
€ 19.90

Grandma's aperitif

Wine, water, soft drinks

Coffee or tea

or

Luxurious Beverage Package
€ 24.90 min 4 p

A glass of DeuS Champagnebeer

Beers 75cl :
LeFort, Tripel Le Fort, Omer, Troubadour Blond, Cornet, Rodenbach Grand Cru
Wine, water, soft drinks

A glass of Gouden Carolus Whiskey infused beer
&
Coffee or tea

DESSERTS

- ☐ **Cake** ..... € 6.50
- ☐ **Rice pudding** ..... € 6.50
- ☐ **Dame blanche** (vanilla ice with chocolate sauce) ... € 7.50
- ☐ **Tiramisu** ..... € 7.50
- ☐ **Crème brûlée** ..... € 8.90
- ☐ **Sabayon** ..... € 8.90
- ☐ **Vanilla ice cream with egg liqueur** .... € 8.50
- ☐ **Vanilla ice with strawberries (season)** ... € 8.50
- ☐ **Sorbet** ..... € 8.50
- ☐ **Chocolate mousse** ..... € 6.50
- ☐ **Chocolate fondue** ..... € 11.90
- ☐ **Cheese** ..... € 8.90

☐ **Supplement whipped cream** ..... € 1.00

HOT DRINKS

- ☐ **Coffee** ..... € 3.40
- ☐ **Espresso** ..... € 3.40
- ☐ **Double espresso** ..... € 4.80
- ☐ **Espresso Machiato** ..... € 3.90
- ☐ **Cappuccino** ..... € 3.90
- ☐ **Latte Machiato** ..... € 3.90
- ☐ **Coffee Latte** ..... € 3.90
- ☐ **Hot Chocolate** ..... € 3.90

- ☐ **Irish Coffee** ..... € 8.90
- ☐ **Italian Coffee** ..... € 8.90
- ☐ **French Coffee** ..... € 8.90
- ☐ **Baileys Coffee** ..... € 8.90
- ☐ **Antwerp Coffee** ..... € 8.90

Black tea
- ☐ **Earl Grey** ..... € 3.40
- ☐ **Berries** ..... € 3.40

Green tea
- ☐ **Gunpowder green** ..... € 3.40

Infusies
- ☐ **Ginger & Orange Blossom** ..... € 3.40
- ☐ **Camomile** ..... € 3.40
- ☐ **House brewed mint tea** € 5.50

HOUSE WINE

white - rosé - red

☐ **Glas** ..... **€ 4.70** ☐ **½ liter** ..... **€ 13.50** ☐ **1 liter** **€23.00**

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WHITE WINES

☐ **Saint Véran 'Domaine de la Creuze Noire'** ..... **€ 34.50**
Dominique et Christine Martin à Leynes, Bourgogne – France
Fresh, lively unoaked Chardonnay; white flower and ripe white peach flavours.

☐ **Casa Rivas Chardonnay** ..... **€ 30.50**
Bodegas Casa Rivas, Maipo Valley – Chile
100% Chardonnay, with a part of the harvest aged in American oak. with a hint of pineapple and apples. The mouthfeel is grand with a slightly buttery note and a touch of dried fruit.

☐ **Beaumont 'Chenin Blanc'** ..... **€ 32.00**
Beaumont Family, Bot River – South Africa
Unoaked Chenin with tropical fruit, citrus and fennel notes.

☐ **Giocato 'Pinot Grigio'** ..... **€ 32.50**
Aleks Simicic, Goriska Brda – Slovenie
Citrus en witte bloemsensaties.

☐ **Sancerre Blanc 'Vieilles Vignes** ..... **€ 37.50**
Domaine Christian Salmon à Bué, Loire – France
Intensely crisp aromas of lime and mint. Reveals an impeccable balance between fruit, finesse and minerality in the mouth.

ROSÉ

☐ **Domaine Tropez Rosé** ..... **€ 33.00**
Domaine Tropez, Côtes de Provence – Frankrijk
Blend 60% Grenache and 40% Cinsault. .Elegant aroma's of white peach and citrus.

RED WINES

☐ **Le Clôitre du Château Moine Martin** ..... **€ 30.50**
AOP Fronsac, Bordeaux – France
70 % Merlot and 30 % Cabernet Franc unoaked produce a very fruity Bordeaux with mainly cherry nose and flavour.

☐ **Papa Luna** ..... **€ 32.50**
Calatayud – Spain
Veiled tannins with masses of fruit and long smoky aftertaste with hints of vanilla.

☐ **Chianti Colli Senesi** ..... **€ 35.00**
Carpineta Fontalpino, Gioia & Filippo Cresti, Toscana – Italy
Sangiovese in its purest form: very intense colour with red cherry and small berry aromas.

☐ **Don David 'Malbec Reserve'** **€ 32.00**
Michel Torino Estate, Cafayate Valley – Argentina
This 100 % Malbec with plum jam, fresh tobacco and vanilla aromas produces the same hints of plums and even chocolate.

☐ **Château Peyreau** ..... **€ 44.50**
A.O.P. Saint Emilion Grand Cru, Bordeaux – France
Aromas of mocha with hints of vanilla, because of the wood used. A mouthfilling wine, with hints of cassis and ripe blueberries.

BUBBLES

☐ **Cava de Pro Brut** ..... **€ 31.00**
☐ **DeuS** ..... **€ 25.90**
☐ **Champagne Perrier-Jouët Grand Brut** ..... **€ 75.00**

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SPIRITS

☐ **Gin Beefeater** ..... **€ 6.50**
☐ **Gin Monkey 47** **€9.50**
☐ **Gin Hendrick's** ..... **€ 9.50**
☐ **Vodka Absolut** ..... **€ 6.50**
☐ **Bacardi** ..... **€ 6.50**
☐ **Havana 3 años** ..... **€ 6.50**
☐ **Havana Especial** ..... **€ 7.50**
☐ **Havana 7 años** ..... **€ 10.50**
☐ **Sambuca Ramazotti** ..... **€ 6.50**
☐ **Mandarine Napoleon** ..... **€ 7.50**
☐ **Grand Marnier** ..... **€ 7.50**
☐ **Cointreau** ..... **€ 6.50**
☐ **Baileys** ..... **€ 6.50**
☐ **Disaronno** ..... **€ 6.50**
☐ **Elixir d'Anvers shot** ..... **€ 4.00**

☐ **Elixir d'Anvers** ..... **€ 6.50**
☐ **Poire William's** ..... **€ 6.50**
☐ **Grappa Julia** ..... **€ 6.50**
☐ **Ballantine's** ..... **€ 6.50**
☐ **Jameson** ..... **€ 6.50**
☐ **The Glenlivet 12 years** ..... **€ 7.50**
☐ **Aberlour Abunad'h** ..... **€ 8.50**
☐ **Chivas Regal, 12 yrs** ..... **€ 10.50**
☐ **Chivas Regal, 18 yrs** ..... **€ 14.50**
☐ **Scapa Glansa** ..... **€ 15.50**
☐ **Cuarenta Y Tres** ..... **€ 7.50**
☐ **Calvados** ..... **€ 6.50**
☐ **Armagnac Clé des ducs** ..... **€ 8.50**
☐ **Martell VS** ..... **€ 6.50**
☐ **Martell VSOP** ..... **€ 8.50**