# Aperitifs

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tip!	Grandma's aperitif € 6.70	Pineau des Charentes €	5.50	Young jenever€ 5.20	0
	Grandma's non alcoholic	Sherry€	5.50	Old jenever € 5.50	0
	aperitif € 6.70	Gancia€	5.70	Ricard€6.4	0
	Kir€ 5.70	Lillet Blanc€	5.70	Picon white wine € 8.90	0
	Cava € 6.70	Lillet 'Vive'€	8.90	☐ Crodino€ 5.20	0
	White Port € 5.50	Campari€	6.90	Aperol Spritz€7.20	)
	Red Port € 5.50	Campari orange€	9.40	Freshly pressed	
				fruit juice€5.5	0

Passoa orange..... € 9.40

### **BOMMA'S BEER CABINET** Let us surprise you with Belgium's finest beers. Just as our dishes, these beers are meant to be shared and loved by your friends & family. Carefully selected and served from our very own beer cabinet. Troubadour Magma .... € 14.90 Cornet € 13.40 Oaked, strong, blond Belgian beer. Its subtle touch of This amber-coloured special beer has the herby and vanilla is achieved by adding oak chips during brewing. hoppy-bitter character of an American India Pale Ale, but (8,5%) is softened with the fruitiness of a Belgian Tripel. (9%) Omer Rodenbach Grand Cru € 16.40 .....€ 13.40 Delicious top-fermented beer that's refermented in Complex beer with a great deal of wood and esters, vinous and with a very long aftertaste, just like a Grand the bottle. Brewed following a traditional recipe, it has a fine, fruity aroma and subtle bitterness thanks Cru wine. (6%) to the carefully selected ingredients, such as the best Gouden Carolus Cuvée van de Keizer barley malt from the Loire region, and three aromatic whisky infused ...... € 20.40 varieties of hops from the Czech Republic, Slovenia Gouden Carolus Cuvée from Imperial Dark Dark and Germany. (8%) enriched with an infusion of Gouden Carolus Single Tripel LeFort € 14.40 Malt whiskey. This results in a unique beer: powerful A golden blond beer with 8.8% alcohol content. The and full bodied with subtle notes of vanilla, oak and top-fermentation process used for this beer gives it an chocolate. (II,7%) aroma of vanilla and cloves, as well as the fruity taste of Deu\$ €30.40 bananas and red apples. Hints of lemon, lime and rose. A champagne beer, ideal as an aperitif. Full of flavour and with a rich aroma, DeuS is a heavenly beer. A Dark beer of 9% alcohol content with a sweet and fruity beautiful synthesis where beer-brewing is combined touch. The beer is lightly flavored with chocolate and with the creation of a sparkling wine. Perfect for any caramel and the top fermentation gives a slight fruitiness. celebration. (II,5%)



Red Martini.....€ 5.50

Pepsi	€ 3.40
Pepsi Max	€ 3.40
Orangina	€ 3.40
7up	€ 3.40
Ice tea / Ice Tea Green	€ 3.40
Gini	€ 3.40
Canada Dry	€ 3.40
Schweppes Agrum	€ 3.40
Schweppes Tonic	€ 3.40
Schweppes Premium Tonic	€ 3.80
Looza Apple / Orange	€ 3.40
Cecemel (chocolate)	€ 3.40
Bru still / Bru sparkling	€ 3.40
Bru Iliter still / sparkling	€ 8.90

# BEERS (

<b>de Bomma BLOND</b> (6.5%)	€4.50
Estaminet Premium Pils (5.2%)	€3.40
<b>Estaminet 0.0</b> (0.0%)	€ 3.40
Kriek Max (3.5%)	€3.60
Steenbrugge Wit (5.0%)	€3.60
Palm (5,2%)	€3.60
Rodenbach (5,2%)	€3.60
<b>Seef</b> (6.5%)	€ 3.90
Steenbrugge Blond (6,5%)	€ 3.90
OMER. Traditional blond (8%)	€ 4.90
Cornet (8,5%)	€ 4.90
Tripel LeFort (8,8%)	€ 4.90
<b>Steenbrugge Dubbel Bruin</b> (6,5%)	€ 4.50
Westmalle Trappist (7%)	€4.50
<b>LeFort</b> (9%)	€ 4.90

# **CHOOSE OUR MENU FORMULA**

### MENU

Choose from the full menu:

2-course menu € 44.90

3-course menu € 49.90

This menu is served both in the afternoon and evening (only available per group). Everyone in your group chooses their own meal.





### **BEVERAGE PACKAGE**

Standard € 19.90

Grandma's aperitif

\*

Wine, water & soft drinks

\*

Coffee or tea

### Luxury € 24.90

(as from four people)

Glass of DeuS sparkling beer

\*

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

\*

Glass of Gouden Carolus Whiskey Infused beer

bee.

Coffee or tea

# Did you know ...

that when you submit a photo of a Bomma—this is the Flemish word for 'grandma'—we hang it on the wall for all the world to see? When you submit your photo, we express our thanks with the house aperitif. Let's raise a glass to Bomma's everywhere!

## OR COMPOSE YOUR OWN MENU

1, 2, 3, ··· STARTERS

☐ Tomato soup with meatballs	€7.50/€9.50
Home-made cheese croquettes	
Home-made shrimp croquettes	
Duo of cheese and shrimp croquettes	€ 17.00
☐ Toast with smoked eel.	€ 17.90
☐ Shrimp cocktail	
☐ Black pudding with caramelised apples	
Deep-fried plaice goujons with home-made tartare sauce	
Toast with smoked salmon	
Carpaccio of beef with rucola and parmesan	

# **COMBINE TO SUIT YOUR OWN TASTES**



Chipolata sausages	€ 16.90
Chicken fillet	€ 16.90
Steak	€ 18.90
SteakVeal escalope (tip!)	€ 22.40
Mixed grill	€ 20.90
Sirloin steak	





Mussels au naturel	. € 23.90
Mussels in white wine	. € 24.90
Garlic mussels	. € 24.90
Mussels in cream	. € 24.90
Mussels "Grandma's"	€ 25 90



### VIEW CONTRACTOR

- Veg-au-vent......€ 19.90 Vegetable lasagna.....€ 16.90
- Vegan nochicken pak choi......tip!





### STEWS

Puff pastry filled with chicken, mushrooms,	
meatballs and a white cream sauce	. € 19.90
Grandma's rabbit stew with & Bomma BLOND	.€ 20.90
Meatballs with celery in tomato sauce	. € 16.90
Veal fricassee	. € 21.50
Pork crepinette (sausage) with bacon and mustard	. € 19.90
Beef stew with LeFort beer	. € 20.90
Flemish pork stew with chicory,	
grain mustard, bacon and Omer beer tip!	. € 21.90
Pork cheeks with Seef heer	<i>€ 22</i> 90



# SALAD DISHES

Salad Niçoise	. € 19.90
Caesar salad	
Bacon and apple salad	. € 19.90
Goat cheese salad	
Greek salad	€ 1990
Shrimp tomato (lip!)	.€ 24.90

# Did you know

you can share pretty much all of our dishes. And you're welcome to order them in smaller portions for children. This helps reduce waste and means our delicious dishes are the perfect meals for small children and small appetites!



### **POTATO DISHES**

€ 4.20

- Sautéed potatoes
- ☐ Chips
- ☐ Mash
- ☐ Mash of the day
- ☐ Potato croquettes
- ☐ Gratin Dauphinois
- ☐ Bread



### VEGETABLES

€ 4.50

- 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



### SAUCES

€ 4.00

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

Cold sauces € 1.00

