Aperitifs

			V		
tip!	Grandma's aperitif	€ 8.30	Gancia	€ 7.30	☐ Ricard € 8.30
	Kir	€ 7.30	Lillet Blanc	€ 7.30	☐ Picon white wine € 10.90
					☐ Aperol Spritz € 10.90
	White Port	€ 7.30	Campari	€ 8.80	Non-alcoholic
	Red Port	€ 7.30	Campari orange	€ 12.95	☐ Grandma's aperitif € 8.30
	White Martini	€ 7.30	Pisang orange	€ 12.95	Nona Spritz € 10.90
	Red Martini	€ 7.30	Passoa orange	€ 12.95	☐ Crodino Blondo & Rosso € 7.30
	Pineau des Charentes	€ 7.30	Young jenever	€ 7.10	☐ Freshly pressed
					fruit juice € 790





SOFT DRINKS

Ritchie Orange	€ 4.15
Ritchie Grapefruit	€ 4.15
Ritchie Lemon	€ 4.15
Ritchie Lemon & Ginger	
Ritchie Blood Orange	
Coca Cola	
Coca Cola zero	€ 4.15
Sprite	€ 4.15
lce Tea	€ 4.15
☐ Ice Tea Green	€ 4.15
Schweppes Agrum	
Schweppes Tonic	
Schweppes Premium Tonic	€ 4.75
Pomton	
☐ Minute Maid Apple	
☐ Minute Maid Orange	
Bru still & sparkling	
☐ Bru still & sparkling 1 liter	



☐ de Bomma BLOND (6.5%)	€ 5.30
☐ de Bomma ROUGE (7.5%)	€ 6.00
Estaminet Premium Pils (5.2%)	€ 4.20
Kriek Max (3.5%)	€ 4.70
Steenbrugge Wit (5.0%)	€ 4.70
Palm (5.2%)	€ 4.70
Rodenbach (5.2%)	€ 4.70
Seef (6.5%)	€ 5.00
Steenbrugge Blond (6.5%)	€ 5.00
OMER. Traditional blond (8%)	
Cornet (8.5%)	€ 5.80
Steenbrugge Dubbel Bruin (6.5%)	€ 5.30
Westmalle Trappist (7%)	
Westmalle Tripel (9,5%)	
Non-alcoholic	
Estaminet 0.0 (0.0%)	€420
Troubadour Zestra (0.3%)	
Cornet (0.3%)	
	* 3 AU

CHOOSE OUR MENU FORMULA



MENU



Choose from the full menu:

2-course menu € 52.40 OR 3-course menu € 57.40

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 € 22.90

Grandma's aperitif

Wine, beer, water & soft drinks

Coffee or tea

Luxury as from four people € 27.90

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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

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	€8.40 / € 10.40
Home-made cheese croquettes	
Home-made shrimp croquettes	I pc € 12.40 / 2 pc € 20.90
Duo of cheese and shrimp croquettes	€ 19.50
Toast with smoked eel.	
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



MEAT

Chipolata sausages	.€ 19.40
Chicken fillet	.€ 20.40
Steak	.€ 23.90
Steak Veal escalope tip!	.€ 26.40
Mixed grill	.€ 25.40
Sirloin steak	





Mussels au naturel	<i>€ 2</i> 790
 Mussels in white wine	
Garlic mussels	
 Mussels in cream	
Mussala "Grandma'a"	62000



VEGGIE

- **Veg-au-vent**€ 23.40 Vegetable lasagna......€ 20.40
- Vegan nochicken pak choi.......(tip!)





Puff pastry filled with chicken, mushrooms,	
meatballs and a white cream sauce	. € 23.40
Grandma's rabbit stew with & Bomma BLOND	. € 24.40
☐ Meatballs with celery in tomato sauce	. € 20.40
☐ Veal fricassee	. € 25.00
Pork crepinette (sausage) with bacon and mustard	. € 23.40
Beef stew with Steenbrugge beer	. € 24.40
☐ Flemish pork stew with Breydel bacon,	
chicory, grain mustard and Cornet beer $tip!$. € 25.40
Pork cheeks with Seef beer	



SALAD DISHES

Salad Niçoise	.€ 23.90
Caesar salad	
Bacon and apple salad	
Goat cheese salad	
Greek salad	.€ 23.90
Greek salad	€ 28.90

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

€ 4.50

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



VEGETABLES

€ 4.80

- 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
- ☐ Béarnaise sauce
- ☐ Choron sauce

Cold sauces € 1.50



HOUSE WINE white - rosé - red ☐ Glass.....€ 5.70 ¹/₂ liter.....€ 15.50 WHITE WINES Henri Bourgeois Clos 'Sauvignon Blanc'.......€ 43.90 Marlborough - New Zealand Clos Sauvignon Blanc is intensely refreshing and juicy, with hints of citrus and yellow kiwi fruit. In the mouth, the taste palette is dominated by exotic fruit, with a pleasant, mineral tone. Weingut Frank, Grüner Veltliner..... € 44.30 Herrnbaumgarten – Austria A delicious, fruity nose. Melon with extremely soft hints of sauerkraut. Pleasantly sweet, it delivers a hint of pepper in the mouth. Freshly acidic. Lively and elegant, with minerals in the aftertaste. Aldeneyck 'Riesling'.....€ 46.40 Maasvallei Limburg – Belgium Aldeneyck Riesling is one of the few Rieslings from Belgium. This aromatic version has a beautiful acidity and the necessary freshness. Tropical touches and some blossom in the nose. Soft with a fruity aftertaste. Les Hauts de Lalande Blanc.....€ 38.90 Chardonnay, Languedoc-Roussillon - France Ripened for seven months in new French oak barrels. This beautiful straw-yellow wine with a light-green reflection has a delightfully complex nose of flowery aromas and notes of grilled nuts. The wine is a perfect example of balance between roundness and freshness. Cantina Zaccagnini 'Pinot Grigio' Terre di Chieti... € 41.00 Abruzzo – Italy

PED WINES

	in oak barrels. An intense, ruby-red colour with a fresh, fruity d aroma. This wine is delicious with meats and cheeses.
☐ Ald	eneyck 'Pinot Noir'€ 54.
Ripened cherry ai of wood	Valley, Limburg – Belgium for ten months in French casks. Delicate, fruity aromas of black and wild blackberry alternate in the mouth. Subtle touches and velvety soft, ripe tannins contribute to creating a true with an impressive finale.
☐ Do	n David 'Malbec Reserve'€ 38.
	Torino Estate, Cafayate Valley – Argentinië
	% Malbec with plum jam, fresh tobacco and vanilla aromas s the same hints of plums and even chocolate on the palate
Lop	ez de Haro Rioja Crianza € 39.
	o/Grenache/Tempranillo, Rioja – Spain
expressi are parti	nt aroma in the nose, particularly of ripe fruit. It is soft, we and elegant in the mouth. The wooden infused by the bar cularly well combined, keeping the wine perfectly in balance es originate from various Rioja Alta wine gardens.
Ch.	iteau La Fleur Penin
Saint-l	milion Grand Cru € 50.
Twelve n mix of va the pala	Cabernet Franc, Bordeaux – France nonths of physical ripening in barrels. In the nose, a beautifu nilla, oak and ripe fruit aromas. A supple provocation to e, rich and harmonious, it develops an aromatic length that the finesse and elegance of the big wines of Saint-Émilion.
•••••	
	ROSÉ
	maine Tropez Rosé € 42. ne Tropez, Côtes de Provence – France
	of Grenache (60%) and Cinsault (40%), nurtured with a touc



Light yellow in colour with green nuances. A very delicate bouquet,

aromatic and very fresh.

Le Couchon Brut	€ 35.90
Deu\$	€ 35.90
Champagne Mandois Brut	£ 99 nn

MOCKTAILS

Nona June & tonic	. € II . 90
Nona Ginger & tonic	. € 11.90

SPIRITS



Gin Beefeater	€ 9.90	☐ Elixir d'Anvers	€ 9.90		
Gin Hendrick's	€ 12.30	Limoncello	€7.60		
☐ Vodka Absolut	€ 9.90	Grappa Julia	€ 9.90		
Havana 3 años	€ 9.90	Jameson	€ 9.90		
☐ Havana 7 años					
Sambuca Ramazotti	€ 9.90	Chivas Regal, 18 yrs	€ 17.30		
Grand Marnier	€ 10.30	Cuarenta Y Tres	€ 10.30		
☐ Baileys	€ 9.90	Calvados	€ 9.90		
☐ Disaronno	€ 9.90	Armagnac	€ 11.30		
Elixir d'Anvers shot	€ 6.80	Martell VS	€ 9.90		