

With us at Brasserie des Brasseurs, you are welcome for a delicious moment in our historic setting. From breakfast over lunch, early dining (until 7pm) and a unique wine bar, we have something delicious at any time of the day. We consider it evident that we offer healthy food and drinks to our guests! Nurtured in our sustainable philosophy, our focus is on all the beauty that surrounds us nearby, such as the lapping of the sea swaying along on the waves of the seasons, with a nod here and there to the world as a guilty pleasure and, above all, a lot of respect for everything and everyone that surrounds us.

FLEXITARIAN ENJOYMENT

Our menu is arranged so that every guest will find his or her preference, with delicacies from our North Sea, the animal kingdom and the surrounding fields. Welcome to omnivores, flexitarians, pescotarians, carnivores and vegans alike. Allergies and intolerances are also respectfully welcomed upon timely request.

WATER BALANCE

Drinking enough is very important for our bodies, drinking sensibly even more so. Besides our healthy, local and short-chain offer of waters, fresh and hot drinks, beers, wines and spirits, we also offer some items from the regular range for the diehards. Our main goal is for you to have a wonderful time with us.

HAPPY

We are sooo happy to welcome you as a guest. From that happiness grew our sustainable philosophy, with your general well-being as our challenge. Therefore, in restoring and furnishing this delightful house, we have made every effort to pursue that happiness for all of us. Enjoy & welcome to share this happiness with us and the world.

ZERO FOOTPRINT

We are proud that we achieved our carbon neutral label, but we do more by collaborating to the maximum with conscious entrepreneurs in our own province (see last page & our website).



Sophie & Thibaud en team

Breakfast at Hotel des Brasseurs exclusively on reservation 24h in advance.

059 47 17 00 info@hoteldesbrasseurs.be

DELICIOUS HEALTHY BREAKFAST

Starting the morning with a delicious breakfast is what we prefer to offer you. We provide you with our unique all-in Hotel des Brasseurs breakfast, for which we are well known. Composed of local products with a nod to the world and according to the seasons, with special attention to your health, that is our goal.

Our breakfast is a real tasting of all the delicacies that surround us in the field and from our North Sea, to which we subtly add some touches from the world. We work with local producers from our own province and, depending on the season, playfully supplement them with organic producers from across our borders via a unique short-chain circuit.

Because we wish you a wonderful day, we bring you the products and dishes at your table, in an optimal order to ensure smooth digestion so that you can start the day on cloud nine. We also pay a lot of attention to the health of our guests and make sure that everything we offer has a beneficial effect. We couple this with 'spicy' stories and fun healthy facts with a wink full of humour, because laughter is the spice of our lives, isn't it?

And if you stay with us for several days, we will change the dishes every day, because our province is a paradise of delicious products and we are proud to show them to you.

If you have your own eating habits or suffer from an allergy, we will be happy to adjust the breakfast, if you inform us in time so that we can get the appropriate ingredients.

In addition to our own hotel guests, we also welcome guests from outside, provided reservations are made 24 hours in advance on 059 47 17 00 or info@hoteldesbrasseurs.be.

The price for this delicious total experience is €39.5 per person

Our breakfast is composed of a parade of beneficial ingredients, served in a specific order to ensure optimal digestion and, of course, maximum organic cultivation:

- > we start with a health shot, alternately composed of beneficent ingredients to boost your health as well as your beauty.
- > then a carafe of purified water and a fruit juice are served. The fruit juice varies daily between local & exotic; a nice change for those staying at our hotel for several days. The fruit sugars will give you extra strength when you later exercise on the beach, or go for a real bike ride along our fantastic coastal cycling routes.
- > better for those who want to take it easy, there is our daily freshly cut fruit, whose fibres prepare our digestion perfectly. Ideally, you then wait 15 minutes before starting the real work; that way the fruit has time to pass through the stomach. Depending on the season, we combine fruit from our premises with fruit that we get from other regions at the perfect picking moment via crowd farming.
- > the creamy yoghurt comes from the Jersey Farm, located one km from our hotel. The Jersey cows there live in the most natural conditions - pampered by Steffie & Bruno - and give milk with more fat content than other breeds, so it glides smoothly over the tongue like 'crème fraîche'. Of course, we also provide the matching granola or muesli full of grains, seeds and dried fruits and nuts.
- > Following this, we serve the proteins; these are three tasting plates with delectable products from our North Sea and surrounding polders, always with a nod to the world. These plates also change every day and are composed of a fish plate, a meat plate and a cheese plate, enriched with seasonal vegetables, herbs and edible flowers. Depending on the ingredients, they are finished with a hummus, a chutney or a matching sauce. We get the fish via Mike Vander Bruggen from the Zeebrugge fish auction, the meat from Master-Charcutier Kristof Ranson and the cheeses from local producers mainly in West Flanders from cow's, goat's and sheep's milk. We buy the undisputed best goat cheese ever tasted from the Devreese family of the biodynamic goat farm 't Reigershof from a borough of De Haan.
- > the carbohydrates we serve last, for those who still want to fill the holes and store some extra energy. We have the privilege of buying our bread from the best baker in our country, Bread smith Stefan Vandaele. Stefan works without improvers or sugars and sources grains from organic farmers around Bruges. Among other things, he also bakes de Brugeling, the best sourdough bread in Europe. We collect the bread from him half-baked and then bake it further on your arrival to accentuate the delicious crispy crust. We also bake the butter pistolets, the super crispy croissant and 'guilty pleasure' chokolade cakes ourselves. As a garnish, in addition to salted polder butter, we present some sweets by Jana Beirens and the amazing organic gypsy eggs supplied by her mother Heidi from their domain aptly named 'Buitengewoon Beirens'.
- > rounding off we do after the hot drinks - organic tea from the Dammann family or the pure arabica coffee from Illy, with a real sweet sin, which we also change daily depending on the length of stay of our guests.

APERITIEVEN

glas cava sumarroca brut reserva	9,5
glas champagne jean de villaré brut	14,5
sherry hidalgo 6y solera	5,0
vermut casa mariol rood	7,0
vermouth contratto wit	7,0
porto graham's wit - rood	6,0
pineau des charentes ragnaud	6,0
picon klassiek met witte wijn	9,0
picon authentiek van iris crampe	9,5
negrini: campari, gin, vermut	12,0
iduna cider - 33cl - uit historische west-vlaamse appelsoorten	9,0
kir	7,0
kir royal	15,0
ricard	9,0
campari	7,5
jonge filliers/graanjenever smeets	5,0
apérol spritz	12,0

ALCOHOLVRIJ

mocktail maison sobrio: <i>sang de pascual sobrio, fever tree blood orange/ginger beer</i>	9,0
buloo - 33cl - natural sparkling rosé	14,5
copperhead non alcoholic gin & fever tree tonic	12,5

COCKTAILS

cocktail maison: <i>sang de pascual (bloedsinaasappel likeur), cava</i>	12,5
graham's nektar: <i>ruby porto, wodka, campari</i>	13,0
graham's portonic: <i>witte porto, tonic</i>	13,0
zoni sbagliato: <i>gin, bitter, honing, cava</i>	13,5
roosters mule: <i>pisco, chartreuse, honingwater, ginger beer</i>	14,0
espresso martini: <i>vodka, koffielikeur</i>	13,5

GIN & FEVER TREE TONIC

herbalist local	14,5
bombay sapphire	12,5
mare	13,5
hendrick's	13,5
copperhead scarfes local	16,0

WIJNEN PER GLAS (12,5cl) - KARAF (50cl)

SCHUIMWIJN

€

32 xarel-lo	cava brut reserve sumarroca	penedès/españa	12,5cl	9,5
150 pinot meunier+	champagne brut jean de villaré	champagne/france	12,5cl	14,5
81 pinot noir+	champagne brut deutz rosé	champagne/france	37,5cl	137,5

WITTE WIJN

131 chardonnay+	santé blanc dom. altugnac	languedoc/france	12,5cl 50cl	6,0 23,0
72 auxerrois	 zilveroogje d'hellekapelle	heuvelland/belgië	12,5cl 50cl	9,0 35,0
17 antão vaz+	EA branco eugénio de almeida	alentejo/portugal	12,5cl 50cl	6,0 23,0
38 riesling	schieffer marc josten	mosel/deutschland	12,5cl 50cl	8,0 31,0

ROSÉ WIJN

132 grenache+	santé rosé dom. altugnac	languedoc/france	12,5cl 50cl	6,0 23,0
63 tempranillo	alicia don quichote	la mancha/españa	12,5cl 50cl	6,0 23,0

RODE WIJN

133 merlot+	santé rouge dom. altugnac	languedoc/france	12,5cl 50cl	6,0 23,0
33 caladoc	l'impatient domaine les davids	vaucuse/france	12,5cl 50cl	9,0 35,0
163 cabernet franc	galichets bourgeois dom. de la chevalerie	loire/france	12,5cl 50cl	8,0 31,0

ZOETE WITTE WIJN

164 riesling	vom roten schiefer schmitges	mosel/deutschland	12,5cl	9,0
---------------------	---------------------------------	-------------------	--------	-----

All our wines are created from a thorough respect for mother nature,
authenticity and the health of all who enjoy them.

BIEREN

BIEREN OP VAT

	25cl	33cl	50cl	75cl
stella artois	3,3	4,5	6,3	
tripel karmeliet	4,8	5,9		
leffe blond		5,5		
keyte tripel LOKAAL		5,5		

ALCOHOLVRIJE BIEREN

stella artois 0,0%	3,5			
leffe blond 0,0%		6,0		
la trotinette ipa 0,4%		7,0		
coast beer zero 0,4%		5,5		
kriek force majeure 0,4%		6,0		
kasteelbier rouge 0,0%		5,9		

LOKALE KUST BIEREN OP FLES

coast beer blond	5,5			
coast beer bruin	5,5			
blonde betsy	5,5			
betsy kriek	5,5			

BELGISCHE BIEREN OP FLES

duvel	5,0			
kasteelbier rouge	5,9			
hoegaarden witbier	4,0			
la chouffe	5,5			
tripel le fort	5,9			
omer	5,5			
rodenbach	4,0			
orval trappist	5,9			
westmalle tripel trappist	5,9			
westmalle dubbel trappist	5,9			
tripel saison surfine	4,5			
chimay bleu trappist	6,5			
geuze natur-elle				35,0
rodenbach vintage				35,0

WATERS

	25cl	50cl	75cl
aquelex plat & bruisend (karaf)		4,5	
gerolsteiner plat & bruisend	3,0	6,0	8,5

DUURZAME FRISDRANKEN

	20cl	25cl	27,5cl	33cl
ritchie cola			5,0	
lemonaid met limoen				6,0
lemonaid met bloedsinaas				6,0
lemonaid met passievrucht				6,0
fever tree				
premium indian tonic	4,0			
premium ginger beer	4,0			
blood orange & ginger	4,0			
elderflower	4,0			
ferm kombucha				
gember & citroengras			7,5	
blauwe bes & cassis			7,5	

FRISDRANKEN

	20cl	25cl
coca cola	3,5	
coca cola zero	3,5	
sprite	3,5	
gerolsteiner citroen light		3,5
gerolsteiner apfelschorle		3,5
loozappel	3,8	
looz fruitsap	3,8	
looz ace (multivruchten)	3,8	
lipton ice tea bruisend		3,9
lipton ice tea green		3,9
orangina		4,0
tomatensap big tom (spicy)		5,0
cécémel	4,0	
fristi	4,0	
schweppes agrum		4,0

WARME DRANKEN

KOFFIE

illy – duurzaam – instituto terra

espresso (mokka)	3,3
espresso macchiato	3,8
lungo coffee	3,3
americano coffee	3,5
double espresso	4,6
latte macchiato	4,8
latte macchiato caramel	5,3
cappuccino melkschuim	4,8
warme chocolademelk	4,9
warme chocolademelk met slagroom	5,2
hasseltse coffee	11,0
irish coffee	11,0
italian coffee	11,0
french coffee	11,0
baileys coffee	11,0

THEE & INFUSIES

dammann – duurzaam & bio

zwarte thee	earl grey	3,9
	rode bessen	3,9
	english breakfast tea	3,9
groene thee	gunpowder	3,9
zonder theïne	rooibos citrus	3,9
infusie	kamille	3,9
	verbena	3,9
	linde	3,9
	verse infusie	
	munt	4,2
	gember	4,2

DISTILLATEN & LIKEUREN

WHISKY

gouden carolus single malt local	15,0
famous grouse	8,5
macallan 12y duurzaam	12,0
the dalmore vintage 2007	30,0

RUM

bacardi white	7,5
havana especial	8,5
havana club seven years	10,0
mora mora madagascar "beste rumlikeur ter wereld"	12,5

WODKA

absolut	8,0
belvedere diamond rye "beste wodka ter wereld"	9,5

DIVERS

limoncello bio	8,0
amaretto bio	8,0
cointreau	8,0
baileys	8,0
sambuca	8,0
grand marnier	8,0
poire williams	8,5
averna (bitter)	7,0
cognac vsop	12,0
calvados 3y	8,5
calvados 12y	12,5
grappa bio	9,0
chartreuse (groen)	9,0

HEALTHY SNACKS

classic barbecue chips	*GLUTEN-FREE.	4,0
crispy peas	*VEGAN.	4,0
barbecue tortilla	*GLUTEN-FREE.	4,0
seaweed crisps	*VEGAN.	4,0
popcorn with sea salt.	*GLUTEN-FREE.	4,0

TO SHARE

parchment toast with hummus VEGAN	6,0
smoked dry sausage from kristof ranson.	5,0
rilette with farmer's toast.	5,0
dried ham from menapii purebred pigs 50g	18,0
matured goat's cheese with truffle from 't reigershof.	9,9
fish strips from megrim with tartar sauce 6pcs	12,5
shrimp balls with tartar sauce 8pcs	13,0
squid rings with tartar sauce 6pcs	16,5
oyster mushroom croquettes with seaweed from kopje zwam VEGAN 30g/st - 5pcs	15,0
brawn with worstyn mustard	6,0

OUR CUISINE

You can order from 11am to 7pm. At 8pm we are happy to close our brasserie.

vegetable soup with bread	8,5
sourdough toast with mushrooms, black garlic & lemon VEGAN	19,0
country ham sandwich with manapi ham & worstyn mustard	18,5
smoked scottish red label salmon with sourdough toast	19,0
seasonal salad with gratinated goat's cheese from 't reigershof and bacon	22,5
caesar salad	24,5
greek salad with feta	23,5
ostend shrimp croquettes - 2 pieces	23,0
ostend shrimp croquettes - 3 pieces	32,0
cheese croquettes from old brugge cheese - 2 pieces	17,9
cheese croquettes from old brugge cheese - 3 pieces	24,9
duo of shrimp and cheese croquettes	19,9
beef carpaccio of belfurn angus with grated local old cheese	19,9
meatballs of duroc pork in tomato sauce with puree	22,5
vol au vent of malines cuckoo with chips.	25,5
belfurn beef stew with chips.	25,5
black pudding tarte tatin.	27,5
spaghetti bolognaise.	17,5
lasagna bolognaise	18,5
sole with chips	36,0
pork chop with pickles cross & blackwell	27,5
grilled fillet of belfurn beef with chips	39,5
supplementen: pepper sauce or mushroom cream sauce	3,0
chips	3,0
salad	5,0

Prices are in euros, service & VAT included / 1 bill/table
ask our staff for advice regarding the possible presence of allergens.
We can never completely rule out cross-contamination.

DESSERTS

chocolate mousse	11,0
crème brûlée	11,0
tarte tatin	11,0
lemon tartlet	11,0
blueberry & apple crumble	11,0

ICE CREAM FROM L'HERITAGE IN POPERINGE

coupe with bourbon vanilla ice cream	9,5
coupe with caramel sauce	10,0
coupe dame blanche with callebaut chocolate	10,0
coupe with beirens advokaat	10,5
coupe with hazelnut brésilienne	10,5
coupe with local strawberries (in season)	12,5
coupe with fresh fruit (seasonal)	12,0
children's ice cream with sweets	6,0

PANCAKES

plain pancake	5,0
pancake with brown sugar	5,5
pancake with brown sugar	5,5
pancake with icing sugar	5,5
pancake with butter and sugar	5,9
pancake with vanilla ice cream	8,5
pancake with vanilla ice cream and whipped cream	9,5
pancake with chocolate sauce	6,9
pancake with jam	6,9
pancake with chocolate	6,9
pancake with whipped cream	6,0
mikado pancake	9,9
pancake with fresh fruit (seasonal)	9,9
pancakes with strawberries (in season)	9,9

The wine lover's 10 commandments

Drink only what you like to drink

Don't focus on big years

Be open to the unknown

Pay for the wine, not the name

Pour wine only at its best

Be a drinker, not a decomposer

The label tells the origin, not the quality

Decant only when necessary

Share your best bottle with your best friend

Drink a lot, but in moderation

Guido Francque 1991

SCHUIMWIJNEN - SEKTE - VINS MOUSSEUX - SPARKLING WINES - 75cl

LOCAL & NO ALCOHOL

€

31 rooibos+	buloo pieter lonneville	0,0%	brugge/belgië	33cl	14,5
--------------------	----------------------------	------	---------------	------	------

LOCAL

71 auxerrois	pet'nat d'hellekappelle		heuvelland/belgië		40,0
70 chardonnay	papillon brut d'hellekappelle		heuvelland/belgië		76,0

EUROPA

32 xarel-lo+	brut reserva sumarroca		penedeès/españa		55,0
34 trousseau	crémant du jura jean boudry		jura/france		64,0
159 pinot meunier+	extra brut lequart		champagne/france		99,0
165 pinot meunier+	extra brut rosé lequart		champagne/france		95,0
11 chardonnay+	les trois racines waris-larmandier		champagne/france		132,0
81 pinot noir+	champagne brut deutz rosé		champagne/france	37,5cl	137,0
80 pinot noir+	grande année 2014 bollinger		champagne/france		367,5

SAKE

64 camargue rijst	yuzu sake shoya-imai		paris/france		85,0
--------------------------	-------------------------	--	--------------	--	------

ROSÉ

€

63	tempranillo	alicia don quichote	la mancha/españa	34,0
65	grenache+	haru domaine milan	provence/france	45,0
16	grenache	aromatix terre joie	bekaa/lebanon	47,0
1	grenache+	château de selle domaine ott	provence/france	125,0

ZOETE WIJN - SÛBWEIN - VIN DOUX - SWEET WINE

164	riesling	vom roten schieffer schmitges	mosel/deutschland	52,0
------------	-----------------	----------------------------------	-------------------	------

VERSTERKTE WIJNEN - LIKÖRWEINE - VINS FORTIFIÉS - FORTIFIED WINES

				fles	€
60	palomino fino	sherry 6y solera hidalgo	jérez/españa	75cl	53,0
50	touriga nacional+	lbv port 2018 niepoort/ morgadio da calçada	douro/portugal	75cl	68,0
54	malvazia	garrafeira madera 1999 blandy's	madeira/portugal	50cl	123,5
2	touriga nacional+	vintage port 2011 graham's	douro/portugal	37,5cl	124,5
51	verdelho	garrafeira madera 2006 barbeito	madeira/portugal	50cl	170,0

All our wines are created from a thorough respect for mother nature,
authenticity and the health of all who enjoy them.

WITTE WIJNEN - WEIßWEINE - VINS BLANCS - WHITE WINES - 75cl

FRIS WIT - FRISCH WEIß - BLANC FRAIS - FRESH WHITE

als aperitif of bij zeevruchten, gemarineerde noordzeevis, rauwe groenten, frisse salades, verse kazen

als aperitif oder zu meeresfrüchten, mariniertem nordseefisch, rohem gemüse, frischen salaten, frischkäse

en apéritif ou avec fruits de mer, poissons marinés de la mer du Nord, crudités, salades fraîches, fromages frais

as an aperitif or with seafood, marinated North Sea fish, raw vegetables, fresh salads, fresh cheeses

WEST-VLAANDEREN

€

21	sauvignon blanc	sauvignon roonen bergh		heuvelland/belgië	90,0
-----------	------------------------	---------------------------	---	-------------------	------

EUROPA

10	olaszrisling	badacsony szàszl endre		balaton lake/hungaria	38,0
-----------	---------------------	---------------------------	--	-----------------------	------

38	riesling	schiefer marc josten		mosel/deutschland	46,0
-----------	-----------------	-------------------------	--	-------------------	------

151	riesling	herrnberg gunter künstler		rheingau/deutschland	65,0
------------	-----------------	------------------------------	--	----------------------	------

WORLD

152	sauvignon blanc	de martino cassablanca valley		chili	36,0
------------	------------------------	----------------------------------	--	-------	------

154	semillon	tulloch hunter valley		australia	62,0
------------	-----------------	--------------------------	--	-----------	------

VOL WIT - VOLL WEIB - BLANC CORSÉ - FULL-BODIED WHITE

bij bereide zeevruchten en noordzeevis, wit vlees, romige sauzen, witte groenten en harde kazen

mit zubereiteten meeresfrüchten und nordseefisch, weißem fleisch, cremigen soßen, weißem gemüse und hartkäse

avec fruits de mer et poissons préparés, viandes blanches, sauces crémeuses, légumes blancs et fromages à pâte dure

with prepared seafood and north sea fish, white meat, creamy sauces, white vegetables and hard cheeses

WEST-VLAANDEREN

€

72 auxerrois	zilveroogje d'hellekapelle	heuvelland/belgië	52,0
20 chardonnay+	rb primum roonen bergh	heuvelland/belgië	62,0
73 pinot noir	koolwitje d'hellekapelle	heuvelland/belgië	65,0
74 chardonnay+	atalanta d'hellekapelle	heuvelland/belgië	74,0

EUROPA

17 antão vaz+	ea branco eugénio de almeida	alentejo/portugal	34,0
153 rolle+	château revelette	provence/france	43,0
35 pinot blanc	amzelle marc tempé	 alsace/france	87,0
12 heida	salgesch albert mathier	valais/suisse	99,0

All our wines are created from a thorough respect for mother nature, authenticity and the health of all who enjoy them.

36 chardonnay	pernand vergelesses domaine pavelot	bourgogne/france	182,0
76 chardonnay	bandkräftn ernst triebaumer	burgenland/österreich	159,0
39 chardonnay	meursault domaine terres de velle	bourgogne/france	189,0

WORLD

18 chenin blanc	fairtrade saam	paarl/south africa	35,0
15 semillon	mount horrocks clare valley	australia	66,0

FRUITIG ROOD - FRUCHTIG ROT - ROUGE FRUITÉ - FRUITY RED

bij gemarineerd vlees, kruidig gegrilde vis, fruitgroenten en witschimmel kaas
mit mariniertem rotem fleisch, würzigem gegrilltem fisch, fruchtgemüse und weißkäse
avec viande rouge marinée, poisson grillé épicé, légumes-fruits et fromage blanc
with marinated red meat, spicy grilled fish, fruit vegetables and white cheese

LOCAL

€

75 pinot noir	casu d'hellekapelle	heuvelland/belgië	88,0
----------------------	------------------------	-------------------	------

EUROPA

79 monastrell	el tiempo que nos... bodegas cerron	jumilla/españa	37,0
59 cinsault+	l'ampoule la liquière	languedoc/france	46,0
66 syrah	cuvée de louis jolivet	rhône/france	47,0
158 grenache+	les champavins alain jaume	rhône/france	39,0

160 pinot noir	francois raquillet bourgogne	france	85,0
33 caladoc+	l'impatient domaine les davids	rhône/france	52,0
52 touriga nacional+	prolongato quinta de saes	dão/portugal	63,0

WORLD

162 syrah	legado de martino	maipo valley/chile	35,0
14 malbec+	red moon cullen	margaret river/australia	63,0

ELEGANT ROOD - ELEGANT ROT - ROUGE ELEGANT - ELEGANT RED

bij roze & wit vlees, kruidig gebakken vis, fruitgroenten

mit rosa und weißem fleisch, würzig gebratenem fisch, fruchtgemüse

avec viande rose et blanche, poisson frit épicé, légumes fruits

with pink & white meat, spicy fried fish, fruit vegetables

EUROPA

156 merlot	l'écuyer château couronneau	bordeaux/france	36,0
161 field blend	jus de vie dom. de la graveirette	vin de france	38,0
157 cabernet franc	chinon les terrasses domaine lambert	loire/france	48,0
163 cabernet franc	galichets bourgueil dom. de la chevalerie	loire/france	46,0
40 pinot noir	volnay domaine terres de velle	bourgogne/france	138,0

All our wines are created from a thorough respect for mother nature,
authenticity and the health of all who enjoy them.

RODE WIJNEN - ROTWEINE - VINS ROUGES - RED WINES - 75cl

KRACHTIG ROOD - KRÄFTIG ROT - ROUGE CHARNU - POWERFUL RED

bij gegrild rood vlees & haarwild,witschimmel kaas,(groenten) stoofschotels

mit gegrilltem rotem fleisch & haarwild, weißkäse, (gemüse-)eintöpfen

avec viande rouge grillée et gibier à poil, fromage blanc, ragoûts (de légumes)

with grilled red meat & hair game, white cheese, (vegetable) stews

<u>EUROPA</u>			€
42	nielluccio	decastell'o domaine du chêne languedoc/france	32,0
53	castelão+	charlatão humus/rodrigo filipe lisboa/portugal	54,0
78	monastrell	matas altas stratum wines TOP jumilla/españa	54,0
67	nero d'avola	viteadovest sicilia/italia	83,0
37	grenache	la genesse raymond usseglio rhône/france	96,0
41	nebbiolo	barolo 4 vigne cascina adelaide piemonte/italia	130,0
110	nebbiolo	barolo francesco rinaldi piemonte/italia	161,0
<u>WORLD</u>			
77	syrah+	musar jeune château musar bekaa/lebanon	67,0

SCHATKAMERWIJNEN

SCHATZKAMMERWEINE - VINS DU TRÉSOR - TREASURY WINES

anders dan jonge wijnen overleven schatkamerwijnen bij de gratie van hun individuele fles; enkel die fles die de tijd en haar omgeving gracieus heeft doorstaan wordt in rekening gebracht.

im gegensatz zu jungen weinen überleben schatzkammerweine durch die anmut ihrer einzelnen flasche; nur die flasche, die die zeit und ihre umgebung mit anmut überstanden hat, wird in rechnung gestellt.

contrairement aux vins jeunes, les vins de trésorerie survivent par la grâce de leur bouteille individuelle ; seule la bouteille qui a résisté gracieusement au temps et à son environnement est facturée.

unlike young wines, treasury wines survive by the grace of their individual bottle; only the bottle that has graciously withstood time and its environment is charged.

WITTE WIJNEN - WEIBWEINE - VINS BLANCS - WHITE WINES - 75cl €

122 sauvignon blanc	pouilly fumé/triptyque caillbourdin	loire/france	2009	97,0
124 chardonnay	saint-aubin lamy-pillot	bourgogne/france	2009	149,0
123 sauvignon blanc	sancerre j-m roger	loire/france	2013	73,0

RODE WIJNEN - ROTWEINE - VINS ROUGES - RED WINES - 75cl

107 cabernet+	haut-médoc chât. julien	bordeaux/france	1998	91,0
114 pinot noir	aloxe-corton chât. génot-boulangier	bourgogne/france	2006	324,0
115 pinot noir	chambolle-musigny chât. génot-boulangier	bourgogne/france	2007	252,0
105 cabernet+	sainte-estephe chât. tour de pez	bordeaux/france	2009	74,0

				€
104	merlot+	saint-émilion chât. côte de baleau	bordeaux/france	2009 93,0
100	merlot+	saint estèphe chât. capbern gasqueton	bordeaux/france	2009 95,0
116	pinot noir	beaune grèves laurent richard/hdb.	bourgogne/france	2009 382,0
108	merlot	lalande de pomerol chât. chambrun	bordeaux/france	2010 95,0
109	merlot+	pomerol chât. vieux maillet	bordeaux/france	2010 115,0
117	pinot noir	vosne-romanée françois lamarche	bourgogne/france	2010 752,0
102	merlot+	côtes de castillon domaine de l'a	bordeaux/france	2011 81,0
112	pinot noir	fixin coeur de violette frédéric magnien	bourgogne/france	2009 82,0
113	pinot noir	fixin coeur de violette frédéric magnien	bourgogne/france	2011 82,0
119	cabernet franc	chinon chât. de saint-louans	loire/france	2011 118,0
118	nero di troja	podere 29 gelso d'oro	puglia/italia	2013 100,0
103	merlot+	pomerol chât. taillefer	bordeaux/france	2014 79,0
120	tinto del pais	ribera del duero arzuaga	cast. y leon/españa	2015 103,0
101a	zinfandel	napa valley frog's leap	california/usa	2015 101,0
101b	zinfandel	napa valley frog's leap	california/usa	2016 111,0
101c	zinfandel	napa valley frog's leap	california/usa	2019 121,0

All our wines are created from a thorough respect for mother nature,
authenticity and the health of all who enjoy them.

PROUD OF OUR PARTNERS IN SUSTAINABILITY:

Breadsmith Stefan Vandaele created our unique spirulina bread. Spirulina is an ancient algae from our sea water, exceptionally enriching for our health!

Stefan bakes in Bruges, is the best baker in Belgium and won the prize of best sour-dough bread in Europe! He uses only healthy ingredients.

We buy meat from West Flanders' top specialists such as Arnold Vanderhaeghe (Good-meat/Belfurn beef), Kristof Ranson (multi-award winning charcutier) and Ruben Brabant (Menapii pig).

As ambassadors for sustainable fishing, we work daily with Mike & his Chef's Secret team from Zeebrugge, who serve us exclusively with sustainably caught North Sea fish (www.visserijverduurzaamt.be)

Depending on the season, we choose our fruit and vegetable partners super-locally from An Vlaemynck, Jens Mouton (Boerbas) & Philip Vermeulen or via the short-chain channel www.crowdfarming.com.

We deliberately source our dairy partners in De Haan itself, namely from Steffie & Bruno of the Jerseyhoeve and from the Devreese family of 't Reigershof, occasionally supplemented by other West Flemish delicacies from cow's, goat's & sheep's milk.

To further emphasise our CO2-neutral efforts, all drinks come exclusively from West Flanders suppliers, such as Stefaan & Benedicte from Zedelgem (beers and soft drinks), Dries & Benoît from Santéwines in Bruges (both 1st sommelier in Belgium), Nick & Frank Matthys (CO2 neutral wine company in Sint-Andries), Kurt & Kjell from Winetime (wine scouts from Nieuwpoort), Michaël from Volatile (natural wines from Bruges), Simon from Heerlyckheit Roonen Bergh (first sauvignon blanc ever from Westouter), Bert from The Portugal Collection in Roeselare.

