

## Menu

# BEFORE

Our famous "Plank Rillette" (with Camps pickles)	10,50
Cheese plate with Manchego cheese and Beer cheese	10,30
Hummus with vegetables and breadsticks	8,90
Olives with garlic	7,50
Suggestions	see boards

## Menu

# MAIN

As we change dishes regularly and we always work with seasonal and fresh products, the dishes are no longer mentioned on this menu, but are displayed on the blackboards on the wall.

All dishes are entirely home-made by Heidi and are served as standard with a salad of fresh greens and (separate) vinaigrette and with fries or mashed potatoes (or rice). If you would like an extra salad or portion of fries, you can order extra.

Extra salad (on top of the standard salad)	3,50
Extra portion of fries (on top of the standard portion)	2,90

If you have food allergies, ask information to Geert to know which dishes contain allergens

## Menu

# AFTER

Desserts are also different every week and are entirely home-made by baker Heidi. You can find this week's offering on the boards. This is always available :

Homemade Advokaat	7,90
Irish or other strong coffee (see also hot drinks pag. 7)	9,80
Also check our digestive drinks on page 3	
Pie/suggestion of the day	see board

## Menu

# KIDS

Fish Sticks with apple sauce and fries or mashed potatoes	12,90
Crispy Chicken with apple sauce and fries or mashed potatoes	12,90
These dishes can also be ordered in a larger portion	+ 5,-
Clown's Face with Fried Egg (sunny side up) and Toast	11,90
Bread with Choco Nutella (chocolate hazelnut spread)	5,90

# Drinks Menu

## STRONG

### Cocktails (with alcohol)

Cocktail Geert (cubardon gin, rum, violets, ... sweet but strong)	12,20
Cocktail Heidi (limoncello, albatross, ginger, ... bitter and spicy)	13,50

### Mocktails (without alcohol)

Mocktail Geert (watermelon, mint, elderflower, ... rather sweet)	10,90
Mocktail Heidi (grapefruit, thyme, tonic, ... rather bitter)	9,90

### Aperitifs and spirits

Picon Vin Blanc (including Cointreau ...)	9,20
Roomer (elderflower aperitif)	6,90
Gin Hendrick's (+ Fever Tree tonic)	11,-
Gin Arduenna (Belgian herbal gin + Fever Tree tonic)	12,-
Martini White	6,10
Ricard	5,90
Kirr (Royal = + 1,- €)	6,10

### Digestives

Limoncello	6,-
Porto Red	5,-
Bailey's	6,-
Cointreau	6,-
Amaretto	6,-

# Drinks Menu

## WINE

### The House Wine

The house wine “Buitengewoon” (that means "Extraordinary") is of South African origin and is also extraordinarily tasty ...

- White : A 100% Chenin grape with a fresh and fruity taste
- Rosé : A 100% Pinotage grape, fresh and floral
- Red : Grenache, aromas of black fruits, spices and light smoky notes

Glass	5,50
Carafe (½ litre)	16,50
Bottle	24,70

### The "it-may-be-a-little-bit-more" Wine

Now and then we have an even better wine, selected by Luc Desmet, the best sommelier of Ronse and surroundings ! These wines are advertised on the blackboards and are also available by the glass, carafe or bottle.

### Cava

*Mont Marçal Brut Réserve* : This tasty Cava from the best Cava region, Penedes has fine bubbles and a bouquet of ripe apple, banana and pineapple. Nicely balanced with a fresh and elegant character.

Glass	6,90
Bottle 37.50 cl	21,90
Bottle 70 cl	34,90

# Drinks Menu

## BEER

Rebel Local	Blond 8.5°	Bitter beer by 3 cool guys from Anzegem	4,70
Super Noah	Blond 4.9°	Low in alcohol but bitter and full of flavour	4,30
Keun Blond	Blond 7.5°	Delicious beer from Ronse, with local hops !	5,40
Keun Bruin	Dark 9°	Spicy and tasty brown beer from Ronse	5,40
Fiertelbier	Blond 7°	Beer of Ronse with local products	4,50
Omer	Blond 8°	Popular top-fermented beer	4,50
Kwaremont	Blond 6.6°	To cycle fluently	4,20
Barbar	Blond 8°	Blond honey beer	4,60
Brugse Zot Blond	Blond 6°	Beer with 4 different malts	4,50
Brugse Zot Brown	Dark 7.5°	And the dark one even with 6 malts	4,50
Quintine Blond	Blond 8°	Robust witches' beer from Ellezelles	5,40
St. Bernardus Abt	Dark 10°	Almost the same as a Westvleteren ...	5,40
Westmalle Tripel	Blond 9.5°	Probably the most widely drunk trappist	4,90
Westmalle Dubbel	Dark 7°	Also in dark	4,10
Orval	Amber 6.2°	Justifiably popular beer	4,90
Duvel	Blond 8.5°	Tradition !	4,20
Export Pils (33cl)	Blond 5.2°	Much better than the Inbev-shit	2,90
Kriek Lindemans	Red 3.5°	A refreshingly sweet cherry beer	3,50
Old Gueuze Boon	Amber 7°	Sour, fruity fresh mature gueuze (37.5cl)	6,50
Sportzot	Blond 0°	Very tasty alcohol-free beer	4.40

# Drinks Menu

## SOFT

We have an original and tasty offer, with an emphasis on small or local businesses  
(as little big business as possible)

### Non Sparkling

Firefly Kiwi Mint	Very refreshing, based on lime juice	4,70
Firefly Lemon Ginger	With subtle ginger flavour (33cl)	4,70
Firefly Pomegranate	The sweetest of the 3 varieties (33cl)	4,70
Apple juice	Juice of apples	2,90
Orange juice	The same but different	2,90
Ice Tea Arizona Peach	Tasty alternative to mainstream ice tea	2,90
Milk with Nesquick	Nostalgia ... (can also be made with almond milk)	2,90

### Sparkling

Ritchie Orange	Belgian lemonade, similar to Fanta	3,90
Ritchie Pompelmoes	Similar to Schweppes Agrum	3,90
Belvoir Ginger	Lemonade with strong ginger flavour !	4,60
Belvoir Elderflower	Lemonade with mild elderflower flavour	4,60
Almdudler	The herbal lemonade from Austria	2,90
Tonic	The bitter drink from India	2,90
Coca Cola	Don't give in to the big business ...	2,80
Cola Zero	... and drink something from above or below	2,80

### Water

Eau Lala flat/soda	Delicious spring water from the region	2.60
Big Eau Lala flat/soda	For a big thirst (50 cl)	5.90

# Drinks Menu

## HOT

### Sweet Sins

Hot Chocolate	Real hot milk with real chocolate	5,90
Coffee Bouchée	Coffee with a bouchée in it, delicious ...	6,20
Chai Latte	Almond milk with tea and secret spice mix	6,20

### Coffee

Coffee	A regular one	2,80
Espresso	A small but strong one	2,80
Doppio	A double espresso	2,90
Decaf	One you can sleep from	2,90
Cappuccino	Espresso with steamed milk	3,70
Latte Machiato	More steamed milk and espresso shot	3,90
Panna Montana	One with whipped cream	3,70

### Strong Coffee

Irish coffee	Coffee with Whisky	9,80
Norman coffee	Coffee with Calvados	9,80
Italian coffee	Coffee with Amaretto	9,80
Ronsian coffee	Liqueur coffee from Ronse	9,80

### Tea

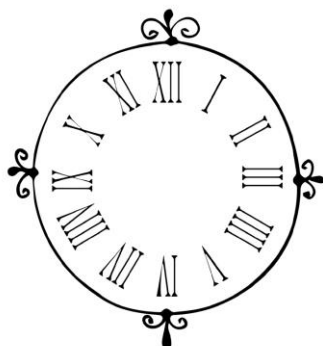
Darjeeling	Black tea	3,70
Japan Bancha	Green tea	3,70
Mint	Tea with mint (fresh)	3,70
Red Cheeks	Tea with fruit	3,70
Quiet Tummy	Tea with herbs	3,70

# Thanks Menu

## SUPPLIERS

We always work with fresh and local products, from the following suppliers :

- Meat : **Butcher's shop VandeWalle**, Kluisbergen  
Honest butcher's shop with home-grown and locally slaughtered meat
- Fish : **Gastromarin**, Ronse  
The best fish shop in Ronse with a warm welcome from Cathy
- Cheese : **Vandenabeele**, Ronse  
The place to be for all your cheese
- Greens : **Buywell**, Ronse  
Fresh vegetables straight from the field
- Bread : **Bakery Lapin**, Ronse  
Homemade fresh and healthy bread, by Hanne
- Wine : **Wines Luc Desmet**, Ronse  
The Ronse flamboyant wine connoisseur par excellence



*Le Temps Perdu*

van vroeger en nu