

# In't Nieuw Museum

by  
koen  
&  
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# DRINKS

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# FOOD

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Tonight we will do our utmost to give you a fantastic evening. To do this as correctly and completely as possible, we have put together this magazine with some extra information about all those goodies.

Over the years our menu has slowly evolved into a magazine, every now and then we try to sneak in a theme and this time we have emphasized love...



A romantic dinner with a crackling fire in the background, a family outing after a day full of work, school,... or the love between good friends.

Budding or long-standing, it is an honor for us to be the setting for this

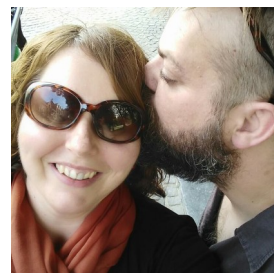
Here and there throughout the menu you will come across the above heart, where you will find a piece of our love. Love for a product, a supplier, a brewer, winemaker, farmer,...

Everything revolves around the people who are responsible for our supply. We want to highlight their passion and commitment to give you insight that there are real people behind the food and drinks.

Enjoy

Koen & Marijke

In't Nieuw Museum



# APERIRE

*(Latin: to open)*

Aperitif drinks are intended to “open” the stomach or, more simply, to stimulate the appetite. To achieve this, we try to avoid the sweeter drinks in order not to start the meal oversaturated. For each category (spicy, bitter & dry) we offer one or more classics, a beer and a non-alcoholic option. On the next page we also present you our Gin selection.

## SPICY

### classics

**Martini Bianco**

8

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**Martini Rosso**

8,5

--

**Ricard**

8

### beer

**Museum Tripel**

(Brouwerij Deca)

6,5

### non-alcoholic

**Gnista**

**Tonic**

7

## BITTER

### classics

**Campari**

9

--

**Picon Vin Blanc**

11

--

**Picon Bière**

12

### beer

**XX Bitter**

(Brouwerij De Ranke)

7,5

### non-alcoholic

**Bitter Cordial**

**Tonic/Soda**

7

## DRY

### classics

**Poniente Sherry Fino**

8,5

--

**Poniente Sherry**

**Amontillado**

11

### beer

**Barrels & Pipes**

(De Leite & Oud Beersel)

10

### non-alcoholic

**Sour Ritchie Cola**

7



# 4gin.

## Santé Gin (BE)

15



A Gin as it should be and to taste with citrus and juniper as a starting point. In collaboration with the already acclaimed 'Bruges Gin Society', it was decided to only use fresh bergamot and kaffir limes, juniper berries and cardamom.

Using fresh citrus fruits and an unusually large amount of essential oils, this gin is an extraordinary bomb of purity and elegance.

Each bottle is very unique, because they can only buy our fresh citrus once a year.

## Citadelle Gins

Citadelle Gin is the brainchild of Alexandre Gabriel, Master Blender at cognac house Maison Ferrand.

In his passionate research into spirits in ancient history books, he discovered that the shape of the stills in which he fired his Cognac Ferrand was very similar to that of early gin distilleries.

So he went in search of old recipes and arrived at a recipe from 1775 from Dunkirk (hence the name Citadelle).

## Citadelle No Mistake Old Tom Gin (FR)

16

Citadelle Old Tom gin is made with extra juniper berries and an additional touch of orange zest and is blended with roasted barrel-aged brown sugar.

The gin then matures for another 4 months until all ingredients are perfectly integrated.

This gin is bottled at 46% to bring out its rich and intense flavour.

Delicious!

## Citadelle Réserve (FR)

20

The Citadelle Réserve is made in batches of 21 barrels and was then allowed to mature for 2 years in Limousin barrels, barrels in which their cognac already knew its maturation.



## Bulldog Gin (UK)

13

## Hendrick's Gin (UK)

15

## Erasmus Bond Tonic



As

a tonic we serve the Erasmus Bond Dry tonic.

This tonic is designed to be the perfect companion for Gin. The grapefruit at the beginning and the closing quinine and bergamot bring out the best in many gins.

Erasmus Bond is a Belgian brand but is actually named after the "inventor" of tonic. In 1858 he was the man who took the first patent ("improved aerated tonic liquid") on a quinine-containing drink. He was the first to add a whole lot of herbs to it to make something drinkable.

# Gin

## 5softdrinks.



Belgian lemonade history is rich and Jan Verlinden knows it through and through. Because his father also had a small brewery in Lubbeek, where he also 'brewed' Ritchie, the family lemonade. Until he (and many others with him) had to stop production at the end of the 1970s due to the emergence of larger and international brands such as Coca Cola, which took over most of the Belgian market in the following years.

While more natural, trendy lemonades were popping up in the countries around us, not much has happened in the last twenty years. Fortunately, in 2018, artisanal, local products with natural ingredients are again in demand. So Jan decided, after finding a photo from his childhood, to take matters into his own hands.

**Meer weten?**

[www.drinkritchie.be](http://www.drinkritchie.be)

### **Ritchie Cola**

5

The America of the fifties in a bottle. Yet it is purely Belgian. And of course, without artificial caramel or phosphoric acid.

### **Ritchie Cola Zero**

5

Good for the line, this cola zero from Ritchie. And also free from artificial caramel, phosphoric acid, aspartame and acesulfame-K. That makes it almost 100% natural: a premiere for our country!

### **Ritchie Orange**

5

The Gilles van Binche throw it, compatriot Ritchie prefers to add bubbles to oranges. And more: the orange lemonade was enriched with a pinch of vanilla, for a soft, rounded taste.

### **Ritchie Lemon**

5

Take a generous dose of lemon juice and add a little bit of raspberry juice and carbonation, and what do you get? A cute pink lemonade. And wonderfully refreshing too! Sincerely, Ritchie.



### **Orange juice**

5



### **Erasmus Bond Tonic**

6



still  
sparklin  
**25cl**

3,5

still  
sparkling  
**50cl**

7

# WINES



In the beer world we have a so-called tap takeover where all beers come from one specific brewery. This time we are doing a wine takeover, all wines come from winemaker Antonio Maçanite, a collection of Portuguese wines that serve the full palate..



Antonio Maçanita started his first winery (Fita Preta) in 2004 in the Évora district of Alentejo with his friend and mentor, British winegrower David Booth. In twenty years he became one of the leading Portuguese (perhaps even European) winemakers. He also founded Azores Wine Company and - with his sister - Joana Maçanita Hermãos e Enólogos (Douro).



Maçanita combines innovation and age-old tradition and manages to balance extremes. From the cold and wet island of Pico (Azores) to the sun-drenched vineyards of the Alentejo. In the Azores he manages to generate enough yield to make some very special wines and in the warmer areas he deviates from the beaten path by not producing the standard sweet Portuguese wines.

Despite the major differences between its wine-growing regions, Maçanita employs a consistent winemaking strategy. For red wines, António aims to highlight the fruit and aromatic profile of the grape variety, as influenced by the local climate, from the hedonistic aromas of the unaged Touriga Nacional and Baga grown in the sunny Alentejo, to the salty, electric scent of the banned red hybrid variety Isabel, on Pico.

**Antonio  
Maçanita**

## Orange

### Fita Preta Laranja Meccanica

**Glass12Bottle60**

2018 – Alentejano VR – Arinto/Roupeiro /Verdelho/Antao Vaz/ Alicante Branco/Trincadeira-das Pratas  
Honey-colored (almost orange), intense experience of ripe fruit, a buttery touch supplemented with red fruit, peach and a subtle acidity. Pairing: Beetroot tartare

### Maçanita a laranja do Norte

**Glass12Bottle60**

2020 – Blend of Douro grapes

Pressing in 2 times that is spontaneously fermented in stainless steel, orange zest and honey notes supplemented with mild tannins. Pairing: Grilled Camembert

## Rosé

### Rose de Fitapreta Non Millésimée

**Glass10Bottle50**

Alentejano VR – Aragonez/castelão/Trincadeira

Light salmon color. The creamy texture on the pallet and a feeling of sweetness is perfectly balanced with a refreshing acidity. Pairing: salmon

### Rose dos Villaos

**Glass10Bottle50**

2022 – Madeira – Tinta Negra

Fresh accessible wine tastes like raspberries and strawberries with a slightly dry aftertaste.

Pairing: Grilled peppers

## Bubbles

### Ca di Rajo Valdobbiadene Millesimato

**Glass11Bottle55**

Valdobbiadene Prosecco Superiore D.O.C.G. – Glera

Full body with soft flavor notes. Elegant, fruity with hints of apple and pear. Particularly harmonious.



# White

## Trincadeira Das Pratas Chao do Eremitas **Glass10Bottle50**

2021 – Alentejo DOC – Trincadeiro das Pratas

The grape Trincadeira das Pratas (formerly known as Tamarez) is one of the older grape varieties. Taste is sweet in the beginning with light citrus notes in the aftertaste.

Pairing: Grilled salmon

## Verdelho o Original

**Glass11Bottle55**

2019 – Pico Do – Verdelho

The vines are grown on small volcanic black rocks (biscoitos) and surrounded by stone walls called currais. The rocks warm in the sun, causing the grapes to ripen, while the walls protect the vineyards from the elements.

Fruity, slightly mineral finishing with the necessary acidity, a slightly salty touch is also noticeable.

Pairing: aperitif

## Maçanita Gouveio

**Glass12Bottle60**

2021 – Douro DOC – Gouveio

Gouveio is one of the main white grape varieties in the Douro Valley. This wine is made with grapes that grow on a very high and therefore cooler plot. This produces a pure, mineral, fresh white wine with beautiful complex fruit and citrus aromas. Reminiscent of the best Sancerre wines.

Pairing: Langoustines

## Palpite Reserva

**Glass13Bottle65**

2021 – Alentejo VR – Alicante Branco, Arinto, \*field blend\*

Palpite is the Portuguese word for intuition, the wine is aged for 12 months in French oak and is made with the best grapes, the composition is intuitive (palpite translated into Portuguese). This results in a complex wine with aromas of herbs, grapefruit and some creamy tests. The mouthfeel is full but beautifully balanced by a fresh acidity.

Pairing: Grilled camembert

## Arinto dos Açores 2nd edition

**Glass14Bottle70**

2018 – Pico Do – Arinto dos Açores

A real island wine, the colder weather is clearly reflected in the taste. Mineral, light acidity, ripe fruit and a pinch of salt. This is a re-release of the 2018 vintage. The extra maturation in the bottle makes it a bit rounder and especially more complex with beautifully developed aromas.

Pairing: Fennel sausage

## 10wine.

# RED

### Macanita Irmaos e enologos

**Glass9Bottle45**

2019 – Douro DOC – Touriga Nacional, Tinta Rorizze

The all-rounder, in terms of taste we recognize ripe dark berry fruit, plums and fresh acidity. Light elegant tannins. Pairing: Grilled camembert or as an accompanying wine with meat

### Isabella A Proibida

**Glass10Bottle50**

2020 – IG Acores – Isabella, old vines

100% Isabella grape, the forbidden grape... it cannot be used for export and so Antonio decided to baptize the wine a proibida (the forbidden). This wine is particularly fresh, with aromas of exotic fruit and a very pronounced saltiness. A truly special product. Pairing: Bavette

### Fita Preta Tinto de Castelao

**Glass11Bottle55**

2018 – Alentejo VR – Castelao

12 months wood aging. A wine with a ruby red color and aromas of plums, tobacco and spices. A fantastic wine with a beautiful depth and long aftertaste. Pairing: Fillet/chateaubriand

### Baga Ao Sol

**Glass12Bottle60**

2019 – Alentejo VR – Baga

The Baga grape, picked early and matured for 24 months (not in oak to safeguard purity), gives us a deep red wine with intense fruitiness, fresh and yet ripe. Pairing: Grilled Camembert

### Moreto Chao Dos Eremitas

**Glass13Bottle65**

2021 – Alentejo DOC – Moreto

Sturdy! Violet red color, fresh berries and cherry jam. Some minerality in the long finish.

Pairing: Beef tartar

### Tinta Carvalha Chao Dos Eremitas

**Glass14Bottle70**

2020 – Alentejo VR – Tinta Carvalha

Intense fresh nose, notes of bitter red fruit, pomegranate. Light-colored, elegant with lots of depth.

Pairing: Rib eye

### Macanita Irmaos e enologos LETRA A

**Glass15Bottle75**

2020 – Douro DOC – Touriga Nacional

Made with “porto” grapes, there is a hint of porto flavor. We also recognize raspberries and red fruit, blackberries and dark chocolate. Pairing: Lamb crown

### Preta – Homenagem David Booth

**Glass17Bottle85**

2019 – Alentejo VR – Arinto dos Açores

This blend of baga, alicante bouschet and aragonez undergoes a long maceration and then a wood aging of 24 months. Blackberries, blackcurrants, florality and toasted wood from the maturation. A very powerful wine with lots of complexity and ripe tannins.

Pairing: All meat dishes

# 11beer

My name is Marijke Bax, from the quiet Kempen and followed love to distant West Flanders.

Together with my husband (Koen) I run the restaurant Bij Koen & Marijke and we do “beer stitching”.

So I work with beer on a daily basis and I try to put something on our beer menu for every taste profile, so there is something for everyone.

The focus is on Belgian beer in all its diversity, with a preference for smaller breweries that are sometimes less known to the general public.

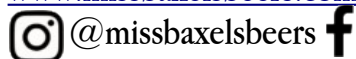
Missbaxelsbeers is the name of my own beer blog where I discuss (mainly Belgian) beer.

Don't expect high-sounding terms or technical jugglery. I do it my way: straight forward. I try to translate what I taste into human language so that it is useful to everyone who loves beer (including novice beer lovers).

Voila, enough spotlights for me, from now on the beers will be in the foreground again.

Interested? You can find me at:

[www.missbaxelsbeers.com](http://www.missbaxelsbeers.com)



## Our Beermenu

Since the very beginning, In't Nieuw Museum has been a place where you can find the better beers. At the time, it was mainly mainstream beers supplemented with some local gems.

After that it became a very extensive list with gems from here and there and less and less mainstream.

Meanwhile, the pendulum has landed somewhere in the middle. We don't necessarily want (just) to have the most or the most special beers on the menu.

No, this beer list has been thoroughly thought through with something for everyone.

## Niet (of laag-) alcoholisch

### Viven Nada IPA

bottle33cl 6,5

0,3% – Viven – Belgium

A soft, full-bodied character, beautifully balanced by the use of beautiful aroma hops in combination with American bittering hops.

### Force Majeur Tripel

bottle33cl 6,5

0,4% – Force Majeure – Belgium

Slightly sweet malty start and a spicy full aftertaste.

### Sportzot

bottle33cl 6,5

0,4% – Halve maan – Belgium

Tasty spicy, low-alcohol beer.

### Holy Roasty

can33cl 5,5

0,5% – Galea – Belgium

Surprisingly full coffee and chocolate notes for a low-alcohol beer

### Holy Fruity

can33cl 6,5

0,4% – Force Majeure – Belgium

Ginger and pineapple flavor, very refreshing



# Brewery De Leite

Brewer - owner Luc Vermeersch has a great interest in traditional crafts. It is therefore not surprising that he installed a bread oven and small brewery in his garden house at the time.

After 10 years of brewing, he enrolled for a brewing course. During the course year he made plans for a larger brewery and started buying parts of the installation here and there. In April 2008, the De Leite brewery became a reality.

The Paljas brand was acquired on June 11, 2021. From this date, all Paljas beers will be brewed on the De Leite Brewery site.

In 2011, the brewer was able to make another dream come true. He brought 14 'barieken' (wooden wine barrels of 220L) from winegrower friends in the Medoc region (France). The love for sour beers could finally be translated into a series of 'cuvée beers' in the own brewery.

## FILS A PAPA SERIES

Every few months they come out with a special series at De Leite, each time under the name Fils a Papa. They are always experiments that deviate from the brewery's extensive range.

### Fils à Papa 11

**Dubbel Kriek Rum Infused** 8

7,5% [bottle33cl](#)

A delicious full double cherry that is carried by the infused rum. Sours and alcohol in a beautiful interplay.

### Fils à Papa 12

**Sour Barrel Aged Amber** 8

6,5% [bottle33cl](#)

It is no secret that the leite knows something about barrel ages and sour beers. Ripe plums and red berries, almost a fruit vinegar in the beginning, transitioning nicely into a lemon tart.

### Fils à Papa 13

**Blond Tripel on whisky barrels** 8

8,3% [bottle33cl](#)

Beautiful barrel aged tripel in which the sweetness of the whiskey alcohol is countered by a fresh acidity from the barrel age.

### Fils à Papa 14

**Blond Tripel on rum barrels** 8

8,5% [bottle33cl](#)

Unique interplay of the original maltiness of the tripel, a dry aftertaste supported by the alcohol from the rum barrels.

### Fils à Papa 15

**Rosé Gin infused** 8

6% [bottle33cl](#)

Very pleasant fruity aperitif beer, the Filliers gin clearly takes this beer to a higher level.



## 13beer.

# Malty & Bitter

Beer taste typical for many of us, especially the sweet malty is well known to us (pints) and supplemented with the slightly more bitter variants.

## Vie

7

6,5% – bottle 33cl

Ruimtegist – Belgium

Blond beer with sweet maltiness at the start and a slightly dry aftertaste.

## Fort Lapin Blanche

7

5% – bottle 33cl

Fort Lapin – Belgium

A classic wheat beer recipe, slightly sweet-malty with a spicy aftertaste.

## Museum Tripel

6,5

7,2% – bottle 33cl

Deca – Belgium

Fruity (sweet malty) and pleasantly slightly bitter, the reference triple.

## Rebel Local

7

8% – bottle 33cl

't Verzet – Belgium

A tripel that gradually changes from an initial fruitiness to hoppiness and has a nice long bitter aftertaste.

## Dulle Teve

8,5

10% – bottle 33cl

Dolle Brouwers – Belgium

Fairly alcoholic (caramel) sweet maltiness, slight bitterness.

## Hopwine

12

15,5% – can 33cl

Totem – Belgium

surprisingly drinkable for its 15.5%... Beautiful subtle hop bitters that transition into a sweet alcoholic aftertaste. Another nice thing: the one and only MissBaxel was the brewing assistant for this beer!

## Rauchbock

7

8% – can 33cl

Totem – Belgium

A bit of caramel, subtly smoked, strong bitter that ends in a sweet note

## 13beer.

# Hoppy Bitter Fruity

I have a love-hate relationship with bitter beers, in essence it is not quite my favorite flavor profile, but by continuing to taste I have discovered that bitter sometimes also has a very nice fruity side.

## Hopulair – America IPA 8

6% – bottle33cl

Skollmanxx – Belgium

Fresh bitter start that then flows into a cookie flavor for a while and then ends up bitter-dry again, again: interesting!

## No one should take themselves so seriously

### DIPA 8

8% – bottle33cl

Brambrass – Belgium

Very nice balance between fruitiness and hop bitters.

## ‘t IJ IPA 9

7% – bottle33cl

Brouwerij ‘t IJ – Netherlands

Grapefruit! So an interplay of bitters, fresh florals and sourness

## Orval 8

6,2% – bottle33cl

Notre Dame D'Orval – Belgium

1 word: Orvalian! This taste is unique, bitter, slightly sour, spicy,...

## Orval 2016 14

6,2% – vintage bottle33cl

Notre Dame D'Orval – Belgium

Still Orvalian but the sourness gradually takes over from bitter.

## Straffe Hendrik Wild 2021 8

9% – bottle33cl

Brouwerij Halve Maan – Belgium

Pleasant malt bitter spiciness with a light (brett) acidity.

## XX Bitter 7,5

6% – bottle33cl

Brouwerij De Ranke – Belgium

The godfather of all Belgian IPAs, beautiful balanced bitters.

## 15beer.

# Roasted Infused Barrel

Very often, dark beers are disliked or excluded in advance due to the prejudice that they are sweet and sticky. The gutsy-double-with-syrup syndrome.

None of that on this list, just gems that each bring out the beauty of dark roasted malts.

## Noir De Dottingies 7,5

8% – bottle33cl

Brouwerij De Ranke – Belgium

Roasted malts, coffee, chicory and chocolate bitters.

## Snelle Mokke 7

8% – bottle33cl

Fort Lapin – Belgium

The cocoa used gives a pleasant bitter note, easy drinker

## De Poes Bruin 7

8,5% – bottle33cl

De Poes – Belgium

Pleasant interplay of caramel, maltiness, roasted notes and coffee.

## Viven Chocolat Stout 7,5

8% – bottle33cl

Viven – Belgium

soft chocolate bitters transitions into a subtle praline sweetness.

## Angela

## Ferrero Rocher Pastry stout 9

8,5% – bottle33cl

Hophemel – Belgium

A supreme comfort beer for the chocolate and pralines lover!

## Warriors of Angelhil

## BA Heaven Hill Bourbon 10

12% – bottle33cl

Brambrass – Belgium

An imperial stout barrel aged on Heaven Hill Bourbon Barrels, craftsmanship in how the pleasant bitters of the stout are rounded off by the vanilla and bourbon notes.

## Black Albert 10

13% – bottle33cl

Struise Brouwers – Belgium

The flagship of Belgian stouts, thick as oil, black as night. Full flavour, bitters, coffee, chocolate. Everything.

## Sour Fruity

You can talk endlessly about sour beers, the complex aromas, the deep flavors. The influences of blending or mixed fermentation,... However, I can't do it, I just keep tasting and enjoying. This is my beer style, completely my dada...

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**Duchesse De Bourgogne** 6,2% – **Verhaeghe** – Belgium bottle 25cl 6  
Balsamic vinegar in a beer bottle, sweet sourness that has a very refreshing aftertaste.

**Cantillon Oude Geuze** 5,5% – **Cantillon** – Belgium bottle 37,5cl 9  
Mildly sour start that turns into grapefruit.

**Boon Framboise** 5% – **Boon** – Belgium bottle 37,5cl 9  
Red (sweet) fruity beer with a subtle sourness.

**Boon Mariage Parfait Oude Kriek** 8% – **Boon** – Belgium bottle 37,5cl 9  
Strong old cherry, which smells and feels almost wine-like in the mouth

**3 Fonteinen oude kriek** 6% – **3 Fonteinen** – Belgium bottle 37,5cl 14  
Sour start that turns into full red fruit flavor. Flavor bomb!

**Kiwi Banana Pastry Sour** 5% – **Totem** – Belgium can 33cl 9  
Fruit (yogurt) nose, sweet and sour interplay

**Barrels & Pipes** 7% – **De Leite & Oud Beersel** – Belgium bottle 37,5cl 10  
Roasted malts, caramel and acid that come together elegantly.

**Gildas** 6% – **Hophemel** – Belgium bottle 33cl 7,5  
Light earthy notes of beetroot, stone fruit and strawberry. The beer finds the balance between slightly sour and modestly bitter. Very drinkable.

**Cornelius** 6,2% – **Hophemel** – Belgium bottle 33cl 7,5  
Slightly sour, with notes of peach and apricot from the yeast, but the grapes are also clearly recognizable in the beer.



# 17liquors.

Grand Marnier

**11**

Amaretto Disaronno

**11**

Baileys

**10**

Cointreau

**10**

**port**

White

**9**

Rood

**9**

**vodka**

Grey Goose(FR)

**16**

**calvados**

Roger Groult 3Y

**10**

Roger Groult 12Y

**15**

## Cognac

### Remi Landier

Aware of the uniqueness of their terroir and the eaux-de-vie it produces, Remi Landier and his sons created their eponymous cognac brand in 1973.



As distillers for some of Cognac's largest trading houses, they only produce a small amount under their own label. That also makes them popular with many cognac experts.

Today, Jean-Yves Landier and his daughter Geraldine, fourth and fifth generation producers, offer a full range of cognacs: VS to XO, as well as rare and limited editions.

#### VS (3Y) **12**

Rémi Landier VS is a blend of Finnish Bois eaux-de-vie that has been aged for three years in French oak barrels. Soft and floral, it offers signature notes of pressed grapes.

#### VSOP (5Y) **14**

Rémi Landier VSOP is a blend of Finnish Bois eaux-de-vie aged for five years in French oak barrels. Round and floral, it offers distinctive notes of pressed grapes and mild spices.

#### Napoleon (9Y) **16**

Rémi Landier Napoléon is a blend of Fins Bois and Petite Champagne eaux-de-vie aged for more than nine years in French oak barrels, alternating between new and old oak barrels. Smooth and well balanced, it offers signature notes of tropical fruit, spicy woodiness, honey and linden.

#### XO (15Y) **18**

Rémi Landier Fins Bois XO Vieille Réserve is a subtle, elegant eau-de-vie. This Fins Bois Cognac has matured in barrels for at least 15 years, of which 3 in new oak barrels and 12 in old ones. Light and smooth, it offers signature notes of oak, spices and vanilla.

# 18liquors

## Whisky

### Chivas Regal Blended 12Y SC 12

This 12 year old blended Scotch whisky, composed of the best malt and grain Scotch whiskies, is the signature blend.

Within the 12-year-old Scotch whiskeys you will find Strathisla single malt, Strathclyde single grain and they make for a remarkably smooth whisky.

The distinctive Speyside flavors of crunchy orchard fruits and wild heather can be found in every sip.

### Macallan Gold Double Cask Single Malt SC 14

With this whisky, the focus is on color instead of year. The darker the whiskey, the older it is. All whiskeys of the Gold series are matured in Spanish oak sherry casks.

The Macallan Gold has a scent of vanilla, citrus fruit, dark chocolate and a subtle hint of oak. The taste contains spices such as cinnamon, ginger and vanilla. You can also taste fresh citrus fruit and toasted oak. Spicy cinnamon is present in the dry aftertaste.

### Asta Morris Pete's Series Scotland 14

A full-bodied whiskey matured in ex-bourbon casks and then finished in sherry casks.

When you taste this whopper, you can expect firm peat flavors that are supported by notes of dried fruit. Think of raisins, figs and dates. These flavors are accompanied by soft notes of honey, candied fruit, dark chocolate and licorice.

### Carolus Single Malt BE 14

In this spirit two traditions are brought together: brewing and distilling. This fine Belgian Single Malt whiskey is the result of the distillation of the pure malt mash of the beer Gouden Carolus Tripel in copper boilers.

The refined taste is due to a double maturation: first maturation in First Fill Bourbon cask and then a second maturation in our own "Anker" casks.

It is a youthful whiskey with subtle fruit aromas, complemented by notes of wood, vanilla and crème brûlée.

### Havana Rum

(3Y)Cuba

10

### Havana Rum

(7Y)Cuba

14

### Sailor Jerry

US Virgin Islands

11

### Ron Flor de Cana

(12Y)Nicaragua

18

### Ron Flor de Cana

(18Y)Nicaragua

22

## Rhum

# 19liquors.

## Bourbon

Simply put, bourbon American whiskey is made from corn. Written with -ey. The corn gives the bourbon a sweeter taste compared to other whiskeys.

Bourbon is subject to a number of strict rules. The following points are important when you can call whiskey bourbon.

- is made in the USA
- contains at least 51% maize
- no ripening minimum
- pure
- 2nd part of the distillation an alcohol percentage < 80%

### Woodford Reserve<sup>12</sup>

From hearty notes of grain and wood to the best of various fruits and spices, you'll find it all when enjoying a glass of Woodford Reserve.



### Sonoma County<sup>14</sup>

The use of unmalted "yellow corn" and freshly "hardened" barrels creates a beautiful interplay of smoky spiciness and vanilla with cherry.

### Bulleit Bourbon 10y<sup>15</sup>

The taste is reminiscent of a combination of herbs with light touches of wood. Gradually flavors of cherry, vanilla and leather develop. What follows is lots of dark fruit and rye, transitioning to a dry finish.

## Braeckman Distilling



At Braeckman, the entire firing process takes place indoors. As one of the only remaining 'warm stokers', they stay true to the old saying 'from grain to drink'

So they take the time and effort to grind, ferment and distill rye and malt according to age-old tradition.

## WHISKY

### Braeckman Single Grain 13 Y Single Barrel

<sup>22</sup>

Aged for 13 years on a first fill Bourbon.

### Braeckman Single Grain 13 Y Oloroso CS

<sup>27</sup>

Bottling cask strength. First fill Bourbon barrels, then Oloroso butt finish.

## JENEVER

### Braeckman Blauwe Druif<sup>6</sup>

### Jonge Braeckman<sup>7</sup>

### Braeckman Kiekendief<sup>8</sup>

### Oude Braeckman<sup>9</sup>

### Braeckman 10Y Single Grain

<sup>16</sup>

After 10 years of aging in American first fill Bourbon barrels, this grain jenever acquires a very complex character with, in addition to the fresh juniper, a soft touch of vanilla, honey & caramel.









# Chefs Menu

## Grilled Camembert



## Rib Eye

*Westvlaams Rood*

*with lettuce and fries*

*Sauce of choice*

*Pepper-, Mushroom -of Roquefortsauce*



## Tiramisu

**75**

PER PERSON

(90/per person with beerpairing)



After a long and well-filled career, the chef (and father of Koen), Paul Demeulemeester retired in 2017.

As a tribute and just because it's tasty, we still serve his chef's menu.

Paul still lives around the corner from the restaurant and every now and then he comes by to check the quality of food and drink... ;-)

## 22 starters.



Fennel Sausages

Nonna's way

16

beerpairing: Snelle Mokke

Camembert

Grilled and Melted

20

beerpairing: Vanderghinste

Cold cuts (charcuterie)

18

beerpairing: Cantillon Oude Geuze

Sourdough Bread

4 x Butter

15

beerpairing: Museum Tripel

Langoustine tails

garlic butter

22

beerpairing: Fort Lapin Blanche

Beef tartar

Spring onion/tomato vinegar

20

beerpairing: Duchesse De Bourgogne

Beetroot tartar

tomato/mapple

18

beerpairing: De Poes Bruin

Grilled Padron Peppers

Charred & Smoked

15

beerpairing: Rauchbock

## 28 Rib Eye Selection



### Short chain



Short chain is when your food passes few or no intermediate links and therefore ends up on your plate via the shortest route from the farmer.

Good for you, because you know perfectly where your food comes from, it is not tampered with or added. And good for the farmer, who receives a fair price.

And we are happy to participate in that, on a weekly basis we have contact with our farms and we agree which cuts of meat are available in addition to the range they put in the store.

From this we distill our menu. In the first instance the farm menu on the right, but also our à la carte menu is created in this way.

We wish you a tasty meal!

Every week we select the most beautiful and best pieces that can be found in the wider area of Bruges. Because the supply per variety is not always sufficient or even available, we have decided to draw up our own classification



In this way we give you a guideline to make the choice easier. Of course we can always tell you on request which variety is currently being used.

**A**

**Lightly marbled, full meat flavor.**

Aging +/- 3 weeks.

Westvlaams Rood, Hereford, Parenthaise, Charolais, Aubrac

400 gram (1pers) **57,5** / 800 gram (2pers) **110**

**AA**

**Coarse marbling, slightly creamy aftertaste.**

Aging + 4 weeks

Hollstein, Westvlaams Rood, Salers, Simmentaler

400 gram (1pers) **67,5** / 800 gram (2pers) **125**

**AAA**

**Finer marbling, full buttery taste.**

Aging +/- 6 weeks

Angus, Hollstein, Simmentaler, Lakenvelder

400 gram (1pers) **77,5** / 800 gram (2pers) **140**

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WITH LETTUCE AND FRIES

SAUCE OF YOUR CHOICE (Pepper, Mushroom or Roquefort sauce)

## 24main courses

### *Meat*

Bavette

32,5

homemade chimichurri

beerpairing: Rebel Local

Chateaubriand Steak

37,5

Saus of choice Pepper-, mushroom -of roquefortsauce)

beerpairing: Noir De Dottignies

Filet Pur

42,5

Saus of choice Pepper-, mushroom -of roquefortsauce)

beerpairing: Museum Triple

Lambcrown

45

Portsauce

beerpairing: Black Albert

### *fish*

### *kids*

**Fennel Sausages**

**12,5**

**Grilled chickenfilet**

**12,5**

**Steak**

**17,5**

Langoustine tails

35

beerpairing: Museum Tripel

Wild Salmon

40

beerpairing: Fort Lapin Blanche

### *veggie*

Beetroot and tomato tartar

30

beerpairing: De Poes Bruin





## Homemade Tiramisu

9.

Beerpairing Viven Chocolate stout

## Crème Brûlée

9

beerpairing Noir De Dottignies

## Homemade Brownie with ice cream

12

beerpairing Snelle Mokke

## Dame Blanche met verse chocoladesaus

13

beerpairing Warriors of Angelhill

## 26 hot drinks.

### tea 5



Pepermikamillent  
chamomile  
Early Grey  
Super Berries  
White Tea  
Rooibos  
Green Sencha



### coffee

Ristretto 4  
Espresso 4  
Double Espresso 6  
Coffee (Americano) 5  
coffee Crema 5  
Latte 6  
Cappuccino 6  
Machiatto 6  
Flat White 6  
Babyccino free!  
Irish Coffee 10  
French Coffee 10  
Italian Coffee 10  
Cuban Coffee 10

Tell us what you think!



THANK YOU