



BEER ON TAP

Bavik superpils
Trappist Dubbel: Westmalle
Augustijn Blond
Dupont: Bons Voeux
Saison: Voisin
IPA: L'Arogante
Chouffe Blonde
Sweet/sour: Rodenbach

€

3,20
5,20
5,50
6,00
5,00
6,20
5,50
4,20

CLASSICS

Cornet Oaked	5,90
Duvel	5,90
Hapkin	5,50
St.-Bernardus Abt 12	6,50
Moinette Blonde	5,70
Tripel Karmeliet	6,00
Gouden Carolus Classic	5,70
Gouden Carolus Tripel	6,00
Gouden Carolus Whiskey Infused	7,00
Vedett Extra Blond	4,50

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TRAPPIST

Orval Jong/Oud (> 6 maand)	5,90/6,90
Orval belegen (> 1 jaar)	7,90
Westmalle Extra (blond)	4,50
Westmalle Dubbel (van 't vat)	5,20
Westmalle Tripel	5,90
Chimay Wit	5,90
Chimay Blauw (bruin)	6,50
Rochefort 8	6,00
Rochefort 10	7,50
Rochefort Tripel	5,90
La Trappe Isid'or	6,00
La Trappe Quadrupel	6,50
La Trappe white beer	4,90

LOCAL BEER

Fourchette	6,50
Augustijn Blond van 't vat	5,50
Gulden Draak bottle	6,50
Augustijn Grand Cru	6,00
De Graal Gember	5,70
Gentse Tripel	5,90
Arend Tripel	6,00

IPA & HOPPY BEER

Troubadour Magma	5,90
Duvel Tripel Hop	6,50
Chouffe Houblon	6,50
XX-Bitter	5,20
Taras Boulba	5,20
L'Arogante	6,50
Vedett IPA	5,20

ABBEY BEER

Moinette Biologique	6,50
Dulle Teve (DB)	8,00
Achel Blond	5,90
Achel Dubbel	5,90
Barbâr	5,50
Quintine Blonde	6,00
Hommelbier	4,90
Cuvée Des Trolls	5,90
Malheur 8	5,50

SAISONBEERS

Saison Dupont	5,50
Surfine (fles)	5,50

ALCOHOLFREE

Mikkeler Energibajer (Hoppy 0,3%)	6,20
Chouffe Alcoholvrij (Fruity 0,4%)	6,20
Bavik 0.0 (Pils 0%)	4,70

GUEUZE & KRIEK BEER (bio 37,5cl)

Gueuze Boon	8,50
Kriek Boon	8,90
Gueuze Girardin	10,50
Kriek Girardin	12,50
Gueuze Hanssens	11,50
Gueuze Cantillon	13,50
Kriek Cantillon	15,00
Kriek 3 Fonteynen	17,00

FLEMISH REDBROWN, FOEDER & FRUITBEER

Rodenbach Classic on draft	4,00
Rodenbach Grand Cru	6,50
Petrus Aged Pale	6,50
Liefmans Goudenband	6,50
Liefmans Cuvée Brut – KRIEK	7,00
Liefmans Fruitbier	4,90
Lindemans Frambozenbier	5,50

STOUT BEER

Noir De Dottignies	5,90
Oerbier	7,00

SODA & WATER

(suppl. grenadine €0,50)	€
Gerolsteiner (bruis/plat) 25cl/50cl	2,50/5,00
Coca-Cola/zero/sprite/fanta	3,00
Fever Tree Tonics/Ginger Ale	4,50
Schweppes tonic/agrum	3,50
Chocolat milk	3,50
Ice-Tea Lipton/Green/Peach	3,90
Yugen Kombucha - Made in Gent ! (ginger/lemon or apple/mint or grapefruit/hops)	5,90
Looza (different choices of fruit juice)	3,20
Fresh Orange juice	7,00

HOT DRINKS (*Supplement slagroom €0,50)

Koffie Segafredo (espresso)	3,20
Koffie Segafredo Deca (espresso)	3,70
Capuccino Belgisch/Italiaans	4,20
Koffie Verkeerd (Lait Russe)	4,20
Thee (rozeb/munt/kamille/linde etc)	3,00
Fresh mint thee	4,50
Hot chocolat milk (Cécémel)*	3,70
Hot milk*	3,00
Irish Coffee (Jameson Irish Whiskey)	11,90
French Coffee (Cognac/Grand Marnier)	12,90
Italian Coffee (Amaretto)	11,90
Hasseltse koffie (Jenever)	10,90
Chouffe Coffee	9,90
Glühwein	7,90

LIQUEUR

Grand Marnier	9,20
Cointreau	9,20
Amaretto Disaronno/ Baileys	8,20/ 8,20
Grappa	8,50
Amaro Ramazzotti	8,20
Sambucca	9,20
Kahlua	8,20
Limoncello (huisbereid, ifv voorraad)	9,50
Cognac Martell VS	9,20
Calvados Château du Breuil VSOP	9,20
Jonge/oude Jenever	4,50/5,90



APERITIEF

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Prosecco Glas/Fles	7,50/42,00
Kirr/Kirr Royal	7,90/9,90
Roomer	6,20
Porto Wit / Rood	6,20
Sherry Dry	6,20
Pineau Des Charentes	7,20
Martini Wit / Rood	7,20
Campari puur/vers fruitsap	7,00/9,50
Ricard 4cl	7,00
Aperol Spritz	11,90
Picon Vin Blanc	10,20
Vodka*/ Tequila*	7,90

GIN TONIC

London Dry Gin & Schweppes tonic	11,90
Bulldog & Fever Tree	13,50
Tanqueray & Fever Tree	13,90
Malfy & Fever Tree	13,90
Mare & Fever Tree	14,90
Hendricks & Fever Tree	14,50

RHUM & WHISKEY*

Havana Club Rum Anejo Especial	8,50
Havana Club Rum Anejo 7 Anos	9,50
Jameson/ Ballentines	7,00/6,50

(*) Supplement cola, tonic enz. PRIJS ifv keuze

without ALCOHOL

Squash (citroen, vers sinaassap, tonic, grenadine)	9,50
Virgin Mojito	8,90
Virgin Spritz	8,90
Gin 0,0 + Fever tree tonic	12,00
Crodino	4,90
Mikkeler Energibajer	6,20
Ginger virgin (Appelsap, spicy ginger, limoen)	12,00
Yugen Kombucha - Made in Gent !	5,90
(ginger/lemon or apple/mint or grapefruit/hops)	

COCKTAILS...**ABA-JOUR SPECIALS**

Cocktail Maison	11,50
(Picon, Triple sec, kraan van Dupont)	
Whiskey-Sour	12,50
(Jack Daniel's, limoen, suikerwater, eiwit)	
Amaretto-Sour	12,50
(Amaretto Disaronno, limoen, suikerwater, eiwit)	
Pisco-Sour	12,50
(Pisco, limoen, suikerwater, eiwit)	

with TEQUILA

Tequila Sunrise (+ vers sinaassap, grenadine)	11,90
Margarita (+ Triple Sec, limoen)	11,90

with GIN

Gin Fizz (+ citroen, suikerwater, soda, eiwit)	12,50
Negroni (+ vermouth, Campari – shaken or stirred)	12,50

with VODKA

Bloody Mary (+tomatensap, eiwit, limoen)	12,50
Cosmopolitan (+Triple sec, limoen, cranberry)	12,50
White Russian (+Kahlua, slagroom)	11,90
Espresso Martini (+Kahlua, espresso)	12,50
Moscow Mule(+ginger beer, limoen)	12,90
Passionata (+passionfruit, limoen)	12,50

with RUM

Daiquiri (+limoen, suikerwater - shaken)	12,50
Caipiriña (+limoen, suikerwater - crushed ice)	12,50
Mojito (+limoen, suikerwater, munt-crushed ice)	13,20
Dark & stormy (rum+ginger beer, limoen)	13,20



WINE

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BUBBLES

Prosecco DOC Treviso - La Caneva Dei Biasio (Valdobbiadene Italy)

Glas/Fles

7,5/42

OUR HOUSE WINES

Villa Mansay **RED** (PAYS D'OC France 2023 - Syrah/Cabernet)

Fruity passe-partout *Glas/0,25cl/0,5cl/Bottle*

6/12/24/36

Villa Mansay **WHITE** (PAYS D'OC France 2024 – Chardonnay/Colombard)

Fresh & balanced *Glas/0,25cl/0,5cl/Bottle*

6/12/24/36

WHITE - suggestions

Quercus KLET BRDA **BIO** (Slovenia 2024 – Pinot Grigio)

Fresh & mineral, dry *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

Kingpin (Castilla La Mancha Spain 2023 - Verdejo/Sauvignon blanc/Chardonnay)

Full bodied with tropical notes *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

Hüber **BIO** (Traisental Austria 2022 - Grüner Veltliner)

Herbal & mineral *Glas/0,25cl/0,5cl/Bottle*

7/14/28/42

Nuances Occitanes **SWEET** (Côtes du Tarn France 2022 – Mauzac/ Loin de L'oeil)

Tender & sweet, perfect as apero or dessert *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

RED - suggestions

Domaine de Saint-Cels **BIO** (Saint Chinian France 2021-Syrah/Grenache Noir/Mourvèdre)

Typical Saint Chinian with full body & fruity notes *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

Kingpin (Castilla La Mancha Spain 2023 - Cabernet/Tempranillo/Syrah)

Smooth and very easy going *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

ROSE - suggestions

Out Of Wine **BIO** (IGP Ligne Mediterranée France 2023 - Grenache/Cinsault/Rolle)

Refreshing & very well balanced *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39



IF YOU HAVE FOOD ALLERGIES PLEASE LET US KNOW, TALK TO YOUR WAITER!

WE ONLY SERVE FRIES WITH A MAIN COURSE! ONE BILL PER TABLE!

- > WE DO NOT SPLIT THE BILL !!

FINGERFOOD & STARTERS (*with bread)	€
Olives Sicilian	7,90
Vegetarian springrolls & soursweet sauce (4pc./8pc.) VEGAN!	5,90/11,80
La Trappe 'Bitterballs' (= Beer/meatcroquettes 4pc./8pc.)	7,5/15
Breydelhamcroquettes (5pc./10 pc.)	6/12
Salami with local mustard & gherkin	9,50
Homemade Chickenfingers (4pc.) & BBQ sauce	9,90
Calamari alla romana (with tartare)	14,50
Cheese croquette* (1 pc) / Shrimp croquette* (1 pc) with lettuce	11,00/13,50
Prawns with lettuce* (3 pc) - choice of: diabolique/yellow mild curry	13,90
SUGGESTIONS	
Grilled salmon, lettuce & homemade fries	30,50
Solettes meunière with lettuce & fries 2pc./3pc.	29,50/35,90
Entrecôte (Holstein) with lettuce & homemade fries	33,90
Meatballs 'grand-mère' lettuce & fries OR potatocroquettes (sauce made with bacon, mushroom & Gulden Draak)	25,50
Saladbowl with prawns (7pc.) – honey/balsamico (with bread)	28,50
ABA-JOUR CLASSICS (*) served with lettuce, mayonaise & fries or rice or pasta	
Steak (Belgisch Wit-Blauw ± 250gr.)* L	30,50
Gentse Stoverij (100% beefstew made with dark beer)*	30,50
Gentse Waterzooi (local creamsoup with vegetables, potatoe & chicken)	24,90
Porkcheek Bourguignon* (stew with red wine)	30,50
Vol-au-vent* (chickenstew in creamsauce made with Chouffe)/with puff pastry	24,90/27,40
Meatballs in tomatosauce (made with Augustijn Blonde)*	25,50
Homemade 70's style burger (100% beef), lettuce & fries	23,90
Prawns* (7 pc) choice of sauce: diabolique/mild yellow curry	28,50
Moussaka (Greek oven dish)	25,50
Cheese croquette (2pc) / Shrimp croquette (2pc) with salad & fries	23,00/ 26,90
Chili con carne (spicy!) with lettuce & bread	26,50
Spaghetti (Bolognese)/ Spaghetti Maison (Bolognese with garlic & cream)	17,90/19,50

VEGETARIAN	€
Penne arrabiata (very spicy!, VEGAN)	17,50
Pasta pesto (optional VEGAN)	20,50
Cheese croquette (2 pc) lettuce & fries	23,00
Vegetarian Moussaka (quinoa & sweet potatoe)	25,50

FOR THE KIDS

Small spaghetti (Bolognese)	11,90
Small stoverij, lettuce & fries	19,50
Cheese croquette (1 pc) / Shrimp croquette (1 pc) lettuce & fries	16,90/19,90
Kids prawns (3 pc) lettuce & fries, choice of: diabolique/yellow curry	19,90
Homemade Chickenfingers (4st.) with fries & salad OR applesauce	16,90

EXTRAS

Pepper or Archiduc sauce G	4,00
Fries with mayo (only served as a side dish)	5,90
Spaghettisauce / Salad mix	8,50/ 7,50
Rice/ Bread/ pasta	3,50/2,90/3,00

DESSERT

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Tiramisu/ Lemontiramisu (limoncello/green tea)	8,90/8,90
Moelleux au Chocolat with local ice cream	14,30
Coupe vanilla ice cream/coupe vanilla ice cream with fresh Belgian strawberry	9,90/15,30
Dame Blanche OR Coupe Advocaat	12,40
Café Glacé (made with Chouffe Coffee)	9,90
Brussels waffle w sugar/cream/vanilla icecream/cream & vanilla icecream	6/7/9,5/11,5

MENU FOR GROUPS (8 persons or more – CHECK your waiter for opional season dishes)

Gentse Stoverij with fries & lettuce	30,50
Steak Archiduc or Pepper with fries & lettuce	34,50
Prawns Diabolique with pasta or with fries & lettuce	28,50
Vol-au-vent with fries & lettuce	24,90
Meatballs in tomato sauce with fries & lettuce	25,50
Cheese croquette (2pc) / Shrimp croquette (2pc) with fries & lettuce	23,00/26,90
Moussaka (Greek oven dish)	25,50
Pasta Pesto (optional VEGAN)	20,50
Vegetarian Moussaka (quinoa & sweet potatoe)	25,50