



### BEER ON TAP

Bavik superpils	€ 3,20
Trappist Dubbel: Westmalle	€ 5,20
Trappist Tripel: Rochefort Tripel	€ 5,70
Dupont: Bons Voeux	€ 6,00
Saison: Voisin	€ 5,00
IPA: Lupulus New England IPA	€ 5,50
Chouffe Blonde	€ 5,50
Sweet/sour: Rodenbach	€ 4,20

### 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
Zundert °8 (amber)	€ 7,00
Zundert °10 (bruin)	€ 8,00

### 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

### 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

### LOCAL BEER

Fourchette	€ 6,50
Augustijn Blond van 't vat	€ 5,00
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

### 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

<b>GUEUZE &amp; KRIEK BEER (bio 37,5cl)</b>	<b>€</b>	<b>SODA &amp; WATER</b>	<b>€</b>
Gueuze Boon	8,50	(suppl. grenadine €0,50)	
Kriek Boon	8,90	Gerolsteiner (bruis/plat) 25cl/50cl	2,50/5,00
Oud Beersel Gueuze	12,00	Coca-Cola/zero/sprite/fanta	3,00
Gueuze Girardin	10,50	Fever Tree Tonics/Ginger Ale	4,50
Kriek Girardin	12,50	Schweppes tonic/agrum	3,50
Gueuze Hanssens	11,50	Chocolat milk	3,50
Kriek Hanssens	13,50	Ice-Tea Lipton/ Peach	3,90
Gueuze Cantillon	13,50	Fuzetea mango	3,00
Kriek Cantillon	15,00	Yugen Kombucha - Made in Gent !	5,90
Gueuze 3 Fonteynen	15,00	(ginger/lemon or apple/mint or grapefruit/hops)	
Kriek 3 Fonteynen	17,00	Looza (different choices of fruit juice)	3,20
		Fresh Orange juice	7,00

#### **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
Inglorious Quad	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



<b>APERITIEF</b>	<b>€</b>	<b>COCKTAILS...</b>	<b>€</b>
Prosecco Glas/Fles	7,50/42,00	<b>ABA-JOUR SPECIALS</b>	
Kirr/Kirr Royal	7,90/9,90	Cocktail Maison	11,50
Roomer	6,20	(Picon, Triple sec, kraan van Dupont)	
Porto Wit / Rood	6,20	Whiskey-Sour	12,50
Sherry Dry	6,20	(Jack Daniel's, limoen, suikerwater, eiwit)	
Pineau Des Charentes	7,20	Amaretto-Sour	12,50
Martini Wit / Rood	7,20	(Amaretto Disaronno, limoen, suikerwater, eiwit)	
Campari puur/vers fruitsap	7,00/9,50	Pisco-Sour	12,50
Ricard 4cl	7,00	(Pisco, limoen, suikerwater, eiwit)	
Aperol Spritz	11,90	Long Island Ice-Tea	15,40
Picon Vin Blanc	10,20	(Rhum, Vodka, Gin, Tequila, Triple sec, limoen, suikerwater, cola)	
Vodka*/ Tequila*	7,90	<b>with TEQUILA</b>	
<b>GIN TONIC</b>		Tequila Sunrise (+ vers sinaassap, grenadine)	11,90
London Dry Gin & Schweppes tonic	11,90	Margarita (+ Triple Sec, limoen)	11,90
Bulldog & Fever Tree	13,50	<b>with GIN</b>	
Tanqueray & Fever Tree	13,90	Gin Fizz (+ citroen, suikerwater, soda, eiwit)	12,50
Malfy & Fever Tree	13,90	Negroni (+ vermouth, Campari – shaken or stirred)	12,50
Mare & Fever Tree	14,90	Pink Lady (+ grenadine, citroen, eiwit)	12,50
Hendricks & Fever Tree	14,50	<b>with VODKA</b>	
<b>RHUM &amp; WHISKEY*</b>		Zulu (+Mandarine Nap., vers sinaassap, grenadine)	11,90
Havana Club Rum Anejo Especial	8,50	Bloody Mary (+tomatensap, eiwit, limoen)	12,50
Havana Club Rum Anejo 7 Anos	9,50	Cosmopolitan (+Triple sec, limoen, cranberry)	12,50
Jameson/ Ballentines	7,00/6,50	White Russian (+Kahlua, slagroom)	11,90
<i>(*) Supplement cola, tonic enz. PRIJS ifv keuze</i>		Espresso Martini (+Kahlua, espresso)	12,50
<b>without ALCOHOL</b>		Moscow Mule(+ginger beer, limoen)	12,90
Squash (citroen, vers sinaassap, tonic, grenadine)	9,50	Passionata (+passionfruit, limoen)	12,50
Virgin Mojito	8,90	<b>with RUM</b>	
Virgin Spritz	8,90	Daiquiri (+limoen, suikerwater - shaken)	12,50
Gin 0,0 + Fever tree tonic	12,00	Caipiriña (+limoen, suikerwater - crushed ice)	12,50
Crodino	4,90	Mojito (+limoen, suikerwater, munt-crushed ice)	13,20
Mikkeler Energibajer	6,20	Dark & stormy (rhum+ginger beer, limoen)	13,20
Ginger virgin (Appelsap, spicy ginger, limoen)	12,00		
Cosmogin (Gin 0,0 Cranberry limoen eiwit)	12,00		
Yugen Kombucha - Made in Gent !	5,90		
(ginger/lemon or apple/mint or grapefruit/hops)			



## 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

HORIZON DE BICHOT (Languedoc France 2022- Pinot Noir)

Perfect passe partout, red fruit, can be served cooled *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

### ROSE - suggestions

Out Of Wine **BIO** (IGP Ligne Méditerranée 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 !!**

<b>FINGERFOOD &amp; STARTERS (*with bread)</b>	<b>€</b>
Olives Sicilian	7,90
Vegetarian springrolls & soursweet sauce (4pc./8pc.) <b>VEGAN!</b>	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/garliccream	13,90
<b>SUGGESTIONS</b>	
Asparagus (AA 4pc.), grilled salmon, mousseline	34,90
Pasta Pollo (chicken, mushroom, creamsauce)	23,90
Pasta with prawns, asparagus, cherrytomato, spring onion	31,90
Prawns wrapped in bacon with tomatobasilic sauce (with pasta, bread or fries)	30,50
Asparagus 'Flemish style' AA 3pc./5pc. (served with bread)	21,90/31,90
Pasta with lamb ragu (minced lamb in tomatosauce)	25,90
Entrecôte (Holstein ±280gr) with lettuce & homemade fries	33,90
Chicken Katsu, Black curry, white cabbage and rice OR fries 1pc/2pc	21,90/28,90
Meatballs 'grand-mère' lettuce & fries OR potatocroquettes (sauce made with bacon, mushroom & Gulden Draak)	25,50
<b>ABA-JOUR CLASSICS (*) served with lettuce, mayonaise &amp; fries or rice or pasta</b>	
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/garliccream	28,50
Moussaka (Greek ovenish)	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

<b>VEGETARIAN</b>	<b>€</b>
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/garliccream	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**

	<b>€</b>
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 OR Coupe Brésilienne	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