

APERITIF

aperitif maison (old recipe for picon vin blanc)	7
cava 'masia dibon' brut	glass/ bottle 4.8/ 24
elderflower syrup with cava/ spa fair trade/ organic	5.5/ 3
byrrh (kind of portwine with herbs & quinine)	4.5
martini white / red	4.3
porto red	4.3
kirr/ kirr royal (with cava)	4.5/ 5.5
vin blanc (white wine)	4.5/ 6.9
pineau des charentes	4.3
sherry (dry)	4.3
pastis	4.3
roomer (local artisan elderflower liqueur)	5.3
campari/ passoa	4.5
gibson's gin	5.5
tanqueray gin	6.7
+ soda's	2.5
+ fever tree tonic	3.8
+ fresh orange juice	3.9

GIN SPECIAL

lindemans 'clear' gin + fever tree	12
---	----

WATER

still water (home water)	glass/ 50cl/ 1L	1/ 2/ 3.5
spa red (sparkling)	glass/ 1L	2.3/ 7.8
bru (sparkling)	50cl	4.6

SODA

homemade lemonade <i>à l'AmuZette</i>		3.4
ginger / lime-mint / ice tea		
coca cola/ zero		2.4
orangina		2.7
gini		2.7
schweppes tonic		2.6
fever tree tonic		3.8
organic lemonade (33cl)	oxfam fair trade/ organic	3.4
appletiser (27.5cl)		3.1

JUICES

orange juice	oxfam fair trade	2.5
apple-cherry	3 wilgen/ organic	2.8
apple-rhubarb	3 wilgen/ organic	2.8
freshly squeezed orange juice		4.5


ON DRAFT

staminee blond (on draft/organic) 25cl blond 5.5° 3.8
Our housebeer, ideal as an aperitif or instead off a pilsner has a fruity and hoppy sent. A full bitter flavor with a fruity aftertaste. Matches well with lighter meats & fish or with beef tartar.

staminee bruin (on draft/organic) 33cl dark 6.6° 3.8
Hop Farm Brewery 'De Plukker' (Poperinge) made for us a silky soft beer with full, herbal and toasted flavors and a light bittersweet aftertaste. Perfect with all your meats or just enjoy & relax ...

jack's precious IPA 25cl blond 5.7° 3.5
de coninck 'imperial red ale' 25cl redbrown 7.8° 3.6

THIRST QUENCHERS

leireken pils (glutenfree  / bio) 25cl blond 5.2° 2.4
taras boulba 33cl blond 4.5° 3.6
st-bernardus white 33cl white 5.5° 3.6
keikoppenbier (organic) 33cl blond 6.1° 4
saisont dupont (organic) 25cl blond 5.5° 3.1
special de ryck 33cl amber 5.5° 3.6

FRUIT BEER / GUEUZE / FLEMISH OLD BROWN

kriek lindemans (cherry) 25cl red 4° 3.1
oude geuze girardin 37.5cl blond 5° 5.6
duchesse de bourgogne 25cl donker 6.2° 3.5

LOCAL BEERS

steenuilke	33cl blond	6.5°	3.9
tripel karmeliet	33cl blond	8°	4.1
troubadour blond	33cl blond	6.5°	3.9
troubadour magma	33cl amber	9°	4.2

TRAPPIST BEER

westmalle tripel	33cl blond	9°	3.9
chimay blauw	33cl dark	9°	4.2
orval	33cl amber	6.2°	4.3
rochefort 10	33cl dark	11.3°	4.9

OTHER TASTING BEERS

hommelbier	25cl blond	7.5°	3.5
omer	33cl blond	8°	3.9
la chouffe	33cl blond	8°	4.1
duvel	33cl blond	8.5°	3.9
gouden carolus tripel	33cl blond	9°	4.2
gouden carolus classic	33cl dark	8.5°	4.2
st-bernardus tripel	33cl blond	8°	4
st-bernardus abt 12	33cl dark	10.5°	4.3
brunehaut amber (🍷/ organic)	33cl amber	6.5°	3.9
brunehaut tripel (🍷/ organic)	33cl blond	8°	4.2

BEER SPECIALS

jack precious IPA (on draft)	25cl blond	5.7°	3.5
de coninck 'IRA' (on draft)	25cl redbrown	7.8°	3.6
la divine 9°	33cl amber	9.5°	4.3
pius X tripel	33cl blond	10.7°	4.8
gruut inferno	33cl blond	9°	3.8
st. bernarus abt +2j	33cl dark	10°	5.1
rodenbach vintage 2012	37.5cl redbrown	7°	7

BEER SPECIAL OF THE MONTH by the Ghent Beer Union



september / october:

bruxellensis	33cl blond	6.5°	4.3
--------------	------------	------	-----

november:

7 zonden superbia	33cl blond	7°	4.2
-------------------	------------	----	-----

HOUSE WINE

white / red / rosé

glass (15cl)	4.1
25cl	6.9
50cl	13.6
bottle	19.5

<u>white</u>	: fernaõ pires & sauvignon blanc	ribatejo, port.
<u>red</u>	: merlot & cabernet sauvignon	pays d'oc, fr.
<u>rosé</u>	: touriga nacional, castelão, shiraz, merlot & cabernet sauvignon	ribatejo, port.

WINE SPECIALS of JEAN's cellar (bottle)

RED

sarrazin maranges rouge 2011	bourgogne, fr.	38
cépage : pinot noir		

WHITE

château putille 2014	val de loire, fr.	29
cépage : chenin blanc		

SWEET WINES (glas)

moscatel	penedés, sp.	4.8
----------	--------------	-----

WINE SPECIALS

WHITE

glass (15cl) / bottle

'sepo' marques d'alella 2013 DO Alella, sp. 5.2/26
cépage : pansa blanca

waes (bio) 2014 zwijnaarde, be. 7.2/36
cépage : solaris, bianca

pedra escrita 2014 duriense, port. 6.2/31
cépage : alvarinho, rabigato, verdelho, viognier

ROSE

velue 2014 (organic) velm-götzendorf, oost. 5.8/29
cépage : cabernet sauvignon, 10% syrah

RED

bodegas palmera 2011 (organic) requeña, sp. 5.2/26
cépage : bobal (60%), tempranillo

château putille 2012 saumur champigny, loire fr. 6/30
cépage : cabernet franc

franz leth reserve 2013 felz am wagram, oost. 6.4/32
cépage : sankt laurent

alpha estate 2012 IGP florin-Mc, Gr. 7.6/38
cépage : syrah 60%, xinomavro 20%, merlot 20%

COFFEE

fair trade

coffee, espresso, déca	2.4
double espresso	2.9
latte, cappuccino	3

TEA

oxfam fair trade/organic

earl grey – lemon – orange&mango – forest fruit – rooibos – green darjeeling	2.4
--	-----

HERBAL TEA

small pot

jasmine – chamomile – rosehip – verbena	3.8
mix stokerij (evening tea with herbs and fruit)	3.9
homemade ginger tea <i>à l'AmuZette</i>	3.8
fresh mint tea <i>Maghrebi style</i>	4.3

MILK

oxfam fair trade/organic

warm milk with honey	2.7
hot chocolate (callebaut)	3.6

STRONG COFFEE

7.5

irish (whiskey) - italian (amaretto) - french (cognac or calvados) - flemish (graanjenever) - cuban (rum)	
---	--

DIGESTIF

amaretto, cointreau, sambuca, bailey's		5.8
limoncello	homemade	5.7
orangello (blood oranges)	homemade	5.7
calvados	busnel v.s.o.p.	7.9
cognac	otard v.s.	7.9
poliakov wodka		5.5
gibson's gin		5.5
tanqueray gin		6.7
peterman graanjenever (young grain jenever)	p. bruggeman	3.5
oude hertekamp (old grain jenever)	p. bruggeman	4

WHISKEY

label 5		5.8
jameson		6.6
jack daniels		7.1
oban 14y		9.3

RUM

rum varadero 3y/7y	oxfam fair trade	6.1/7.1
--------------------	------------------	---------

ALLERGENS

In association with the University Hospital of Ghent, we try to give you a good overview of the most common allergens related to our menu.


Be aware that contamination is always possible in a professional kitchen! Also preparations can change slightly. Thank you for understanding.

Intolerances :

Vegetarian 

Vegan 


We bake our fries in vegetable oil


Gluten-free 

We really try our best to avoid any contamination, but the rule is :
“traces of gluten can always be possible”

We do have gluten-free bread, ask for it (as long as in stock)

We do have gluten-free pasta (+1€), ask for it (as long as in stock)

Lactose free 

Sugar free 

Nut free 

All salad and rocket is washed twice

Raw vegetables

Warm vegetables are possible, just ask

Milk products and raw eggs






All used milk products (incl. cheese) are pasteurized.

All desserts and mayonnaise are homemade with pasteurized eggs.



Do you want your meat well done? Just ask

Meat













TAPAS

bruschetta with tapenade	 	9.2
calamares with fresh sauce 'tartar'	 	8.8
mixed tapas		13.4
manchego cheese, serrano ham, 2 types of chorizo, olives, bruschetta with tapenade		







TAPAS SPECIAL (to share)

surf'n turf	 	10.5
crunchy plaice – chicken - fenneldip		








KIDS

spaghetti	  	9
pasta pesto	 	12.5
stoverij with fries	 	13.4
beef tartar with fries	  	12.9
chicken nuggets with fries and applesauce	 	11

STARTER

cheese croquette (1 piece)	  	11
shrimp croquette (2 pieces)	 	12.9
salad with shrimps		12.9

MAIN DISH

spaghetti bolognaise <u>beer tip</u> : westmalle tripel, staminee blond <u>wine advice</u> : putille (red 6€), velue (rosé 5.8€)		12.4
pasta pesto of the house with rocket and parmesan (veggie) <u>beer tip</u> : steenuilke, leireken pils, oude geuze <u>wine advice</u> : palmera (red 5.2€)		17.5
pasta with shrimps, chorizo & pastis <u>beer tip</u> : taras boulba, keikoppenbier, omer <u>wine advice</u> : waes (white 7.2€), pedra escrita (white 6.2€)		19.5
shrimp salad <u>beer tip</u> : hommelmier, troubadour blond, saison dupont <u>wine advice</u> : waes (white 7.2€), pedra escrita (white 6.2€)		18.9
salmon filet, pan-fried skin-side down with dill sauce and fries or rice <u>beer tip</u> : staminee blond, a whitebeer <u>wine advice</u> : pedra escrita (white 6.2€), sepo (white 5.2€)		19.8
cheese croquette		11/17.9
shrimp croquette <u>beer tip</u> : staminee blond <u>wine advice</u> : safres (white 5.2€), pedra escrita (white 6.2€)		12.9/19

stoverij with fries  18.5

(local meat stew of pigs cheeks, prepared in dark beer)

beer tip : duchesse de bourgogne, staminee bruin, gouden carolus classic

wine advice: palmera (red 5.2€), putille (red 6€)

beef tartar (raw dish) with fries  18.5


beer tip : duchesse de bourgogne, la chouffe, staminee blond/bruin

wine advice: putille (red 6€), alpha estate (red 7.6€)

bacon burger with bbq-sauce and fries 18.5

beer tip : special de ryck, staminee bruin

wine advice: putille (red 6€)





grilled tapilla (upper ham) of ibérico pork with fries  25.9

with pepercream and fries


















beer tip : brunehaut amber, staminee blond/bruin

wine advice: alpha estate (red 7.6€), franz leth (red 6.4€)

EXTRA

fries (small/large)		2.7 / 4.2
salad		3.7
groyère		1.2
parmesan		1.6
rice		2.1
pepper cream		2.1
gluten-free pasta		+1

MAIN DISH SPECIALS

- short baked entrecote - rice - fivespices gravy   22.5
beer tip : de coninck IRA, bernardus abt +2j
wine advice: alpha estate (red 7.6€)
- slow cooked guinea fowl - pumpkin cream   24.5
beer tip: bernardus abt +2j, la divine, gruut inferno
wine advice: alpha estate (red 7.6€), palmera (red 5.2€)
- crispy plaice - wok vegetables - buttermilk   21.5
beer tip : jack's IPA, pius x tripel
wine advice : sepo (white 5.2€), waes (white 7.2€)
- tuna mi-cuit - rice noodles - thai dressing    24.5
line caught with 'friends of the sea'- label
beer tip: jack's IPA, rodenbach vintage
wine advice: franz leth (red 6.4€), sepo (white 5.2€)
- vegan bolognaise - eryngii - bulgur    17.8
tomato juice - cashewtoast
beer tip: duchesse de bourgogne
wine advice: putille (red 6€)
- tagliatelle - berloumi - red beet pesto   18
beer tip: session 4, duchesse de bourgogne
wine advice: sepo (white 5.2€), alpha estate (red 7.6€)
- quinoa salad - goat cheese - pumpkin    17.8
beer tip: rodenbach vintage, la divine
wine advice: coté alpha estate (red 7.6€)

DESSERT

children's ice cream (1, 2 of 3 scoops)	✓☉	3.2/4.7/5.8
crème brûlée	✓☉☞	6.9
<u>beer tip</u> : rochefort 10		
dame blanche	✓☉☞	6.9
<u>beer tip</u> : pius X		
trio van sorbet	✓☞☉☞☞	6.9
(lemon, passion fruit, raspberry)		
<u>beer tip</u> : a cherry beer		
brownie with vanilla ice cream	✓☉☞	6.9
<u>beer tip</u> : st bernardus abt 12		
tiramisu with speculoos (a traditional flemish biscuit)	✓	6.9
<u>beer tip</u> : gageleer, gemberbeer		
lemon pie with méringue	✓	6.9
<u>beer tip</u> : vlaams oud bruin		
extra chocolate sauce	✓☉☞	1.1
extra whipped cream	✓☉☞	0.5

DESSERT SPECIAL

Fem's choise (sweets and cakes to chare 2p)		9.5
<u>beer tip</u> : bernardus abt +2j, rodenbach vintage, la divine		
<u>wine advice</u> : moscatel,		
cheesecake	✓	6.9
<u>beer tip</u> : bernardus abt +2j, rodenbach vintage, la divine		
<u>wine advice</u> : moscatel		

Free WiFi via Stokerij Hotspot

We cook with organic and/or fair trade products and natural meat as much as possible

All our dishes are homemade, except from the artisan ice cream (De Ijsster)

Maestro under €10 : +50cent

VISA/ Mastercard under €20 : +50cent

1 table = 1 bill

Reservations online via www.eetkaffee-multatuli.be

Other questions : info@eetkaffee-multatuli.be

09 223 07 11

VAT be 0 895 115 604

Daily open from 5u30pm

Kitchen opened 6 – 9pm (Sunday to Thursday)

Or 6 – 9:30pm (Friday & Saturday)

1 table = 1 bill

16