

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

HTK belgian dry gin + fever tree	13
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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
ritchie grapefruit (27.5cl)		3.5
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

stella artois	25cl	blond	5.2°	2.3
troubadour magma 'hop twist'	25cl	amber	7°	3.8

THIRST QUENCHERS

staminee dark (organic)	33cl	dark	6.6°	4.1
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	dark	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°	4.4
orval	33cl amber	6.2°	4.5
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

troubadour magma 'hop twist'	25cl amber	7°	3.8
nanny state	33cl amber	10.5°	4.5
rebelse strop	33cl blond	6.9°	4.2
heilig hart 'dubbel'	33cl dark	6.8°	4.4
schieve IPA	33cl amber	6.8°	4.2
ename pater	33cl blond	5.5°	4

BEER SPECIAL OF THE MONTH by the Ghent Beer Union



September:

big mama stout	75cl donker	6.2°	13
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HOUSE WINE

white / red / rosé

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

<u>white</u>	: fernão pires & sauvignon blanc	ribatejo, port.
<u>red</u>	: 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)

WHITE

vigne & vini 'Moi' 2012	IGP salento, it.	25
druif	: verdeca	

RED

château putille 'les fours à chaux' 2012		
cépage	: gamay	val de loire, fr.
		27

SWEET WINES (glas)

dom. guillaman 2015	côtes de gascogne, fr.	5.2
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WINE SPECIALS

WHITE

glass (15cl) / bottle

dom. les thérons 2012 AC st-saturnin, fr. 5.2/26
cepage : viognier (50%), muscat (50%)

château de putille 2014 loire, fr. 6/30
cepage : chardonnay

babich 2015 marlborough, n-z. 6.2/31
cepage : sauvignon blanc

ROSÉ

lous grezes gRandiOSE (organic) vdp de cévennes, fr. 6.2/31
cepage : grenache, cabernet sauvignon

RED

theatre du soleil 2014 VdP de cévennes, fr. 5/25
druif : merlot

chateldon 2009 penedès, sp. 6.2/31
druif : cabernet sauvignon

babich 2015 hawke's bay n.-z. 6.2/31
druif : syrah

mongrana 2012 (bio) maremma toscana IGT, it. 7/35
druif : sangiovese 50%, cabernet sauv. 25%, merlot 25%

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
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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)	
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DIGESTIF

amaretto, cointreau, sambuca, bailey's		5.8
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
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ALLERGENS

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.

Vegetarian



Vegan



Lactose free



Sugar free



Nut free



Gluten-free



Intolerances:


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

We do have gluten-free bread and gluten-free pasta, just ask for it

Raw vegetables: All salad and rocket is washed twice. Warm vegetables are possible.








Dairy and eggs: all dairy produce (incl. cheese) is pasteurized. All desserts and mayonnaise are homemade with pasteurized eggs.

Meat: Do you want your meat well done? Just ask your waiter










We bake our fries in vegetable oil 

Sometimes recipes change slightly. Do tell your waiter when you are allergic to something.









TAPAS

bruschetta with tapenade		9.2
mixed tapas		13.4
manchego cheese, serrano ham, 2 types of chorizo, olives, bruschetta with tapenade		
bruschetta with beef tartar (raw dish)		9.2
mix meatless meatballs - falafel	   	9.5

KIDS

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







STARTER

scrimps - sweet-and-sour stirfried - rice		12.5
quinoa - goatcheese - grilled vegetables	  	11.5
pickled codfish - green herbs - ricenoodles	   	13







MAIN DISH

- pasta pesto of the house   17.5
with rocket and parmesan (veggie)
beer tip : steenuilke, leireken pils, oude geuze
wine advice: theatre du soleil (red 5€), grandiose (rose €6.2)
- pasta with shrimps, chorizo & pastis  19.5
beer tip : taras boulba, keikoppenbier, omer
wine advice: babich (white 6.2€)
- salmon filet, pan-fried skin-side down   19.8
with dill sauce and fries or rice
beer tip : st bernardus white
wine advice: putille (wit 6€), les thérons (white €5.2)
- marinated lamb chops    22.5
with baby potatoes
beer tip: staminee dark, duchesse de bourgogne
wine advice: babich (red 6.2€), mongrana (red 7€)
- stoverij with fries   18.5
(local meat stew of pigs cheeks, prepared in dark beer)
beer tip : duchesse de bourgogne, staminee dark, gouden carolus classic
wine advice: : chateldon (red 6.2€), babich (red €6.2)

MAIN DISH

- beef tartar (raw dish) with fries     18.5
beer tip : duchesse de bourgogne, la chouffe,
staminee dark
wine advice: chateldon (red 6.2€), theatre du soleil (red €5)
- bacon burger with bbq-sauce and fries 18.5
beer tip : special de ryck, staminee dark
wine advice: babich (red 6.2€), mongrana (red €7)
- grilled tapilla (upper ham) of ibérico pork with fries   25.9
with pepercream and fries
beer tip : brunehaut amber, staminee dark
wine advice: babich (red 6.2€), mongrana (red 7€)

MAIN DISH SPECIALS

- wild duckbreast - five spices - purée  23.5
beer tip : staminee bruin, heilig hart dubbel
wine advice : mongrana (red €7), chateldon (red €6.2)
- bacon - wok - sobanoodles   20.5
beer tip: staminee bruin, heilig hart dubbel, ename pater
wine advice: babich (white €6.2), babich (red €6.2)
- pork tenderloin - pumkin - picklescream - cauliflower    19.5
beer tip: rebelse strop, staminee bruin
wine advice: mongrana (red €7), babich (red €6.2)

pickled codfish - green herbs - ricenoodles

 20.5

beer tip : hop twist, rebelse strop

wine advice : babich (white €6.2), les thérons (white €5.2)

scrimps - sweet-and-sour stirfried - rice

 19.5

beer tip: enamel pater

wine advice: babich (white €6.2), les thérons (white €5.2)

meatless meatballs - turmeric sauce - rice

 17.5

beer tip: hop twist, schieve ipa, enamel pater

wine advice: babich (white €6.2), grandiose (rosé €6)

falafel - mangodip - cuscussalad

 17.9

beer tip: enamel pater, staminee bruin

wine advice: babich (red €6.2), grandiose (rosé €6)

quinoa - goatcheese - grilled vegetables

 18.5

beer tip: staminee bruin, heilig hart dubbel

wine advice: grandiose (rosé €6.2), théâtre du soleil (red €5)

EXTRA

fries (small/large)

 2.7 / 4.2

salad

 3.7

gruyère

 1.2

parmesan

 1.6

rice

 2.1

pepper cream

 2.1

























gluten-free pasta

 +1




1 table = 1 bill

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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 crème anglaise	  	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 meringue		6.9
<u>beer tip</u> : vlaams oud bruin		
extra chocolate sauce	  	1.1
extra whipped cream	  	0.5

DESSERT SPECIAL

vegan homemade frangipane cake	  	6.5
<u>beer tip</u> : heilig hart dubbel, staminee bruin		
<u>wine advice</u> : guillaman (sweet white)		

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)

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 5:30pm

Kitchen opened 6 – 9pm (Sunday to Thursday)

Or 6 – 9:30pm (Friday & Saturday)