

## 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
save the queen gin	9.2
+ soda's	2.5
+ fever tree tonic	3.8
+ fresh orange juice	3.9

## GIN SPECIAL

**monkey 47 met fever tree** 13

## 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
steenuilke	33cl	blond	6.5°	3.9
el patron	25cl	blond	8.2°	4.3

## 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

steenuilke	33cl blond	6.5°	3.9
el patron	25cl blond	8.2°	4.3
nanny state	33cl amber	0.5°	4.5
racines	33cl blond	4.2°	4.3
hirond'ale	33cl amber	5.7°	4.4
reninge oud bruin	37.5cl dark	6°	7.1
jester zinne	<b>75cl</b> blond	5.9°	15.3

## BEER SPECIAL OF THE MONTH by the Ghent Beer Union



### March:

acht schlenkerla rauchbier	<b>0.5l</b> blond	5.1°	7
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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 & merlot	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

marge 2008	priorat, sp.	46
druif : garnache, cabernet sauvignon, merlot, syrah		

## SWEET WINES (glas)

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

### WHITE

glass (15cl) / bottle

palesa 2015 (organic) cepage : chenin blanc	breedekloof z-a.	5.2/26
daniel pollier 2013 cepage : chardonnay	macon fuissé, fr.	6.2/31
gargalo 2015 cepage : treixadura, albariño	DO monterrei, sp.	7.2/36

### RED

libation canaille 2015 cepage : gamay	poule-les-echarmeaux, fr.	5.2/26
romanin 2015 (bio) cepage : syrah, grenache, mourvèdre, cab. sauv.	IGP des alpilles, fr.	5.8/29
babich 2015 cepage : pinot noir	hawke's bay n.-z.	7/35
freixo 'reserva' 2014 cepage : tour. nac. 40%, cab. sauv. 40%, alicante bouschet 20%	alentejo, pt.	8/40

## **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)



## 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.

Do not hesitate to ask more information about allergens!













## TAPAS

bruschetta - tapenade		9.2
bruschetta - beef tartar (raw dish)		9.2
bruschetta - serrano - aioli - manchego		9.8
mix meatless meatballs - falafel	   	9.5
rilette mackerel - passionfruit	  	9.5
caulliflowerwings - ranchdip	    	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		13.5
quinoa - goatcheese - red beet	  	11.5
haddock - pesto crust	 	14.5
ray - miso - noodles	 	14.5
veal sweetbread - mushroom cream	   	16.5


## MAIN DISH

- salmon filet, pan-fried skin-side down   19.8  
with dill sauce and fries or rice  
beer tip : st bernardus white  
wine advice: daniel pollier (white6.2€ ), gargalo (white7.2€)
- haddock - pesto crust - sweet potato   23.5  
beer tip : steenuilke, hiron d'ale, racines, , jester zinne (75cl)  
wine advice : daniel pollier (white6.2€ ), gargalo (white7.2€)
- scrimps - sweet-and-sour stirfried - rice  20.5  
beer tip: steenuilke, nanny state, reninge, , jester zinne (75cl)  
wine advice: gargalo (white7.2€), freixo (red €8)
- ray - miso - noodles   22.5  
beertip : patron, reninge bruin, jester zinne (75cl), nany state  
wine advice: palesa (white5.2€), gargalo (white7.2€)
- risotto - seafood - fenneljuice    21.5  
beertip: steenuilke, hiron d'ale, , jester zinne (75cl)  
wine advice : daniel pollier (white6.2€), palesa (white€5.2)
- stoverij with fries   19.5  
(local meat stew of pigs cheeks, prepared in dark beer)  
beer tip : staminee dark, gouden carolus classic  
wine advice: : romanin (red 5.8€), libation canaille (red 5.2€)
- beef tartar (raw dish) with fries     18.5  
beer tip : duchesse de bourgogne, la chouffe,  
staminee dark  
wine advice: babich (red 7€), libation canaille (red 5.2€)

veal sweetbread - mushroom cream  26.5


biertip: steenuilke, hirond'ale, racines, nanny state

wijntip: babich (red 7€), daniel pollier (white 6.2€)

pork tenderloin - picklescream - sweet potato - cauliflower  20.5


beer tip: steenuilke, hirond'ale, raciness, reninge oud bruin

wine advice: babich (red 7€), libation canaille (red 5.2€)

burger pulled chicken - mangocurry - potato wedges  18.5


beertip : el patron, hirond'ale, jester zinne (75cl), nanny state

wine advice : palesa (white 5.2€), libation canaille (red 5.2€)

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 7€), romanin (red 5.8€)

pasta pesto of the house  17.5  
with rocket and parmesan (veggie)


beer tip : steenuilke, leireken pils, oude geuze

wine advice: babich (red 7€), romanin (red 5.8€)

pasta with shrimps, chorizo & pastis  19.5


beer tip : taras boulba, keikoppenbier, omer


wine advice: gargalo (white 7.2€), daniel pollier (white 6.2€)

cauliflowerballs - peanutbattersauce - rice  17.5



beertip: el patron, racines, nanny state

wine advice: palesa (white 5.2€), romanin (red 5.8€)








falafel - mangodip - cuscussalad  17.9  
beer tip: steenuilke, el patron, nanny state  
wine advice: gargalo (white€7.2), romanin (red 5.8€)

quinoa - goatcheese - red beet  18.5  
beer tip: steenuilke, hironďale, jester zinne (75cl)  
wine advice: libation canaille (red 5.2€), romanin (red 5.8€)





















## DESSERT SPECIAL

sweets to share (3 persons)  9.5  
it's VEGA-licious  6.9  
beer tip: reninge oud bruin, jester zinne (75cl)  
wine advice: guillaman (sweet white)

## 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

## DESSERT

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

## **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](http://www.eetkaffee-multatuli.be)

Other questions : [info@eetkaffee-multatuli.be](mailto:info@eetkaffee-multatuli.be)

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Daily open from 5:30pm

Kitchen opened 6 – 9pm (Sunday to Thursday)

Or 6 – 9:30pm ( Friday & Saturday)

**1 table = 1 bill**