

# TAPAS TO SHARE

## Dim Sum

*Crab / Chilli / Shellfish*

- 20 -

## Home-made chicken finger

*Curry dip / BBQ sauce*

- 16 -

## Deep-fried Nobachi prawn

*Chilli sauce*

- 17 -

## Old-fashioned Black Pudding

*Gingerbread / Apple /  
Mustard Seeds*

- 17 -

## Pulled Pork

*Taco / Sriracha / Spring Onion*

- 18 -

## Groendal cheese

*Homemade / Croquette / Parsley*

- 18 -

## Pata Negra

*Arbequina / Bread*

- 25 -

## Prawn

*Split Yaki / Garlic / Garden Herbs*

- 20 -

*To welcome breakfast people with the same smile, we like to close at 23.30pm.  
Thank you, team Herenhuis*

1 Table = 1 bill



📶 Herenhuis - password: 123454321

# STARTERS

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## Beef carpaccio

*Parmesan / Rocket / Hazelnut*

- 17 -

## Goose liver

*Homemade / Pear / Date*

- 22 -

## Buttermilk mash

*Poached farm egg / Grey shrimp*

- 19 -

## Shrimp croquette

*Salad / Fried parsley*

- 19 -

## Buttermilk mash

*Poached farm egg / Hazelnut butter*

- 14 -

## Oysters

*Baby Kys / Natural*

3St. - 12 - / 6 St. - 24 -

## Oysters

*Ponzu / Blinq blossom*

3St. - 15 - / 6 St. - 30 -



# MAINS

## Dover sole

*Mushrooms / Salad /  
Fresh fries*

- 39 -

## Filet pur

*Choice of sauce / Salad /  
Fresh fries*

- 38 -

## Cote à l'os (min. 2 pers)

*Choice of sauce / Salad /  
Fresh fries*

- 36 -

## Rubia Gallega

*Thin loin / Smoked butter /  
Chicory / Fresh chips*

- 48 -

## Octopus

*Sobrasada / Pointed pepper /  
Gremolata / Risotto*

- 38 -

## Buttermilk mash

*Poached egg / Parmesan crumble /  
Grey shrimp*

- 32 -

## Cod

*Beach crab sauce / Chicory /  
Potato mousseline*

- 38 -

## Veal sweetbread

*Porto / Carrot textures /  
Baby potatoes*

- 42 -



# SALADS

Shrimp croquette (3pc.)

*Salad / Balsamic honey / Fresh fries*

- 30 -

Goat cheese

*Salad / Bacon bits / Hazelnut / Fresh fries*

- 28 -

# VEGI'S

Goat cheese

*Salad / Pomegranate / Hazelnut / Fries*

- 26 -

Buttermilk mash

*Poached farm egg / Hazelnut butter / Parmesan crumble*

- 28 -



# SWEETS

## Vanilla ice cream

*Chocolate sauce / Crumble / Whipped cream*

- 10 -

## Chocolate ice cream

*Chocolate sauce / Crumble / Whipped cream*

- 10 -

## Crème Brûlée

*Madagascar Vanilla*

- 10 -

## Chocolate

*Moelleux / Vanilla*

- 13 -

## Banana Split 2.0

*Chocolate / Banana*

- 14 -

## Espresso Martini

*Coffee / Vodka*

- 13 -

## Escremeo Martini

*Coffee / cream liqueur*

- 15 -

After Dinner  
Cocktails



# KIDS

Cheese croquette (2pcs.)

*Applesauce / Chips*

- 15 -

Frikandel (2pcs.)

*Applesauce / Chips*

- 12 -

Shrimp croquette (2pcs.)

*Applesauce / Chips*

- 20 -

Breaded chicken strips

*Applesauce / Chips*

- 15 -



# HERENHUIS SPECIALS

Created by Hannes Desmedt

## Buddy spritz

*Seductive spritz based on elderflower and Pisco.*

- 12 -

## Picon van het huis

- 11 -

## Pineapple Stormy


*A spicy rum cocktail with ginger beer & grilled pineapple.*

- 12 -



## Yusibar

*Surprisingly refreshing cocktail, with a slightly sweet touch.*

- 12 - 

## Negroni Herenhuis

*Bittersweet Italian-inspired Aperitivo with a spicy touch.*

- 12 -

## Coconut & Rum Swizzle

*Tropical refreshment with flavours of lime, Jackdaw Cave Rum and coconut*

- 15 -

## Reverse Ballerina

*Airy cosmopolitan cocktail based on Belgian Mary White vodka.*

- 13 -

## Happy Tiger

*Lucky and fresh gin cocktail brimming with citrus.*

- 14 -



# HERENHUIS SPECIALS

Created by Hannes Desmedt

## Le chauffeur 0%

*A slightly spicy non-alcoholic cocktail  
with lemongrass and chilli pepper.*

- 10 -

## Barbapappa 0%

*Fruity cocktail based on Belgian rhubarb  
and a lick of raspberry.*

- 10 -

## Strykk à pose 0%

*The non-alcoholic version of a characterful  
Dark 'n Stormy cocktail.*

- 12 -

## Maple tree 0%

*Our spicy mocktail with deep flavours  
of maple and spices.*

- 12 -

## “No”groni 0%

*The non-alcoholic version of the bittersweet  
Italian Negroni cocktail.*

- 11 -



# GIN

Blind tiger imperial secrets - <i>spicy</i>	12
Mom gin - <i>sweet</i>	11
Nordes - <i>citrus</i>	11
Crazy monday - <i>floral</i>	10
(+ supplementary tonic 3 eur)	

## APERERO:



Cava 'vinya pau' reserva brut	7.5	32
Champagne Haton	12	60
Pineau de charentes	7	
Witte / rode porto	7	
Rode porto (Silva Reis 10 Y)	9	
Sherry	7	
Aperol spritz	10	
Campari orange	10	
Campari tonic	10	
Limoncello tonic	10	
Ricard	10	
Cuba libre (Bacardi Reserva - 4 añejo)	10	
Pirate's Rum & Cola (Jackdaw Cave Spiced Rum)	12	
Whisky cola (William Lawson's)	10	
Midi aperitifs - tonic classic	10	
Buloo (0%) - 330 ml	12	
<i>Elegant pearly non-alcoholic bubbly, fresh and fruity.</i>		



# BEER SPECIALS

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Obuz speciaal blond - <i>fresh white beer</i> (5.8%)	4
Jean - pierre (7%)	5
Martha Brown Eyes (12%)	5
Martha Sexy Blond (8%)	5
Martha Guilty Rouge (8%)	5
Paix Dieu - <i>brewed at full moon</i> (10%)	6
Fourchette (7,5%)	6

## BEERS

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Stella Artois (5.2%)	3
Duvel (8.5%)	5
Omer (8%)	5
Orval (6.2%)	6.5
Stella Artois NA (0%)	3



# SOFT DRINKS

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Coca cola (200 ml)	2.5
Coca cola zero (200 ml)	2.5
Orange and grapefruit lemonade (275 ml)	4
Elderflower lemonade (275 ml)	4
Rhubarb lemonade (275 ml)	4
Indian Tonic (200 ml)	3
Mallorcan tonic (200 ml)	3
Sicilian lemon tonic (200 ml)	3
Lipton Ice tea (200 ml)	3
Freshly squeezed fruit juice	6
BRU 1/2 liter	6
Natural light sparkling water	
Non sparkling	
BRU 1 liter	10
Natural light sparkling water	
Non sparkling	



# SPIRITS (5 CL)

Whisky William Lawson's	8
Whiskey Jack Daniel's	9
Whisky Tomintoul 10 Y	10
Calvados Père Magloire VS	8
Rum "Don Papa" 7 Y	11
Cognac Baron Otard VS	8
Cointreau	8
Baileys	8
Five farms Irish cream	10
Amaretto	8
Grand marnier - Cordon Rouge -	8
Hierbas Ibencas (Ibiza)	8
Limoncello	8

# STRONG COFFEES

Irish koffie (whisky)	11
Italian koffie (amaretto)	11
Normandische koffie (calvados)	11
French koffie (cognac)	11
Sevilla koffie (cointreau)	11
Marissimo koffie (grand marnier)	11
Hasseltse koffie (jenever)	11
Baileys koffie (baileys)	11



# THEE & INFUSIONS

## Selected by Kaori

### Green tea:

Jasmine pearl 5  
*Delicate, floral flavour with a subtle sweetness.*

Moroccan mint tea with gunpowder 5  
*Spicy gunpowder with mild mint flavour.*

### Black tea:

Earl grey 5  
*Flavoured tea with bergamot lemon from Italy.*

### Herbal infusions:

Forest fruits 5  
*Fruity flavour with combination of sweet and slightly acidic notes.*

Gember Citroengras 5  
*Spicy and tangy flavour with light touch of lemon.*

Kamille - Citroenverbena 5  
*Floral infusion with stomach-calming chamomile blossoms.*



# COFFEES

Lungo	3.5
Espresso	3
Doppio - double espresso	4
Deca lungo	3.5
Cappuccino Italia (milk foam)	4.5
Cappuccino the Flemish way	4.5
Latte Macchiato	5
Latte Macchiato caramel	5.5
Cafe au lait	5

## AFTER DINNER COCKTAILS

Espresso Martini	13
<i>Flavourful cocktail based on coffee and vodka.</i>	
Escremeo Martini	15
<i>Classy cocktail based on coffee and cream liqueur.</i>	

