TAPAS TO SHARE

Smoked eel (4 pc)
Chioggia / Toast
- 22 -

Chicken
Karaage / Sesame / Wasabi
- 16 -

Prawn croquettes (6 pc)
Parsley / Lemon
- 19 -

Bao bun (3 pc)
Crispy chicken / Sriracha mayo
- 16 -

Pont-Neuf chips
Truffle / Parmesan
- 18 -

Split yaki prawns
Garlic / Garden herbs
- 22 -

Pata Negra
Arbequina / Bread
- 27 -

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

1 Table = 1 bill

Herenhuis - pasword: 123454321

STARTERS

Beef carpaccio
Parmesan / Rocket / Hazelnut
- 17 -

Scallops
Chopped chicory / Vin jaune / Lardo
STARTER - 22 -
MAIN - 42 -

Wild mushrooms
Toast / Parsnip
- 16 -

Wild mushrooms
Toast / Parsnip / Cecina de Boeuf
- 19 -

Shrimp croquette
Salad / Fried parsley
- 19 -

Foie gras
Terrine / Date / Pear / Brioche
- 25 -

MAINS

Dover sole
Mushrooms / Salad / Fresh fries

- 39 -

Filet pur
Choice of sauce / Salad / Fresh fries

- 39 -

Cote à l'os (2 pers)
Choice of sauce / Salad / Fresh fries

- 36 -

Veal sweetbread
Wild mushrooms / Parsnips / Almond croquette

- 45 -

Venison fillet
Apple and cranberry / Chicory / Almond croquette

- 39 -

Saddle of hare
Parsnip / Harlequin / Gratin

- 42 -

Filet pur „Rossini”
Port / Winter vegetables / Gratin

- 47 -

Cod
Butternut squash / Risotto / Prawns

- 36 -

SALADS

Prawn croquette (3 pc)
Salad / Balsamic honey / Fresh fries
- 30 -

Goat's cheese
Salad / Pomegranate / Apple / Bacon / Fresh fries
- 30 -

VEGI'S

Wild mushrooms
Risotto / Butternut squash
- 30 -

Goat's cheese
Salad / Pomegranate / Apple / Fresh fries
- 28 -

SWEETS

Vanilla ice cream
Chocolate sauce / Crumble / Whipped cream

- 10 -

Chocolate ice cream
Chocolate sauce / Crumble / Whipped cream

- 10 -

Crême Brûlée
Madagascar Vanilla

- 10 -

Apple
Sable Bréton / Vanilla / Meringue

- 13 -

Chocolate
Moelleux / Vanilla

- 13 -

Belgian Espresso Martini
Coffee / "Mary White" Vodka

- 13 -

After Dinner Cocktails

Escremeo Martini
Coffee / cream liqueur

- 15 -

KIDS

Cheese croquette (2pcs.)
Applesauce / Chips
- 15 -

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.
- 14 -

Picon van het huis
- 11 -

Pineapple Stormy
A spicy rum cocktail with ginger beer & grilled pineapple.
- 14 -

Yusibar
Surprisingly refreshing cocktail, with a slightly sweet touch.
- 13 -

Negroni Herenhuis
Bittersweet Italian-inspired Aperitivo with a spicy touch.
- 14 -

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.
- 14 -

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.

- 12 -

Barbapappa 0%

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

- 12 -

Strykk à pose 0%

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

- 13 -

Maple tree 0%

Our spicy mocktail with deep flavours of maple and spices.

- 13 -

“No”groni 0%

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

- 12 -

GIN

Blind tiger imperial secrets - *spicy*	12
Mom gin - *sweet*	11
Nordes - *citrus*	11
Crazy monday - *floral*	10

(+ supplementary tonic 4 eur)

APERO:

			
Cava ‘vinya pau’ reserva brut		8	35
Champagne Haton		12	60
Pineau de charentes		7	
Witte / rode porto		7	
Rode porto (Silva Reis 10 Y)		9	
Sherry		7	
Aperol spritz		13	
Campari orange / tonic		12	
Limoncello tonic		12	
Limoncello spritz		13	
Ricard		10	
Buloo (0%) - 330 ml *Elegant pearly non-alcoholic bubbly, fresh and fruity.*		12	
Cuba libre (Bacardi Reserva - 4 añejo)		10	
Pirate’s Rum (Jackdaw Cave Spiced Rum)		12	
Whisky cola (William Lawson’s)		10	

(+ supplement cola 3.5 eur)

BEER SPECIALS

Obuz speciaal blond - *fresh white beer (5.8%)*	5
Jean - pierre *(7%)*	5.5
Martha Brown Eyes *(12%)*	5.5
Martha Blond *(4%)*	5.5
Martha Guilty Rouge *(8%)*	5.5
Martha Alcohol Free *(0.4%)*	5.5
Paix Dieu - *brewed at full moon (10%)*	6.5
Fourchette *(7,5%)*	7

BEERS

Stella Artois *(5.2%)*	3.5
Duvel *(8.5%)*	5.5
Omer *(8%)*	5.5
Orval *(6.2%)*	6.5
Stella Artois NA (0%)	3

SOFT DRINKS

Coca cola (200 ml)	3.5
Coca cola zero (200 ml)	3.5
Elderflower lemonade (275 ml)	4.5
Rhubarb lemonade (275 ml)	4.5
Indian Tonic (200 ml)	4
Mallorcan tonic (200 ml)	4
Sicilian lemon tonic (200 ml)	4
Lipton Ice tea (200 ml)	4
Freshly squeezed fruit juice	6.5
BRU 1/2 liter Natural light sparkling water Non sparkling	6
BRU 1 liter Natural light sparkling water Non sparkling	10

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 Hennessy VS	10
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

Belgian Espresso Martini 13
Flavourful cocktail based on coffee and "Mary White" vodka.

Escremeo Martini 15
Classy cocktail based on coffee and cream liqueur.