

TAPAS TO SHARE

Chicken skewers

Teriyaki / Peanut dip

- 18 -

Home-made chicken finger

Curry dip / BBQ sauce

- 16 -

Deep-fried Nobachi prawn

Chilli sauce

- 17 -

Bruschetta

Tomato / Parmesan / Anchovies

- 18 -

Patatas bravas

Tomato / Aioli / Parsley

- 16 -

Seared salmon

*Wakame / Sesame /
Prawn crackers*

- 22 -

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

Beef carpaccio

Parmesan / Rocket / Hazelnut

- 17 -

Polder potato

Mousseline / Prawn / Chives

- 19 -

Asparagus

Smoked eel / Peas / Mousseline

- 22 -

Shrimp croquette

Salad / Fried parsley

- 19 -

Asparagus

Burrata cream / Pata negra / Pistachio / Tomato

- 22 -



MAINS

Dover sole

*Mushrooms / Salad /
Fresh fries*

- 39 -

Filet pur

*Choice of sauce / Salad /
Fresh fries*

- 38 -

Cote à l'os (2 pers)

*Choice of sauce / Salad /
Fresh fries*

- 36 -

Rubia Gallega (2 pers)

*Chimichurri / Spring side dishes /
Baby potatoes*

- 47 -

Salmon

Asparagus / Miso / Mashed potato

- 35 -

Tuna

*Pappardelle / Tomato / Capers /
Olive*

- 32 -

Crown of lamb

*Porto / Spring vegetables /
Black garlic*

- 40 -

Asparagus

*Flemish 2.0 / Kojin salmon /
Baby potatoes*

- 38 -



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 -

Asparagus

Flemish 2.0 / Baby potatoes

- 34 -



SWEETS

Vanilla ice cream

Chocolate sauce / Crumble / Whipped cream

- 10 -

Chocolate ice cream

Chocolate sauce / Crumble / Whipped cream

- 10 -

Crème Brûlée

Madagascar Vanilla

- 10 -

Apple

Vanilla / Crumble / Granny Smith

- 13 -

Red fruit

Cheesecake / Yuzu / Sorbet

- 14 -

Espresso Martini

Coffee / Vodka

- 13 -

Escremeo Martini

Coffee / cream liqueur

- 15 -

After Dinner
Cocktails



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 - <i>spicy</i>	12
Mom gin - <i>sweet</i>	11
Nordes - <i>citrus</i>	11
Crazy monday - <i>floral</i>	10
<i>(+ supplementary tonic 4 eur)</i>	

APERERO:



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	12	
<i>Elegant pearly non-alcoholic bubbly, fresh and fruity.</i>		
Cuba libre (Bacardi Reserva - 4 añoje)	10	
Pirate's Rum (Jackdaw Cave Spiced Rum)	12	
Whisky cola (William Lawson's)	10	
<i>(+ supplement cola 3.5 eur)</i>		



BEER SPECIALS

Obuz speciaal blond - <i>fresh white beer</i> (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 - <i>brewed at full moon</i> (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	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 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

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>	

