

TAPAS TO SHARE

Langoustine

Carpaccio / Chilli / Curd cheese

- 22 -

Home-made chicken finger

Curry dip / BBQ sauce

- 16 -

Deep-fried Nobachi prawn

Chilli sauce

- 17 -

Prawn croquettes (6pc)

Basil / Tomato

- 19 -

Mackerel

Rillettes / Flatbread

- 16 -

Bouchot mussels

Chorizo / Vin jaune / Lava

- 18 -

Pata Negra

Arbequina / Bread

- 27 -

Salmon

*Asian / Wakame / Edamame /
Ponzu*

- 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 -

Vitello Tonato

Capers / Rocket / Tuna tataki

- 18 -

Smoked salmon

Poached egg / Mousseline / Rat potato

- 18 -

Shrimp croquette

Salad / Fried parsley

- 19 -

Truffle

Poached egg / Rat potato / Mousseline

- 18 -



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 -

Octopus - Monkfish

*Sobrasada / Black risotto /
Gremolata*

- 38 -

Steak tartare

*Hand-cut / Lettuce hearts /
Fresh fries*

- 33 -

Black-legged chicken

*Vol-au-vent style / Summer truffle /
Fresh fries*

- 35 -

Eel

In a green sauce / Fresh fries

- 39 -

Pluma Iberico

*Southern-style ratatouille /
New potatoes*

- 39 -



SALADS

Prawn croquette (3 pc)

Salad / Balsamic honey / Fresh fries

- 30 -

King prawns

Salad / Pomegranate / Apple / Fresh fries

- 32 -

Vitello Tonato

Pork / Rocket / Tuna tataki

- 34 -

VEGI'S

Mushrooms

Risotto / Poached egg / Parmesan

- 29 -

PASTA'S

King prawns

Pappardelle / Curry / Apple / Cashew

- 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 -

Negroni

Chocolate / Orange

- 14 -

Mocha

Mascarpone / Baileys / Crumble

- 13 -

Belgian Espresso Martini

Coffee / "Mary White" Vodka

- 13 -

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 - <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 añejo)	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

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

