To eat

Heidi's Delicious Dishes

As we change dishes regularly and we always work with seasonal products, most dishes are displayed on the plates on the wall.

All dishes are entirely home-made by Heidi and are served as standard with a salad of fresh greens and (separate) vinaigrette and with fries or mashed potatoes (or rice). If you would like an extra salad or portion of fries, you can order extra.

Extra salad (on top of the standard salad) 2.50 Extra portion of fries (on top of the standard portion) 2.50

Salads

The quantity of our salads is more than enough for a full meal, always served with toasted bread and vinaigrette.

Geert salad
Warm goatcheese, bacon, honey, apples, fruit ...

Salad Perdu
Gorgonzola, pears (in maple syrup), nuts, grapes, ...

Ovenkoeken ½ (warm)

Pesto, Mozarella and smoked ham	17,40
Camembert and Red Pesto	16.90
Goat cheese, Bacon and Honey	17.90
Old Bruges Cheese, onion and bacon	16.90
Ham and mustard	16.40
Salmon, herb cheese and onion (cold or hot)	20.90

Kids stuff

Fish Sticks with apple sauce	12.50
Crispy Chicken with apple sauce	12.50
Clown's Face with Fried Egg and Toast	11,50
Ovenkoek with Choco Nutella	9.50

To eat before eating

Our famous "Plank Rillette" (with Camps pickles)	9.50
Cheese plate with Manchego cheese and Beer cheese	e 9.30
Hummus with vegetables and breadsticks	7.90
Olives with garlic	6.50
Suggestions	see boards

To eat after eating

Desserts are different every week and are entirely home-made by baker Heidi. You can find this week's offering on the boards.

Homemade Advokaat	6.90
lrish or other strong coffee (see also hot drinks)	9.20
Pie/suggestion of the day	see board

The allergen list is available on request.

Strong Drinks

Cocktails (with alcohol)

Cocktail Geert (cuberdon gin, rum, violets, sweet but strong)	12,20
Cocktail Heidi (limoncello, albatross, ginger, bitter and spicy)	13.50

Mocktails (without alcohol)

Mocktail Geert (watermelon, mint, elderflower, rather sweet)	10.90
Mocktail Heidi (grapefruit, thyme, tonic, rather bitter)	9.90

Aperitifs and spirits

Picon Vin Blanc (including Cointreau)	8.90
Roomer (elderflower aperitif)	6.70
Gin Hendrick's (+ Fever Tree tonic)	11
Gin Tanqueray N°10 (+ Fever Tree tonic)	12
Martini White	6.10
Ricard	5.90
Kirr (Roual = + 1 €)	6.10

<u>Digestives</u>

Limoncello	6,-
Porto Red	5,-
Bailey's	6,-
Amaretto	6,-

Wine

The House Wine

The house wine "Buitengewoon" (that means "Extraordinary") is of South African origin and is also extraordinarily tasty ...

- White: A 100% Chenin grape with a fresh and fruity taste
- Rosé: A 100% Pinotage grape, fresh and floral
- Red : Grenache, Shiraz and Viognier, aromas of black fruits, spices and light smoky notes

Glass	5,30
Carafe (½ litre)	15.90
Bottle	23.70

The "it-may-be-a-little-bit-more" Wine

We also have 2 even better Pays d'Oc wines, available by the bottle only:

- White Rural Par Nature Paul Mas Bio: Made from Grenache Blanc and Chardonnay grapes, this fresh white wine is balanced, round and supple, with aromas of tropical fruit and wild flowers 29.60
- Red Champbeau Grande Réserve: This beautiful southern French wine is made from 70% Marselan (crossing Cabernet Sauvignon and Grenache) and 30% Alicante Bouchet. A round and full-bodied taste of red and black fruits with a slight spiciness that provides a nice balance and a round, velvety finish.

<u>Cava</u>

Mont Marçal Brut Réserve: This tasty Cava from the best Cava region, Penedes has fine bubbles and a bouquet of ripe apple, banana and pineapple. Nicely balanced with a fresh and elegant character.

Glass	6.90
Bottle 37.50 cl	21.90
Bottle 70 cl	34,90

Beer

Rebel Local	Blond	8.5°	Bitter beer by 3 cool guys from Anzegem	4.70
Super Noah	Blond	4.9°	Low in alcohol but bitter and full of flavour	4.50
Keun Blond	Blond	7.5°	Delicious beer from Ronse, with local hops!	5,30
Keun Bruin	Dark	9°	Spicy and tasty brown beer from Ronse	5.30
Goedendag	Blond	8°	Soft bitter beer from Kortrijk	4.40
Omer	Blond	8°	Popular top-fermented beer	4.60
Kwaremont	Blond	6.6°	To cycle fluently	4.20
Barbar	Blond	8°	Blond honey beer	4.60
Leutebok	Dark	7.5°	Sweet brown beer in a special glass	4.10
La Chouffe	Blond	8°	This should be well-known matter	4.90
Brugse Zot Blond	Blond	6°	Beer with 4 different malts	4.50
Brugse Zot Brown	Dark	7.5°	And the dark one even with 6 malts	4.50
Quintine Blond	Blond	8°	Robust witches' beer from Ellezelles	5.40
St. Bernardus Abt	Dark	10°	Almost the same as a Westvleteren	5.40
Westmalle Tripel	Blond	9.5°	Probably the most widely drunk trappist	5.10
Westmalle Dubbel	Dark	7°	Also in dark	4.10
Orval	Ambe	r6.2°	Justifiably popular beer	5.40
Duvel	Blond	8.5°	Tradition!	3,90
Export Pils (33cl)	Blond	5.2°	Much better than the Inbev-shit	2,90
Kriek Lindemans	Red	3.5°	A refreshingly sweet cherry beer	3.50
Old Gueuze Boon	Ambe	r 7°	Sour, fruity fresh mature gueuze (37.5cl)	6.60
Chimay Blue 75cl	Dark	9°	Grande Réserve in oak barrels, 6 years old !	15,90
Sportzot	Blond	0°	Veru tastu alcohol-free beer	4.50

Soft Drinks

We have an original and tasty offer, with an emphasis on small or local businesses (as little big business as possible)

<u>Mocktails</u>

Mocktail Geert (watermelon, mint, elderflower, rather sweet)	10.90
Mocktail Heidi (grapefruit, thyme, tonic, rather bitter)	9.90

Non Sparkling

Firefly Kiwi Mint	Very refreshing, based on lime juice	4.60
Firefly Lemon Ginger	With subtle ginger flavour (33cl)	4.60
Firefly Pomegranate	The sweetest of the 3 varieties (33cl)	4,60
Apple juice	Juice of apples	2,70
Ice Tea Arizona Peach	Tasty alternative to mainstream ice tea	2,70
Milk with Nesquick	Nostalgia (can also be made with almond milk)	2,60

<u>Sparkling</u>

Ritchie Orange	Belgian lemonade, similar to Fanta	3.70
Ritchie Pompelmoes	Similar to Schweppes Agrum	3.70
Belvoir Ginger	Lemonade with strong ginger flavour!	4,40
Belvoir Elderflower	Lemonade with mild elderflower flavour	4.40
Almdudler	The herbal lemonade from Austria	2.90
Tonic	The bitter drink from India	2.90
Coca Cola	Don't give in to the big business	2.60
Cola Zero	and drink something from above or below	2.60

<u>Water</u>

Eau Lala flat/soda	Delicious spring water from the region	2.60
Big Eau Lala flat/soda	For a big thirst (50 cl)	5.90

Hot Drinks

Sweet Sins

Hot Chocolate	Real hot milk with real chocolate	6.20
Choco Malteser	With caramel, Maltesers and whipped cream	7.10
Coffee Bouchée	Coffee with a bouchée in, delicious	6.90
Chai Latte	Almond milk with tea and spice mix	6.20

<u>Coffee</u>

Coffee	A regular one	2.80
Espresso	A small but strong one	2.80
Doppio	A double espresso	2,90
Decaf	One you can sleep from	2,90
Cappuccino	Espresso with steamed milk	3.70
Latte Machiato	More steamed milk and espresso shot	3.90
Panna Montana One with whipped cream		3,70

Strong Coffee

Irish coffee	Coffee with Whisky	9.20
Norman coffee	Coffee with Calvados	9.20
Italian coffee	Coffee with Amaretto	9.20
Ronsian coffee	Liqueur coffee from Ronse	9.20

<u>Tea</u>

Darjeeling	Black tea	3.70
Japan Bancha	Green tea	3.70
Mint	Tea with mint (fresh)	3,70
Fruit tea	Tea with fruit	3.70
Herbal tea	Tea with herbs	3,70

We always work with fresh, local and tasty products, which we purchase from the following suppliers, among others:

Meat: Butcher's shop VandeWalle, Kluisbergen

Honest butcher's shop with home-grown and locally

slaughtered meat

Fish: Gastromarin, Ronse

The best fish shop in Ronse with a warm welcome

from Cathy

Greens: Buywell, Ronse

Fresh vegetables straight from the field

Ovenkoeken: Bjorn Bakery, Kluisbergen

For the deliciously airy yet tasty oven biscuits

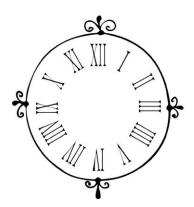
Wine: Wines Luc Desmet, Ronse

The Ronse flamboyant wine connoisseur par

excellence

Other drinks: Drinkshop Meurez, Kluisbergen

Drinks shop with an eye for service and quality



Le Temps Perdu

van vroeger en nu