

Menu

BEFORE

Every soul for himself

For our starters we have a collaboration with Bubba Kroketten. These croquettes are very high quality, made artisanal and full of flavor. You can either go traditional with a cheese- or a shrimp croquette or you can go a bit more original with the combination salmon/dill or scampi/curry. You get 2 croquettes served with a salad.

Shrimp Croquettes (33%)	18,90
Cheese Croquettes	14,90
Scampi Curry Croquettes	15,90
Salmon Dill Croquettes	15,90
Mix of 2 kinds (except shrimp)	15,50
Mix of 2 kinds (including shrimp)	17,10

To share (with 1 or 2 other souls)

Our famous "Plank Rilletto" (with Camps pickles)	15,90
Cheese plate with Manchego cheese and Beer cheese	13,80
Hummus with vegetables and breadsticks	11,20
Olives with garlic	9,50
Suggestions	see boards

If you are allergic to anything, ask Geert or Heidi, they know all the ingredients

Menu

MAIN

As we always work with seasonal and fresh products, the dishes change every week and are not on this menu, but are displayed on the blackboards on the wall. All dishes are entirely home-made by Heidi and are served with a salad of fresh greens and vinaigrette and with fries, potato croquettes or potatoes.

Menu

AFTER

The same goes for the desserts, which are also different every week and are entirely home-made by baker Heidi. You can find them on the blackboards.

Menu

KIDS

Cheese Croquette with fries	11,50
Shrimp Croquette with fries	14,50
Fish Sticks with apple sauce and fries or potatoe croquettes	12,90
Crispy Chicken with apple sauce and fries or potatoe croquettes	12,90
These 2 dishes can also be ordered in a larger portion	+ 5,-

Drinks Menu

STRONG

Cocktails (with alcohol)

Cocktail Geert (cubardon gin, rum, violets, ... sweet but strong)	12,70
Cocktail Heidi (limoncello, albatross, ginger, ... bitter and spicy)	13,80

Mocktails (without alcohol)

Mocktail Geert (watermelon, mint, elderflower, ... rather sweet)	11,50
Mocktail Heidi (grapefruit, thyme, tonic, ... rather bitter)	10,40

Aperitifs and spirits

Picon Vin Blanc (including Cointreau ...)	9,50
Roomer (elderflower aperitif)	6,90
Gin Hendrick's (+ Fever Tree tonic)	11,50
Gin Arduenna (Belgian herbal gin + Fever Tree tonic)	12,50
Martini White	6,50
Ricard	6,50
Kirr (Royal = + 1,- €)	6,50

Digestives

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

Drinks Menu

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, aromas of black fruits, spices and light smoky notes

Glass	5,50
Carafe (½ litre)	16,50
Bottle	24,70

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

Now and then we have an even better wine, selected by Luc Desmet, the best sommelier of Ronse and surroundings ! These wines are advertised on the blackboards or the page next to this one.

Cava

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

Drinks Menu

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	4,30
Keun Blond	Blond 7.5°	Delicious beer from Ronse, with local hops !	5,40
Keun Bruin	Dark 9°	Spicy and tasty brown beer from Ronse	5,40
Fiertelbier	Blond 7°	Beer of Ronse with local products	4,50
Omer	Blond 8°	Popular top-fermented beer	4,50
Kwaremont	Blond 6.6°	To cycle fluently	4,20
Barbar	Blond 8°	Blond honey beer	4,60
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	5,60
St. Bernardus Abt	Dark 10°	Almost the same as a Westvleteren ...	5,20
Westmalle Tripel	Blond 9.5°	Probably the most widely drunk trappist	4,90
Westmalle Dubbel	Dark 7°	Also in dark	4,10
Orval	Amber 6.2°	Justifiably popular beer	4,90
Duvel	Blond 8.5°	Tradition !	4,20
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	Amber 7°	Sour, fruity fresh mature gueuze (37.5cl)	6,90
Sportzot	Blond 0°	Very tasty alcohol-free beer	4.40

Drinks Menu

SOFT

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

Non Sparkling

Bos Ice Tea Lemon	Very refreshing lemon ice tea	3,90
Bos Ice Tea Lime Ginger	With subtle ginger flavour	3,90
Apple juice	Juice of apples	2,90
Orange juice	The same but different	2,90
Milk with Nesquick	Nostalgia ... (can also be made with almond milk)	2,90

Sparkling

Ritchie Orange	Belgian lemonade, similar to Fanta	3,90
Ritchie Pompelmoes	Similar to Schweppes Agrum	3,90
Bundaberg Gingerbeer	Lemonade with strong ginger flavour (375ml)	4,90
Bundaberg Blood Orange	Lemonade with blood orange (375ml)	4,90
Vlieronade	Belgian Bio lemonade with elderflower	4,50
Almdudler	The herbal lemonade from Austria (400ml)	3,90
Tonic	The bitter drink from India	2,90
Coca Cola	Don't give in to the big business ...	2,80
Cola Zero	... and drink something from above or below	2,80

Water

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

Drinks Menu

HOT

Sweet Sins

Hot Chocolate	Real hot milk with real chocolate	6,50
Coffee Bouchée	Coffee with a bouchée in it, delicious ...	6,50
Chai Latte	Almond milk with tea and secret spice mix	6,50

Coffee

Coffee	A regular one	2,90
Espresso	A small but strong one	2,90
Doppio	A double espresso	3,10
Decaf	One you can sleep from	3,10
Cappuccino	Espresso with steamed milk	3,80
Latte Machiato	More steamed milk and espresso shot	3,90
Panna Montana	One with whipped cream	3,80

Strong Coffee

Irish coffee	Coffee with Whisky	9,90
Norman coffee	Coffee with Calvados	9,90
Italian coffee	Coffee with Amaretto	9,90
Ronsian coffee	Liqueur coffee from Ronse	9,90

Tea

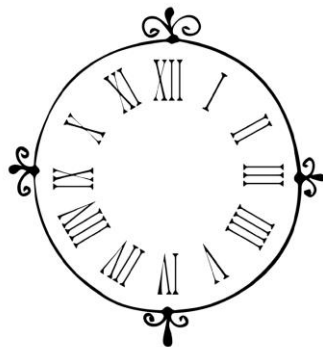
Darjeeling	Black tea	3,70
Japan Bancha	Green tea	3,70
Mint	Tea with mint (fresh)	3,70
Red Cheeks	Tea with fruit	3,70
Quiet Tummy	Tea with herbs	3,70

Thanks Menu

SUPPLIERS

We always work with fresh and local products, from the following suppliers :

- 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
- Cheese : **Vandenabeele**, Ronse
The place to be for all your cheese
- Greens : **Buywell**, Ronse
Fresh vegetables straight from the field
- Bread : **Bakery Seynaeve, Bakery Lapin**, Ronse
Homemade fresh and healthy bread
- Wine : **Wines Luc Desmet**, Ronse
The Ronse flamboyant wine connoisseur par excellence



Le Temps Perdu

van vroeger en nu