

# BORRELHEPKES

## SNACKS

<b>BROED</b> ..... 4,50 <i>mèt aioli of mèt kruije boter</i> <i>bread with aioli or herb butter</i>	<b>BITTERBALLE</b> ..... 6,50 <i>nege stöks mèt mosterd</i> <i>beef croquettes, nine pieces with mustard</i>
<b>OLIEVE</b> ..... 4,50 <i>gemarineerd mèt knoflook</i> <i>olives with garlic</i>	<b>BITTERGARNITUUR</b> ..... 7,50 <i>twelf stöks mèt chilisaajs</i> <i>deep fried snacks, twelve pieces with chili sauce</i>
<b>KIESBLÖSKES</b> ..... 4,50 <i>mèt selderijzaajt</i> <i>cheese with celery salt</i>	<b>SCAMPI IN FILODEEG</b> ..... 5,50 <i>mèt chilisaajs</i> <i>scampi in filo pastry with chili sauce</i>
<b>CALAMARIS</b> ..... 5,50 <i>mèt knoflooksaajs</i> <i>calamari with garlic sauce</i>	<b>KIPPE VLEUGELKES</b> ..... 5,50 <i>mèt chilisaajs</i> <i>chickenwings with chilisauce</i>
<b>GEHAKBLÖSKES</b> ..... 5,50 <i>mèt dragon mosterd</i> <i>homemade meatloaf with dragon mustard</i>	<b>KIBBELING</b> ..... 5,50 <i>mèt ravigotte saajs</i> <i>squabbling with ravigotte sauce</i>
<b>FRITES UIT ZUYD</b> ..... 4,50 <i>mèt mayonaise</i> <i>french fries with mayonnaise</i>	<b>GARNAAL KROKÈTTE</b> ..... 5,50 <i>mèt limoenmayonaise</i> <i>shrimp croquette with lemon mayonnaise</i>
<b>GEFRITURDE MOSSELE</b> ..... 4,50 <i>mèt mosterd mayonais</i> <i>deep fried mussels with mustard mayonnaise</i>	<b>NACHOS - gegratineerd</b> ..... 8,50 <i>mèt guacamole en salsa</i> <i>nachos au gratin with guacamole and salsa</i>
	<b>ZEUTE EERDAPPELEFRIET</b> ..... 4,50 <i>mèt truffelmayonais</i> <i>sweet potatoe fries with truffle mayonnaise</i>

# FLAMMKUCHEN

## FLAMMKUCHEN

**VEGA**  
*mèt unne, poor*  
*en champignons*  
*with unions, leek*  
*and mushrooms*  
8,50

**ELSÄSSER**  
*mèt unne, poor en spek*  
*with unions, leek and bacon*  
9,50

**ZALM**  
*mèt kappertjes en dille*  
*with capers and dill*  
9,50

# LUXE BORRELPLENK

## PLATTERS WITH LOCAL SNACKS

<b>ROMMEDOE</b> ..... 9,50 <i>mèt neutebroed</i> <i>local cheese with syrup and nut bread</i>
<b>VLEISPLENKSKE</b> ..... 12,50 <i>mèt veer versjellende vleiswaore mèt broed</i> <i>various kinds of meats with bread</i>
<b>BEER PLENKSKE</b> ..... 7,50 <i>kies, weurs en gehak</i> <i>cheese, sausage and meatloaf</i>
<b>STRUYS PLAANK</b> ..... 15,50 <i>mèt vijf versjellende soorte snack mèt sejskes</i> <i>selection of five different snacks with sauces</i>
<b>KIES PLENKSKE - twee persoene/two persons</b> ..... 15,50 <i>mèt veer versjellende kieze</i> <i>cheese platter - selection of four different cheeses</i>



Struys plaank

# ONTBIJT

## BREAKFAST

(09:30 – 12:00)

<b>KLASSIEK FRANS ONTBIJT</b> ... 9,50 <i>croissant, broed, jam, sjink, kies, veerse jus d'orange en koffie of thee croissant, bread, jam, ham, cheese, fresh orange juice and coffee or tea</i>	<b>CROISSANT</b> ..... 3,50 <i>mèt jam en boter with jam and butter</i>
<b>BLOODWEURS</b> ..... 9,50 <i>mèt appel en roggebroed black pudding with apple and rye bread</i>	<b>OETSMIETER</b> ..... 9,50 <i>mèt sjink en kies fried eggs with ham and cheese</i>

# MEULENEERSBROED

## RUSTIC BREAD

(10:00 – 16:00)

<b>PATÉ OET BLAUW DÖRREP</b> ..... 7,50 <i>hoesgemaakde paté mèt monagask en cornichon homemade pate with monagask and cornichon</i>	<b>GEITEKIES - werm</b> ..... 9,00 <i>mèt portsiroop en walneut with port Syrop and walnuts</i>
<b>TONIJSALADE</b> ..... 7,50 <i>heerlek fris tuna salad – very refreshing</i>	<b>GEZOOND</b> ..... 8,50 <i>sjink, kies, slaaj, ei en temat ham, cheese, salad, egg and tomato</i>
<b>FILET AMERICAIN</b> ..... 8,00 <i>familierecept family recepy</i>	<b>ZALM</b> ..... 9,50 <i>geruikde zalm mèt un en kappertjes smoked salmon, onion and capers</i>
<b>BRIE - kaajd</b> ..... 8,00 <i>mèt droeve en walneut with grapes and walnuts</i>	<b>CLUB SANDWICH</b> ..... 10,50 <i>mèt hin, sjink en spek with chicken, ham and bacon</i>
<b>BRIE - werm</b> ..... 8,50 <i>mèt droeve, walneut en honing with grapes, walnuts and honey</i>	<b>CARPACCIO</b> ..... 10,50 <i>mèt truffelmayonaise en parmezaanse kies with truffle mayonnaise and parmesan cheese</i>

# SÖPKES

## SOUPS

(10:00 – 21:00)

*Geserveerd mèt broed / Served with bread*

<b>UNNESOP - gratineerd</b> ..... 6,50 <i>mèt awwe kies onion soup au gratin</i>	<b>SOP VAAN 'T SEIZOEN</b> ..... v.a. 5,50 <i>vraag de ober soup of the season - ask the waiter</i>
<b>TEMATTESOP</b> ..... 5,50 <i>good gevuld well-stocked tomato soup</i>	<b>PETIT BISQUE</b> ..... 9,50 <i>mèt rouille en gryère fishsoup with rouille and gryère</i>

# SALADES

## SALADS

(10:00 – 21:00)

*Geserveerd mèt broed / Served with bread*

<b>SALADE CARPACCIO</b> ..... 15,50 <i>mèt truffelmayonaise, temetsjes, pijnboumpitte en Parmezaanse kies with truffle mayo, tomatoes, pine nuts and Parmesan cheese</i>	<b>SALADE GEROOKTE ZALM</b> .. 15,50 <i>mèt limoenmayonaise en kappertjes smoked salmon with lemon mayonnaise and capers</i>
<b>SALADE KIP EN SPEK</b> ..... 15,50 <i>mèt champignons, brokkelkies en mosterdmayonnais with chicken, bacon, mushrooms, cheese and mustard mayonnaise</i>	<b>SALADE GEITEKIES</b> ..... 15,50 <i>mèt paddesteul en walneut goat cheese with mushrooms and walnuts</i>



*Höb geer allergieë, vraag daan estebleef nao eus allergene kaart*

# LUNCH

## LUNCH

(10:00 – 16:00)

- |   |  |
|---|--|
| <b>CROQUE MONSIEUR</b> ..... 6,00<br><i>dubbel gegratineerde tosti mèt sjink en kies<br/>grilled sandwich with ham and cheese</i>   | <b>TWELF-EURKE</b> ..... 10,50<br><i>sop vaan de daag met krokèt op broed<br/>lunch-deal: soup of the day and beef croquette</i>                                 |
| <b>CROQUE MADAME</b> ..... 7,50<br><i>dubbel gegratineerde tosti mèt sjink, kies en ei<br/>grilled sandwich with ham, cheese and egg</i>  | <b>PASTA BOSPADDESTEUL</b> ..... 14,50<br><i>mèt truffelsajs, rucola en parmezaanse kies<br/>mushrooms with trufflesauce, arugula and<br/>parmesan cheese</i>    |
| <b>CROQUE HAWAÏ</b> ..... 7,50<br><i>dubbel gegratineerde tosti mèt sjink,<br/>kies en ananas<br/>grilled sandwich with ham, cheese<br/>and pineapple</i>                                       | <b>PASTA SCAMPLI</b> ..... 16,50<br><i>mèt tematte pernod saus, rucola en<br/>parmezaanse kies<br/>with tomato pernod sauce, arugula and<br/>parmesan cheese</i> |
| <b>CROQUE PIKANT</b> ..... 7,50<br><i>dubbel gegratineerde tosti mèt pikant gehak<br/>grilled sandwich with spicy meatloaf</i>  | <b>STEAK TARTARE - 150 gr.</b> ..... 15,50<br><i>prépare geserveerd mèt friete<br/>minced raw beef prepared served with fries</i>                                |
| <b>KROKÈTTE</b> ..... 10,50<br><i>twie stöks mèt broed - met friete + 1,50<br/>two beef croquettes with - with fries +1,50</i>  | <b>STRUYSBURGER</b> ..... 14,50<br><i>mèt kies, spek, cocktailsajs en friet<br/>with cheese, bacon, cocktailsauce and fries</i>                                  |
| <b>GARNAALKROKÈTTE</b> ..... 13,50<br><i>twie stöks mèt limoen-mayonnaise en broed<br/>- met friete + 1,50<br/>two shrimp croquettes with lemon mayonnaise<br/>and bread - with fries +1,50</i> | <b>VEGABURGER</b> ..... 14,50<br><i>mèt zeute aardappelfriet<br/>with sweet potatoes fries</i>   |
| <b>KIPPEPASTEL</b> ..... 14,50<br><i>mèt friete en salade<br/>chicken stew with fries and salad</i>   | <b>MESTREECHS ZOERVLEIS</b> ..... 14,50<br><i>geserveerd mèt friete en appelmoos<br/>local sweet and sour stew served with<br/>fries and apple compote</i>       |



Foto: Cindy Coenen

Steak Tartare



Foto: Cindy Coenen

Carpaccio

# VEURGERECHTE

## STARTERS

(17:00 – 21:00)

*Geserveerd mèt broed - Served with bread*

**CARPACCIO** ..... 10,50  
*mèt truffel mayonais en parmezaanse kies  
with truffle mayonnaise and parmesan cheese*

**GENTSE GARNAALKROKÈT** ..... 7,50  
*mèt limoenmayonais  
shrimp croquette with lemon mayonnaise*

**PATÉ OET BLAUW DÖRREP** ..... 7,50  
*hoesgemaakde paté mèt monegask en cornichon  
homemade pate with monegask and cornichon*

**STEAK TARTARE - 100 gr.** ..... 11,50  
*prépare  
minced raw beef prepared*

## SALADES SALADS

*Geserveerd mèt broed - Served with bread*

**SALADE CARPACCIO** ..... 11,50  
*mèt truffelmayonaise, temetsjes,  
pijnboompitte en Parmezaanse kies  
with truffle mayo, tomatoes, pine nuts  
and Parmesan cheese*

**SALADE GEROOKTE ZALM** ..... 11,50  
*(klein) mèt limoenmayonaise en kappertjes  
(small) smoked salmon with lemon mayonnaise  
and capers*

**SALADE GEITEKIES** ..... 11,50  
*(klein) mèt paddesteul en walneut  
(small) goat cheese with mushrooms and walnuts*

**SALADE KIP EN SPEK** ..... 11,50  
*(klein) mèt champignons, brokkelkies en  
mosterdmayonnais  
(small) with chicken, bacon, mushrooms, cheese  
and mustard mayonnaise*

## SÖPKES SOUPS

(10:00 – 21:00)

*Geserveerd mèt broed  
Served with bread*

**FRANSE UNNESOP**  
*gratineerd mèt awwe kies  
onion soup au gratin*  
6,50

**TEMATTESOP**  
*good gevöld  
well-stocked tomato soup*  
5,50

**SOP VAAN 'T SEIZOEN** ..... 5,50  
*vraag d'n ober  
soup of the season - ask the waiter*  
V.A. 5,50

**PETIT BISQUE**  
*mèt rouille en gryère  
fishsoup with rouille and gryère*  
9,50

# HOOFGERECHTE

## MAIN DISHES

(17:00 – 21:00)

**STEAK TARTARE - 180 gr.** ..... 19,50  
*prépare mèt friet  
minced raw beef prepared with french fries*

**VÈS VAAN DE DAAG** ..... V.A. 18,50  
*mèt seizoensgreunte, eerappelgratin and witte wien sajs  
fish of the day with seasonal vegetables, potato gratin  
and white wine sauce*

**TOURNEDOS (OSSEHAAS)** ..... 23,50  
*mèt seizoensgreunte en eerappelgratin, sajs naor kääs \*  
tenderloin with seasonal vegetables and potato gratin,  
sauce to choose \**

\* sajs kääs: peper, champignon of bearnaise

\* sauce to choose: pepper, mushroom of bearnaise

## STRUYSE KLASSIEKERS OUR SPECIALITIES

(17:00 – 21:00)

**MESTREECHS ZOERVLEIS**  
*op traditionele wijze mèt friet en appelmoos  
traditional local dish with french fries  
and apple compote*  
14,50

**KALFSTOOF VAN  
MA HOCHSTENBAG**  
*aajd familie recept mèt friet en slaaj  
grandma Hochstenbags Veal stew  
with fries and salat*  
15,50

# PASTA

## PASTA

(10:00 – 21:00)

**PASTA BOSPADDESTEUL**  
*mèt truffelsajs, rucola en  
parmezaanse kies  
mushrooms with trufflesauce,  
arugula and parmesan cheese*  
14,50

**PASTA SCAMPI**  
*mèt pernod sajs  
with pernod sauce*  
16,50

**BOUILLABAISSE**  
*mèt rouille en gryère  
fishsoup with rouille en gryère*  
17,50

# BURGERS

## BURGERS

(10:00 – 21:00)

**STRUYSBURGER**  
*mèt kies, spek, cocktailsajs en friet  
with cheese, bacon, cocktailsauce  
and fries*  
14,50

**VEGABURGER**  
*mèt zeute eerdappelefriet  
with sweet potatoes fries*  
14,50



Höb geer allergieë, vraag daan estebleef nao eus allergene kaart

# DESSERTS

## DESSERTS

(12:00 – 21:00)

<b>TIRAMISU</b> ..... 7,50 <i>mèt callebaut sjokolat en Baileys with callebaut chocolat and Baileys</i>	<b>CHEESE CAKE</b> ..... 7,50 <i>vaan bosvruchte en bastogne keuk with forest fruits and bastogne biscuit</i>
<b>DAME BLANCHE</b> ..... 6,50 <i>mèt slagroom en werm chocolade sajs with whipped cream and chocolate sauce</i>	<b>KIES PLENKSE</b> ..... 10,50 <i>veer versjèllende soorte kies four different types of cheese</i>
<b>CRÈME BRULEE</b> ..... 6,50 <i>mèt vanille ies with vanilla ice cream</i>	



Foto: Cindy Coenen

Cheese cake

# WERMEN DRAANK

## HOT DRINKS

<b>KOFFIE, THEE, ESPRESSO</b> ..... 2,40 <i>coffee, tea, espresso</i>	
<b>ESPRESSO MACCHIATO</b> ..... 2,50 <i>espresso macchiato</i>	
<b>CAPPUCCINO</b> ..... 2,60 <i>cappuccino</i>	
<b>KOFFIE VERKIERD, LATTE MACCHIATO</b> ..... 2,90 <i>latte, latte macchiato</i>	
<b>WERME SJÓKKELAAT</b> ..... 3,00 <i>hot chocolate</i>	
<b>DÓBBELEN ESPRESSO, DÓBBELEN KOFFIE</b> ..... 4,20 <i>double espresso, double coffee</i>	
<b>IES KOFFIE</b> ..... 4,50 <i>iced coffee</i>	
<b>VEERSE MUNTTHEE, VEERSE GEMBER THEE</b> ..... 3,20 <i>fresh mint tea, fresh ginger tea</i> <i>Get lekkers veur bij de koffie / Coffee and treats</i>	
<b>STÖK VLAOJ</b> ..... 4,00 <i>pie / cake - ask your waiter for todays available flavours</i>	
<b>SLAAGROOM</b> ..... 0,50 <i>whipped cream</i>	

## EXTRA LEKKERE KOFFIES

### SPECIAL COFFEE'S - WITH WHIPPED CREAM

<b>LIMBURGSE KOFFIE - mèt Els La Vera</b> ..... 6,00 <i>coffee with Els La Vera - local herbal liqueur</i>	
<b>IERSE KOFFIE - mèt Jameson whiskey</b> ..... 7,00 <i>Irish coffee - with Jameson</i>	
<b>STRUYS KOFFIE - mèt Baileys</b> ..... 7,00 <i>Struys coffee - with Baileys</i>	
<b>SPAONSE KOFFIE - mèt Licor 43</b> ..... 7,00 <i>Spanish Coffee - with Licor 43</i>	
<b>HOLLANDSE KOFFIE - mèt Ketel 1 matuur</b> ..... 7,00 <i>Dutch Coffee - with Ketel 1 matuur</i>	
<b>FRANSE KOFFIE - mèt Grand Marnier</b> ..... 7,00 <i>French Coffee - with Grand Marnier</i>	
<b>ITALIAANSE KOFFIE - mèt Amaretto</b> ..... 7,00 <i>Italian Coffee - with Amaretto</i>	



# BEER BEERS



## PILSENER

Brand Pilske 5% (0,18cl)		2,60
Brand Rendsje 5% (0,25cl)		3,20
Brand Up 5,5%		3,50

## WEIZEN BEER - WITBEER

Brand Weizen 5,1%		4,60
Weihenstephaner 5,4%		4,00
Vedett White 4,7%		4,30

## AMBER - DUBBEL - QUADRUPEL (DONKER)

Brand Imperator 6,5%		4,30
Maltezer 6,5%		5,50
LeFort Dubbel 9%		4,90
La Trappe Dubbel 7%		4,40
La Trappe Isidor 7,5%		4,90
La Trappe Quadrupel 10%		5,50

## IPA

Brand IPA 7%		4,20
Lagunitas 6,2%		4,90
Vedett IPA 5,5%		4,30
Troubadour Magma 9%		4,90

Naast deze verzameling hebben wij ook nog een seizoensbier en wisseltap! Informeer gerust bij de ober!

beer vaan de tap / draft beer

beer oet de fles / bottled beer

# BEER BEERS

## (ZWOER) BLOONT BEER

Ciney 7%		4,40
La Trappe Blond 6,5%		4,40
La Chouffe 8%		5,10
Duvel 8%		5,10
Hapkin 8,5%		4,90
Cornet 8,5%		4,90

## TRIPLE

Westmalle Tripel 9,5%		5,10
Tripel LeFort 8,8%		4,90
La Trappe Tripel 8%		4,90

## VRÖCHTEBERE

Liefmans Fruitesse 3,8%		4,20
Kriek Max 4%		4,20
Kasteel Rouge 8%		5,10

## ALCOHOLERM BEER

Brand Weizen 0%		3,20
Brand IPA 0%		3,20
Heineken 0%		3,00
Liefmans 0%		3,50
Affligem blond 0%		3,50
Radler 0%		3,00
Radler 2%		3,00



La Trappe Isidor is in 2009 gebrouwen ter gelegenheid van het 125-jarig bestaan van Abdij O.L.V. van Koningshoeven. De harmonieuze smaak begint fruitig en gaat dan over in moutige karamel; een perfecte balans tussen complexiteit en eenvoud. Het bier is vernoemd naar broeder Isidorus, de eerste brouwer van de abdij.



Triple LeFort valt onmiddellijk in de smaak bij bierkenners. Enkele maanden na de lancering wint Tripel LeFort de prijs voor de beste Tripel op de European Beer Star Award te Nürnberg.



**FRIS ZOET  
ZACHT  
KRUIDIG**



Met trots voor u gebrouwen  
Geen 18, geen alcohol

**BLIJF  
PROEVEN**

**FRISDRAANK**  
SOFT DRINKS

*Coca-Cola* **fuzetea**

Coca Cola, Coca Cola Zero .....	2,60
Chaudfontaine, Fanta Orange, Sprite .....	2,60
Fristi, Chocomel .....	2,60
Fanta Cassis, Tonic, Bitter lemon, Ginger Ale, Rivella .....	2,60
Appelsap, Temattesap, Appelesene sap .....	2,60
Apfelschorle, Vruchtenkorf, Zitronen Fit .....	2,60
Fuze Tea sparkling / Green / Peach .....	2,60
Veers appelesenesap - fresh orange juice .....	3,50
Taofelwater, fles - broesjend of plat - bottle of sparkling or still water .....	6,00
Fever Tree: indian tonic, mediterranean tonic, ginger beer .....	3,50

**DRÖPKES**

SHOTS

Jonge klaore Ketel 1 .....	2,60	Corenwyn .....	2,60
Els la vera .....	2,60	Jägermeister .....	2,60
Vieux .....	2,60	Apfelkorn .....	3,00
Awwe klaore .....	2,60	Bessenjenever .....	3,00
Berenburg .....	2,60	Underberg .....	3,50
Schrobblèr .....	2,60	Fernet Branca .....	3,50

**LIKEURE**

(50 CC) LIQUEURS

Advocaat .....	3,50	Sambuca Molinari .....	5,00
Licor 43 .....	5,00	Tia Maria .....	5,00
Cointreau .....	5,00	Baileys .....	5,00
Grand Marnier .....	5,00	Southern Comfort .....	5,00
Disaronno .....	5,00	Malibu .....	5,00
Ricard/Pernod .....	5,00	Safari .....	5,00
		Passoa .....	5,00



## WIEN WINE

### WITTE WIEN - WHITE WINE

	PER GLAAS	PER FLES
Hoeswien wit - druug of zeut .....	4,00	23,50
Pradorey Verdejo, SP .....	4,50	26,50
Touraine AOC Sauvignon, FR .....	4,90	28,50

### ROEJE WIEN - RED WINE

	PER GLAAS	PER FLES
Hoeswien roed .....	4,00	23,50
Melodias Malbec, ARG .....	4,50	26,50
Amastuola Primitivo, ITA .....	5,10	29,50

### ROSÉ WIEN - ROSÉ WINE

	PER GLAAS	PER FLES
Hoeswien rosé .....	4,00	23,50
Mas Paillet Syrah/Grenache, FR .....	4,20	25,00

### VRAOG D'N OBER VEUR DE OETGEBREIDE WIENKAART

*ask the waiter for the extensive wine menu*

## WHISKEY (40 CC) WHISKEY

William Lawson's .....	5,00	Dimple .....	7,50
Jameson .....	5,00	Highland park .....	8,00
Ballantine's .....	5,00	Auchentoshan .....	8,00
Four Roses .....	5,00	The Balvenie .....	8,50
Johnnie Walker .....	5,00	Aberlour .....	9,50
Jack Daniel's .....	6,00	Ardbeg .....	10,00
Chivas Regal .....	6,50	The Macallan Amber .....	11,00
William Lawson's 13 Years (35 cc) .....	6,50		

## STERKEN DRAANK (40 CC) OTHER SPIRITS

Bacardi Carta Blanca .....	5,00	Calvados .....	6,50
Bacardi Carta Oro .....	5,00	Remy Martin VSOP .....	6,50
Eristoff Vodka Wit .....	5,00	Grappa .....	5,00
Bombay Gin .....	5,00	Limoncello .....	5,00

## APÉRITIEVE APERITIFS

Le Couchon, brut Prosecco DOC .....	4,50 / FLES	31,50
Champagne (Moët et Chandon) .....	FLES	85,00
Apple Bandit - broesjenden appelpider .....		4,00
Aperol Spritz - Italiaons apéritief .....		7,50
43 Spritz - Spaons apéritief .....		7,50
Limoncello Spritz - Italiaons apéritief .....		7,50
Hugo (St. Germain) - broesjende frisse cocktail mèt mint .....		7,50
Martini Royal Bianco - mèt bubbels .....		7,50
Martini Royal Rosato - mèt bubbels .....		7,50

### GIN & TONIC

Bombay Sapphire & Finley tonic .....	7,50
Hendrick's & Fever-Tree Indian tonic .....	9,50
Bobby's & Fever-Tree Mediterranean tonic .....	9,50
Star of Bombay & Fever-Tree Mediterranean tonic .....	9,50
Monkey 47 & Fever-Tree Indian tonic .....	12,50
Nolet's & Fever-Tree Indian tonic .....	12,50

### EUVEREGE PSV

Roeje Port, Witte Port .....	4,00
Dry Sherry, Medium Sherry .....	4,00
Martini Rosso, Martini Bianco, Martini Rosato .....	4,00
Campari .....	4,00

