



VEURGERECHTE

STARTERS

(17:00 – 21:00)

CARPACCIO 10,50 <i>mèt truffel mayonais en parmezaanse kies with truffle mayonnaise and parmesan cheese</i>
BLOODWUURS 9,50 <i>mèt appel, brioche en portsiroop black pudding with apple, brioche and port syrup</i>
GENTSE GARNAALKROKÈT 8,50 <i>mèt limoenmayonais shrimp croquette with lemon mayonnaise</i>
STEAK TARTARE - 100 gr. 11,50 <i>prépare minced raw beef prepared</i>
ZALMTARTARE 9,50 <i>mèt gebakke scampi en wasabimayonais tartare of salmon with fried scampi and wasabimayonnaise</i>
PATÉ OET BLAUW DÖRREP 7,50 <i>hoesgemaakde paté mèt monegask en cornichon homemade pate with monegask and cornichon</i>

SALADES

SALADS

(17:00 – 21:00)

	<i>klein / groot</i>
SALADE CARPACCIO 11,50 / 15,50 <i>mèt truffelmayonnaise, temetsjes, pijnboumpitte en Parmezaanse kies with truffle mayo, tomatoes, pine nuts and Parmesan cheese</i>	
SALADE GEROOKTE ZALM 11,50 / 15,50 <i>mèt limoenmayonais en kappertjes smoked salmon with lemon mayonnaise and capers</i>	
SALADE GEITEKIES 11,50 / 15,50 <i>mèt paddesteul en walneut goat cheese with mushrooms and walnuts</i>	
SALADE KIP EN SPEK 11,50 / 15,50 <i>mèt champignons, brokkelkies en mosterdmayonnais with chicken, bacon, mushrooms, cheese and mustard mayonnaise</i>	

DEBIJ

SIDE DISH

(10:00 – 21:00)

BROED <i>mèt boter bread and butter</i> 3,50
FRIETJES <i>supplemint fries - supplement</i> 3,50
WERM GREUNTES <i>supplemint warm veggies - supplement</i> 3,50

TAOFELWATER

*bruis of plat
water - sparkling or still*
6,00

SÖPKES

SOUPS

(10:00 – 21:00)

<i>Geserveerd mèt broed Served with bread</i>
FRANSE UNNESOP <i>gratineerd mèt awwe kies onion soup au gratin</i> 6,50
TEMATTESOP <i>good gevöld well-stocked tomato soup</i> 5,50
SOP VAAN 'T SEIZOEN <i>vraag d'n ober soup of the season - ask the waiter</i> V.A. 5,50
PETIT BISQUE <i>mèt rouille en gryère fishsoup with rouille and gryère</i> 9,50

HOOFGERECHTE

MAIN DISHES

(17:00 – 21:00)

STEAK TARTARE - 180 gr. 19,50 <i>prépare mèt friet minced raw beef prepared with french fries</i>
VÈS VAAN DE DAAG V.A. 18,50 <i>mèt seizoensgreunte, friet and witte wien sajs fish of the day with seasonal vegetables, french fries and white wine sauce</i>
HERTENBIEFSTUK 23,50 <i>mèt roeje kuul, staofpeer, eerappel en port sajs with red cabbage, stewed pear, potato and port sauce</i>
TOURNEDOS (OSSEHAAS) 23,50 <i>mèt seizoensgreunte en friet, sajs naor kâös * tenderloin with seasonal vegetables and french fries, sauce to choose *</i>
CHOUCROUTE D'ALSACE 18,50 <i>mèt casselrib, roukwuurs, geruik spek with casselrib, smoked sausage and bacon</i>

STRUYSE KLASSIEKERS

OUR SPECIALITIES

(17:00 – 21:00)

MESTREECHS ZOERVLEIS <i>op traditionele wijze mèt friet en appelmoos traditional local dish with french fries and apple compote</i> 14,50	KALFSTOOF VAN MA HOCHSTENBAG <i>aajd familie recept mèt friet en slaoj grandma Hochstenbags Veal stew with fries and salat</i> 15,50
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DESSERTS

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(12:00 – 21:00)

TIRAMISU 7,50 <i>mèt callebaut sjokolat en Baileys with callebaut chocolat and Baileys</i>	CRÈME BRULEE 6,50 <i>mèt vanille ies with vanilla ice cream</i>
DAME BLANCHE 6,50 <i>mèt slagroom en werm chocolade sajs with whipped cream and chocolate sauce</i>	CHEESE CAKE 7,50 <i>van bosvruchte en bastogne keuk with forest fruits and bastogne biscuit</i>

PASTA

PASTA

(10:00 – 21:00)

PASTA BOSPADDESTEUL <i>mèt truffelsajs, rucola en parmezaanse kies mushrooms with trufflesauce, arugula and parmesan cheese</i> 14,50
PASTA SCAMPI <i>mèt pernod sajs with pernod sauce</i> 16,50

BOULLABAISSE

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

BURGERS

BURGERS

(10:00 – 21:00)

STRUYSBURGER <i>mèt kies, spek, cocktailsajs en friet with cheese, bacon, cocktailsauce and fries</i> 14,50
VEGABURGER <i>mèt zeute eerdappelfriet with sweet potatoes fries</i> 14,50





WELKOM IN BRASSERIE IN DEN OUDEN

VOGELSTRUYS

Ons keukenteam onder leiding van onze chefkok Glenn Schoenmaeckers stelt een wisselende menukaart samen bestaande uit klassieke bistro gerechten. Met zorg zullen lokale seizoensproducten ingekocht en bereid worden tot smakelijke gerechten. Heeft u vragen, stel ze dan gerust. Laat u verwennen!

WELCOME IN BRASSERIE IN DEN OUDEN

VOGELSTRUYS

Our kitchen team under the leadership of our chef Glenn Schoenmaeckers puts together a changing menu of classic bistro dishes. Local seasonal products will be purchased and prepared with care to become tasty dishes. If you have any questions, feel free to ask them. Indulge yourself!

**WIJ VERWELKOMEN ONZE DINERGASTEN
TUSSEN 17:00 UUR EN 21:00 UUR**

*WE WELCOME OUR DINNER GUESTS
BETWEEN 5:00 PM AND 9:00 PM*

GROEPEN

*Bij groepen vanaf 12 personen hanteren wij een beperkte menukeuze. De keuzemogelijkheid kan in overleg bepaald worden.
For groups of 12 people or more, we use a limited menu choice. The option can be determined in consultation.*

ALLERGENEN INFO

*Dient u een speciaal dieet te volgen, laat het ons weten.
Allergen info - If you need to follow a special diet, let us know.*



AMUSE HEPKES

UM TE DEILE

(10:00 – 21:00)

BROED 4,50 <i>mèt aioli</i> <i>bread with aioli</i>	CALAMARIS 5,50 <i>mèt knoflooksajs</i> <i>calamari with garlic sauce</i>
BROED 4,50 <i>mèt kruije boter</i> <i>bread with herb butter</i>	SCAMPI IN FILODEEG 5,50 <i>mèt chilisajs</i> <i>scampi in filo pastry with chili sauce</i>
OLIEVE 4,50 <i>gemarineerd mèt knoflook</i> <i>olives with garlic</i>	KIPPE VLEUGELKES 6,50 <i>mèt chilisajs</i> <i>chickenwings with chilisauce</i>
GEFRITURDE MOSSELE 4,50 <i>mèt mosterd mayonais</i> <i>deep fried mussels with mustard mayonnaise</i>	KIBBELING 5,50 <i>mèt ravigotte sajs</i> <i>squabbling with ravigotte sauce</i>
ZEUTE EERDAPPELEFRIET 4,50 <i>mèt truffelmayonais</i> <i>sweet potatoe fries with truffle mayonnaise</i>	GARNAAL KROKÈTTE 5,50 <i>mèt limoenmayonais</i> <i>shrimp croquette with lemon mayonnaise</i>

**CHARCUTERIE
DELICATESSEN**

(10:00 – 21:00)

SERRANOHAM

5,50

PROSCIUTTO

6,50

SALAMI TARTUFFO

6,50

PALETA IBERICO

9,50

FLAMMKUCHEN

FLAMMKUCHEN

FLAMMKUCHEN VEGA
mèt unne, poor en champignons
with unions, leek and mushrooms

8,50

FLAMMKUCHEN ELSÄSSER
mèt unne, poor en spek
with unions, leek and bacon

9,50

FLAMMKUCHEN ZALM
mèt kappertjes en dille
with capers and dill

9,50

