

# BORRELHEPKES

## SNACKS

<b>BROED</b> ..... 4,50 <i>mèt aioli</i> <i>bread served with aioli</i>	<b>BITTERBALLE</b> ..... 5,50 <i>nege stöks mèt mosterd</i> <i>beef croquettes, nine pieces, served with mustard</i>
<b>GREUN OLIEVE</b> ..... 4,50 <i>gemarineerd mèt knoflook</i> <i>green olives with garlic</i>	<b>BITTERGARNITUUR</b> ..... 7,50 <i>twelf stöks mèt chilisajs</i> <i>deep fried snacks, twelf pieces, with chilisauce</i>
<b>GEHAK</b> ..... 5,50 <i>mèt mosterd</i> <i>homemade meatloaf</i>	<b>KNABELSPÈK</b> ..... 8,50 <i>geglaceerd boekspek</i> <i>glazed bacon</i>
<b>KIESBLÖSKES</b> ..... 4,50 <i>mèt selderijzajjt</i> <i>young cheese served with celery salt</i>	<b>FLAMMKUCHEN ELSÄSSER</b> ..... 8,50 <i>mèt unne en spek</i> <i>with unions and bacon</i>
<b>CALAMARIS</b> ..... 5,50 <i>mèt knoflooksaus</i> <i>calamari served with garlic sauce</i>	<b>FLAMMKUCHEN VEGA</b> ..... 8,50 <i>mèt champinons en poor</i> <i>with mushrooms and leek</i>
<b>NACHOS - gegratineerd</b> ..... 8,50 <i>geserveerd met guacamole en salsa</i> <i>grated, served with guacamole and salsa</i>	<b>FLAMMKUCHEN ZALM</b> ..... 9,50 <i>mèt kappertjes en dille</i> <i>with capers and dill</i>

# LUXE BORRELPLENK

## PLATTERS WITH LOCAL SNACKS

<b>ROMMEDOE</b> ..... 9,50 <i>mèt neutebroed</i> <i>cheese from the caves of this region, served with syrup and nut bread</i>
<b>VLEISPLENKSKE</b> ..... 10,50 <i>mèt veer versjèllende vleiswaore met broed</i> <i>various kinds of meats with bread</i>
<b>BEER PLENKSKE</b> ..... 7,50 <i>kies, weurs en gehak</i> <i>cheese, dry sausage and meatloaf</i>
<b>KIES PLENKSKE</b> ..... 10,50 <i>mèt veer versjèllende kieze</i> <i>cheese platter - selection of four different cheeses</i>
<b>STRUYS PLAANK</b> ..... 14,50 <i>mèt vijf versjèllende soorte snack mèt sejskes</i> <i>selection of five different snacks with sauces</i>



Foto: Cindy Coenen

Nachos



Foto: Cindy Coenen

Struys plaank