

DRINKS

Menu newspaper / Edition 26

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BEERS OMER VANDER GHINSTE

Draught

Bockor pils 25cl 5.2°	3,00
Bockor pils 33cl 5.2°	3,90
Bockor pils 50cl 5.2°	6,00
LeFort dark 25cl 10°	5,00
LeFort Triple 25cl 8.8°	5,00
Ypra Hoppy Blond 33 cl 6.0°	5,00
Ypra Hoppy Blond 50 cl 6.0°	8,00

Bottle

OMER. (traditional blond) 33cl 8.0°	5,00
OMER. (group taste) 75cl 8.0°	12,00
Kriek Max (Fruit beer) 25cl 3.2°	3,80
Rouge Max (fruit beer) 25cl 8.0°	4,50
Fruit Max (fruit beer) 25cl 0.0°	4,50
Witbier 33cl 5.0°	4,00
Vanderghinste Red-brown 25cl 5.5°	4,00
Ypra Hoppy Tripel 33 cl 10°	5,50
Ypra Hoppy Alcoholfree 33 cl 0,4°	5,00
Ypra Hoppy Blond 75 cl 6.0°	12,50

Our beer tip



OTHER BEERS

Somersby Cider 33cl 4.5° (apple/blackberry)	4,00
Carlsberg 25cl 4.8°	3,50
Carlsberg 0.0°	3,50
Palm 25cl 5.4°	4,00
Duchesse de Bourgogne 25cl 6.2°	4,00
Cuvée des Trolls 33cl 7.0°	5,00

SOFT DRINKS

Pepsi, Pepsi Max (light)	3,00
Mega Pepsi, Pepsi Max 50cl	5,50
Ginger Beer	3,60
Gerolsteiner sprudel, naturel	3,00
Gerolsteiner sprudel, naturel 50cl	4,00
Gerolsteiner sprudel, naturel 1L	6,50
Perrier	3,50
Gerolsteiner Citron, Orange / Orangina	3,20
Schweppes Tonic, Agrum / Gini / Canada Dry	3,40
Ice Tea Lipton / Fristi / Cécémel	3,40
Looza Orange, Pineapple, Apple, Ace	3,40
Red Bull	4,00
Ice Tea Peach	4,50

APERITIFS

House aperitif (<i>Pêche de Vigne, Cava</i>)	8,00
Martini Bianco, Rosso, Rosato	5,40
Port red of white	5,00
Picon 'Pedro' with white wine (<i>homemade</i>)	9,00
Sherry Tio Pepe Dry	5,00
Kir	5,00
Kir Royal	7,00
Ricard	6,00
Pineau des Charentes	5,00
Pisang, Passoa, Safari, Malibu + Orange	9,00
Campari Orange, Soda	9,00
Martini Spritz (<i>rosato, bianco</i>)	9,00
Aperol Spritz	11,00
Limoncello Tonic	10,00

MOCKTAILS

Cava 0,0°	6,00
Pisang 0,0° + fruit juice	6,00
Mocktail maison (acay berry, elderflower, slightly sparkling)	7,00
Aperol without alcohol	6,00
Mojito without alcohol	8,50
Passion Fruit without alcohol	8,50

COCKTAILS

Mojito (<i>rum - mint - lime</i>)	11,00
Passion Fruit (<i>vodka - passion - vanilla</i>)	11,00
Pina Colada (<i>rum, coconut, pineapple</i>)	11,00

WINES

Housewine

White, Red, Rosé	5,00
25cl €8,00 / 50cl €16,00 / Bottle €24,00	

White

<i>Belgium: Heuvelland: Entre-Deux-Monts, pinot</i>	38,00
<i>Chili: Santa Carolina Reserva: sauvignon blanc</i>	28,00
<i>France: Bourgogne: Mâcon-Fuissé, Domaine Curveux</i>	45,00
<i>South-Africa: Groot Geluk, Chardonnay, Premium</i>	28,00
<i>Portugal: Douro: Allez Santé!</i>	32,00

Red

<i>South-Africa: Western Cape, Groot Geluk, Cabernet sauvignon, premium</i>	28,00
<i>France: Languedoc, Domaine Claude Vialade</i>	32,00
<i>France: Bordeaux, Château Caronne Sainte Gemme</i>	39,00
<i>Portugal: Douro: Allez Santé!</i>	35,00
<i>Italy: Abruzzo: Velenosi, Montepulciano d'Abruzzo</i>	28,00

SPARKLING WINES

Cava, glass	7,00
Cava, bottle	31,00

LIQUORS - 5cl

Bacardi Carta Blanca	7,50
Bacardi Carta Oro, spiced	8,50
Amaretto di Saronno	7,50
Baileys	7,50
Jameson	7,50
Cointreau	7,50
Limoncello	7,50
Eristoff Vodka Premium, Red	7,50
Cognac Martell / Calvados	7,50
Gin Bombay Sapphire	7,50
J&B	7,50
Johnny Walker Red Label	8,50
Glenfiddich (single malt)	9,00
Jack Daniel's old n°7	8,80
Grand Marnier	7,90
Licor 43	7,50
Extra Soft drink	3,00
Extra Red Bull	3,50

WARM DRINKS

Coffee, Déca, Ristretto	3,00
Cappuccino (frothy milk), Latte Macchiato	4,50
Syrup supplement vanilla - speculoos - hazelnut - caramel	0,50
Hot chocolatemilk Cécémel (Cream + 0,80)	3,40
Tea (<i>lemon, mint, red fruit, green, camomille</i>)	3,00
Chai Latte (black tea, milk, cinnamon, ginger, anise, fennel)	5,00

Strong coffees

Irish (Jameson), French (Cognac), Russian (Vodka)	
Marnisimo (Grand Marnier), Sevilla (Cointreau)	
Italian (Amaretto), Normand (Calvados)	
Dublin (Baileys), Spanish (Licor 43)	10,50

BAR SNACKS

Nachos "Les Halles"	12,00
Portion Cheese	9,00
Portion Salami	9,00
Portion mixed	9,00

One table = one bill. All prices listed are in euros.

For groups of 10 people or more, may we kindly ask you to limit your choices to 4 different dishes, this way we can guarantee a top service

TAPAS

Available as tapas, starter or main course.
If you decide to order tapas as a main course,
we advise you to choose 3 or 4 each.

COLD TAPAS

K1	Bruschetta - smoked salmon - guacamole	9,50
K2	Southern tapenade - toast	6,00
K3	Olives variety	7,00
K4	Summer salad	4,00
K5	Wrap with chicken breast, sweet pepper, herb cheese	9,50
K6	Bruschetta - tomatoes - mozzarella - basil	9,00
K7	Tortilla chips Les Halles - guacamole - salsa - cheese	12,00
K8	Smoked salmon with melon	14,00
K9	Rillette - toast	10,00

HOT TAPAS

W1	Spareribs fried	10,50
W2	White sausage - grilled	6,50
W3	Mini spring roll - vegetarian	9,00
W4	Dutch beef croquettes - OMER. - 7 pieces	9,50
W5	Camembert - baked with toast	11,00
W6	King prawns with creamy sauce	12,50
W7	Sweet potato fries - aioli	5,00
W8	Squid rings with tartare - 10 pieces	9,00
W9	Shrimp balls - fried - 7 pieces NEW RECIPE	12,00
W10	Cheese balls Old Amsterdam- fried - 7 pieces	8,00
W11	Crispy chicken fingers - 6 pieces	8,20
W12	Croquettes with gamba - 7 pieces	7,00
W13	Belgian fries (chips) - bag	4,00
W14	Fri Fri - assortment of fried snacks	15,00
W15	Ravioli - spinach - ricotta	9,00
W16	Tater Tots (fried potatoes, cheddar cheese, pulled brisket)	6,00
W17	Pork belly - slow-cooked	8,50
W18	Chicken wings - 7 pieces	11,00

SOUP with bread

	Tomato soup with meatballs	7,50
	Meatballs with tomato soup (lots of meatballs)	8,80
	Fish soup - rouille - grated cheese	14,40
	Vegetable soup	7,00

HAMBURGERS with artisan bread

The Rebel	23,50
Cocktail sauce - cheese - fried onions - bacon - salad - fries	
The Fisherman	23,50
Breaded plaice - tartare - cheese - salad - fries	
The Becky cheesy bacon	23,50
Becky saus dressing - gherkins - cheese - salad - fries	
The Hawaiian	23,50
Crispy chicken - curry sauce - cheese - grilled pineapple friend onions - salad - fries	
Portobello burger	23,50
Cheese - pepper - mushrooms - brioche bread - mayo chili - truffle crumble	

LOCAL SPECIALITIES

Flemisch stew * - LeFort (beer) sauce - salad	25,50
1/2 chicken * - mushroom sauce - salad	21,00
Pig's cheeks stew* - OMER. (beer) sauce - salad	25,50
Meatballs * in tomato sauce - mushrooms - salad	21,00

* choose between: Belgian fries - mashed potatoes - pasta

CLASSICS

Steak tartare (raw minced meat) prepared - salad - fries	26,00
Fish & chips - tartar sauce - salad	21,00
Chicken vol au vent - puff pastry	24,50
Rack of porc, mustard pickle	27,00

* choose between: Belgian fries - mashed potatoes - pasta

SALADS with bread

Vegetarian salad - avocado burger	18,50
King prawns fried - salad - bacon	25,00
Smoked salmon - salad - Parmesan cheese	24,00
Goat cheese salad - bacon - Parmesan cheese	22,00
Shrimp croquettes (2) with salad NEW RECIPE	24,00
Cheese croquettes (2) with salad	18,00
Salad with seaweed croquettes (vegan)	18,00
Portion Belgian fries	4,00

PASTA

Spaghetti * Bolognese 'Les Halles'	17,00
Spaghetti * Bolognese 'Les Halles' XXL	25,50
Spaghetti * Vegetarian	16,00
Scampi penne * with creamy sauce	24,50
Ravioli met spinach en ricotta	18,00
Wrap cheesy chicken (chicken, red onions, vegetable, cheese)	21,00

* Possible with whole grain pasta

SNACKS

Croque Monsieur - toasted ham and cheese sandwich	13,50
Croque Monsieur 'Boum Boum'	16,50
Bolognese toasted ham and cheese sandwich - salad	
Southern vegetable dish(eggplant, zucchini, tomatoes, mix of grains)	17,00

FOR THE FUTURE under 12 years

Billy 'the kid'	11,00
Hamburger - cheese - ketchup - fries	
Meatball in tomtato sauce with mash or fries	9,00
Spaghetti bolognese 'Les Halles'	10,00

DESSERT

Chocolate cake - ice cream - whipped cream	8,20
Crème brûlée - burned custard	7,00
Apple pie - ice cream - whipped cream (10' waiting time)	7,80
Dame Blanche - ice cream - chocolate sauce - whipped cream	7,50
Vanilla ice cream - whipped cream	6,00
Vanilla ice cream - Brazil nuts - caramel sauce - whipped cream	7,00
Coupe with strawberries (vanilla ice cream, whipped cream)	9,00

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ALLERGENS

EGG GLUTEN CELERY SESAME SEED FISH MUSTARD NUTS LUPINE MILK
SULPHITE SOJA MOLLUSC PEANUT SHELLFISH

Every 2 weeks you can see a new suggestion on the table!
Do you want information about allergens? Feel free to ask us