




't ZWART HUIS

BISTRO

			
DRAFT BEERS	25cl	33cl	50cl
Primus 5,2%	3	4	6
La Chouffe Blond 8%		6	9
Blonden Os 6,5%		6	9
Brugse Zot 6%		6	9
Petrus Dubbel 6,5%		6	9
La Trappe Quadrupel 10%		7	10
Kasteelbier Rouge 8%		6	9
Sint Hubertus Blanche 5,2%		6	9
Triple D'Anvers 8%		6	9
Paix Dieu 10%	7		10
Maredsous Bruin 8%		6	9
Charles Quint Goudblond 8,5%		6	9
Super 8 Flandrien 6,4%		6	9
Tongerlo Christmas 7%		6	9
Guinness 5%	7		10
B'Engel 9%		6	9
Super 8 IPA 6%	5	6	
Viven Nada IPA 0.0		6	9

BOTTLED BEERS

Duvel 33cl - 8,5%	6
Rodenbach Grand Cru 33cl - 6%	6
Kasteel Rubus Framboise 33cl - 7%	6
Straffe Hendrik Heritage 75cl - 11%	42
Straffe Hendrik Quadrupel 75cl - 11%	42
Bourgogne Des Flandres 75cl - 5%	19
Rodenbach Alexander 75cl - 5,6%	19
Cornet Oak Aged 75cl - 8,5%	19

NON-ALCOHOLIC BEERS

Primus 0,4%	3
La Chouffe 0,4%	6
Vrijwit 0,5%	6
Liefmans 0,0%	5
Na Dorst 0,3%	6
Cornet 0,3%	6
Kasteel Rouge 0,0%	7
La Trappe Nillis 0,0%	7

FOOD MENU

SMALL BITES

Oud Brugge cheese	9
Tapenades with toast	9
Rillette "Duke of Berkshire"	12
Pâté "Duke of Berkshire"	12
Dried ham "Menapii"	14
Artichoke heart	9
White pudding with Wostyn mustard	13
Selection of croquettes	15

STARTERS

Sea bass tartare with cucumber & citrus	24
Carpaccio of thinly sliced Belgian Blue entrecôte	23
Terrine of Bekegem foie gras with toasted brioche	21
Goat's cheese salad with honey	19
Mushroom toast	17
Ostend fish soup with rouille & toast	21
Oud Brugge cheese croquettes (2/3 pcs)	19/26
Ostend shrimp croquettes (2/3 pcs)	22/29
Belgian asparagus Flemish style	19/24

- ASK FOR OUR WEEKLY SUGGESTION -

MENU 'T ZWART HUIS - 52€

Carpaccio of thinly sliced Belgian Blue entrecôte
OR
Ostend shrimp croquettes

Traditional beef stew with potato mousseline /
croquettes / fries
OR

Vol-au-vent with Bruges free-range chicken with
potato mousseline / croquettes / fries

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Dame Blanche
OR
Citrus cheesecake

JUNIOR MENU

Meatballs in tomato sauce OR Chicken fillet with applesauce OR Cod with vegetables + Children's ice cream OR Pancake	25
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MAIN COURSES

Hand-cut beef tartare	29
Onglet steak with shallot sauce	26
Traditional beef stew	29
Vol-au-vent with Bruges free-range chicken	27
Lamb skewer with ratatouille	33
Meatballs in tomato sauce	24
Pieterman fish with Belgian white asparagus	35
Cod à l'Ostendaise	42
Pasta with fresh tomato sauce and mushrooms	25

Served with a choice of:
Freshly made mashed potatoes / croquettes /
French fries

DESSERTS

Chocolate Mousse	9
Dame Blanche	12
Cheesecake with citrus	11
Tarte Tatin	12

TEA ROOM (between 14h & 17h)

pancake with sugar	8
Pancake with chocolate	9
Pancake with speculoos	9
Pancake with jam	9
Pancake with maple syrup	9
Pancake with whipped cream	9
Mikado pancake	12
Citrus cheesecake	11
Advocaat sundae	12
Chocolate mousse	9
Vanilla milkshake	7
Red fruit milkshake	8
Belgian chocolate milkshake	8



**LIVE MUSIC
EVERY WEEK!**



**CHECK OUR
CALENDAR ON THE
WEBSITE**

OPEN:

MON - THU - FRI
from 17h

SAT - SUN
from 12h

TUE - WED
closed

RESERVATIONS:

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