



'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

GUEUZE

		
	37,5cl	75cl
3 Fonteinen Golden Blend 7,6%	27	49
3 Fonteinen Hommage 7,2%	27	49
3 Fonteinen Intense Rood 6,8%	27	
3 Fonteinen Oude Geuze 6,8%	27	49
Timmermans Oude Geuze 6,7%		42

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
Dry-cured sausage	9
Rillettes "Duke of Berkshire"	12
Game pâté	12
Dried ham "Menapii"	14
Artichoke heart	11
White pudding with Wostyn mustard	13
Selection of croquettes	15

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
—
Dame Blanche
OR
Cheesecake with red berries

JUNIOR MENU

Meatballs in tomato sauce	21
OR	
Chicken fillet with applesauce	
+	
Children's ice cream	
OR	
Chocolate Mousse	

STARTERS

Duo of game pâtés	18
Carpaccio of thinly sliced Belgian Blue entrecôte	23
Goat's cheese salad with honey	19
Mushroom toast	17
Ostend fish soup with rouille & toast	21
Game croquettes (2 pieces)	21
Oud Brugge cheese croquettes (2/3 pcs)	19/26
Ostend shrimp croquettes (2/3 pcs)	22/29

MAIN COURSES

Hand-cut beef tartare	29
Onglet steak with shallot sauce	28
Traditional beef stew	29
Vol-au-vent with Bruges free-range chicken	27
Meatballs in tomato sauce	24
Brill fillet with spinach and grey shrimp from Zeebrugge	37
Venison stew with heritage vegetables	22
Saddle of hare fillet with celeriac, apple and cranberries	32
Vegetable lasagne	23

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

DESSERTS

Chocolate Mousse	9
Dame Blanche	12
Cheesecake with red berries	11
Tarte Tatin	12

— ASK FOR OUR WEEKLY SUGGESTION —



**LIVE MUSIC
EVERY WEEK!**



**CHECK OUR
CALENDAR ON THE
WEBSITE**

OPEN:

**MON - SUN
from 17h**

**TUE - WED
closed**

RESERVATIONS:

+32 50 11 07 51
INFO@TZWARTHUIS.BE
WWW.TZWARTHUIS.BE