



360° ROOFTOP BAR

**BAR BERNARD**

BY ST. BERNARDUS

## USEFUL INFORMATION

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MORE INFO RELATED TO ALLERGENS?  
ASK THE WAITER FOR ADDITIONAL EXPLANATION.

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1 TABLE = 1 BILL  
MAX. 4 DIFFERENT DISHES PER TABLE

## KITCHEN / BAR

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### KITCHEN OPEN UNTIL

WED	2.30 PM
THU	2.30 PM
FRI	9.00 PM
SAT	9.00 PM
SUN	2.30 PM

### BAR OPEN UNTIL

WED	6.00 PM
THU	6.00 PM
FRI	11.00 PM
SAT	11.00 PM
SUN	6.00 PM

LAST CALL 30 MIN. BEFORE CLOSING



**YOUR GROUP IS  
WELCOME IN OUR  
BREWERY!**

**PUT TOGETHER YOUR  
GROUP FORMULA**



**APERITIF**

**APPETIZER / PLATTERS**

**MAIN COURSE**

**DESSERT**



**info@barbernard.be**



**DISCOVER OUR UNIQUE  
STORY! PERFECT  
TAILORED TO YOUR  
COMPANY!**

## BREWERY TOUR

In the summer of 2023, we have opened our new visitor experience, where you get the chance to learn all about the unique story behind St. Bernardus, completely at your own pace. This museum experience immerses you in the history of the brewery, teaches you the basics of the brewing process, and gives you a unique peek behind the scenes. Expect a sensory audio-visual experience with – and how could it be otherwise – a beer tasting at the end!



1,5 H.

+ 13 YEAR ▶ € 17,0 \*

6 - 12 YEAR ▶ € 10,0 \*\*

- 6 YEAR ▶ FREE

+ 13 YEAR ▶

NL

FR

EN

DU

6 - 12 YEAR ▶

NL

FR

- .....
- \* Discount worth €5.00 included (to spend in the brewery store)  
2 drinks or tastings ( 2x 15cl on draught) in Bar Bernard.
  - \*\* Water or fruit juice in Bar Bernard.



WIFI: STBERNARDUS-VISITOR



**ONTDEK DE  
NEDERLANDS-  
TALIGE MENU**



**DÉCOUVREZ  
LE MENU  
EN FRANÇAIS**



← SCAN FOR MORE  
INFORMATION  
ABOUT OUR BEERS



# ST. BERNARDUS

# BEERS

			15 CL - DRAFT	25 CL - DRAFT	33 CL - DRAFT	33 CL - BOTTLE	33 CL - CAN	75 CL - BOTTLE	150 CL - BOTTLE	600 CL - BOTTLE
EXTRA 4	BLOND	4,8 %	AVAILABLE WITH YOUR BREWER TOUR VOUCHER	3,2	4,2	4,2	•	•	•	•
PATER 6	DARK	6,7 %		3,2	4,2	4,2	•	•	•	•
PRIOR 8	DARK	8,0 %		3,4	4,5	4,5	•	11,5	•	•
ABT 12	DARK	10,0 %		4,0	5,0	5,0	•	12,5	•	•
ABT 12 - NITRO	DARK	10,0 %		4,8	•	•	•	•	•	•
TRIPLE	BLOND	8,0 %		3,4	4,5	4,5	•	11,5	•	•
WIT	WHITE	5,5 %		3,2	4,2	4,2	4,2	11,0	•	•
TOKYO	WHITE	6,0 %		3,2	4,2	•	4,2	•	•	•
CHRISTMAS ALE	DARK	10,0 %		4,0	5,0	5,0	•	12,5	•	•
ABT 12 - MAGNUM	DARK	10,0 %		•	•	•	•	•	•	34,0
ABT 12 - MATHUSALEM	DARK	10,0 %	•	•	•	•	•	•	•	249,0
WATOU TRIPLE	BLOND	7,5 %	•	•	•	4,5	•	•	•	•

# BEERS

## ST. BERNARDUS & FRIENDS

			25 CL - DRAFT	33 CL - DRAFT	33 CL - BOTTLE	50 CL - BOTTLE
<b>TREMIST</b>	BLOND	6,4 %	3,4	4,5	•	•
<b>FLAVAS</b>	BLOND	6,0 %	•	•	6,0	•

*COLLAB  
WITH  
EXTREMIS!*



*COLLAB  
WITH  
BOURY!*



## BROUWERIJ DE BRABANDERE

<b>BAVIK SUPER PILS</b>	BLOND	5,2 %	2,7	•	•	•
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## WEIHENSTEPHAN

<b>HEFEWEISS ALCOHOLFREI</b>	WHITE	0,0 %	•	•	•	4,5
<b>DUNKEL</b>	DARK	5,3 %	•	•	•	4,5
<b>VITUS</b>	BLOND	7,7 %	•	•	•	4,5
<b>HEFEWEISS</b>	WHITE	5,4 %	•	•	•	4,5

RECOMMENDATIONS? OUR CHALKBOARD CAN GIVE ADVICE.

**HOUSE APERITIF WHITE VYLMER 8,0**

St.Bernardus Wit - Vylmer

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**PICON VIN BLANC 7,5**

white wine

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**PICON BIÈRE 7,5**

St.Bernardus Prior 8

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**APEROL SPRITZ 9,5**

Prosecco - Aperol - sodawater

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**LAZY RED CHEEKS 9,5**

Vodka - raspberry juice - lime - violet - hibiscus

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**MARTINI PORNSTAR 10,0**

vodka - passion fruit

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**MARTINI ESPRESSO 9,0**

Vodka - coffee liqueur - cold espresso - cane sugar

**GIN & TONIC - 0% 11,0**

Copperhead 0% (spiced) - tonic

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**GIN & TONIC 13,0**

Clover Gin - tonic

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**MOCKTAIL SEX ON THE BEACH 8,0**

orange juice - cranberry juice - peach juice

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**CRÉMANT DE BORDEAUX BRUT 7,5**

glas  
bottle

**36,0**

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**CRÉMANT LAURENT TRUFFER - 0% 6,0**

alcoholfree crémant - sparkling wine

glas  
bottle

**27,0**

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**WISCOUTRE 49,0**

bottle - Méthode traditionnelle - Entre Deux monts

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**CHAMPAGNE JEAN MILAN GC 59,0**

bottle

## SOFT DRINKS

EAUMEGA STILL WATER - 25 CL	2,5
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EAUMEGA SPARKLING WATER - 25 CL	2,5
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EAUMEGA STILL WATER - 75 CL	7,5
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EAUMEGA SPARKLING WATER - 75 CL	7,5
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BIONADE ELDERBERRY - 33 CL	3,9
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BIONADE LEMON - 33 CL	3,9
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BIONADE ORANGE-GEMBER - 33 CL	3,9
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COCA COLA - 20 CL	2,7
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COCA COLA ZERO - 20 CL	2,7
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ICE TEA - 20 CL	2,7
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MINUTE MAID ORANGE - 20 CL	2,7
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MINUTE MAID MULTIVITAMINE - 20 CL	2,7
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FUZE TEA PEACH HIBISCUS - 20 CL	2,7
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TONIC ROYAL BLISS - 20 CL	2,9
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## LOCAL FRUIT JUICE LOMBARTS CALVILLE

25 CL 75 CL

APPLE - RASPBERRY

3,9

9,8

artisanal and organic

APPLE - SWEET VARIETIES

3,9

9,8

artisanal and organic

# OTHER DRINKS

## WHITE



**DOMAINE ST.-LANNES**  
Côtes De Gascogne - France

4,5 24,0

**ENTRE-DEUX-MONTS**  
Westouter - Belgium

• 31,0

**CUVÉE DES CONTI**  
Bergerac - France

• 30,0

**TENUTA BELLAFONTE - "SPERELLA"**  
Umbrië - Italië

• 31,0

## MOUSSEREND

**CRÉMANT DE BORDEAUX BRUT**  
Bordeaux - France

7,5 36,0

**WISCOUTRE ENTRE-DEUX-MONTS**  
Westouter - Belgium

• 49,0

**CHAMPAGNE JEAN MILAN GC**  
Oger - France

• 59,0

## RED



**MONT D'HORTES**  
Languedoc - France

4,5 24,0

**IL PRIMITIVO**  
Puglia - Italy

• 31,0

**HERAS CORDON RIOJA RESERVA**  
Rioja - Spain

• 48,0

**LA RASINA**  
Brunello di Montalcino - Italy

• 69,0

## ROSÉ

**MONT D'HORTES**  
Languedoc - France

4,50 24,0

**DOMAINE FONDRÈCHE**  
Côtes-du Ventoux - France

• 32,0

AVAILABLE UNTIL 2:15 P.M. (WEDNESDAY – SUNDAY) AND FROM 6:00 P.M. TO 8.30 P.M. (FRIDAY – SATURDAY)  
 VEGGIE OR VEGAN? FEEL FREE TO ASK US ABOUT THE POSSIBILITIES

ONE MENU FORMULA BAR BERNARD PER TABLE

## TO SHARE

### APERITIF PLATTER BAR BERNARD

charcuterie (fine cold cuts)

cheese from  
De Moerenaer Veurne

bread

## MAIN DISH

### FLEMISH STEW PREPARED WITH ST.BERNARDUS ABT 12

meat from Farmmeat Vlamertinge -  
fries - fresh salad

### HADDOCK FILLET WITH + 5,0 SPRING VEGETABLES AND MASH

mousseline sauce with St. Bernardus Tripel

### STEAK + 4,0 WITH FRIES AND SALAD

sauce of choice:  
pepper / mushroom / garlic butter

## DESSERT

### DAME BLANCHE

from local farm store  
Baljuwhoeve Reningelst - fresh  
chocolate sauce - whipped cream

### CHOCOLATE MOUSSE

artisanal mousse  
of dark chocolate

### VANILLA ICE WITH HOPPED CARAMEL AND SPECULOOS

artisan ice from  
l'Heritage Poperinge

## MENU OF CHOICE

3 COURSE	42,0
TO SHARE + MAIN DISH	34,0
MAIN DISH + DESSERT	31,0

AVAILABLE TILL 5:00 P.M. (WEDNESDAY, THURSDAY & SUNDAY) AND TILL 9:00 P.M. (FRIDAY & SATURDAY)

TO SHARE

<b>WALTSOON CHIPS</b> — paprika - salt	<b>2,5</b>	<b>JAR OF PATÉ AND RILETTE</b> — with bread and lard	<b>15,0</b>
<b>DRY SAUSAGE</b> — from local butcher's shop Leuridan in Watou	<b>5,0</b>	<b>KING PRAWNS COOKED ON THE PLANCHA</b> — with bread	<b>18,0</b>
<b>SLICE OF WATOU CHEESE</b> —	<b>8,0</b>	<b>ASSORTMENT OF APERITIF CROQUETTES</b> — 12 artisanal mini croquettes	<b>15,0</b>
<b>ST.BERNARDUS CHEESE</b> —	<b>9,5</b>	<b>APERITIF PLATTER BAR BERNARD</b> — cheese - cold cuts - bread	<b>24,0</b>
<b>PAN-FRIED WHITE SAUSAGE</b> — with barbecuesauce	<b>8,0</b>	<b>FISH TENDERS</b> — fried fish strips - tartar sauce	<b>15,0</b>
<b>WARM NACHOS</b> — salsa - sour cream - cheddar - guacamole	<b>12,0</b>	<b>EXTRA PORTION OF BREAD</b> —	<b>3,5</b>
<b>BELGIAN FRIES</b> — with sauces	<b>6,0</b>		

AVAILABLE UNTIL 2:30 P.M. (WEDNESDAY – SUNDAY) AND FROM 6:00 P.M. TO 9:00 P.M. (FRIDAY – SATURDAY)  
 FLEMISH STEW IS SERVED ALL DAY LONG TILL 9.00 P.M. ON SATURDAY AND TILL 5.00 P.M. ON SUNDAY  
 VEGGIE OR VEGAN? FEEL FREE TO ASK US ABOUT THE POSSIBILITIES

★ **FLEMISH STEW PREPARED WITH ST.BERNARDUS ABT 12** 24,0

meat from Farmmeat  
 Vlamertinge - fries - salad



ST.BERNARDUS ABT 12

**STEAK WITH FRIES AND SALAD** 28,0  
*WITH PAN-FRIED DUCK LIVER* + 6,0

sauce of choice: mushroom /  
 pepper / garlic butter



ST.BERNARDUS PRIOR 8

**PAN-SEARED HADDOCK FILLET WITH ST. BERNARDUS TRIPEL MOUSSELINE SAUCE** 29,0

creamy mash - spring vegetables



ST.BERNARDUS TRIPEL

**SALAD WITH SMOKED DUCK BREAST** 25,0  
*WITH PAN-FRIED DUCK LIVER* + 6,0

mango dressing - fig - bread



ST.BERNARDUS PRIOR 8

**BRAISED HAM HOCK WITH ST.BERNADUS PATER 6 MUSTARD SAUCE** 27,0

croquettes - salad



ST.BERNARDUS PATER 6

**CHILI SIN CARNE WITH ST.BERNARDUS WATOU TRIPEL** 22,0

rice - tortillachips -  
 sour cream



ST.BERNARDUS TOKYO

**SUGGESTIONS OF THE CHEFS**

ask us about our temporary specials



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BEERSUGGESTION

**EXTRA**

FRIES AND SAUCE

6,0

EXTRA PLATE

6,0

PORTION BREAD

3,5

AVAILABLE UNTIL 2:30 P.M. (WEDNESDAY - SUNDAY) AND FROM 6 P.M. TO 9 P.M. (FRIDAY - SATURDAY)  
VEGGIE OR VEGAN? FEEL FREE TO ASK US ABOUT THE POSSIBILITIES.

FOR THE LITTLE ONES

## FISH FINGERS

fries - salad

15,0

## MEAT BALLS

tomato sauce - mashed potatoes



14,5

## STEAK

fries - salad



15,0

## ★ FLEMISH STEW

fries - salad

Continuously served on Saturdays till 9 p.m.  
& till 5 p.m. on Sundays

14,5



# AFTER DINNER

AVAILABLE FROM 2.30 PM

## DESSERTS

**DAME BLANCHE** 9,5

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from Baljuwhoeve Reningelst  
Chocolate sauce - whipped cream

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**VANILLA ICE WITH HOPPED  
CARAMEL AND SPECULOOS** 9,5

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artisan ice from l'Heritage Poperinge

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**WARM APPLE PIE** 9,5

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from bakery Vandecasteele  
served with abt 12- or vanilla ice from l'Heritage Poperinge

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**CHOCOLATE MOUSSE** 8,5

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artisanal mousse  
of dark chocolate

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**SORBET** 8,0

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fruitsorbet of the moment

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**BRUSSELS WAFFLE** 8,0

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with artisanal icecream from l'Heritage Poperinge  
choices: vanilla- or Abt 12-ice

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**MAZARINE PIE FROM POPERINGE** 10,5

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from bakery Vandecasteele  
with Abt 12- or vanilla ice cream from l'Heritage Poperinge

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**ST.BERNARDUS ABT 12 ICE** 6,5

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artisanal ice from L'Heritage Poperinge

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**CHILDREN'S ICE CREAM** 6,5

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vanilla

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## COFFEE

**COFFEE** 3,5  
regular coffee

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**ESPRESSO** 3,5  
small coffee

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**CAPPUCCINO** 4,0  
milk foam/ whipped cream

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**CAFÉ AU LAIT** 4,0  
coffee with warm milk

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**LATTE MACCHIATO** 4,0  
warm milk with espresso

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**DÉCA** 3,5

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## TEA

**ORGANIC EARL GREY** 4,5

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**ORGANIC LEMON GINGER** 4,5

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**GREEN TEA TROPICAL** 4,5

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**ORGANIC MINT MELANGE** 4,5

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**CHAMOMILE CITRUS** 4,5

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**WILD BERRY HIBISCUS** 4,5

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## AFTER DINNER

## STRONG COFFEE

**HOUBLONESSE COFFEE** 9,0  
genever coffee

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**MARTINI ESPRESSO** 9,0  
Vodka - coffee liqueur - cold espresso - cane sugar

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## SINGLE MALT WHISKY (2CL)

**OBAN 14 Y. SCOTCH** 7,5  
full body - fruity - sweet - smoke - spices - 43% Alc/Vol.

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**IN2SPIRIT IEPER: TEANINICH 10Y.** 8,5  
Ruby Port finish - sweety - intens fruity - 53,9 % Alc/Vol.

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**IN2SPIRIT IEPER: UNDISCLOSED ISLAY 10Y.** 9,5  
Peaty - smoky - maritime - sweetness - 50,9% Alc/Vol.

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## DIGESTIEF (4CL)

**HOUBLONESSE JENEVER** 7,0

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**HOUBLONESSE MARC** 7,0

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**COGNAC REMY MARTIN ACCORD ROYAL** 9,5

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**RUM ZACAPA CENT - 23 Y.** 11,0

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**CALVADOS CHATEAU DU BREUIL - 15 Y.** 12,0

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**SHARE YOUR  
HEAVENLY  
EXPERIENCE**

