



USEFUL INFORMATION

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

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

KITCHEN / BAR

KITCHEN OPEN UNTIL

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

BAR OPEN UNTIL

WED	11.00 PM
THU	11.00 PM
FRI	11.00 PM
SAT	11.00 PM
SUN	8.00 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



BEERS

ST. BERNARDUS

			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	•	•	•	•	•	•
TRIPEL	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 %	•	•	•	5,0	•	12,5	•	•
TRIPEL 0,0%	BLOND	0,0 %	•	•	•	5,0	•	•	•	•
ABT 12 - MAGNUM	DARK	10,0 %	•	•	•	•	•	•	34,0	•
ABT 12 - MATHUSALEM	DARK	10,0 %	•	•	•	•	•	•	•	249,0
WATOU TRIPEL	BLOND	7,5 %	•	•	•	4,5	•	•	•	•

BEERS

ST. BERNARDUS & FRIENDS

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

BROUWERIJ DE BRABANDERE

BAVIK SUPER PILS	BLOND	5,2 %	2,7	•	•	•
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WEIHENSTEPHAN

HEFEWEISS ALCOHOLFREI	WHITE	0,0 %	•	•	•	4,5
DUNKEL	DARK	5,3 %	•	•	•	4,5
VITUS	BLOND	7,7 %	•	•	•	4,5
HEFEWEISS	WHITE	5,4 %	•	•	•	4,5

COLLAB
WITH
EXTREMIS!



COLLAB
WITH
BOURY!



HOUSE APERITIF WHITE VYLMER 8,0

St.Bernardus Wit - Vylmer

PICON VIN BLANC 7,5

white wine

PICON BIÈRE 7,5

St.Bernardus Prior 8

APEROL SPRITZ 9,5

Prosecco - Aperol - sodawater

LAZY RED CHEEKS 9,5

Vodka - raspberry juice - lime - violet - hibiscus

MARTINI PORNSTAR 10,0

vodka - passion fruit

MARTINI ESPRESSO 9,0

Vodka - coffee liqueur - cold espresso - cane sugar

MOCKTAIL SEX ON THE BEACH 8,0

orange juice - cranberry juice - peach juice

GIN & TONIC - 0% 11,0

Copperhead 0% (spiced) - tonic

GIN & TONIC 13,0

Clover Gin - tonic

OUBLONIC 12,0

Oublou - tonic

OUBLON SPRITZ 11,0

Prosecco - Oublou - soda water

CRÉMANT DE BORDEAUX BRUT 7,5 36,0

glas
bottle

CRÉMANT LAURENT TRUFFER - 0% 6,0 27,0

alcoholfree crémant - sparkling wine
glas
bottle

WISCOUTRE 49,0

bottle - Méthode traditionnelle - Entre Deux monts

CHAMPAGNE JEAN MILAN GC 59,0

bottle

OTHER DRINKS

SOFT DRINKS

EAUMEGA STILL WATER - 25 CL	2,5
EAUMEGA SPARKLING WATER - 25 CL	2,5
EAUMEGA STILL WATER - 75 CL	7,5
EAUMEGA SPARKLING WATER - 75 CL	7,5
BIONADE ELDERBERRY - 33 CL	3,9
BIONADE LEMON - 33 CL	3,9
BIONADE ORANGE-GEMBER - 33 CL	3,9
TONIC ROYAL BLISS - 20 CL	2,9

COCA COLA - 20 CL	2,9
COCA COLA ZERO - 20 CL	2,9
FUZE TEA PEACH HIBISCUS - 20 CL	2,9
MINUTE MAID ORANGE - 20 CL	2,9
MINUTE MAID MULTIVITAMINE - 20 CL	2,9
LIPTON ICE TEA - 25 CL	3,2
TÖNISSTEINER ORANGE - 25 CL	3,2
TÖNISSTEINER LEMON - 25 CL	3,2

LOCAL FRUIT JUICE LOMBARTS CALVILLE

	25 CL	75 CL		25 CL	75 CL
APPLE - RASPBERRY	3,9	9,8	APPLE - SWEET VARIETIES	3,9	9,8
artisanal and organic			artisanal and organic		

WHITE



DOMAINE ST.-LANNES
Côtes De Gascogne - France

5,0 26,0

ENTRE-DEUX-MONTS
Westouter - Belgium

• 32,0

CUVÉE DES CONTI
Bergerac - France

• 30,0

TENUTA BELLAFONTE - "SPERELLA" • 31,0
Umbrië - Italië

MOUSSEREND

CRÉMANT DE BORDEAUX BRUT 7,5 36,0
Bordeaux - France

WISCOUTRE ENTRE-DEUX-MONTS • 49,0
Westouter - Belgium

CHAMPAGNE JEAN MILAN GC • 59,0
Oger - France

OTHER DRINKS

RED



MONT D'HORTES 5,0 26,0
Languedoc - France

IL PRIMITIVO • 34,0
Puglia - Italy

HERAS CORDON RIOJA RESERVA • 48,0
Rioja - Spain

LA RASINA • 69,0
Brunello di Montalcino - Italy

ROSÉ

MONT D'HORTES 5,0 26,0
Languedoc - France

DOMAINE FONDRÈCHE • 32,0
Côtes-du Ventoux - France

AVAILABLE UNTIL 2:15 P.M. (WEDNESDAY - SUNDAY) AND FROM 6:00 P.M. TO 8.30 P.M. (WEDNESDAY - 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

PAN-FRIED + 5,0
SALMON FILLET

Pasta – pesto – cherry tomatoes
Vegan alternative available

STEAK + 5,0
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 9:00 P.M. (WEDNESDAY - SATURDAY) AND TILL 7:00 P.M. (SUNDAY)

WALTSOON CHIPS **2,5**
—
paprika - salt

DRY SAUSAGE **5,0**
—
from local butcher's shop Leuridan in Watou

SLICE OF WATOU CHEESE **8,0**
—

ST.BERNARDUS CHEESE **9,5**
—

PAN-FRIED WHITE SAUSAGE **13,0**
—
with barbecuesauce

WARM NACHOS **14,0**
—
salsa - sour cream - cheddar - guacamole

JAR OF PATÉ AND RILETTE **15,0**
—
with bread and lard

CHEESE CROQUETTES & BITTERBALLEN **15,0**
—
6 cheese croquettes and 6 Dutch-style meat croquettes

APERITIF PLATTER BAR BERNARD **24,0**
—
cheese - cold cuts - bread

FISH TENDERS **15,0**
—
fried fish strips - tartar sauce

EXTRA PORTION OF BREAD **3,5**
—

BELGIAN FRIES **6,0**
—
choice of mayonnaise or ketchup

AVAILABLE UNTIL 2:30 P.M. (WEDNESDAY – SUNDAY) AND FROM 6:00 P.M. TO 9:00 P.M. (WEDNESDAY – SATURDAY)
 FLEMISH STEW IS SERVED ALL DAY LONG TILL 9.00 P.M. ON SATURDAY AND TILL 7.00 P.M. ON SUNDAY
 VEGGIE OR VEGAN? FEEL FREE TO ASK US ABOUT THE POSSIBILITIES

★ **FLEMISH STEW PREPARED WITH ST.BERNARDUS ABT 12** **25,0**

meat from Farmmeat
 Vlamertinge - fries - salad



ST.BERNARDUS ABT 12

STEAK WITH FRIES AND SALAD **29,0**

sauce of choice: mushroom /
 pepper / garlic butter / plain



ST.BERNARDUS PRIOR 8

PAN-FRIED SALMON FILLET **29,0**

Pasta – pesto – cherry tomatoes
 Vegan alternative available



ST.BERNARDUS TRIPEL

SALAD WITH SMOKED SALMON & KING PRAWNS **27,0**

mango dressing



ST.BERNARDUS TOKYO

STEAK TARTARE WITH SALAD AND FRIES **27,0**

Butchery Leuridan
 To be prepared to your own taste at the table



ST.BERNARDUS PATER 6

 VEGAN FLEMISH STEW WITH ST.BERNARDUS ABT 12 **25,0**

Plant-based soy pieces
 Fries – fresh salad



ST.BERNARDUS ABT 12

SUGGESTIONS OF THE CHEFS

ask us about our temporary specials



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BEERSUGGESTION

TO HELP REDUCE FOOD WASTE, PLEASE LET US KNOW IF YOU PREFER YOUR DISH WITHOUT VEGETABLES

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. (WEDNESDAY – SATURDAY)
FLEMISH BEEF STEW IS AVAILABLE THROUGHOUT THE DAY ON SATURDAY UNTIL 9:00 PM, AND UNTIL 7:00 PM ON SUNDAY

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



AVAILABLE FROM 2.30 PM

DAME BLANCHE 9,5

from Baljuwhoeve Reningelst
Chocolate sauce - whipped cream

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

artisan ice from l'Heritage Poperinge

WARM APPLE PIE 9,5

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

CHOCOLATE MOUSSE 8,5

artisinal mousse
of dark chocolate

SORBET 8,0

fruitsorbet of the moment

BRUSSELS WAFFLE 8,0

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

**MAZARINE PIE
FROM POPERINGE** 10,5

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

ST.BERNARDUS ABT 12 ICE 6,5

artisanal ice from L'Heritage Poperinge



VANILLA ICE 6,5

with artisan ice cream from L'Heritage Poperinge



CHILDEREN'S ICE CREAM 6,5

with vanilla ice cream from L'Heritage Poperinge



COFFEE

COFFEE regular coffee	3,5
ESPRESSO small coffee	3,5
CAPPUCCINO milk foam/ whipped cream	4,0
CAFÉ AU LAIT coffee with warm milk	4,0
LATTE MACCHIATO warm milk with espresso	4,0
DÉCA	3,5

TEA

ORGANIC EARL GREY	4,5
ORGANIC LEMON GINGER	4,5
GREEN TEA TROPICAL	4,5
ORGANIC MINT MELANGE	4,5
CHAMOMILE CITRUS	4,5
WILD BERRY HIBISCUS	4,5

AFTER DINNER

STRONG COFFEE

HOUBLONESSE COFFEE genever coffee	9,0
MARTINI ESPRESSO Vodka - coffee liqueur - cold espresso - cane sugar	9,0

SINGLE MALT WHISKY (2CL)

OBAN 14 Y. SCOTCH full body - fruity - sweet - smoke - spices - 43% Alc/Vol.	7,5
IN2SPIRIT IEPER: TEANINICH 10Y. Ruby Port finish - sweety - intens fruity - 53,9 % Alc/Vol.	8,5
IN2SPIRIT IEPER: UNDISCLOSED ISLAY 10Y. Peaty - smoky - maritime - sweetness - 50,9% Alc/Vol.	9,5

DIGESTIEF (4CL)

HOUBLONESSE Jenever	7,0
HOUBLONESSE MARC	7,0
COGNAC REMY MARTIN ACCORD ROYAL	9,5
RUM ZACAPA CENT - 23 Y.	11,0
CALVADOS CHATEAU DU BREUIL - 15 Y.	12,0
OUBLON VLETEREN Orange liqueur infused with Poperinge hops – 16% Alc./Vol.	8,0

**SHARE YOUR
HEAVENLY
EXPERIENCE**

