



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	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



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	5	5	•	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	•	•
TOKYO	WHITE	6,0 %		3,2	4,2	•	4,2	•	•	•
CHRISTMAS ALE	DARK	10,0 %		4	5	5	•	12,5	•	•
TRIPEL 0,0%	BLOND	0,0 %	•	•	•	5	•	•	•	•
ABT 12 - MAGNUM	DARK	10,0 %	•	•	•	•	•	•	34	•
ABT 12 - MATHUSALEM	DARK	10,0 %	•	•	•	•	•	•	•	249
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	•

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!



OTHER DRINKS

HOUSE APERITIF WHITE VYLMEER 8
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
vodka - passion fruit

MARTINI ESPRESSO 9
Vodka - coffee liqueur - cold espresso - cane sugar

MOCKTAIL SEX ON THE BEACH 8
orange juice - cranberry juice - peach juice

GIN & TONIC - 0% 11
Copperhead 0% (spiced) - tonic

GIN & TONIC 13
Clover Gin - tonic

OUBLONIC 12
Oublon - tonic

OUBLON SPRITZ 11
Prosecco - Oublon - soda water

CRÉMANT DE BORDEAUX BRUT glas 7,5
Château de Lisennes bottle 36

LAURENT TRUFFER - 0% glas 6
alcoholfree sparkling wine bottle 27

WISCOUTRE 49
bottle - Méthode traditionnelle - Entre Deux monts

CHAMPAGNE JEAN MILAN GC 59
bottle - extra brut - Blanc de Blancs

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
TÖNISSTEINER ORANGE - 25 CL	3,2
TÖNISSTEINER LEMON - 25 CL	3,2
TÖNISSTEINER AGRUMES - 25 CL	3,2

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
TONIC ROYAL BLISS - 20 CL	2,9
LIPTON ICE TEA - 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 5 26
Sauvignon & Chardonnay - Côtes De Gascogne - France

ENTRE-DEUX-MONTS • 32
Pinot la Douve - Westouter - Belgium

CUVÉE DES CONTI • 30
Muscadelle, Sauvignon & Sémillon - Bergerac - France

TENUTA BELLAFONTE - "SPERELLA" • 31
Trebbiano - Umbriè - Italiè

MOUSSEREND

CRÉMANT DE BORDEAUX BRUT 7,5 36
Sémillon, Cabernet Franc & Muscadelle - Bordeaux - France

WISCOUTRE ENTRE-DEUX-MONTS • 49
Chardonnay & Auxerrois - Westouter - Belgium

CHAMPAGNE JEAN MILAN GC • 59
Grand cru Blanc de Blancs d'Oger - France

LAURENT TRUFFER - 0% 6 27
Alcoholfree sparkling wine

OTHER DRINKS

RED



MONT D'HORTES 5 26
Grenache noir, Syrah, Merlot & C.S. - Languedoc - France

IL PRIMITIVO • 34
Primitivo - Puglia - Italy

HERAS CORDON RIOJA RESERVA • 48
Tempranillo, Carignan & Graciano - Rioja - Spain

LA RASINA • 69
Sangiovese - Brunello di Montalcino - Italy

ROSÉ

MONT D'HORTES 5 26
Marselan & Grenache - Languedoc - France

DOMAINE FONDRÈCHE • 32
Cinsault, Grenache, Syrah & Mourvèdre
Côtes-du Ventoux - France

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

SKIN-ON
PAN-SEARED COD LOIN + 7

Pumpkin purée - zucchini
beurre noisette

STEAK
WITH FRIES AND SALAD + 5

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
TO SHARE + MAIN DISH	34
MAIN DISH + DESSERT	31

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

WALTSON CHIPS — paprika - salt	2,5	JAR OF PATÉ AND RILETTE — with bread and lard	15
DRY SAUSAGE — from local butcher's shop Leuridan in Watou	5	CHEESE CROQUETTES & BITTERBALLEN — 6 cheese croquettes and 6 Dutch-style meat croquettes	15
SLICE OF WATOU CHEESE —	8	APERITIF PLATTER BAR BERNARD — cheese - cold cuts - bread	24
ST.BERNARDUS CHEESE —	9,5	FISH TENDERS — fried fish strips - tartar sauce	15
PAN-FRIED WHITE SAUSAGE — with barbecuesauce	13	OVEN-BAKED CAMEMBERT — bread - butter	16
WARM NACHOS — salsa - sour cream - cheddar - guacamole	14	BELGIAN FRIES — choice of mayonnaise or ketchup	6
SOUP OF THE DAY — bread - butter	8	EXTRA PORTION OF BREAD — butter - rendered pork fat	3,5

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** **25**

meat from Farmmeat
 Vlamertinge - fries - salad



ST.BERNARDUS ABT 12

STEAK WITH FRIES AND SALAD **29**

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



ST.BERNARDUS PRIOR 8

CREAMY FISH CASSEROLE **29**

mashed potatoes - leek



ST.BERNARDUS TRIPEL

WARM GOAT CHEESE SALAD **23**

with or without crispy bacon



ST.BERNARDUS TOKYO

SKIN-ON PAN-SEARED COD LOIN **31**

pumpkin Purée - zucchini
 brown Butter



ST.BERNARDUS TRIPEL

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

Plant-based soy pieces
 Fries – fresh salad



ST.BERNARDUS ABT 12

ST.BERNARDUS MEATBALLS **24**

St.Bernardus Prior 8 Sauce - Mashed Potatoes
 Belgian Endive - Crispy Bacon



ST.BERNARDUS PRIOR 8

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. (FRIDAY & SATURDAY)
FLEMISH BEEF STEW IS AVAILABLE THROUGHOUT THE DAY ON SATURDAY UNTIL 9:00 PM, AND UNTIL 5:00 PM ON SUNDAY

FISH FINGERS

fries - salad

15

MEAT BALLS

tomato sauce - mashed potatoes



15

STEAK

fries - salad



16

★ FLEMISH STEW

fries - salad

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

15



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

fruitsorbet of the moment

BRUSSELS WAFFLE 8

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	3,5
regular coffee	

ESPRESSO	3,5
small coffee	

CAPPUCCINO	4,0
milk foam/ whipped cream	

CAFÉ AU LAIT	4,0
coffee with warm milk	

LATTE MACCHIATO	4,0
warm milk with espresso	

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
coffee with Marc de Houblonnesse	

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

SINGLE MALT WHISKY (2CL)

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

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

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

DIGESTIEF (4CL)

COGNAC REMY MARTIN ACCORD ROYAL	9,5
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RUM ZACAPA CENT - 23 Y.	11
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CALVADOS CHATEAU DU BREUIL - 15 Y.	12
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HOUBLONESSE MARC	
Distillate of Hop Sprouts Aged in Oak Barrels - 35%	
	7

OUBLON VLETEREN	8
Orange liqueur infused with Poperinge hops - 16% Alc./Vol.	

**SHARE YOUR
HEAVENLY
EXPERIENCE**

