BAR BERNARD

360° ROOF BAR

ST.BERNARDUS

FOR MORE INFORMATION ABOUT THE BEERS, HAVE A LOOK AT OUR LITTLE BEER BOOKLET

SCAN FOR MORE INFO ABOUT OUR BEERS

	15 CL - DRAFT	25 CL - DRAFT	33 CL - DRAFT	33 CL - BOTTLE	33 CL - CAN	75 CL - BOTTLE	150 CL - BOTTLE
EXTRA 4 | BLOND | 4,8%	AVAILABLE WITH YOUR BREWERY TOUR TOKEN	3,20	4,20	4,20	•	•	•
PATER 6 | DARK | 6,7%		3,20	4,20	4,20	•	•	•
PRIOR 8 | DARK | 8,0%		3,40	4,50	4,50	•	11,5	•
ABT 12 | DARK | 10,0%		4,00	5,00	5,00	•	12,5	•
ABT 12 - NITRO | DARK | 10,0%		4,80	•	•	•	•	•
CHRISTMAS ALE | DARK | 10,0%		•	•	5,00	•	12,5	•
TRIPEL | BLOND | 8,0%		3,40	4,50	4,50	•	11,5	•
WHITE | WHITE | 5,5%		3,20	4,20	4,20	4,20	11,0	•
TOKYO | WHITE | 6,0%		3,20	4,20	•	4,20	•	•
ABT 12 - MAGNUM | '12 / '13 | 10,0%	•	•	•	•	•	•	34,0
WATOU TRIPEL | BLOND | 7,5%	•	•	•	4,50	•	•	•
BAVIK SUPER PILS | BLOND | 5,2%	•	2,70	•	•	•	•	•

KAZEMATTEN

	25 CL - DRAFT	30 CL - DRAFT	33 CL - DRAFT	33 CL - BOTTLE	50 CL - BOTTLE	50 CL - DRAFT	75 CL - BOTTLE
WIPERS TIMES DUBBEL | DARK | 6,5%	3,40	•	4,50	4,50	•	•	11,5
WIPERS TIMES BLOND | BLOND | 6,2%	3,40	•	4,50	4,50	•	•	11,5
WIPERS TIMES TRIPEL | BLOND | 6,2%	3,40	•	•	4,50	•	•	11,5
TREMIST | BLOND | 6,4%	3,40	•	4,50	4,50	•	•	11,5

WEIHENSTEPHAN

HEFEWEISS | WHITE | 5,4%	•	•	•	4,50	•	•
HEFEWEISS ALKOHOLFREI | WHITE | 0,0%	•	•	•	4,50	•	•
DUNKEL | DARK | 5,3%	•	•	•	4,50	•	•
VITUS | BLOND | 7,7%	•	•	•	4,50	•	•

APÉRO

HAVE A LOOK AT OUR CHALKBOARD. IT WILL BRING YOU SOME ADVICE.

APEROL SPRITZ APEROL - PROSECCO - ORANGE	9,00
PICON VIN BLANC WHITE WINE	7,00
PICON BIÈRE GROTTEN SANTÉ	7,00
HOUSE APERITIF WHITE VYLMER ST.BERNARDUS WIT - VYLMER	8,00
GIN & TONIC 0% COPPERHEAD 0% (SPICED) - TONIC	11,0
GIN & TONIC CLOVER GIN - TONIC	13,0
CRÉMANT DE BORDEAUX BRUT BOTTLE: 36,0	7,50
CRÉMANT LAURENT TRUFFER 0% ALCOHOL-FREE CRÉMANT	6,00
CHAMPAGNE JEAN MILAN GC BOTTLE	55,0

TO SHARE

ALWAYS AVAILABLE

WALTSON CHIPS (LOCAL) PAPRIKA / ZOUT	2,50
DRY SAUSAGE (LOCAL)	5,00
SLICE OF WATOU CHEESE (LOCAL)	7,50
MEAT PLATTER OR CHEESE PLATTER WITH BREAD	23,0
CUP OF SOUP BREAD	7,00
PORTION 'KIBBELING' - BATTERED FISH TARTAR SAUCE	10,5
WARM NACHOS CHILI CON CARNE	11,0
ST.BERNARDUS PATÉ AND RILETTE WITH BREAD AND LARD	14,0
GAMBA'S A LA PLANCHA (7) BREAD	18,0
WARM CAMEMBERT BREAD	13,0
PIZZA PROSCIUTTO ARGULA - PARMESAN	11,0
EXTRA PORTION OF BREAD	3,50

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BAR BERNARD

SOFT DRINKS

	20 CL	33 CL	75 CL
WATER STILL / SPARKLING	2,50	•	7,20
BIONADE ELDERBERRY	•	3,70	•
BIONADE LEMON - BERGAMOT	•	3,70	•
BIONADE ORANGE	•	3,70	•
COCA COLA / ZERO	2,50	•	•
ICE TEA	2,50	•	•
MINUTE MAID ORANGE / MULTIVITAMINE	2,50	•	•
FUZE TEA PEACH HIBISCUS	2,50	•	•
TONIC ROYAL BLISS	2,90	•	•

COFFEE

ESPRESSO	2,70
MOKKA (SMALL ESPRESSO)	2,70
CAPPUCCINO (MILK FOAM / WHIPPED CREAM)	3,10
CAFÉ AU LAIT	3,10
LATTE MACCHIATO	3,10
DÉCA	2,70

STRONG COFFEE

HOUBLONESSE COFFEE (GENEVER COFFEE)	8,30

STRONG DRINKS

HOUBLONESSE GENEVER	7,00
HOUBLONESSE MARC	7,00
MALT WHISKY OBAN - 14Y	13,0
COGNAC REMY MARTIN ACCORD ROYAL 1738	9,50
CALVADOS DU BREUIL RESERVE DU CHATEAU - 8Y	9,50
RUM ZACAPA CENT - 23Y	14,0

THEE MIGHTY LEAF

ORGANIC EARL GREY / ORGANIC LEMON GINGER / GREEN TEA TROPICAL / ORGANIC MINT MELANGE / CHAMOMILE CITRUS / WILD BERRY HIBISCUS	4,00

WINE

WHITE		
DOMAINE ST.-LANNES - CÔTES DE GASCOGNE - FR	4,50	24,0
ENTRE-DEUX-MONTS - WESTOUTER - BE	•	28,0
JEAN-LOUIS DENOIS (BIO) - LANGUEDOC - FR	•	39,0
TERRAS GAUDA O ROSAL - RIAS BAIXAS - ES	•	49,0

RED		
MONT D'HORTES - LANGUEDOC - FR	•	24,0
RÉVÉLATION - BOURGOGNE - FR	4,50	24,0
MONARDIÈRE (BIO) - VACQUEYRAS - FR	•	39,0
LA RASINA - BRUNELLO DI MONTALCINO - IT	•	69,0

ROSÉ		
MONT D'HORTES - LANGUEDOC - FR	4,50	24,0
KOUDEKOT - DRANOUTER - BE	•	39,0

LOCAL FRUIT JUICES

ARTISAN & ORGANIC

	25 CL	75 CL
APPLE - BLACKBERRY	3,90	9,80
APPLE - SWEET VARIETIES	3,90	9,80

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BAR BERNARD

MAIN DISH

AVAILABLE UNTIL 2.30 PM (ON SAT & SUN ALSO FROM 6 PM)

FLEMISH STEW PREPARED WITH ST.BERNARDUS ABT 12 LOCAL FARMMEAT - FRIES - FRESH SALAD *(BEER SUGGESTION: ST.BERNARDUS ABT 12)*	24,0
STEW WITH LAMB TONGUE WARM VEGETABLES - SMALL POTATOES *(BEER SUGGESTION: ST.BERNARDUS TRIPEL)*	25,0
GRATINATED FISH PAN MASHED POTATOES *(BEER SUGGESTION: ST.BERNARDUS WIT)*	26,0
PORK HAM HUTSPOT - GRAVY *(BEER SUGGESTION: ST.BERNARDUS PRIOR 8)*	24,5
GAMBA SALADE GAMBA À LA PLANCE - BREAD OR FRIES *(BEER SUGGESTION: KAZEMATTEN WIPERS TIMES BLOND)*	24,5
HANGER STEAK SHALLOT SAUCE - FRIES - RARE OR MEDIUM *(BEER SUGGESTION: ST.BERNARDUS TRIPEL)*	25,5
PASTA FUNGHI (ALSO POSSIBLE AS VEGGIE DISH) PANCHETTA - FOREST MUSHROOMS - FETTUCCINE *(BEER SUGGESTION: KAZEMATTEN TREMIST)*	22,5
BUTTERMILK MASHER MASHED POTATOES - POACHED EGG - BUTTERMILK - PRAWNS *(BEER SUGGESTION: ST.BERNARDUS EXTRA 4)*	26,5

EXTRA				
	FRIES & SAUCES	6,00	EXTRA PLATE	6,00

FOR THE LITTLE ONES

"WAP" SAUSAGE - APPLE SAUCE - MASHED POTATOES	13,0
STEAK FRIES - FRESH SALAD	14,0
MEATBALLS TOMATO SAUCE - MASHED POTATOES	13,5
FLEMISH STEW FRIES - FRESH SALAD	13,5

SHARE YOUR HEAVENLY EXPERIENCE

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DESSERTS

DAME BLANCHE - "BALJUWHOEVE RENINGELST" FRESH CHOCOLATE SAUCE - WHIPPED CREAM	9,50
ARTISAN ICE CREAM - "L'HERITAGE POPERINGE" VANILLA-SPICED-BISCUITS-FLAVOURED	9,50
WARME APPLE PIE - "VANDECASTEELE BAKERY" WITH ARTISAN ABT 12-FLAVOURED ICE CREAM	9,50
CHOCOLATE MOUSSE MOUSSE OF DARK CHOCOLATE	8,50
BRUSSELS WAFFLE WITH ARTISAN ICE CREAM	8,00
MAZARINE PIE FROM POPERINGE WITH ARTISAN ICE CREAM	10,5
CHILDREN'S ICE CREAM VANILLA-FLAVOURED / VANILLA-FLAVOURED AND RED FRUITS	6,50

INFORMATION

- PLEASE SETTLE BY YOUR BANK CARD OR PAYCONIQ.
- MORE INFO ON ALLERGENS? ASK THE WAITER FOR ADDITIONAL EXPLANATIONS.
- 1 TABLE = 1 BILL
  MAX. 4 DISHES PER TABLE

KITCHEN´S OPEN UNTIL

WED	14.30 U.
THU	14.30 U.
FRI	21.30 U.
SAT	21.30 U.
SUN	14.30 U.

BAR OPEN UNTIL

WED	18.00 U.
THU	18.00 U.
FRI	23.00 U.
SAT	23.00 U.
SUN	18.00 U.

→ LAST CALL → 30 MIN. BEFORE CLOSING ←