



centre regional products
Butchers' Hall
 province of East Flanders

MENU

Cold dishes

served with a small salad

A quick break: Ganda ham with pears, € 15
 Pas de bleu cheese (Het Hinkelspel) and bread
 (Himschoot bakery)

Artisan bread (Himschoot bakery) with ham, € 13
 sausage or cheese

Salad "Butcher's Hall" with ham, cheese and a € 14
 vinaigrette (De Lelie)

Typical Ghentian: A slice of bread with € 12
 "Uufflakke", mustard, onions and pickles (Camp's)

Seasonal suggestions

White sausage (Noyen) with apples, baked € 13
 potatoes and a salad

See suggestions on the wall for:

Local dish of the day € 12

Toast of the month € 12

Salad of the month € 15

Desserts

Indulgent plate with East Flemish sweets € 6

Pie "Geraardsbergse mattentaart" € 3,5

Pie "Aalsterse vlaai" € 3,5

Coffee (Hoorens) with mattentaart € 5,5

Coffee (Hoorens) with vlaai € 5,5

Ice cream cup vanilla or chocolate (Ijsster) € 4

Ice cream chocolate-brownie or yoghurt-red € 6

fruit (Ijsster)(including the glass)

Coffee treat (or tea/chocolate milk) € 8

Small pot of coffee/tea/chocolate milk with egg
 nog, piece of pie "mattentaart", "vlaai", praline and
 marzipan (extra whipped cream € 0,50)

The kitchen is open until 3 pm,
 during the weekend until 4 pm.

Questions about allergens? Ask our employees.

Hot dishes

served with a small salad

A good day: Soup of the day with bread, € 14
 ham (Superano, Breydel), cheese and a salad

Soup of the day with bread € 5

Toast with Breydelham and cheese € 10

Toast "Butcher's Hall" with tomatos and fried egg € 12

Omelette with bread € 10

Omelette with Breydel bacon, ham or cheese € 12

Artisan croquettes (Garka) with Ganda ham and € 14
 cheese (2 pieces)

Artisan shrimp croquettes (2 pieces) € 15

Fried garlic horse sausage (Noyen) with € 12
 fried bacon and sliced apples

Warm goat cheese (Le Larry) with fried € 15
 Breydel bacon & vinaigrette (De Lelie)

Warm Breydel ham with (Ferdinand Tierenteyn) € 15
 mustard sauce

"Gentse waterzooi" (soup with chicken, carrots, € 16
 leek and potatoes)

Gluten-free

Meatballs in a tomato sauce and potatoes € 15

Vegetarian

Salad with (Le Larry) goat cheese € 14

Artisan cheese croquettes (2 pieces) € 12

Vegetarian dish of the day € 15

For kids

Chicken or Breydel burger with apple sauce € 11

Breakfast (only on Sundays)

East Flemish breakfast € 14

Pastries and sandwiches (Himschoot bakery),
 chocolate spread and jam (Rabeko) & boter + slice of
 ham and cheese and a choice of coffee, tea or
 chocolate milk

Extensive breakfast € 17

East Flemish breakfast with extra ham and cheese,
 an omelette or fried egg, fruit juice and a small pot
 of coffee, tea or chocolate milk

Appetizers

served with F. Tienteyn mustard

Sausage tasting	€ 7
(Ganda worst, Karnex en paardenlookworst Noyen)	
Cheese tasting	€ 7
(Vierhoekhoeve, Het Hinkelspel, Le Larry)	
Meat tasting	€ 8
(Superano-, Ganda- en Breydelham, Gentse kop)	
Discovery of East Flemish meats and cheeses	€ 14

Draught beer (33cl) – high fermentation

Augustijn (Blond, Brewery Van Steenberge)	€ 4
Ename blond (Blond, Brewery Roman)	€ 4
Tripel Karmeliet (Blond, Brewery Bosteels)	€ 4
Buffalo Bitter (Blond, Brewery Van Den Bossche)	€ 4
Floris Kriek (25cl) (Kriek, Brewery Huyghe)	€ 3,6

Beers on bottle (33cl) – high fermentation

Delirium Tremens (Blond, Brewery Huyghe)	€ 4,3
Gentse Strop (Blond, Brewery Roman)	€ 4,3
Gentse Tripel (Blond, Brewery Van Steenberge)	€ 4,3
Pater Lieven Bruin (Bruin, Brewery Van Den Bossche)	€ 4,3
Pauwel Kwak (Amber, Brewery Bosteels)	€ 4,3
Mongozo Premium Pils gluten-free (Blond, Brewery Huyghe)	€ 3,6

Draught beer of the month	€ 3,5
Draught beer of the month with appetizer	€ 6

Soft drinks

Eaulala mineral/sparkling water – 20 cl	€ 2,2
Eaulala mineral/sparkling water – 50 cl	€ 4,5
Eaulala mineral/sparkling water – 75 cl	€ 6
Apple juice or apple-orange juice (Verhofstede)	€ 2,4
Apple juice with black currant (Verhofstede)	€ 2,4
Lemonade orange or lemon (Straalbronnen)	€ 2,2
Chocolate milk or milk (cold, Pur Natur)	€ 2,4

Alcoholic drinks

Dry Jonagold apple wine 11% (Berckelaer)	€ 4
Dry Jonagold apple wine 75 cl (Berckelaer)	€ 15
White wine (alternating Dorrebeek/Nobel) - glass/bottle	€ 6/25
Rosé wine (Wijndomein Nobel) - glass/bottle	€ 6/25
Red wine (Landgoed Dorrebeek) - glass/bottle	€ 6/25
RoomeR aperitif based on elder flowers 15%	€ 4,5

O'de Flander geneva

O'de Flander is a quality geneva, made in East Flanders, based on grain alcohol and with a minimum alcohol percentage of 35 %

Assortment: Balegemse, Bobke, Braeckman, De Stoop, Dirk Martens, Filliers, Mertens, Rubbens and Thyssen

Fruit & cream geneva

Lemon geneva (Rubbens)	€ 3,5
Apple geneva (Filliers)	
Vanilla geneva (De Klok)	
Chocolate geneva (De klok)	

Egg nog

De Stoop 15%	€ 4,5
De Klok 18%	

Hot drinks

Coffee (Hoorens) with a praline	€ 2,5
Coffee Deca (Hoorens) with a praline	€ 2,5
A pot of coffee (Hoorens)	€ 3,5
Mokka (Hoorens) with a praline	€ 2,5
Double Mokka (Hoorens) with a praline	€ 3,5
Latte	€ 2,8
Cappuccino	€ 2,8
Fresh tea (Hoorens) Earl Grey or rosehip	€ 2,8
Coffee from Merelbeke, based on O'de Flander geneva De Stoop	€ 6
Hot milk (Pur Natur)	€ 2,5
Hot chocolate (Pur Natur)	€ 2,8
Coffee 'Butcher's hall' (+ice cream Ijsster, egg nog and whipped cream)	€ 6

Free wifi: **Het Groot Vleeshuis Free Wifi**

Ask the toilet code

Opening hours

Open Tuesday till Sunday: 10 am until 6 pm

Group reservations: 09/223.23.24

Lekker Oost-Vlaams

Butcher's hall is an ambassador of Lekker Oost-Vlaams, promotor of East Flemish regional products

lekker
Oost-Vlaams

Regional products store

All regional products in this menu are for sale in our shop next to the restaurant

The promotion centre for East Flemish regional products is a realisation of the Economic Council of East Flanders with the support of the province of East Flanders

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