

BUTCHERS' HALL POP-UP

Centre for regional products



Draught beer (33cl)

Augustijn (Blond, Brewery Van Steenberge)	4,5
Gentse Strop (Blond, Brewery Roman)	4,5
Tripel Karmeliet (Blond, Brewery Bosteels)	4,5
Pater Lieven (Blond, Brewery Van Den Bossche)	4,5
Floris Kriek (25cl) (Cherry, Brewery Huyghe)	4



Beers on bottle (33cl)

Delirium Tremens (Blond, Brewery Huyghe)	4,8
Ename blond (Blond, Brewery Roman)	4,8
Gulden Draak (Brown, Brewery Van Steenberge)	4,8
Pater Lieven (Brown, Brewery Van Den Bossche)	4,8
Pauwel Kwak (Amber, Brewery Bosteels)	4,8
Glutenfree beer, Mongozo Premium Pils (Blond, Brewery Huyghe)	4



Bottle to share (75cl)

Fourchette (Blond, Brewery Van Steenberge)	15
La Guillotine (Blond, Brewery Huyghe)	15
Adriaen Brouwer Oaked (Brown, Brewery Roman)	15
Buffalo Grand Cru (Brown, Brewery Van Den Bossche)	15
Deus (Champagne beer, Brewery Bosteels)	25



Aperitifs / wine

RoomeR aperitif based on elder flowers 15%	5
Dry white apple wine Jonagold 11%	glass/bottle 4/15
White wine (alternating Dorrebeek/Nobel)	6/25
Rosé wine (wijndomein Nobel)	6/25
Red wine (landgoed Dorrebeek)	6/25

East Flemish Cocktail



Fruit & cream geneva

Lemon geneva (Rubbens)	3,5
Apple geneva (Filliers)	3,5
Vanille geneva (De Klok)	3,5
Chocolate geneva (De Klok)	3,5



O'de Flander genevas

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

An O'de Flander genever has european recognition.

Choice of 12 varieties:	4	
Balegemse Bobke	Dirk Martens Filliers	Rubbens Thyssen
Braeckman De Stoop	Mertens Peterman Platinum	Zelzaatse Hertekamp



Egg nog

De Stoop 15%	4,5
De Klok 18%	4,5



Soft drinks

Eaulala mineral/sparkling water 20/50/75 cl	2,2 /4,5 /6
Lemonade orange or lemon 20cl (Straalbronnen)	2,2
Apple juice or apple-orange juice (Verhofstede)	2,5
Apple juice with blackberries (Verhofstede)	2,5



Hot drinks

Coffee (Hoorens)	2,8
Coffee Deca	2,8
Mokka	2,8
Latte	3
Cappuccino (with milk foam or whipped cream)	3
Coffee from Merelbeke with an O'de Flander geneva De Stoop	6,5
Fresh tea (Hoorens) Earl Grey or rosehip	3
Hot chocolate milk (Pur Natur)	2,8



Desserts

Indulgent plate with East Flemish sweets	8
Pie 'Geraardsbergse mattentaart'	4
Pie 'Gentse vlaai' (Tilly's)	4
Coffee with mattentaart	6
Coffee with vlaai	6
Frisco (Ijsster) vanilla with milk chocolate	4

Coffee treat (or tea/chocolate milk)

Small pot of coffee or tea with egg nog, a piece of mattentaart, vlaai, a praline & marzipan
extra: whipped cream +€ 0,50

Regional dessert of the week

See the suggestion board or ask the staff



East Flemish tapas

served with F.Tierenteyn mustard

Discovery of East Flemish meats and cheeses with onions and pickles from Camp's	14
Sausage tasting dry sausage and garlic horse sausage Noyen	7
Cheese tasting Vierhoekhoeve, Het Hinkelspel, Le Larry	8
Meat tasting Superano-, Ganda- en Breydelham, Gentse kop	8



Sandwiches

Artisan bread (Himschoot bakery), with a choice of:

Ghentian "Uufflakke" with mustard, onions and pickles (Camp's)	13
Ham, sausage or cheese with a small salad and mustard F. Tierenteyn	13
A good afternoon Soup of the day with bread, ham (Superano, Breydel), cheese and a salad	14



Salads

served with artisan bread and F.Tierenteyn vinaigrette

Butchers' Hall salad, tomatoes, celeriac, cheese and ham	15
Warm goat cheese salad, tomatoes, warm goat cheese (Le Larry) wrapped in Ganda ham with baked Breydel bacon and raisins	16,5
Goat cheese 'vega' salad, tomatoes, goat cheese balls (Le Larry), sun-dried tomatoes, pine nuts	14,5

Pas de Bleu salad, tomatoes, Ganda ham, pear, Pas de Bleu cheese (Het Hinkelspel)	16
---	----



Local luxury breakfast

Only upon reservation, between 9 and 11 am!

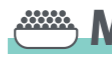
East Flemish luxury breakfast	17
Pastries and sandwiches (Himschoot bakery), chocolate spread and jam (Rabeko), selection of ham (Superano, Breydel, Ganda) and cheese (Vierhoekhoeve), juice (Verhofstede) and choice of coffee (Hoorens), tea or chocolate milk	

+ omelet, fried egg or scrambled egg **19**



Small bites

Soup of the day with artisan bread (Himschoot)	5,5
Artisan cheese croquette (1 or 2 pieces) served with cheese (Vierhoekhoeve) and a salad	9/13
Artisana Ganda ham croquette (1 or 2 pieces) served with crispy Ganda ham and a salad	9/14,5
Duo cheese and Ganda ham croquettes	14
Grilled sandwich with Breydel ham and cheese (Hinkelspel) served with a salad	12



Main dishes

Local dish of the day See the suggestion board or ask the staff + soup or coffee	14 16
Typical Ghentian dishes White sausage (Noyen) with baby potatoes, Breydel bacon and apples	13,5
Fried garlic horse sausage (Noyen) with baby potatoes, Breydel bacon and apples	13,5
Warm Breydel ham with Tierenteyn mustard sauce with a potato in the skin, herb butter and a salad	16
Ghentian 'waterzooi' with chicken traditional Ghentian preparation with chicken in a hearty broth with vegetables and baby potatoes	16,5
Veggie burger	15
Meat balls in a tomato sauce with baby potatoes and a salad (gluten-free)	15

Preferably pay digital (card - Visa - Payconiq)

Open from Tuesday until Sunday from 10am until 6pm
Questions about allergens? Ask our employees