

BUTCHERS' HALL POP-UP

Centre for regional products

Draught beer (33cl)

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| Augustijn (Blond, Brewery Van Steenberge) | 4,8 |
| Gentse Strop (Blond, Brewery Roman) | 4,8 |
| Tripel Karmeliet (Blond, Brewery Bosteels) | 4,8 |
| Pater Lieven (Blond, Brewery Van Den Bossche) | 4,8 |
| Floris Kriek (25cl) (Cherry, Brewery Huyghe) | 4,3 |

Beers on bottle (33cl)

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| Delirium Tremens (Blond, Brewery Huyghe) | 5 |
| Ename blond (Blond, Brewery Roman) | 5 |
| Gulden Draak (Brown, Brewery Van Steenberge) | 5 |
| Pater Lieven (Brown, Brewery Van Den Bossche) | 5 |
| Pauwel Kwak (Amber, Brewery Bosteels) | 5 |
| Glutenfree beer, Mongozo Premium Pils (Blond, Brewery Huyghe) | 4,5 |

Bottle to share (75cl)

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| 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

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| RoomeR aperitif based on elder flowers 15% | 5 |
| Dry white apple wine Jonagold 11% | 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

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| 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.

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

Egg nog

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

Soft drinks

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| Eaulala mineral/sparkling water 20/50/75 cl | 2,2 /4,5 /6 |
| Lemonade orange or lemon 20cl (Straalbronnen) | 2,5 |
| Apple juice or apple-orange juice (Verhofstede) | 2,5 |
| Apple juice with blackberries (Verhofstede) | 2,5 |
| Sparkling apple juice | 3,5 |
| Elderflower lemonade bio (RoomeR) | 3 |

Hot drinks

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| Coffee (Hoorens) | 2,9 |
| Coffee Deca | 2,9 |
| Mokka | 2,9 |
| Latte | 3,2 |
| Cappuccino (with milk foam or whipped cream) | 3,2 |
| Coffee from Merelbeke with an O'de Flander geneva De Stoop | 6 |
| Fresh tea (Hoorens) Earl Grey or rosehip | 3 |
| Hot chocolate milk (Pur Natur) | 3,5 |

Desserts

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| 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)

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| Small pot of coffee or tea with egg nog, a piece of mattentaart, vlaai, a praline & marzipan | 9 |
| extra: whipped cream +€ 0,50 | |

East Flemish tapas

served with F.Tierenteyn mustard

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| Discovery of East Flemish meats and cheeses with onions and pickles from Camp's | 15 |
| Sausage tasting dry sausage and garlic horse sausage Noyen | 8 |
| 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:

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| 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

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| Butchers' Hall salad, tomatoes, celeriac, cheese and ham | 16 |
| Warm goat cheese salad, tomatoes, warm goat cheese (Le Larry) wrapped in Ganda ham with baked Breydel bacon and raisins | 17 |
| Goat cheese 'vega' salad, tomatoes, goat cheese balls (Le Larry), sun-dried tomatoes, pine nuts | 15 |
| Pas de Bleu salad, tomatoes, Ganda ham, pear, Pas de Bleu cheese (Het Hinkelspel) | 17 |

Local luxury breakfast

Only upon reservation, between 9 and 11 am!

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| East Flemish luxury breakfast | 18 |
| 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 20

Small bites

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| Soup of the day with artisan bread (Himschoot) | 6 |
| Artisan cheese croquette (1 or 2 pieces) served with cheese (Vierhoekhoeve) and a salad | 9/14 |
| Artisana Ganda ham croquette (1 or 2 pieces) served with crispy Ganda ham and a salad | 9/15 |
| Duo cheese and Ganda ham croquettes | 15 |
| Grilled sandwich with Breydel ham and cheese (Hinkelspel) served with a salad | 13 |

Main dishes

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| Local dish of the day See the suggestion board or ask the staff + soup or coffee | 15 |
| Typical Ghentian dishes | |
| Black sausage (Noyen) with baby potatoes, Breydel bacon and apples | 14 |
| Fried garlic horse sausage (Noyen) with baby potatoes, Breydel bacon and apples | 14 |
| 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 | 17 |
| 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