

MENU

East Flemish tapas

served with F. Tierenteyn mustard

- Discovery of local cheeses and meats** 15
with Camp's onions and pickles
- Tasting of various sausages** 8
Dry sausage and garlic horse sausage Noyen
- Tasting of various cheeses** 8
Vierhoekhoeve, Het Hinkelspel, Le Larry
- Tasting of various meats** 8
Superano, Ganda- and Breydelham, Ghent pressed pork head

Sandwiches

- Artisan bread (Himschoot bakery) with:
Gentian "Uufflakke"** 13
with mustard, onions and pickles (Camp's)
- Ham, sausage or cheese** 13
with a small salad and mustard F. Tierenteyn
- A good day** 14
soup of the day with bread, ham (Superano, Breydel), cheese and a salad

Salads

served with artisan bread and F. Tierenteyn vinaigrette

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

Small bites

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

Main dishes

- Regional dish of the day** 15
See the suggestion board or ask the staff
- + soup of the day or coffee** 17

Typical Ghentian dishes

- White sausage (Noyen)** 14
with new potatoes, Breydel bacon and apples
- Fried garlic horse sausage (Noyen)** 14
with new potatoes, Breydel bacon and apples
- Warm Breydel ham** 16
with F. Tierenteyn mustard sauce and jacket potato with herb butter and a salad
- Ghentian 'waterzooi' with chicken** 17
traditional Ghentian preparation with chicken in a hearty broth with vegetables and baby potatoes
- Veggie burger** 15
- Gluten free:**
- Meat balls in a tomato sauce** 15
with new potatoes and a salad

Sweet treat

- Indulgent plate with East Flemish sweets** 8
- Geraardsbergse mattentaart (curd pastry)** 4
- Gentse vlaai (Ghent pie) (Tilly's)** 4
- Coffee with mattentaart** 6
- Coffee with Gentse vlaai** 6
- Frisco (Ijsster) vanilla with milk chocolate** 4
- Coffee treat or tea or chocolate milk** 9
small pot of coffee or tea or chocolate milk, eggnog, a piece of mattentaart, Gentse vlaai, praline & marzipan (whipped cream +€ 0,50)

Local luxury breakfast

Only after reservation, between 9 and 11 am

- East Flemish luxury breakfast** 18
pastry, Belgian pistolet roll & bread (Himschoot bakery), chocolate spread and jam (Rabeko), selection of ham (Superano, Breydel & Ganda) and cheese (Vierhoekhoeve), juice (Verhofstede) and choice between coffee (Hoorens), tea or chocolate milk
- + omelet, fried egg or scrambled egg** 20

Open from Tuesday until Sunday from 10am until 6pm

Kitchen last order at 3pm, during the weekend at 4pm

Questions about allergens? Ask our employees!

OOOST
LEKKER OOST- VLAAMS

TO EAT



Regional beers

Draught beer (33cl)

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

On bottle (33cl)

Delirium Tremens (Blond, Brewery Huyghe)	5
Ename blond (Blond, Brewery Roman)	5
Gulden Draak (Brown, Brewery Van Steenberge)	5
Lamoral (Blond, Brewery Van Den Bossche)	5
Pauwel Kwak Rouge (Red, Brewery Bosteels)	5
Gluten free beer, Mongozo Premium Pils (Blond, Brewery Huyghe)	4,5

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

Roomer aperitif based on elder flowers 15%	5
Apple cider 4,5° Lerouge	4
East Flemish Cocktail	9

Wines

Glass / bottle

Dry white apple wine Jonagold 11%	4	15
White wine (alternating wine estate Dorrebeek/Nobel)	6	25
Rosé wine (wine estate Nobel)	6	25
Red wine (wine estate Dorrebeek)	6	25
Sparkling wine tradition (wine estate Vandersteene)	7	27
Sparkling wine rosé (wine estate Vandersteene)	7	27

Genevas

Fruit & cream genevas

Lemon geneva (Rubbens)	3,5
Apple geneva (Filliers)	3,5
Vanilla 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 geneva has european recognition.

Choice of 11 varieties	4
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Balegemse	Dirk Martens	Rubbens
Filliers	Thyssen	Braeckman
Mertens	Zelzaatse	De Stoop
Peterman Platinum		Hertekamp

Eggnog

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

Soft drinks/ fruit juices

Eaulala mineral/sparkling water	20/50/75cl	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 (Verhofstede / Eaulala)		3,5
Elderflower lemonade bio 33cl (Roomer)		3

Hot drinks

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 based on O'de Flander geneva De Stoop	6
Fresh tea (Hoorens) Earl Grey or rosehip	3
Hot chocolate milk (Pur Natur)	3,5

Preferably pay digital
(card - Visa - Payconiq)

OOOST
LEKKER OOST- VLAAMS

DRINKS

