

# TAPAS TO SHARE

Cheese croquette  
from our own kitchen

*Old "Groendal" / Parmesan /  
Emmental*

- 13 -

Home-made  
chicken finger

*Curry dip / BBQ sauce*

- 14 -

Deep-fried  
Nobachi prawn

*Chilli sauce*

- 14 -

White sausage

*Crispie onion / Pickles*

- 14 -

Salmon "Kōjin"

*Horseradish / Toast / Daikon*

- 20 -

Beef Tartare

*Mustard seed / Onion / Crackers*

- 18 -

Pata Negra

*Arbequina / Bread*

- 25 -

*To welcome breakfast people with the same smile, we like to close at 23.30pm.  
Thank you, team Herenhuis*

1 Table = 1 bill



📶 Herenhuis - pasword: 123454321

# STARTERS

## “Berugi Beef” Carpaccio

*Parmesan / Miso / Hazelnut / Roquette*

- 17 -

## Burrata

*Tomato varieties / Basil*

- 16 -

## Burrata

*Tomato varieties / Pata negra / Basil*

- 19 -

## Prawn

*Garlic / Fresh garden herbs*

- 18 -

## Shrimp croquette

*Salad / Bruised parsley*

- 18 -



# MAINS

## Dover sole

*Mushrooms / Salad /  
Fresh fries*

- 38 -

## Filet pur

*Choice of sauce / Salad /  
Fresh fries*

- 36 -

## Cote à l'os (min. 2 pers)

*Choice of sauce / Salad /  
Fresh fries*

- 33 -

## Hand-cut "Steak

### Tartare"

*Salad / Fresh fries*

- 30 -

## Prawns

*Tarte tatin of tomato / Garlic /  
Fresh fries*

- 30 -

## Bouillabaise

*Rouille / Lobster / Fennel*

- 33 -

## Belgian "Berugi Beef"

*Thin loin / Dry aged  
Oriental herb butter / Fresh fries*

- 35 -

## T-Bone

### "Dark red - Frisona"

*Green egg / Rosemary /  
Sage potatoes*

- 42 -



# SALADS

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## Shrimp croquette (3pc.)

*Salad / Balsamic honey / Fresh  
fries*

- 29 -

## Goat cheese

*Salad / Bacon bits /  
Hazelnut / Fresh fries*

- 27 -

## Burrata

*Pata Negra / Tomato varieties /  
Basil / Fresh fries*

- 30 -

## “Berugi Beef” Carpaccio

*Parmesan / Miso / Hazelnut /  
Fresh fries*

- 28 -

# VEGI'S

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## Goat cheese

*Salad / Pomegranate / Hazelnut / Fries*

- 26 -

## Burrata

*Tomato varieties / Basil / Tapenade / Fresh fries*

- 27 -



# SWEETS

## Vanilla ice cream

*Chocolate sauce / Crumble / Whipped cream*

- 10 -

## Chocolate ice cream

*Chocolate sauce / Crumble / Whipped cream*

- 10 -

## Crème Brûlée

*Madagascar Vanilla*

- 10 -

## Red fruit

*Panna cotta / Basil / Yogurt ice cream*

- 13 -

## Chocolate Mousse

*Baileys / Lollipop*

- 10 -



# KIDS

Cheese croquette (2pcs.)

*Applesauce / Chips*

- 15 -

Frikandel (2pcs.)

*Applesauce / Chips*

- 12 -

Shrimp croquette (2pcs.)

*Applesauce / Chips*

- 20 -

Breaded chicken strips

*Applesauce / Chips*

- 15 -



# HERENHUIS SPECIALS

Created by Hannes Desmedt

## Buddy spritz

*Seductive spritz based on elderflower and Pisco.*

- 12 -

## Picon van het huis

- 9 -

## Pineapple Stormy


*A spicy rum cocktail with ginger beer & grilled pineapple.*

- 12 -



## Yusibar

*Surprisingly refreshing cocktail, with a slightly sweet touch.*

- 12 - 

## Negroni Herenhuis

*Bittersweet Italian-inspired Aperitivo with a spicy touch.*

- 12 -

## Coconut & Rum Swizzle

*Tropical refreshment with flavours of lime, Jackdaw Cave Rum and coconut*

- 15 -

## Reverse Ballerina

*Airy cosmopolitan cocktail based on Belgian Mary White vodka.*

- 13 -

## Happy Tiger

*Lucky and fresh gin cocktail brimming with citrus.*

- 14 -



# HERENHUIS SPECIALS

Created by Hannes Desmedt

## Le chauffeur 0%

*A slightly spicy non-alcoholic cocktail  
with lemongrass and chilli pepper.*

- 8 -

## Barbapappa 0%

*Fruity cocktail based on Belgian rhubarb  
and a lick of raspberry.*

- 8 -

## Strykk à pose 0%

*The non-alcoholic version of a characterful  
Dark 'n Stormy cocktail.*

- 8 -

## Maple tree 0%

*Our spicy mocktail with deep flavours  
of maple and spices.*

- 8 -





# GIN

Blind tiger imperial secrets - <i>spicy</i>	12
Mom gin - <i>sweet</i>	11
Nordes - <i>citrus</i>	11
Crazy monday - <i>floral</i>	10

## APERERO:



Cava 'vinya pau' reserva brut	7.5	30
Champagne Haton	12	60
Pineau de charentes	6	
Witte / rode porto	7	
Rode porto (Silva Reis 10 Y)	9	
Sherry	7	
Aperol spritz	9	
Campari orange	10	
Campari tonic	10	
Limoncello tonic	10	
Ricard	8	
Cuba libre (Bacardi Reserva - 4 año)	10	
Pirate's Rum & Cola (Jackdaw Cave Spiced Rum)	12	
Whisky cola (William Lawson's)	10	
Midi aperitifs - tonic classic	10	
Buloo (0%) - 330 ml	12	

*Elegant pearly non-alcoholic bubbly, fresh and fruity.*



# BEER SPECIALS

Obuz speciaal blond (5.8%)	4
<i>fresh white beer from Passendale with citrus aroma.</i>	
Jean - pierre (7%)	5
<i>Refreshing blond thirst-quencher with hints of mint and pleasantly fine finish.</i>	
Martha Brown Eyes (12%)	5
<i>Balanced and smooth bitter with caramel flavour and hints of dried fruit, coffee and chocolate.</i>	
Martha Sexy Blond (8%)	5
<i>A straw yellow beer with a full flavour, a delicate aroma that transitions into a slightly bitter finish.</i>	
Paix Dieu - brewed at full moon (10%)	5
<i>Smooth, hoppy flavours with notes of fruit, yeast and spices. An exceptionally delicious taste!</i>	

## BEERS

Stella Artois (5.2%)	3
Duvel (8.5%)	5
Omer (8%)	5
Orval (6.2%)	6.5
Kasteelbier bruin (11%)	5.5
Kasteelbier triple (11%)	5.5
Kasteelbier rood (8%)	5.5
Stella Artois NA (0%)	3



# SOFT DRINKS

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Coca cola (200 ml)	2.5
Coca cola zero (200 ml)	2.5
Orange and grapefruit lemonade (275 ml)	4
Elderflower lemonade (275 ml)	4
Rhubarb lemonade (275 ml)	4
Indian Tonic (200 ml)	3
Mallorcan tonic (200 ml)	3
Sicilian lemon tonic (200 ml)	3
Lipton Ice tea (200 ml)	3
Freshly squeezed fruit juice	6
BRU 1/2 liter	5
Natural light sparkling water	
Non sparkling	
BRU 1 liter	9
Natural light sparkling water	
Non sparkling	



# SPIRITS (5 CL)

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Whisky William Lawson's	7
Whiskey Jack Daniel's	9
Whisky Tomintoul 10 Y	10
Calvados Père Magloire VS	7
Rum "Don Papa" 7 Y	10
Cognac Baron Otard VS	7
Cointreau	7
Baileys	7
Amaretto	7
Grand marnier - Cordon Rouge -	7
Hierbas Ibencas (Ibiza)	7
Limoncello	7

# STRONG COFFEES

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Irish koffie (whisky)	10
Italian koffie (amaretto)	10
Normandische koffie (calvados)	10
French koffie (cognac)	10
Sevilla koffie (cointreau)	10
Marissimo koffie (grand marnier)	10
Hasseltse koffie (jenever)	10
Baileys koffie (baileys)	10



# THEE & INFUSIONS

Selected by Ann Vansteenkiste

## Groene thee:

Tie Guan Yin (groene oolong) 4

*Spring-fresh, feathery, delicate white floral fragrance and flavour.*

Maghrebijnse muntthee 4

*Gunpowder with dried mint and orange blossoms.*

Mojito 4

*Soft tea with dried mint and Cuban lime.*

## Zwarte thee:

Earl grey 4

*Flavoured tea with bergamot lemon from Italy.*

## Kruideninfusies:

After dinner 4

*Ideal herbal infusion to consume after meals.*

Coup de fleurs 4

*Floral & slightly sweet infusion brewed with love.*

Kamillemix 4

*Floral infusion with stomach-soothing chamomile blossoms.*

La vie en rose 4

*Fresh & fruity infusion packed with berries and vitamins.*

Wilde heide 4

*Collection of blossoms & herbs picked  
in West Flanders meadows.*



# COFFEES

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Lungo	3
Espresso	3
Doppio - double espresso	4
Deca lungo	3.5
Cappuccino Italia (milk foam)	4
Cappuccino the Flemish way	4.5
Latte Macchiato	4.5
Latte Macchiato caramel	5
Cafe au lait	4.5

