

# Menu English



*Maximum 4 different dishes per table*

*1 table 1 bill*

*The kitchen is open until 21h30*

*Ask for information regarding allergens*

## Beers on tap

CRISTAL PILS 5% 25CL / 50CL	3,00 / 5,80
BOURGOGNE DES FLANDRES 5% 25CL / 50CL	4,30 / 8,50
BRUGES BLONDEN OS 6,5% 25CL / 50CL	4,80 / 9,00

## Bottled beers

BRUGSE ZOT BLOND 6%	4,80
CHIMAY BLUE 9%	5,60
CHIMAY TRIPLE 8%	5,60
DUVEL 8,5%	4,80
KRIEK 3,5%	4,00
KWAK 8,4%	5,60
OMER 8%	4,80
ORVAL 6,2%	6,00
ST-BERNARDUS 10%	5,60
WESTMALLE DOUBLE 7%	5,60
WESTMALLE TRIPLE 9,5%	5,60

## Soft drinks

STILL WATER 25CL / 1L	3,00 / 9,00
SPARKLING W 25CL / 1L	3,00 / 9,00
APPLE JUICE	3,00
FRUIT JUICE	3,00
ICE-TEA	3,20
ICE-TEA GREEN	3,20
MIRANDA	3,00
PEPSI	3,00
PEPSI MAX	3,00
TONIC	3,20
TÖNISSTEINER LEMON	3,20

## Non-alcoholic beers

CRISTAL 0,0%	3,00
AFFLIGEM 0,0%	4,80

## Spirits

*+ soft drink 2,50*

AMARETTO	9,00
BACARDI	8,50
<i>white / brown</i>	
BAILEYS	9,00
CALVADOS	9,00
COGNAC	8,50
COINTREAU	9,00
GRAND MARNIER	9,00
YOUNG Jenever	7,00
LIMONCELLO	8,50
QUARENTA Y TRES	9,00
RICARD SMALL / LARGE	6,00 / 8,50
VODKA	8,50
WHISKY WILLIAM LAWSON	8,50
SUGGESTION RUM	14,00
SUGGESTION WHISKY	14,00

## Aperitifs

HOUSE APERITIF	9,00
APEROL	8,50
CAMPARI	8,50
<i>soda / orange</i>	
CAVA GLASS / BOTTLE	8,00 / 45,00
KIR / KIR ROYAL	6,50 / 8,50
MARTINI	6,50
<i>red / white</i>	
PASSOA ORANGE	8,50
PICON	8,50
PORTO	6,50
<i>red / white</i>	
CHAMPAGNE	75,00
<i>per bottle</i>	

## Gin

*tonic included*

BOMBAY	12,00
HENDRICKS	13,00
MOMM	14,00
BLACK SWAN	16,00

## Non-alcoholic aperitifs

GIN 0,0%	11,00
PISSANG 0,0% / ORANGE	9,00 / 11,00
CAMPARI 0,0% / ORANGE	9,00 / 11,00

## Sharing

*not possible as a main course*

SPARE RIBS WITH SAUCES	16,00
PRAWNS WITH TARTAR SAUCE <i>4 pieces</i>	18,00
LACQUERED HAM	14,00
WHITE PUDDING SAUSAGE WITH SAUCE	10,00
MIXED DUO SKEWER BACON & CHICKEN	12,00
MIXED APPETIZERS <i>olives, salami, cheese, ham &amp; fried snacks</i>	22,00

## Starters

*served with bread*

CHEESE CROQUETTES 2 / 3	17,00 / 23,50
SHRIMP CROQUETTES 2 / 3	19,50 / 25,00
DUO CROQUETTES	19,00
GARLIC SHRIMPS <i>5 pieces</i>	19,50
BEEF CARPACCIO	22,00

## Salads

*served with bread*

CHICKEN SALAD	23,00
SHRIMP SALAD	26,00

## Vegetarian dishes

VEGETARIAN PASTA	24,00
VEGETARIAN SALAD	22,00

# Meat dishes

*served with Belgian fries & a salad, cold sauces are included*

## ON THE GRILL

STEAK NATURE	27,00
ARGENTINIAN RIB EYE	38,00
CHATEAUBRIAND <i>for 2 persons</i>	78,00
SEASONED SPARE RIBS	24,00
SALTY HAM	29,00
CÔTE À L'OS <i>for 2 persons</i>	72,00
LAMB CROWN	39,00
GIANT MIXED-GRILL SKEWER	26,00

## OFF THE GRILL

STEAK TARTARE	26,00
VOL-AU-VENT	24,00
FLEMISH BEEF STEW	24,00

HOT SAUCES	2,50
BEARNAISE	
MUSHROOM	
BLACK PEPPER	
ROQUEFORT	

EXTRAS	2,50
POTATO WITH GARLIC BUTTER	
CROQUETTES	
PASTA	
BELGIAN FRIES	

## Fish dishes

*served with Belgian fries & a salad, cold sauces are included*

### ON THE GRILL

SHRIMP SKEWER	27,00
SALMON	33,00
GRILLED PRAWNS	36,00
SOUTHERN FISH PAPILOTE	34,00

### OFF THE GRILL

FISH CASSEROLE	27,00
SOLE	33,00
GARLIC SHRIMPS <i>9 pieces</i>	28,00

HOT SAUCES	2,50
BEARNAISE	
MUSHROOM	
BLACK PEPPER	
ROQUEFORT	

EXTRAS	2,50
POTATO WITH GARLIC BUTTER	
CROQUETTES	
PASTA	
BELGIAN FRIES	

## Hot drinks

ESPRESSO	2,50
AMERICANO	3,00
DECAF	3,00
CAPPUCCINO <i>with whipped cream</i>	3,50
COFFEE WITH MILK	3,50
BAILEYS COFFEE	10,00
IRISH COFFEE <i>whisky</i>	10,00
FRENCH COFFEE <i>grand marnier</i>	10,00
ITALIAN COFFEE <i>amaretto</i>	10,00
RUSSIAN COFFEE <i>vodka</i>	10,00
SPANISH COFFEE <i>quarenta y tres</i>	10,00
BRUGES COFFEE <i>young jenever</i>	10,00
TEA <i>nature / green / mint / rosebottle</i>	3,50

## Desserts

CHOCOLATE MOUSSE	11,00
ADVOCAAT SUNDAE	12,00
BRÉSILLIENE SUNDAE	11,00
VANILLE SUNDAE	10,00
CRÈME BRÛLÉE	11,00
DAME BLANCHE	11,00
DAME NOIR	11,00
MOELLEUX	15,00
SABAYON	15,00
TIRAMISU	14,00

## House wines

*glass / quarter / half / bottle*

---

### WHITE

---

BOUCHARD AÎNÉ & FILS, BLANC DE BLANCS <i>Vin De France, France</i>	5,00 / 9,50 / 18,00 / 25,00
DOMAINE BOUSQUET, CHARDONNAY TORRONTES <i>Mendoza, Argentina (Bio)</i>	6,50 / 11,00 / 21,00 / 29,00
SWEET WHITE WINE	5,00 / 9,50 / 18,00 / 25,00

---

### RED

---

BOUCHARD AÎNÉ & FILS, ROUGE RUBIS <i>Vin De France, France</i>	5,00 / 9,50 / 18,00 / 25,00
DOMAINE BOUSQUET, MALBEC "RESERVE" <i>Mendoza, Argentina (Bio)</i>	8,00 / 12,00 / 22,00 / 30,00

---

### ROSÉ

---

BOUCHARD AÎNÉ & FILS, ROSÉ <i>Vin De France, France</i>	5,00 / 9,50 / 18,00 / 25,00
--	-----------------------------



## Card wines

per bottle

---

### WHITE

---

DOMAINE DES GÉNAUDIÈRES, MUSCADET SUR LIE <i>Loire, France</i>	33,00
PLAISIR DE MERLE, CHARDONNAY <i>Pearl (Western Cape), South Africa</i>	39,00
DOMAINE LAPORTE, POUILLY FUMÉ "LES DUCHESSES" <i>Loire, France</i>	55,00
DOMAINE MIA (LA MARCHE), RULLY BLANC <i>Bourgogne, France (Bio)</i>	70,00

---

### RED

---

OGIER, CÔTE DU RHÔNE "ARTESIS" <i>Vallée du Rhône, France (Bio)</i>	31,00
CANTINA VILLA SOBRANO, BAPTA MERLOT UMBRIA <i>Todi, Italy</i>	34,00
LA TORRE, CURIOUS DONKEY SUSUMANIELLO / MAGNUM 1,5L <i>Puglia, Italy</i>	39,00 / 75,00
ENATÉ, RESERVA CABERNET-SAUVIGNON <i>Aragon, Spain</i>	48,00
CHÂTEAU DESMIRAIL, MARGAUX <i>Bordeaux, France</i>	65,00
CHÂTEAU FRANC-MAILLET, POMEROL <i>Bordeaux, France</i>	85,00
CHÂTEAU CANON, CROIX CANON SAINT-ÉMILION GRAND CRU <i>Bordeaux, France</i>	90,00
DOMAINE THIERRY MORTET, GEVREY CHAMBERTIN ROUGE <i>Bourgogne, France</i>	140,00

---

### ROSÉ

---

GRIS BLANC, GÉRARD BERTRAND <i>Languedoc-Roussillon, France</i>	38,00
--	-------



*Follow us on social media*

 /terhallebrugge

 /terhallebrugge

*Leave a review  
on Google*

[www.terhallebrugge.be](http://www.terhallebrugge.be)