

*Welcome to Ter Halle*

EN



One table, one bill  
Ask about information regarding allergens

*Enjoy!*

## Beers on tap

Cristal pils 5%	25cl / 50cl	3,00 / 5,80
Bourgogne Des Flanders 5%	25cl / 50cl	4,30 / 8,50
Brugse 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
Hoegaarden 4,9%	3,50
Kriek 3,5%	4,00
Omer 8%	4,80
Orval 6,2%	6,00
Rodenbach Grand Cru 6%	5,00
St. Bernardus 10%	5,60
Westmalle Double 7%	5,60
Westmalle Triple 9,5%	5,60

[Ask about our suggested beer](#)

## Non-alcoholic beers

Cristal pils 0,0%	3,00
Affligem 0,0%	4,80

## Soft drinks

Still water 25cl / 1l	3,00 / 9,00
Sparkling water 25cl / 1l	3,00 / 9,00
Apple juice	3,00
Fruit juice	3,00
Lipton Ice-Tea Original	3,20
Lipton Ice-Tea Green	3,20
Miranda	3,00
Pepsi	3,00
Pepsi Max	3,00
Seven Up	3,00
Tonic	3,00
Tönisteiner Multifruit	3,20
Tönisteiner Lemon	3,20

## Spirits

*With soft drink +2,50*

Amaretto	9,00
Bacardi white / brown	8,50
Baileys	9,00
Calvados	9,00
Cognac	8,50
Cointreau	9,00
Grappa	13,00
Grand Marnier	9,00
Young jenever	7,00
Limoncello	8,50
Licor 43 Cuarenta Y Tres	9,00
Ricard small / large	6,00 / 8,50
Vodka	8,50
Whisky William Lawson	8,50
Suggested rum	14,00
Suggested whisky	14,00

## Gin

*Tonic is included*

Bombay	12,00
Hendricks	13,00
Momm	14,00
Black Swan	16,00

## Aperitifs

House aperitif	9,00
Aperol	8,50
Campari Orange / Soda	8,50
Cava glass	8,00
Cava bottle	45,00
Kir	6,50
Kir Royal	8,50
Martini white / red	6,50
Passoa Orange	8,50
Picon	8,50
Porto white / red	6,50
Champagne bottle	75,00

## Non-alcoholic aperitifs

Gin 0,0%	11,00
Pissang 0,0%	9,00
Pissang Orange 0,0%	11,00
Campari 0,0%	9,00
Campari Orange 0,0%	11,00

## Appetizers

Portion of olives	4,00
Portion of cheese	7,00
Portion of salami	7,00
Portion of cheese & salami	13,00
Serrano ham	11,00
Mini spring rolls	9,00
Garlic bread	10,00
Mixed fried snacks	14,00
Mixed appetizers	24,00

## Dishes to share

White pudding sausage with sauce	8,00
Mixed duo skewer with chicken & bacon	14,00
Lacquered pork belly	14,00
Chopped spare rib with sauces	16,00
Small grill mix	28,00
Large grill mix	38,00

## Snacks

Croque monsieur (ham & cheese)	12,00
Croque madame (ham, cheese & fried egg)	13,00
Croque bolognese (ham, cheese & bolognese sauce)	14,00
Croque maison (ham, cheese, fried egg & bolognese sauce)	16,00
Mushroom toast <b>VEGI</b>	14,00
Spaghetti bolognese	15,00
Carbonara pasta	18,00
Scampi curry pasta	19,50
Ter Halle pasta <b>VEGI</b>	22,00
Lasagna	16,00

# 4

Please order a maximum of  
4 different dishes per table

## Starters

*Served with bread*

Dumplings with chicken	16,50
Cheese croquettes 2 pcs / 3 pcs	17,00 / 23,50
Shrimp croquettes 2 pcs / 3 pcs	19,50 / 25,00
Duo croquettes cheese & shrimp	19,00
Garlic shrimps	19,50
Beef carpaccio	22,00

## Meat dishes on the grill

*Traditionally served with Belgian fries & a fresh salad*

Grilled chicken fillet with sauce of your choice	19,50
Steak with sauce of your choice	29,50
Argentinian ribeye with sauce of your choice	38,00
Seasoned spare ribs	24,00
<i>*All you can eat spare ribs every friday!</i>	
Ham hock with mustard sauce	28,00
Lamb rack with garlic butter	39,00
Giant mixed-grill skewer	27,00
Ter Halle grillburger	23,00
Chateaubriand with sauce of your choice (2 people)	78,00
Bone-in rib steak with sauce of your choice (2 people)	74,00
Picanha with sauce of your choice (very tender)	34,00

*Our hot sauces: mushroom sauce, pepper sauce, béarnaise sauce & roquefort*

# 5

Please order a maximum of  
4 different dishes per table



## Meat dishes next to the grill

*Traditionally served with Belgian fries & a fresh salad*

Steak tartare	26,00
Vol-au-vent	24,00
Flemish beef stew	25,00

## Fish dishes on the grill

*Traditionally served with Belgian fries & a fresh salad*

Shrimp skewer	27,00
Salmon with béarnaise sauce	33,00
Grilled prawns	36,00

## Fish dishes next to the grill

*Traditionally served with Belgian fries & a fresh salad*

Fish casserole	27,00
Sole	33,00
Garlic shrimps	28,00

## Salads

*Served with bread*

Chicken salad	20,00
Goat cheese salad	22,00
Shrimp salad	24,00

## Supplements

Potato with garlic butter	2,50
Belgian fries	2,50
Croquettes	2,50
Pasta	2,50

## Hot drinks

Espresso	2,50
Americano	3,00
Decaf	3,00
Cappuccino with whipped cream	3,50
Flat white coffee	3,50
Baileys coffee	12,00
Irish coffee (Whisky)	12,00
French coffee (Grand Marnier)	12,00
Italian coffee (Amaretto)	12,00
Russian coffee (Vodka)	12,00
Spanish coffee (Licor 43 Cuarenta Y Tres)	12,00
Bruges coffee (Young jenever)	12,00
Tea (Nature / Green / Mint / Rosebottle)	3,50

## Desserts

Chocolate mousse	11,00
Vanilla sundae	10,00
Bresilienne sundae	11,00
Colonel sundae	15,00
Dame blanche	11,00
Moelleux	15,00
Sabayon	15,00

# 6

## House wines

### White

	glass / quarter / half / bottle
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
Gris Blanc, Gérard Bertrand <i>Languedoc-Roussillon, France</i>	34,00 per bottle

## Wines by the bottle

8

### 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 <i>Puglia, Italy</i>	39,00
La Torre, Curious Donkey Susumaniello Magnum 1,5l <i>Puglia, Italy</i>	75,00
Enaté, Reserva Cabernet-Sauvignon <i>Aragon, Spain</i>	48,00
Beato Bartolomeo Savardo, Pinot Nero <i>Veneto, Italy</i>	60,00
Château Desmirail, Margaux <i>Bordeaux, France</i>	65,00
Château Franc-Maillet, Pomerol <i>Bordeaux, France</i>	85,00
Château Canon, Croix Saint-Émilion Grand Cru <i>Bordeaux, France</i>	90,00
Domaine Thierry Mortet, Gevrey Chambertin Rouge <i>Bourgogne, France</i>	140,00

*Thank you & see you again!*



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a positive review?*