

Welcome to Ter Halle

EN



One table, one bill
Ask about information regarding allergens

Enjoy!



Beers on tap

Cristal pils 5% 25cl / 50cl	3,30 / 6,40
Bourgogne Des Flanders 5% 25cl / 50cl	4,70 / 9,40
Brugse Blonden Os 6,5% 25cl / 50cl	5,30 / 9,90

Bottled beers

Brugse Zot Blond 6%	5,30
Chimay Blue 9%	6,20
Chimay Triple 8%	6,20
Duvel 8,5%	5,30
Hoegaarden 4,9%	3,90
Kriek 3,5%	4,40
Omer 8%	5,30
Orval 6,2%	6,60
Rodenbach Grand Cru 6%	5,50
St. Bernardus 10%	6,20
Westmalle Double 7%	6,20
Westmalle Triple 9,5%	6,20

Ask about our suggested beer

Non-alcoholic beers

Cristal pils 0,0%	3,30
Affligem 0,0%	5,30

Soft drinks

Still water	3,00
Still water 1L	9,00
Sparkling water	3,00
Sparkling water 1L	9,00
Apple juice	3,00
Fruit juice	3,00
Lipton Ice-Tea Original	3,50
Lipton Ice-Tea Green	3,50
Miranda	3,30
Pepsi	3,30
Pepsi Max	3,30
Seven Up	3,30
Tonic	3,30
Tönissteiner Multifruit	3,50
Tönissteiner Lemon	3,50

Spirits

With soft drink +3,00

Amaretto	10,00
Bacardi <i>white / brown</i>	9,50
Baileys	10,00
Calvados	10,00
Cognac	9,50
Cointreau	10,00
Grappa	14,00
Grand Marnier	10,00
Young jenever	8,00
Limoncello	9,50
Licor 43 Cuarenta Y Tres	10,00
Ricard <i>small / large</i>	7,00 / 9,50
Vodka	9,50
Whisky William Lawson	9,50
Suggested rum	15,00
Suggested whisky	15,00

Gin

Tonic is included

Bombay	12,50
Hendricks	13,50
Momm	14,50
Black Swan	16,50

Aperitifs

House aperitif	14,00
Aperol	12,50
Campari <i>Orange / Soda</i>	12,00
Cava glass	9,00
Cava bottle	45,00
Cocktail Conor	12,00
Kir	7,50
Kir Royal	9,50
Martini <i>white / red</i>	7,50
Passoa Orange	9,50
Picon	10,00
Porto <i>white / red</i>	7,50
Champagne bottle	75,00

Non-alcoholic aperitifs

Gin <i>0,0%</i>	12,00
Pissang Orange <i>0,0%</i>	12,00
Campari Orange <i>0,0%</i>	12,00

Appetizers

Portion of olives	4,00
Portion of cheese	7,50
Portion of salami	7,50
Portion of cheese & salami	14,00
Serrano ham	11,00
Portion of Belgian fries	6,00
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	10,00
Mixed duo skewer with chicken & bacon	14,00
Lacquered pork belly	14,00
Chopped spare rib with sauces	19,00
Small grill mix	36,00
Large grill mix	52,00

Snacks

Croque monsieur (ham & cheese)	13,00
Croque madame (ham, cheese & fried egg)	14,00
Croque bolognese (ham, cheese & bolognese sauce)	15,00
Croque maison (ham, cheese, fried egg & bolognese sauce)	17,00
Mushroom toast VEGI	14,00
Spaghetti bolognese	16,00
Carbonara pasta	19,00
Scampi curry pasta	20,50
Ter Halle pasta VEGI	22,00
Lasagna	17,00

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	21,50
Steak with sauce of your choice	32,50
Argentinian ribeye with sauce of your choice	42,00
Seasoned spare ribs - <i>all you can eat every friday</i>	26,00
Ham hock with mustard sauce	31,00
Lamb rack with garlic butter	43,00
Giant mixed-grill skewer with sauce of your choice	30,00
Ter Halle grillburger	25,00
Chateaubriand with sauce of your choice (2 persons)	86,00
Bone-in rib steak with sauce of your choice (2 persons)	82,00
Picanha with sauce of your choice (very tender)	36,00

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

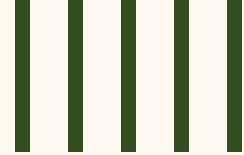
Meat dishes next to the grill

Traditionally served with Belgian fries & a fresh salad

Steak tartare	29,00
Vol-au-vent	24,50
Flemish beef stew	25,50

5

Please order a maximum of
4 different dishes per table



Mussels

Only during the season, traditionally served with Belgian fries

Nature	28,00
In cream / in garlic / in curry / in white wine	29,00
In cream & garlic / in curry & garlic	30,00
Chef's choice	32,00

Fish dishes on the grill

Traditionally served with Belgian fries & a fresh salad

Shrimp skewer	29,00
Salmon with béarnaise sauce	33,00
Grilled prawns	38,00

Fish dishes next to the grill

Traditionally served with Belgian fries & a fresh salad

Fish casserole	28,00
Sole	34,00
Garlic shrimps	29,00

Salads

Served with bread

Chicken salad	22,00
Shrimp salad	24,00
Goat cheese & bacon salad	25,00

Supplements

Hot sauce	2,50
Potato with garlic butter	3,00
Belgian fries	3,00
Croquettes	3,00
Pasta	3,00

Hot drinks

Espresso	3,00
Americano	3,50
Decaf	3,50
Cappuccino with whipped cream	4,00
Flat white coffee	4,00
Baileys coffee	12,50
Irish coffee (Whisky)	12,50
French coffee (Grand Marnier)	12,50
Italian coffee (Amaretto)	12,50
Russian coffee (Vodka)	12,50
Spanish coffee (Licor 43 Cuarenta Y Tres)	12,50
Bruges coffee (Young jenever)	12,50
Tea (Nature / Green / Mint / Rosebottle)	4,00

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 (starting from 2 persons)	15,00



House wines

White

Bouchard Aîné & Fils, Blanc De Blancs

Vin de France, France

Domaine Bousquet, Chardonnay Torrontes

Mendoza, Argentina (Bio)

Sweet white wine

glass / quarter / half / bottle

5,50 / 10,50 / 20,00 / 27,50

7,00 / 12,00 / 23,00 / 32,00

5,50 / 10,50 / 20,00 / 27,50

Red

Bouchard Aîné & Fils, Rouge Rubis

Vin de France, France

Domaine Bousquet, Malbec 'Reserve'

Mendoza, Argentina (Bio)

5,50 / 10,50 / 20,00 / 27,50

9,00 / 13,00 / 24,00 / 33,00

Rosé

Bouchard Aîné & Fils, Rosé

Vin de France, France

Gris Blanc, Gérard Bertrand

Languedoc-Roussillon, France

5,50 / 10,50 / 20,00 / 27,50

37,50 per bottle

Wines by the bottle

8

White

Domaine Des Génaudières, Muscadet Sur Lie <i>Loire, France</i>	36,50
Plaisir De Merle, Chardonnay <i>Pearl (Western Cape), South Africa</i>	43,00
Domaine Laporte, Pouilly Fumé 'Les Duchesses' <i>Loire, France</i>	60,50
Domaine Mia (La Marche), Rully Blanc <i>Bourgogne, France (Bio)</i>	77,00

Red

Ogier, Côte Du Rhône 'Artesis' <i>Vallée du Rhône, France (Bio)</i>	34,00
Cantina Villa Sobrano, Bapta Merlot Umbria <i>Todi, Italy</i>	37,50
La Torre, Curious Donkey Susumaniello <i>Puglia, Italy</i>	43,00
La Torre, Curious Donkey Susumaniello Magnum 1,5l <i>Puglia, Italy</i>	82,50
Enaté, Reserva Cabernet-Sauvignon <i>Aragon, Spain</i>	53,00
Beato Bartolomeo Savardo, Pinot Nero <i>Veneto, Italy</i>	66,00
Château Desmirail, Margaux <i>Bordeaux, France</i>	71,50
Château Franc-Maillet, Pomerol <i>Bordeaux, France</i>	93,50
Château Canon, Croix Saint-Émilion Grand Cru <i>Bordeaux, France</i>	99,00
Domaine Thierry Mortet, Gevrey Chambertin Rouge <i>Bourgogne, France</i>	140,00

Thank you & see you again!



Follow us on social media

  /terhallebrugge



Beoordeel ons
op Tripadvisor



Google
★★★★★