



**CARD  
ONLY**

## HOT

Regular coffee   espresso	2.9
Cappuccino*	3.3
Caffè latte*	3.3
Latte macchiato*	3.9
Iced Coffee amaretto syrup & whipped cream*	4.8
Extra shot espresso	1.4
Tea from Pukka	2.9
Fresh mint   ginger   liquorish tea	3.2
Hot chocolate	3.5
Whipped cream	0.7

## SODA

Homemade ginger lemonade	3.8
Bionade elderberry	3.8
Gingerbeer	3.8
Batu kombucha Ginger/Lemon or Lime/Mint	3.6
ChariTea Mate Bio	4.7
L'eau pour l'art sparkling   still, Ice Tea	4.6
green, Coca Cola   zero, Tonic, Fanta, 7-Up,	3.2
Cassis, Ginger Ale, Bitterlemon, Chocolate	
milk	

## CAKE

Brownie 	3.0
Carrotcake	5.2
Cheesecake	5.2

## JUICE

Fresh orange juice	4.0   4.9
Appelaere juice apple   pear	3.2
Tomato juice	3.2

## MOCKTAIL

5.0

### Soof-Ale

100% natural rose-kardamom-pear syrup with ginger ale and red fruits

\* We use organic milk but we also serve oat milk

**ZUIVERE KOFFIE** We serve Zuivere Koffie, roasted in a prison and 100% organic and fair trade. This coffee roasting company offers motivated (ex-)prisoners a second chance by learning them a real trade. Coffee with an impact.



DRAFT BEER

Gulpener Pilsner 5.0% 3.0 | 3.4 | 6.5  
fluitje | vaasje | pint  
Changing tap, Seasonal beer, Gulpener  
Changing tap, Walhalla  
Mafketel, Hoppy Blond 6.5% 5.8  
Changing tap, Two Chefs Brewing

MIKKELLER

A new beer every 2 months

CIDER

Classic Cider, Apple Bandit 4.5% 4.6  
Cidre Biologique, Galipette 4.0% 6.4

BEER IN BOTTLE OR CAN

WIT

Amsterdams Wit, Homeland 5.0% 6.3

IMPERIAL MILD ALE

Multiball Oedipus 7.0% 5.5

PALE ALE

Australian Pale Ale Brothers In Law 5.8% 5.6

MILKSHAKE IPA

Flamango, Rauw Brouwers 5.4% 6.9

SESSION IPA

Little Smuling, Poesiat & Kater 3.1% 6.0

DOUBLE IPA

Boks, Breugem 8.1% 6.6

BLOND

Gerardus Blond, Gulpener 6.5% 4.2

La Chouffe, D'Achouffe 8.0% 5.5

Duvel, Duvel Moortgat 8.5% 5.3

IMPERIAL MILK STOUT

Stout of the Box, Rauw Brouwers 10.5% 6.9

DARK

Westmalle Dubbel, 7.0% 4.8

Abdij van Westmalle

SWEET 'N SOUR

Lorre, Homeland 5.0% 6.6

TRIPLE

Kaintz, Poesiat & Kater 8.0% 6.9

Westmalle Tripel, 9.5% 5.7

Abdij van Westmalle 8.5% 5.2

Sterk Rogge (Bio), Gulpener

WEIZEN

Hefe Weissbier, Erdinger 5.3% 5.0

LIMONCELLO CERVEZA

Conjo, De Eeuwige Jeugd 5.7% 6.2

LOW ALCOHOL

Zwarte Ruiter Weizen, Gulpener 0.3% 4.5

Zwarte Ruiter 0.0, Gulpener pils 0.0% 4.0

Zwarte Ruiter IPA, Gulpener IPA <0.3% 4.2

Erdinger Malt, Erdinger <0.5% 4.0

Funky Falcon Non Alcoholic, <0.2% 5.5

Two Chefs Brewing, Pale Ale



WINE

WHITE

Verdejo/Viura Tramoya, SP

Refreshing blend with taste notes of orange, peach and pineapple

PicPoul de pinet, FR

Young and light, with aroma's of citrus fruit, green apple, pear and peach

RED

Merlot Rafale, FR

Full-bodied, with aroma's of red fruit and licorice

Primitivo Montenero, IT

Supple and round, with intense aroma's and taste notes of blackberry and plum

ROSE

Rose du Sud, FR

with aroma's and taste notes of fresh strawberry, cherry and raspberry

SPARKLING

Prosecco Ruggeri, IT, 0,75L

Bottega Gold Piccolo, IT, 0,2L

Glass Bottle

4.2 21

5.0 25

4.2 21

5.0 25

4.7 23.5

27

9.5

COCKTAILS

Gin Tonic I Strawberry Tom I 8.5

Moscow Mule

Dark & Stormy 9.5

White Russian I Aperol Spritz 10.5

SPIRITS

VODKA Ketel One 5.0

WHISKEY Jameson I Dalhwinnie 5.0 | 5.8

RUM Havana club I El Dorado 5.0 | 5.8

GIN Bombay 5.0

COGNAC VSOP 5.8

Jenever Jonge Ketel 4.2

KORENWIJN Bols 4.0

VARIOUS LIQUORS 5.0

Are you going to the movies?

Please indicate this to our staff so we can take it into account. In addition, it is not always possible to serve during the start and finish of our films, but you can always order at the bar.



## LUNCH

12 PM – 4 PM

100 %  
VEGA

CARDS  
ONLY

**Soup of the day** served with bread ✓

from 6.5

### **Pickled eggplat salad with burrata**

11.0

Pickled eggplat, burrata, roasted cherry tomatoes, fried capers and pine nuts

### **Bahn mi**

8.5

Baguette with sticky tempeh, maggi mayo, homemade atjar, coriander, mint, chili and spring onion ✓

### **Bao bun with miso eggplant**

8.5

Steamed bun with miso eggplant, sweet and sour red onion and cucumber, sriracha mayo, sesame seeds and fried onions ✓

### **Toast with buffalo mozzarella**

9.0

With buffalo mozzarella, tarragon pesto, basil oil, sundried tomato

### **Croquettes with brown or white bread**

Cas & Kas croquettes with mustard ✓

9.0

Oyster mushroom 'bitterballen' with honey mustard mayo

9.0

Funkgilde kimchi croquettes with chili mayo

9.0

Funkgilde salto croquettes with sriracha mayo

9.0

✓ = 100% plant-based

**VEGETARIAN** Our menu is completely vegetarian; we also serve plant-based options, these are indicated with ✓. In addition, the ingredients are organic and fair trade wherever possible.

**OPTION** Gluten-free bread

+1.0

**ALLERGY** Do you have an allergy? Please report this to the staff. They will be happy to inform you about our possibilities.



# SNACKS

**SNACKS** 12 PM – 9 PM

100 %  
VEGA

CARDS  
ONLY

Vietnamese springrolls with chili sauce ✓	7.0
Funkgilde kimchi croquettes with chili mayo	6.5
Funkgilde gochubap(Korean fried rice snack) with sriracha mayo	6.5
Funkgilde salto croquettes(fermented tomato croquettes) with sriracha mayo	6.5
Cas & Kas bitterballen with mustard ✓	7.5
Cheese sticks	7.5
French fries with mayo or ketchup (✓)	4.5
Bread basket with aioli & tapenade ✓	5.5
Aged cheese with mustard	5.0
Olives ✓	4.5
Coated peanuts, wasabi-nuts or smokehouse mix	2.5   3.5

✓ = 100% plant-based

## For the dog

Water	free
Dr. Clauder's chew bone with duck	1.0

**FUNKGILDE** Funk Gilde develops 'funky' traditional snacks. If you have ever stuck your nose into a fermentation process, you know what they mean by 'funk'. 'Gilde' stands for the quest to connect specialists and artisans engaged in fermentation.

**VEGETARIAN** Our menu is completely vegetarian; we also serve plant-based options, these are indicated with ✓. In addition, the ingredients are organic and fair trade wherever possible.

**ALLERGY** Do you have an allergy? Please report this to the staff. They will be happy to inform you about our possibilities.



# DINNER

**DINNER** 5.30 PM – 9 PM

**100 %  
VEGA**

**CARD  
ONLY**

**Soup of the day** served with bread ✓ from 6.5

**Pickled eggplant salad with burrata** Pickled eggplant, burrata, roasted cherry tomatoes, fried capers and pine nuts 11.0

**Fried gnocchi** with tomato sauce, olives, capers, buffalo mozzarella and parmesan 16.5

**Yaki udon** Fried noodles with paksoi, broccoli, shiitake and fried tofu ✓ 16.5

**Vegan chicken burger** with remoulade sauce, pickled cucumber, red onion, tomato and salad; served with fries and a side salad ✓ 17.0

**Couscous salad** with halloumi, pickled mango, roasted nuts, sundried tomatoes and a mint harissa dressing 15.5

## DESSERT

Brownie ✓ 3.0

Various cakes 5.2

✓ = 100% plant-based

**VEGETARIAN** Our menu is completely vegetarian; we also serve plant-based options, these are indicated with ✓. In addition, the ingredients are organic and fair trade wherever possible.

**ALLERGY** Do you have an allergy? Please report this to the staff. They will be happy to inform you about our possibilities.





## LUNCH\* 12 PM – 4 PM

**'We had that yesterday'** Grilled mature cheese or vegan cheese (✓)

5.0

## DINNER\* 5.30 PM – 9 PM

### Portions for children

**'I want meat!'** Croquette with fries, salad, mayonnaise (✓)

7.0

\* Until 13 years

✓ = 100% plant-based

**VEGETARIAN** Our menu is completely vegetarian; we also serve plant-based options, these are indicated with ✓. In addition, the ingredients are organic and fair trade wherever possible.

**ALLERGY** Do you have an allergy? Please report this to the staff. They will be happy to inform you about our possibilities.