



APPETIZERS

Garlic bread 4 pieces	4.50
Garlic bread 6 pieces	6.25
Homemade chicken wings 4 pieces	7.50
Homemade chicken wings 6 pieces	10.50
Toast with smoked salmon 4 pieces	10.50
Toast with smoked salmon 6 pieces	14.75
Cheese croquette 'Bruges' 1 piece	5.50
Shrimp croquette 1 piece	8.50
Grilled gamba (prawns) with tartare sauce 2 pieces	7.50

STARTERS

Soup of the day (served at the table, price per person)	5.50
Cheese croquettes 'Bruges' 2 pieces	9.75
Shrimp croquettes 2 pieces	16.00
Combo of cheese and shrimp croquette	13.00
Caesar salad	14.00
Salad with smoked Norwegian salmon	16.00
Grilled gamba (prawns) with tartare sauce 4 pieces	14.50

All of the plates above are only starters
so not possible to order as main course





OUR SPECIALTY

SPARERIBS all you can eat *

Our ribs are served with a jacket potato and our famous herb butter and/or french fries

* Since this is all you can eat, it's not allowed to share

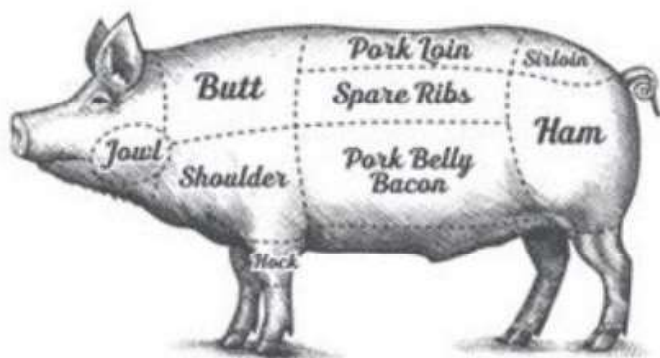
We have 3 choices:

- * Mozart sauce (smokey & honey)
- * Classic sauce (sweet with a little touch of spicy)
- * Seasoned (salsa on the side)

25.50



Mozart
MORE THAN JUST RIBS
PORK



BOSTON SHOULDER

1 Cubed Steak
2 Blade Steak
3 Boneless Blade Boston Roast
4 Blade Boston Roast

BOSTON SHOULDER

1 Fat Back
2 Lard

1 CLEAR PLATE
4 FAT BACK

LOIN

1 Blade Chop
2 Rib Chop
3 Loin Chop
4 Sirloin Chop

1 Cubed Steak
2 Butterflied Chop
3 Top Loin Chop
4 Sirloin Cutlet

1 Country-Style Ribs
2 Back Ribs
3 Smoked Loin Chop
4 Canadian-Style Bacon

1 Boneless Top Loin Roast
2 Boneless Top Loin Roast (Double)
3 Tenderloin

1 Blade Loin
2 Center Loin
3 Sirloin

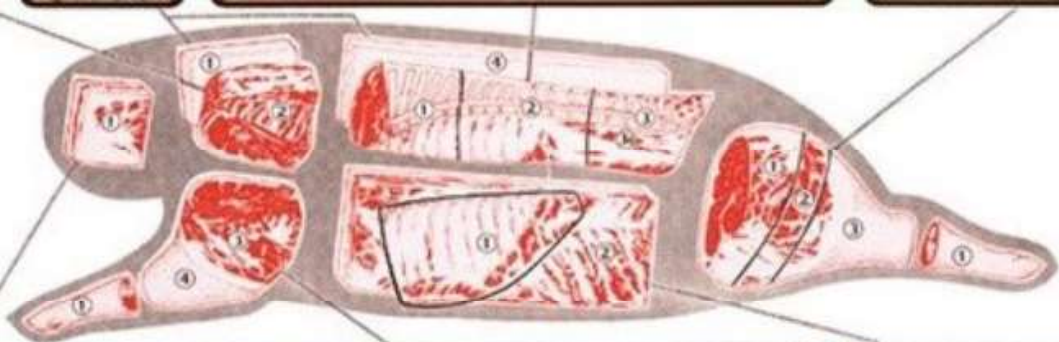
LEG (FRESH OR SMOKED HAM)

1 Boneless Leg (Fresh Ham)
2 Sliced Cooked "Boiled" Ham

1 Boneless Smoked Ham
2 Canned Ham

1 Boneless Smoked Ham Slices
2 Center Smoked Ham Slice

1 Smoked Ham, Rump (Butt) Portion
2 Smoked Ham, Shank Portion



JOWL

1 Smoked Jowl

1 Pig's Feet

PICNIC SHOULDER

1 Fresh Arm Picnic
2 Smoked Arm Picnic
3 Arm Roast
4 Ground Pork

1 Fresh Hock
2 Smoked Hock
3 Neck Bones
4 Arm Steak
5 Link
6 Sausage
7 Roll

SPARERIBS **BACON (SIDE PORK)**

1 Spareribs
2 Slab Bacon

1 Salt Pork
2 Sliced Bacon



MAIN COURSES

Spareribs all you can eat (Mozart - Classic - Nature) 25.50

Our beer suggestion: Mozart blond

Steak Nature * (250 gr.) 24.50

Our beer suggestion: Mozart dark

Entrecote * (350 gr.) 29.50

Our beer suggestion: Chimay bleu

Black Angus Irish ribeye * (400 gr.) 34.50

Our beer suggestion: Chimay bleu

Steak tartare "a la minute" (raw minced meat) 26.00

Our beer suggestion: La Chouffe

Chicken skewer * 23.50

Our beer suggestion: Bolleke De Koninck

* Suppl mushroom cream sauce or pepper sauce 3.50

* Suppl. Bearnaise sauace 3.90

Ghent chicken stew 23.50

Our beer suggestion: Hapkin

Lamb chops papillon 26.50

Our beer suggestion: Mozart blond

Vegetarian quiche 21.00

Our beer suggestion: Cristal pils





MAIN COURSES

Grilled salmon filet with béarnaise	25.25
<i>Our beer suggestion: Bruges whitebeer</i>	
Fish stew gratin	25.25
<i>Our beer suggestion: Bruges whitebeer</i>	
Grilled gambas 7 pc. (prawns)	26.50
<i>Our beer suggestion: Hapkin</i>	
Salad with fried prawns	24.50
<i>Our beer suggestion: Bolleke De Koninck</i>	
Salad with smoked Norwegian salmon	24.50
<i>Our beer suggestion: Bolleke De Koninck</i>	
Caesar salad	22.50
<i>Our beer suggestion: Mozart Blond</i>	

Only for the kids:

Children's portion spareribs (<u>not all you can eat</u>)	12.00
Meat balls in tomato sauce	12.00
Chicken Skewer with apple sauce	12.00
Chicken wings (6pc.) - slightly spicy	12.00

All childrens portions are served with French fries.





BLACK ANGUS
PREMIUM

Irish Ribeye

!! 400 grams !!

Our ribeye has a nice marbling that partly melts
and thus provides the sublime and juicy taste

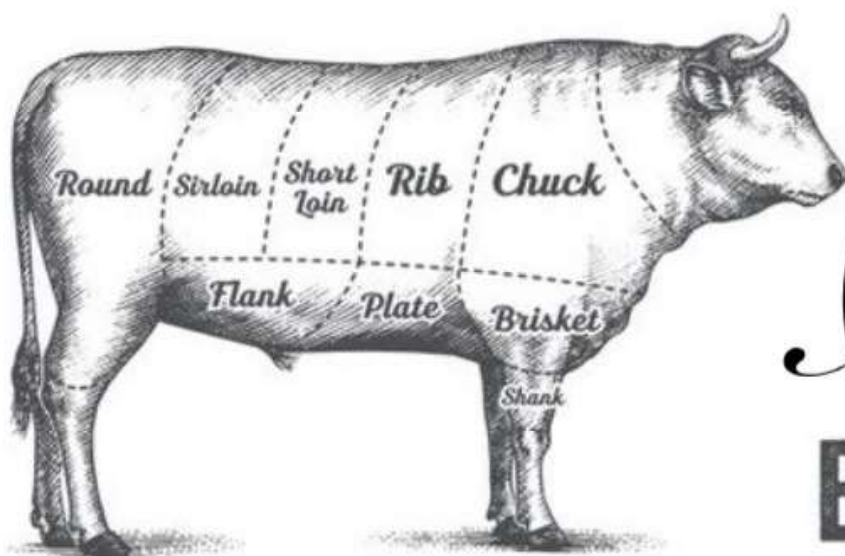
Served with a salad and
our delicious jacket potato or french fries



* Suppl mushroom cream sauce or pepper sauce 3.50

* Suppl. Bearnaise sauace 3.90





CHUCK
Roast, Cook in Liquid

- ② Boneless Chuck Eye Roast
- ③/④ Chuck Short Ribs
- Blade ② Roast or Steak
- Arm ③ Pot-Roast or Steak
- ③ Boneless Shoulder Pot-Roast or Steak
- ④ Cross Rib Pot-Roast
- ① Beef for Stew
- ① Ground Beef

RIB
Roast, Broil, Panbroil, Party

- ② Rib Roast
- ② Rib Steak
- ② Rib Steak, Boneless
- ② Rib Eye (Delmonico) Roast or Steak

SHORT LOIN
Roast, Broil, Panbroil, Party

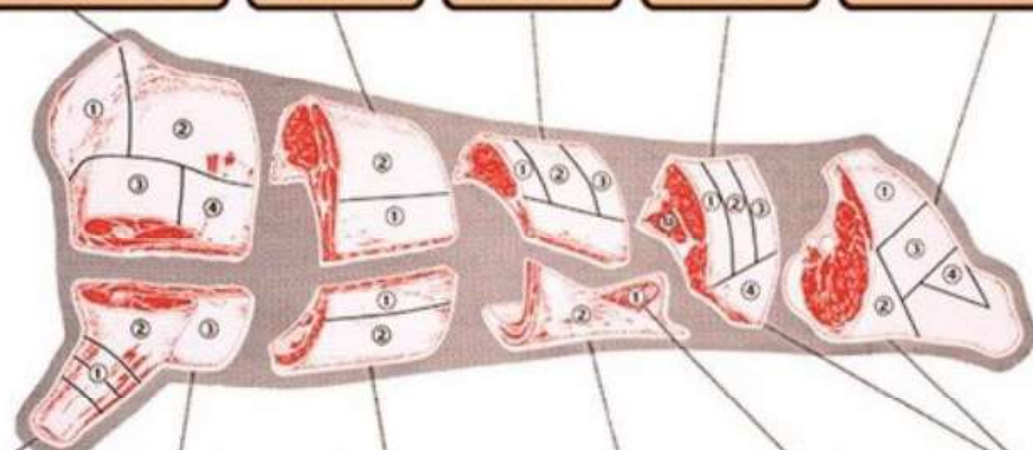
- ① Top Loin Steak
- ② T-Bone Steak
- ③ Porterhouse Steak
- ③/②/③ Boneless Top Loin Steak
- ②/③ Tenderloin (Filet Mignon) Steak or Roast (also from Sirloin ②)

SIRLOIN
Broil, Panbroil, Party

- ① Pin Bone Sirloin Steak
- ② Flat Bone Sirloin Steak
- ① Wedge Bone Sirloin Steak
- ①/②/③ Boneless Sirloin Steak

ROUND
Roast, Cook in Liquid

- ③ Round Steak
- ④ Heel of Round
- ③ Top Round Steak
- ① Boneless Rump Roast (Rolled)
- ③ Bottom Round Roast or Steak
- ③ Corral Steak
- ① Eye of Round
- ③ Ground Beef



FORE SHANK
Broast, Cook in Liquid

- ① Shank Cross Cuts
- ② Beef for Stew (also from other cuts)

BRISKET
Roast, Cook in Liquid

- ③ Fresh Brisket
- ③ Corned Brisket

SHORT PLATE
Broast, Cook in Liquid

- ① Short Ribs
- ①/② Skirt Steak Rolls
- ①/② Beef for Stew (also from other cuts)
- ③ Ground Beef

FLANK
Broast, Cook in Liquid

- ③ Ground Beef
- ③ Flank Steak
- ③ Beef Patties
- ① Flank Steak Rolls

TIP
Roast

- ④/② Tip Steak
- ④/② Tip Roast
- ④/② Tip Kabobs



SUGGESTION

Belgian Classic

VOL-AU-VENT

Our vol-au-vent is generously filled with tender pieces of chicken, meatballs, and mushrooms.

In a creamy, lightly seasoned sauce.

Served in a light puff pastry shell,

with fries, a side salad,

and hollandaise sauce served on the side.

26.00

