

Burgers

100% natural

Black Angus cow

Meat can be replaced by an organic
veggie burger made of organic vegetables

All our burgers are served with
fresh French fries and salad

	Simple	Double	Triple
Manneken Burger beef, salad, tomato, fried onions, cheddar, pickle, « big-mac » sauce	13,75€	15,95€	18,00€
US Burger beef, bacon, tomato, fried onions, cheddar, fried egg, barbecue sauce	13,75€	15,95€	18,00€
Chicken Burger homemade breaded chicken, salad, tomato, fried onions, bearnaise sauce	13,75€	15,95€	18,00€
SchievelavaBurger beef, salad, tomato, cheddar, Godelieve sauce	13,75€	15,95€	18,00€
Veggie Burger homemade burger made of lentils and red beans, red onions, avocado, cheddar, carrot, rocket, fresh goat cheese and chives sauce	13,75€	15,95€	18,00€

Appetizers

- 5,00€ — **Wild boar sausage**
- 5,00€ — **Walnut sausage**
- 5,00€ — **Maredsous cheese with its “Liège syrup”**

Draught beers

- 2,80€ — **Bel Pils** . 5° . 25cl
- 5,20€ — **Bel Pils** . 5° . 50cl
- 3,20€ — **Vedett Blanche** . 4,7° . 25cl
- 6,00€ — **Vedett Blanche** . 4,7° . 50cl
- 3,50€ — **Chouffe** . 5° . 25cl

Don't forget to look at our beer suggestions!

Abbey beers

- 4,50€ — **Maredsous blonde** . 6°
- 4,50€ — **Maredsous brune** . 8°
- 4,50€ — **Maredsous triple** . 10°
- 4,80€ — **Chimay Bleue** . 9°
- 5,00€ — **Westmalle Triple** . 9,5°

Bottled beers

- 4,20€ — **Vedett blonde** . 5,2°
- 4,20€ — **Vedett IPA** . 5,5°
- 4,50€ — **Duvel** . 8,5°
- 4,50€ — **Duvel Triple Hop** . 9,5°
- 4,50€ — **Chouffe Houblon** . 9°
- 4,50€ — **Mc Chouffe** . 8°
- 4,50€ — **De Koninck Triple d'Anvers** . 8°
- 4,50€ — **Tank 7** . 8,5°
- 3,95€ — **Liefmans Fruitesse** . 3,8°
- 2,80€ — **Carlsberg** . 0%

Cocktails



The Classics

- 8,00€ — **Moscow Mule**
- 7,50€ — **Caipirinha**
- 7,50€ — **Mojito**
- 7,50€ — **Strawberry Mojito**
- 8,00€ — **Bubble Mojito** . cava
- 7,50€ — **Strawberry Daiquiri**
- 7,50€ — **Mango Daiquiri**

The Klassieks

- 7,00€ — **Chinese stuut** . gin, tonic ginger ale, ginger syrup, lime
- 9,00€ — **Dikkenek** . tequila, gin, vodka, blue curaçao, tonic.
- 8,00€ — **Mexico 86** . tequila, lime, tonic matcha
- 6,50€ — **Le Bob** . mango juice, strawberry juice, limes, ginger syrup - N.A.

Don't forget to look at our cocktail suggestions!

Aperitives

- 6,00€ — **Coupe de Cava**
- 7,50€ — **Apérol Spritz**
- 5,00€ — **Kir**
- 7,00€ — **Kir Royal**
- 7,50€ — **Violette**
- 6,00€ — **Piscine** . rosé and grapefruit cream
- 5,00€ — **Pineau des charentes**
- 5,00€ — **Martini** . red or white
- 5,00€ — **Porto rouge**
- 5,00€ — **Picon**
- 5,00€ — **Campari**
- 5,00€ — **Pastis**
- 5,00€ — **Pisang**

Alcohols

- 6,00€ — **Tequila**
- 6,00€ — **J&B**
- 6,00€ — **Johnnie walker**
- 7,00€ — **Jack Daniels**
- 8,00€ — **Chivas**
- 6,00€ — **Bombay**
- 7,00€ — **Bombay Sapphire**
- 7,50€ — **Bulldog**
- 8,00€ — **Hendricks**
- 6,00€ — **Bacardi blanc**
- 7,00€ — **Bacardi brun Reserva**
- 6,00€ — **Eristoff**

Aperitives/Alcohols:

Side order +2€

Water Softs Fruit juices

- 4,20€ — **Vittel** . 50cl
- 4,20€ — **San Pellegrino** . 50cl
- 3,00€ — **Fruit juice** . orange - apple - tomato (Minute Maid)
- 3,50€ — **Jus de fruits** . mango - strawberry (Caraïbos)
- 2,80€ — **Coca-Cola** . light - zero
- 2,80€ — **Sprite**
- 2,80€ — **Fuze Tea**
- 3,00€ — **Orangina**
- 2,80€ — **Schweppes** . tonic - agrumes
- 3,50€ — **Schweppes Premium Mixers** . Matcha - Ginger Beer -
Ginger Ale - Pink Pepper
- 0,50€ — **Sirop** . grenadine / menthe

Wine menu

BUBBLES

Cava

6,00€ — glass

27,00€ — bottle

Champagne « Autréau », Premier Cru

25,00€ — half a liter

45,00€ — bottle

WHITE WINES

12,00€ — **Pot Lyonnais, Côtes catalanes**

Peché de vignes, Pays d'oc

Sauvignon, Chardonnay

4,50€ — glass

20,00€ — 75cl

Fleur du Sud . Chardonnay

5,00€ — glass

24,00€ — 75cl

Domaine Collovray & Terrier Macon Village

28,00€ — 75cl . Chardonnay

ROSÉ WINES

12,00€ — **Pot Lyonnais, Côtes catalanes**

Peché de vignes, Pays d'oc . Merlot, Syrah

4,25€ — glass

20,00€ — 75cl

Gris-Gris « Les reflets » . AOP Languedoc

5,00€ — glass

24,00€ — 75cl

Wine menu

COLD REDS

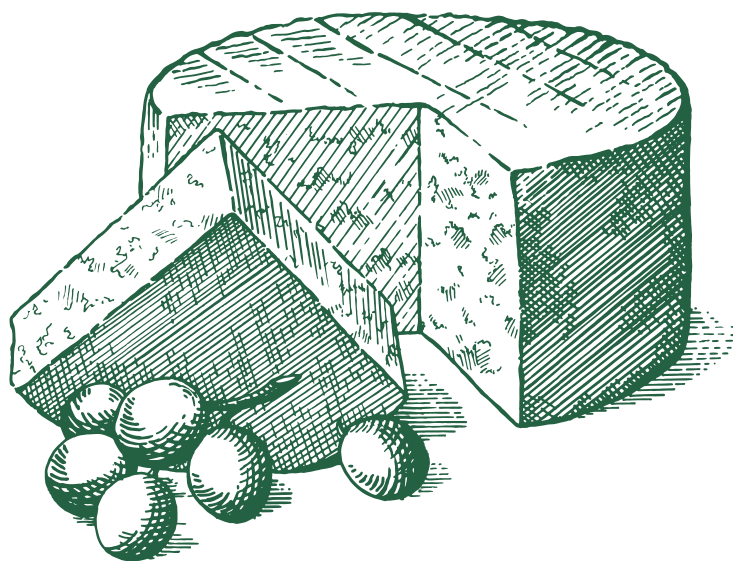
- 12,00€ — **Pot Lyonnais, Côtes catalanes**
Pinot Noir « Maison Cattin & fils », Alsace
5,00€ — glass
24,00€ — 75cl
- Saint Nicolas de Bourgueil, Loire**
29,00€ — 75cl

RED WINES

- 12,00€ — **Pot Lyonnais, Côtes catalanes**
Peché de vignes, Pays d'oc . Merlot, Syrah
4,50€ — glass
20,00€ — 75cl
- Vino San Esteban, Chili** . Cabernet Sauvignon
5,00€ — glass
24,00€ — 75cl
- Château des Mattards, Côtes de Blaye**
15,00€ — 37,5cl
25,00€ — 75cl
- Pinot Noir « Maratray Dubreuil »** . Bourgogne
34,00€ — 75cl
- Château le Clos du Notaire « l'Usufruit »,
Côtes de Bourg** . Merlot
25,00€ — 75cl
- « LAN » , Rioja (Espagne)** . Crianza
25,00€ — 75cl

THE KITCHEN

Don't forget to look at our specials to see today's "appetizers»

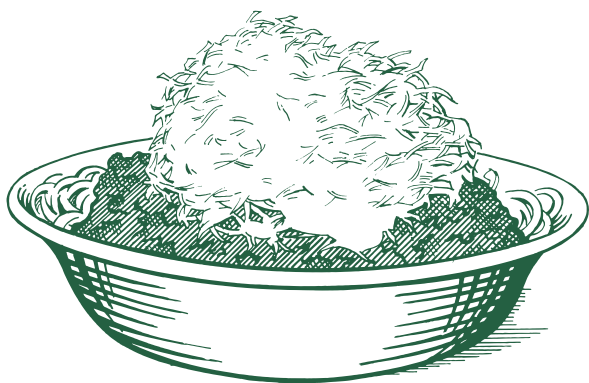


Starters

- 10,00€ — **Homemade cheese croquettes** (2p)
- 10,50€ — **Beef carpaccio, rocket salad, parmesan**
- 11,00€ — **Homemade cheese croquettes with Italian ham** (2p)
- 13,00€ — **Homemade sand shrimp croquettes** (2p)
- 12,95€ — **Plate of soft salmon with toasts**
- 12,00€ — **Scampi with garlic** (5p)

Pasta

- 10,00€ — **Schievelavabolo** . emmental . or parmesan + 0,50€ (G)
- 10,00€ — **Spaghetti ham and cheese** (G)
- 11,50€ — **Spaghetti carbonara** (G)
- 11,00€ — **Macaroni gratin ham and cheese** (G)
- 12,00€ — **Homemade lasagna** . 900gr . min 20 minutes
- 13,50€ — **Homemade vegetarian lasagna**
eggplants, zucchinis, mushrooms, ricotta, tomato sauce
- 15,50€ — **Tagliatelle with scampi garlic and basil** (7p)



Extra:

Bolognese 2€ . Emmental 2€ . Parmesan 2,50€

Dear clients, keep in mind that our meals are cooked in a kitchen where traces of allergenic substances can be present. Moreover, the composition of some products may be subject to change from time to time. The list of allergenic substances is available upon request from our staff.

Thank you for your understanding.

Specialties

- 14,00€ — **Trio of Meat Balls, tomato sauce** (3p)
French fries or rice
- 15,50€ — **Skirt steak with shallots** . French fries
- 14,50€ — **Beef tartar (minced raw steak)** . French fries (300gr)
- 14,50€ — **USA Ribs** . French fries or baked potatoes
- 17,50€ — **Roasted knuckle of ham, traditional mustard sauce**
baked potatoes (20 min.)
- 17,50€ — **Steak (thick cut) ±280gr choice of sauce** . French fries
- 15,50€ — **Homemade vol-au-vent** . French fries or rice
- 14,00€ — **Sliced free-range chicken tarragon sauce**
French fries or rice

ALL OUR DISHES CAN BE
PREPARED TO
“TAKE AWAY” !

Don't forget to consult us for special occasions : group menus,
birthdays,... We are at your disposal !

Choice of sauces :

Butter, Bearnaise Sauce, Archiduc sauce,
Dijon Sauce, Green Pepper, Roquefort

Extra:

French fries 2,50€ . rice 2,50€ . sauce 3,00€
mixed salad 4,50€ . endives salad 4,50€
tomato salad 4,50€

Salads

- 14,00€ — **Fresh goat cheese and caramelized poultry salad**
salad, fresh goat cheese, sesame, caramelized poultry
tomatoes, cucumbers, honey dressing
- 14,50€ — **COBB salad, famous chef of NY**
grilled shredded chicken, bacon, cherry tomatoes, red
onions, cos and romaine lettuce, hard-boiled egg,
avocado, croutons, roquefort, wasabi vinaigrette
- 13,00€ — **Mr Seguin salad**
goat cheese, bacon, apple, raisins, tomatoes, cucumber,
honey, honey vinaigrette
- 15,75€ — **Goat cheese salad & smoked salmon**
goat cheese, smoked salmon, apple, raisins, cherry
tomatoes, cucumber, honey, honey vinaigrette
- 13,00€ — **Caesar salad**
cos lettuce, chicken, parmesan, croutons,
red onions, blue cheese vinaigrette
- 14,85€ — **Italian salad**
parma ham, rocket salad, mozzarella, parmesan,
dried tomatoes, eggplant, balsamic vinaigrette



Any change in the composition of your order will be accommodated where possible but may be charged.

All our dishes are prepared when ordered. This way we always take care of the quality of your order even if we are in a hurry.

Winter meals

18,00€ — **Stoemp and his roasted knuckle**

14,50€ — **Countryman stoemp**

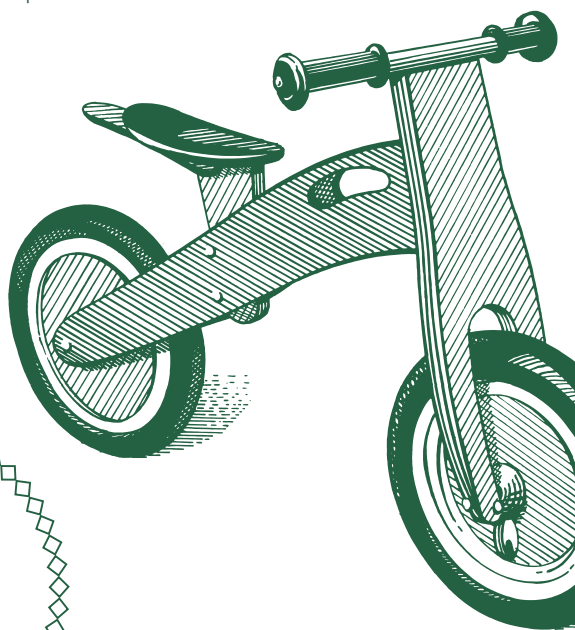
sausage, fried egg, bacon

14,50€ — **Carbonnade with Belgian beer**

French fries or rice

14,00€ — **Home made gratin of endives**

mashed potatoes



**Kids
Menu
9€**

LESS THAN
12 YEARS OLD

Spaghetti bolognese or ham and cheese

chocolate mousse or choice of scoop of ice cream

Homemade chicken nuggets . French fries

chocolate mousse or choice of scoop of ice cream

Duo ballekes tomato sauce . French fries

chocolate mousse or choice of scoop of ice cream

Burger . French fries

chocolate mousse or choice of scoop of ice cream

**Uccle
Woluwe
Forest
Etterbeek
La Hulpe
Auderghem
Wavre
Jette**

