



D R I N K S M E N U

Welcome aboard!

We've put together a fantastic selection of drinks!

From well-known cocktails and craft beers to delicious wines and refreshing non-alcoholic options: we have something to suit everyone's taste.

We can't wait to welcome you!

Enjoy.





PREMIUM FISH & CHIPS

S O F T D R I N K S

Coca cola	3,5
Coca cola zero	3,5
Fanta	3,5
Fanta cassis	3,5
Sprite	3,5
Ice tea	4
Ice tea green	4
Tonic	3,5
Bitter lemon	3,5
Rivella	3,5
Ginger Ale	4
Chocolate Milk	4
Fristi	4

F R U I T J U I C E S

Orange juice	5
Apple juice (Schulp)	4

W A T E R

Sourcy blue	500 ml	3,5
	750 ml	8
Sourcy red	500 ml	3.5
	750 ml	8





C O F F E E A N D C O C K T A I L S

Coffee	3,5
Espresso	3,5
Double Espresso	4
Cappuccino	4
Café au lait	4
Latte Macchiato	4,5
Tea	3,5
Ginger Tea	4,5
Mint Tea	4,5
Hot Chocolate with Whipped Cream	5

Affogato | coffee with a scoop of ice cream 6

Whipped cream 1

Beeksma apple pie 5

Whipped cream 1

S P E C I A L C O F F E E S

Irish Coffee with <i>Jameson</i>	13
Italian Coffee with <i>Disaronno</i>	13
Spanish Coffee with <i>Tia Maria</i> of <i>Licor 43</i>	13
French Coffee with <i>Grand Marnier</i>	13
Dutch Coffee with <i>Bols Jenever</i>	13
Kiss of Fire with <i>Cointreau</i> & <i>Tia Maria</i>	13

C O C K T A I L S

Gordon's Gin Tonic	13
<i>Gordon's Pink Gin Tonic</i>	13
Aperol Spritz	13
Mocktail 0.0%	9

D E S S E R T W I N E S

Coteaux du Layon, Chenin Blanc
Maison Foucher le Brun, Frankrijk





B E E R S

B E E R S O N T A P

Heineken from 3,5
small glass | pint | tankard

Heineken, the most refreshing pilsener. Thanks to its light, fruity taste, which is perfectly balanced with the bitterness of the hops.

Heineken 0,0 from 3,8
pint | tankard

Heineken 0.0%: experience the refreshing taste of an alcohol-free beer, with its characteristic fruity notes and slightly bitter aftertaste.

Skuumkoppe from 6
pint | tankard

Dark wheat beer full of character. With hints of caramel and apricot, and a creamy, slightly sweet aftertaste. Named after the white crests of the ocean waves.

Affligem BLOND 6,5
pint

Abbey beer with a spicy, citrus aroma and a hint of vanilla. Affligem Blond has a deep flavour and a lightly refreshing aftertaste.

B O T T L E D B E E R S

Zeezuiper 6,75
Tripel

Affligem 6,75
Weizen/Dubbel/Tripel

Corona 6
Premium Lager

Liefmans 6
Fruity, refreshing

0 . 0 %

Radler 0.0 5

Affligem Blond 0.0 6





PREMIUM FISH & CHIPS

DISTILLED

INTERNATIONAL

Hennessy Cognac	10
Calvados VSOP	8
Jack Daniel's Bourbon Whiskey	8
Jameson Whiskey	6
Vodka Absolut	6
Bacardi Carta Blanca Rum	6
Bottega Alex Grappa	6
Sambuca	6
Tequilla	6

NATIONAL

Korenwijn Bols	5
Young Jenever Bols	5
Very Old Jenever Bols	5
Berry Jenever Coebergh	5
Berenburg	5
Vieux Hoppe	5
Advocaat with whipped cream	6

LIKEUREN

Drambuie	6
Grand marnier	6
Tia Maria	6
Amaretto Disaronno	6
Limoncello Villa Massa	6
Bailey's	6
Dom Bénédictine	6
Frangelico	6
Kahlua	6
Licor 43	6
Campari	6
Cointreau	6

PORT | SHERRY | MARTINI

White Port – Kopke	6
Red Port – Kopke	6
Dry Sherry – Bodegas Williams & Humbert	6
Medium Sherry – Bodegas Williams & Humbert	6
Martini Bianco	6
Martini Rosso	6





S P A R K L I N G



Secco, Scheurebe

7

35

Weingut Braun, Germany, Pfälz

A sparkling, fruity thirst quencher with subtle sweetness, the German version of Prosecco. A crowd-pleaser that everyone will enjoy. This noble thirst quencher is an excellent match with fish and chips

Riesling sekt Brut

9

45

Weingut Braun, Germany, Pfälz

This sparkling Riesling wine from the Pfalz region is wonderfully refreshing and invigorating thanks to its lively acidity, with a soft, full mousse. The iconic character is reflected in the good, lasting aftertaste. Perfect for a festive occasion and cold fish dishes.

Champagne, Brut Reserve

375 ml

45

Jorez-LeBrun, France, Champagne

750 ml

78

A lush champagne with a pleasant mousse, suitable for any moment. Taste the delicious flavours of tropical fruit, peach, and apricot, with complexity and a hint of mint. Best served with oysters.

Champagne, chardonnay, blanc de blancs

145

Ruinart, France, Champagne

Ruinart champagnes are renowned worldwide for their purity, clarity, and perfection. A fairly long and particularly refreshing finale with a lovely mineral accent. We recommend serving this excellent wine with great company to celebrate something. Naturally paired with oysters.

Prosecco, piccolo 0.2l

13

Bottega Gold, Italy

Bottega's Gold Prosecco is a brilliant wine with a bright, straw-yellow color and a fine, persistent sparkle. Its aromatic bouquet is distinctive and refined, featuring fruity notes of green apple, pear, and citrus, complemented by floral hints of white flowers, acacia, wisteria, and lily of the valley, with a touch of sage and spices on the finish. The taste is soft, harmonious, and elegant, with a light body and a well-balanced acidity.





W H I T E



Chardonnay

6

30

Bruno Andreu, France, Pays d'Oc

This affectionately crafted Chardonnay from France offers a refined taste with aromas of ripe tropical fruit such as pineapple and mango. This elegant and full wine is characterised by its excellent balance and rich flavour, which makes it a superb choice with scallops.

Chardonnay, Oaked

8

42

Bruno Andreu, France, Pays d'Oc

This wine, aged in wood for four months, originates from 40-year-old vines. A silky-soft wine with exotic fruit notes of ripe pineapple and subtle vanilla accents. It is also referred to as a Burgundy-style Chardonnay. With so many soft flavours, this wine is a perfect match for cod or plaice.

Muscadet Sèvre & Maine sur lie

7

35

Maison Foucher-LeBrun, France, Loire

This wine, known as the 'Chablis of the West' has a mineral, saline note, inspired by the maritime climate. A versatile and refined choice for white wine lovers. And one of the best accompaniments to a wide range of fish. Best accompanied by a fish trio platter or herring on toast. True connoisseurs know this wine as 'mussel wine'—the perfect match

Sauvignon Blanc, Saint-Bris

45

Bruno Verret, France, Bourgogne

Unique to Burgundy: a rich Sauvignon Blanc with a subtle Burgundian character and malolactic fermentation. Refreshing thanks to the Sauvignon Blanc, which makes this wine more accessible than the average Chardonnay with higher acids common to Burgundy. Saint-Bris will suit every palate when paired with fried dishes; this versatile wine can accompany different flavours. Best served with scallops.

Pouilly-Fumé Cuvée du Bois Joli

60

Masion Foucher-LeBrun, France, Loire

A refined Pouilly-Fumé in an elegant style, slightly lighter than Sancerre. Lively notes of lime, passion fruit, and elderflower, with a balanced minerality and a long finish. Highly gastronomic wine that pairs well with a wide range of cold fish.





W H I T E



Sancerre, Le mont

12

60

Maison Foucher-LeBrun, France, Loire

A clean wine with a rich, rounded flavour and nuances of apple, currant and refreshing notes of lime. A beautiful bouquet and a delicious aftertaste complete this wine. This wine is pure opulence. We recommend pairing it with smoked salmon or whole sea bass.

Sancerre, Le Chêne Marchand

75

Maison Foucher-LeBrun, France, Loire

Sancerre Blanc, originating from the prestigious Le Chêne Marchand vineyard, is a pure indulgence for the senses. This concentrated wine is exceptionally balanced and refined, with a seductive palette of ripe apple, pear, and orange peel. The flavour is clean and round, enriched with nuances of currant and refreshing notes of lime. The recommendation as an accompaniment to a wide range of appetisers is not an exaggeration, as this wine brings out the best in every bite.

Chablis

11

55

Bruno Verret, France, Bourgogne

This lively Chablis enchants with its pronounced minerality. You first taste refreshing citrus notes, followed by ripe almond undertones. Take your time to taste it and this wine will reveal more rounded, warmer notes. The long finish will delight with flavours of white fruit. A wine experience that unfolds and continues to surprise. The perfect pairing for oysters, salmon salad, sole and scallops. This refined white wine accentuates the delicate flavours of these fruits of the sea and emphasises their refreshing, mineral characteristics.

Chablis, Premier Cru Beauroy, L'ame du domaine

85

Bruno Verret, France, Bourgogne

This pièce de résistance by Bruno Verret originates from a vineyard that boasts a 200-year-old winemaking tradition. The crème de la crème of white wines, Bruno Verret is bursting with flavour and is a story that deserves to be told. De Premier Cru vineyard "Beauroy" is the most treasured plot in Chablis. The terroir creates an extremely high level of minerals due to the presence of chalk and pebbles. This makes it the perfect choice for baked sole.

Mercrey 1er Cru, Premier cru Clos du paradis

90

Domaine Voarick, France, Bourgogne

Experience the splendour of the Côte Chalonnaise with our exclusive Mercrey Clos du Paradis. This exceptional wine, originating from the royal vineyard that dates back to the time of Napoleon, offers a unique taste experience. The best grapes are selected here, grown on the traditional Terre Blanche terroir, which creates a wine of unrivalled finesse and complexity. Discover the rich history and the outstanding craftsmanship of Voarick in every mouthful. Allow the kitchen to delight you by ordering the buttered fish dish.





W H I T E



Mâcon-Vinzelles

10

48

JC Perraud, France, Burgundy, Mâconnais

A fresh, elegant white Burgundy from the southern Mâconnais. This refined Chardonnay from the 'Les Morandes' vineyard offers a beautiful balance between creaminess and vibrant acidity, with aromas of apricot and peach. Perfect with delicate fish dishes such as sea bass or cod.

Saint-Véran

55

JC Perraud, France, Burgundy, Mâconnais

Elegant and powerful, with ripe aromas of exotic fruits such as juicy pear and melon, a hint of peach, a fine texture, and fresh minerality. This organically produced wine ages for 12 months on fine lees, adding depth and length. Delicious with grilled fish, shellfish, and seafood.

Pouilly-Fuissé

73

JC Perraud, France, Burgundy, Mâconnais

An elegant and powerful white Burgundy from organically certified vineyards in Fuissé. The combination of citrus zest, grapefruit, and a hint of almond adds refinement, while the lively acidity and maturation in large oak casks give the wine structure and length. Ideal with delicate fish dishes such as pan-seared salmon or sashimi. The fresh acidity and subtle touch of oak enhance the delicate flavors of the fish and elevate the dish to a higher level.

Pouilly-Loché 'Aux Barres'

58

JC Perraud, France, Burgundy, Mâconnais

Refined, mineral-driven Chardonnay with citrus, stone fruit, and a hint of hazelnut. The subtle touch of oak and fresh structure make this an elegant, gastronomic wine. Perfect with: Dover sole or sole meunière – dishes with finesse and creaminess that pair beautifully with the wine's round and mineral style.

Pouilly-Fuissé 1er Cru 'Les Chevrières'

JC

98

Perraud, France, Burgundy, Mâconnais

A powerful and refined Premier Cru Chardonnay with notes of white blossom, nectarine, and a long, mineral finish. Organically certified and with impressive ageing potential.

Perfect with: pan-fried sole – dishes that highlight both the creaminess and freshness of this exceptional wine.





W H I T E



Alvarinho, Trajadura

5

25

Monção, Portugal, Vinho Verde

This Vinho Verde is an intriguing white wine with a refreshing twist. Lightly sparkling and crystal clear, it reveals a delicate minerality and sparkling citrus tones that bring the tastebuds to life. A wine that invites you to indulge in its full glory, a true refreshment for the senses. Inviting as an aperitif and fantastic with cold dishes.

Verdejo

6

30

Bodega Emina, Spain, Rueda

The tastebuds are pampered with a mix of tropical fruit. The mouth feel is a perfect balance between the lively acidity and a pleasant bitterness, characterised by the Verdejo grape. This delicious wine continues to delight with its refreshing character and full flavour. Enjoy every sip! A grilled tuna salad or sea bass is truly deserving of this wine.

Sauvignon Blanc

6

30

Bodega Emina, Spain, Rueda

Tropical aromas of pineapple and mango blend with yoghurt on the nose. Enriched with boxwood, spicy and refreshing citrus accents, and a hint of red pepper for an exciting backdrop. Dutch shrimp cocktail, sashimi, or prawn pil pil enrich the flavour of this wine.

Pinot Grigio

6

30

Castelforte, Italy, Venetië

The Casalforte Pinot Grigio is an elegant wine with a fine balance between freshness and roundness. Wine with striking citrus notes of grapefruit and pleasant herby notes of sage. Striking citrus aromas and pleasant herbal notes of sage. A fine example of how a Pinot Grigio should taste. Best served with plaice fillet or fish soup.

Riesling

7

35

Weingut Braun, Germany, Pfälz

This Riesling is a lively expression of spicy lime and green apples, whereby the seductive nose in the glass only gives a glimpse of its true flavour profile. An honest and upright wine that will delight and please Riesling lovers with its unexpected depth. This Riesling dares you to pair it with herring, smoked eel, or shrimp croquettes.

Verdejo 0.0%

6

30

Matarromera, Spain, Valbuena de Duero

This alcohol-free Verdejo from the renowned Matarromera winery offers an exceptionally refreshing and flavourful experience. The wine delights the tastebuds with a lively mix of tropical fruit and citrus, underpinned by the characteristic fresh acidity of the Verdejo grape. An ideal choice for anyone looking for a superior quality alcohol-free wine.





R O S É



Cabernet Franc

6

30

Maison Foucher-LeBrun, France, Loire

Rosé d'Anjou, France

An elegant and refreshing rosé from the Loire Valley. This Rosé d'Anjou has a bright salmon-pink color and offers a delicate balance of fruity and floral aromas, with notes of ripe strawberries, raspberries, and a hint of rose petals. The taste is soft and slightly sweet, with a fresh finish that pairs perfectly with sunny days or light dishes. Ideal with salads, grilled fish, or as an aperitif.

Verdejo, Tempranillo

9

45

Prestigio Bodega Emina, Spain, Cigales

Emina Rosé Prestigio is an exclusive pale rosé wine, inspired by Provençal styles. Made from old vines over 70 years of age, it blends red grapes (Tempranillo, Garnacha Tintorera, Garnacha Gris) with white varieties (Verdejo, Albillo). The result is a refined, pale pink wine with aromas of wild berries, thyme, lavender, and subtle mineral notes. Thanks to cold maceration, the wine is light and appealing with measured volume, enhanced by two months of ageing on fine lees. Let yourself be inspired in the kitchen—this versatile wine pairs beautifully with a variety of appetizers.

Grenache Noir, Cinsault

750 ml

55

Puech-Haut Pays d'Oc Argali

1500 ml

125

France, Provence

Argali Rosé is a true award-winner and one of the most popular premium rosés from the Languedoc. It's perfect as a terrace wine, but also pairs beautifully with light summer dishes or grilled fish. Unlike most Provençal wines, the grape skins are not macerated with the juice in this case. This technique results in a pale salmon hue and, in the case of Puech-Haut, exceptional finesse.

Cinsault, Grenache, Syrah-Shiraz

750 ml

100

Ott Clos Mireille Coeur de Grain

1500 ml

225

France, Provence

Clos Mireille is the rarest cuvée from Domaines Ott and the rosé where it all began—both for the estate itself and the rise of Provence rosé. It is often referred to as the "mother of rosé." This elegant wine invites indulgence and deserves to be paired with refined cuisine.

Grenache, Cinsault, Rolle, Tibouren

750 ml

60

Whispering Angel Château d'Esclans

1500 ml

130

Frankrijk, Provence

Whispering Angel Rosé is not only rich in flavor, but also in name and history. The 'whispering angels' appear on the label, and according to owner Sacha Lichine, you might even hear them as you sip this rosé. Known for its outstanding minerality, this wine is elegant, generous, and refined, with a fresh touch and subtle spiciness. Its intense flavor reveals aromas of apricot, red berries, and strawberries. The world-famous rosé famously mentioned in a song by Adele.





RED



Les Prunelles Merlot

6

30

Bruno Andreu, France, Pays d'Oc

Soft, round, and full of dark fruit, with a hint of bay leaf and cocoa. Elegant and smooth on the palate, with a fresh undertone that pairs surprisingly well with grilled tuna or rich fish dishes.

Sangiovese, Chianti D.O.C.G.

7

35

Terre del Bruno, Italy, Tuscany

Terre del Bruno Chianti is a refined expression of Tuscan winemaking tradition. This wine enchants with its ruby-red color and inviting bouquet of ripe cherries, violets, and a hint of spice. On the palate, it reveals a harmonious balance of juicy red fruit, smooth tannins, and lively acidity. Perfect with vegetarian pasta or cod.

Tempranillo

8

42

Bodega Emina, Spain, Ribera del Duero

The Tempranillo grape gives this wine its deep ruby-red color and intense flavor. Aromas of ripe cherries, blackberries, and plums are complemented by hints of vanilla and spices. Its full, velvety texture delivers flavors of ripe red fruit, cocoa, and a touch of oak, adding extra complexity. Delicious with steak or pan-seared salmon.

Sancerre Rouge, Pinot Noir

11

55

Foucher-LeBrun, France, Loire

This Sancerre Rouge from Foucher-LeBrun is a particularly pleasant, fruit-forward wine with refined flavors of blackcurrant and cassis, complemented by subtle spiciness. A light touch of oak adds extra depth and structure. This versatile red Sancerre pairs beautifully with rich dishes such as tuna, carpaccio, or whole sea bass.

Les Forêts, Pinot Noir

60

JC Perraud, France, Burgundy, Mâconnais

A classic Burgundian Pinot Noir with refined aromas of cherry, blackcurrant, and floral notes. Delicate, juicy, and elegant in style, with soft tannins, subtle hints of oak, and a fresh, spicy finish. Sourced from organically farmed clay soils with 25-year-old vines. Perfectly balanced and an excellent choice to accompany a charcuterie or mixed meat platter.





RED



Nebbiolo, Langhe

40

Maronne, Italy, Langhe, Piedmont

Refined and approachable Nebbiolo from the limestone-rich slopes around La Morra and Verduno. In the glass: rose, red cherry, and wild herbs. Elegant and dry, with fresh acidity, fine tannins, and a long, spicy finish featuring notes of cedar and clove.

After a brief period of oak ageing, the fruit remains beautifully balanced with Nebbiolo's signature structure.

Recommended with entrecôte, ribeye, steak, or flavorful, rich fish dishes.

Nappolaio Sangiovese

45

Terre del Bruno, Italy, Tuscany

This deep, characterful Sangiovese from the heart of Tuscany strikes the perfect balance between power and finesse. With aromas of ripe red berries, cedarwood, liquorice, and a hint of anise, it offers a layered palate with refined tannins and a long, harmonious finish. Ageing in large oak barrels gives the wine structure without overpowering the fruit.

Perfect with: grilled tuna steak or meat dishes. The wine's firm structure and spicy notes pair seamlessly with the rich, meaty texture of these fish dishes.

Amarone della Valpolicella Classico

90

Brunelli, Italy, Amarone

Powerful and elegant red wine from San Pietro in Cariano (Valpolicella Classico), made from Corvina, Corvinone, and Rondinella grapes using the traditional appassimento method: the grapes are dried for 100–120 days to achieve maximum concentration. The bouquet is rich with ripe cherries, dried plums, chocolate, and spices. Velvety on the palate, with full structure and a long finish featuring notes of vanilla and tobacco. Aged for 24 months in oak and 12 months in bottle, this wine offers exceptional depth and complexity. Perfect with entrecôte or ribeye.

Tempranillo 0.0%

6

30

Matarromera, Spain, Valbuena de Duero

Matarromera Tempranillo 0.0 offers a rich, ruby-red color and a seductive bouquet of ripe berries and vanilla. This alcohol-free wine is velvety smooth, with notes of juicy red fruit and subtle spices.





B I T E S M E N U

FRIED FISH

LEKKERBEK 16

Fillet dipped in a light batter and deep-fried until golden and crispy.

KIBBELING 16

Chunks of cod dipped in a light batter and fried to a crispy golden brown.

FRIED CALAMARI RINGS 16

Thinly sliced, lightly floured, and fried until crisp.

CRISPY SHRIMPS 16

Deep-fried shrimp in a crunchy coating.

SNACKS

BITTERBALLEN (MIN. 4 PCS) 1,50

Crispy, golden Dutch meat croquettes filled with creamy ragout, served with mustard.

CHEESE STICKS (MIN. 4 PCS) 1,50

Golden, crispy fried cheese sticks with a rich, melted cheese filling. A delicious savoury snack, perfect with drinks.

BREAD WITH DIPS 4 P.P

