

APERITIF

aperitif maison (old recipe for picon vin blanc)	7
cava 'masia dibon' brut	glass/ bottle 4.8/ 24
elderflower syrup with cava/ spa fair trade/ organic	5.5/ 3
byrrh (kind of portwine with herbs & quinine)	4.5
martini white / red	4.3
porto red	4.3
kirr/ kirr royal (with cava)	4.5/ 5.5
picon bière (beer)/ vin blanc (white wine)	4.5/ 6.9
pineau des charentes	4.3
sherry (dry)	4.3
pastis	4.3
roomer (local artisan elderflower liqueur)	5.3
campari/ passoa/ pisang (banana)	4.5
gibson's gin	5.5
tanqueray gin	6.7
sangria with fresh fruit (seasonal)	7
+ soda's	2.5
+ fever tree tonic	3.8
+ fresh orange juice	3.9

GIN SPECIAL

gin mare + fever tree	13
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WATER

still water (home water)	glass/ 50cl/ 1L	1/ 2/ 3.5
spa red (sparkling)	glass/ 1L	2.3/ 7.8
bru (sparkling)	50cl	4.6

SODA

homemade lemonade <i>à l'AmuZette</i>		3.4
ginger / lime-mint / ice tea		
coca cola/ zero		2.4
orangina		2.7
gini		2.7
schweppes tonic		2.6
fever tree tonic		3.8
ritchie grapefruit (27.5cl)		3.5
carpe diem kombucha ' <i>classic</i> '		4


JUICES

orange juice	oxfam fair trade	2.5
apple-cherry	3 wilgen/ organic	2.8
apple-rhubarb	3 wilgen/ organic	2.8
freshly squeezed orange juice		4.6

ON DRAFT

stella artois	25cl	blond	5.2°	2.3
troubadour magma 'hop twist'	25cl	amber	7°	3.8

THIRST QUENCHERS

staminee dark (organic)	33cl	dark	6.6°	4.1
leireken pils (glutenfree  / bio)	25cl	blond	5.2°	2.4
st-bernardus white	33cl	white	5.5°	3.6
taras boulba	33cl	blond	4.5°	3.6
saisont dupont (organic)	25cl	blond	5.5°	3.1
special de ryck	33cl	amber	5.5°	3.6
biolégère (organic)	25cl	blond	3.5°	2.9

FRUIT BEER / GUEUZE / FLEMISH OLD BROWN

kriek Lindemans (cherry)	25cl	red	4°	3.1
gemberbeer (ginger)	33cl	blond	8°	4
geuze cantillon (organic)	37.5cl	blond	5°	6.8
oude geuze oud beersel	37.5cl	blond	6°	5.9
vander ghinste oud bruin	25cl	dark	5.5°	3.1
liefmans goudenband	33cl	dark	8°	4.4

LOCAL BEERS

steenuilke	33cl	blond	6.5°	3.9
augustijn blond	33cl	blond	7.5°	3.9
gentse tripel	33cl	blond	8°	4
tripel karmeliet	33cl	blond	8°	4.1
troubadour magma	33cl	amber	9°	4.2
pius X	33cl	amber	10.7°	4.8

TRAPPIST BEER

westmalle tripel	33cl blond	9°	3.9
chimay white	33cl blond	8°	4.2
chimay blauw	33cl dark	9°	4.4
orval	33cl amber	6.2°	4.5
rochefort 10	33cl dark	11.3°	4.9

OTHER TASTING BEERS

hommelbeer	25cl blond	7.5°	3.5
gageleer (organic)	33cl blond	7.5°	4
omer	33cl blond	8°	3.9
la chouffe	33cl blond	8°	4.1
jessenhofke tripel (organic)	33cl blond	8°	4.2
duvel	33cl blond	8.5°	3.9
gouden carolus tripel	33cl blond	9°	4.2
gouden carolus classic	33cl dark	8.5°	4.2
st-bernardus tripel	33cl blond	8°	4
st-bernardus pater 6	33cl dark	6.7°	3.6
st-bernardus abt 12	33cl dark	10.5°	4.3
brunehaut amber (☘/ organic)	33cl amber	6.5°	3.9
brunehaut tripel (☘/ organic)	33cl blond	8°	4.2

TO SHARE

gouden arend	75cl blond	9°	12.6
moinette (organic)	75cl blond	7.5°	10.3
lupulus organicus (organic)	75cl blond	8.5°	11.5

BEER SPECIALS

troubadour magma 'hop twist'	25cl amber	7°	3.8
nanny state	33cl amber	0.5°	4.5
racines	33cl blond	4.2°	4.3
brussels calling	33cl blond	6°	4.1
pink imperial	33cl dark	9°	5.2
st feullien grand cru	33cl blond	9.5°	4.3
ambassadeur	75cl blond	8°	13

BEER SPECIAL OF THE MONTH by the Ghent Beer Union



September:

big mama stout	75cl dark	6.2°	13
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HOUSE WINE

white / red / rosé

Glass (15cl)	4.1
25cl	6.9
50cl	13.6
bottle	19.5

<u>white</u>	: fernão pires & sauvignon blanc	ribatejo, port.
<u>red</u>	: cabernet sauvignon	pays d'oc, fr.
<u>rosé</u>	: touriga nacional, castelão, shiraz, merlot & cabernet sauvignon	ribatejo, port.

WINE SPECIALS of JEAN's cellar (bottle)

WHITE

vigne & vini 'Moi' 2012	IGP salento, it.	25
cepage : verdeca		

RED

dom. des caillots 2010	touraine, fr.	29
cepage : gamay		

DESSERT WINE

moscatel	penedès, sp.	4.8
banyuls 'hors d'age'	languedoc-roussillon	6.1

**For the wine lovers, ask the list of 'special' wines :
... (matured) wines from Jean's cellar...**

COFFEE

fair trade

coffee, decaf	2.4
espresso	2.4
double espresso	2.9
latte	3
cappuccino (with whipped cream)	3

TEA

oxfam fair trade/organic

earl grey – lemon – orange&mango – forest fruit – rooibos – green darjeeling	2.4
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HERBAL TEA

small pot

liquorice – jasmine – lime – chamomile – rosehip – fruit tea – verbena	3.8
homemade ginger tea <i>à l'AmuZette</i>	3.8
fresh mint tea <i>Maghrebi style</i>	4.3

MILK

oxfam fair trade/organic

warm milk with honey	2.7
hot chocolate	3.6

STRONG COFFEE

7.5

irish (whiskey) - italian (amaretto) - french (cognac, calvados of grand marnier) - flemish (graanjenever) - cuban (rum) - spanish (liquor 43)

DIGESTIF

amaretto, cointreau, sambuca, bailey's		5.8
licor 43, grand marnier, grappa		5.8
calvados	coquerel	6.6
cognac	hennessy	7.1
rum varadero 3y/ 7y	fair trade	6.1/7.1
poliakov wodka		5.5
gibson's gin		5.5
tanqueray gin		6.7
peterman graanjenever (young grain jenever) p. bruggeman		3.5
oude hertekamp (old grain jenever) p. bruggeman		4

WHISKEY

label 5		5.8
jameson		6.6
bushmills 10y		8.3
oban 14y		9.3
glenfiddich 15y		9.3
+ soda's		2.5
+ fever tree tonic		3.8
+ fresh orange juice		3.9

ALLERGENS

We try to give you a good overview of the most common allergens related to our menu.

Be aware that contamination is always possible in a professional kitchen! Also preparations can change slightly. Thank you for understanding.

Vegetarian



Vegan



Lactose free



Sugar free



Nut free



Gluten-free



Intolerances:

We try our best to avoid any contamination, but the rule is: “traces of gluten can always be possible”

We do have gluten-free bread and gluten-free pasta, just ask for it

Raw vegetables: All salad and rocket is washed twice. Warm vegetables are possible.

Dairy and eggs: all dairy produce (incl. cheese) is pasteurized. All desserts and mayonnaise are homemade with pasteurized eggs.

Meat: Do you want your meat well done? Just ask your waiter

We bake our fries in vegetable oil








Sometimes recipes change slightly. Do tell your waiter when you are allergic to something.

TAPAS

& small hunger

beer tip: a nice lager (leireken, biolégère)

olives		4.6
cheese		4.9
bruschetta with tapenade		9.2
mixed tapas		13.4
manchego cheese, serrano ham, 2 types of chorizo, olives, bruschetta with tapenade		
mixed tapas veggie		12.9
cheese, bruschetta with tapenade and olives		

SALAD with bread

goat cheese		11.5 / 17.5
in jacket of nuts, with pear dressing (veggie)		
<u>beer tip</u> : oude geuze, st bernardus tripel		
<u>wine advice</u> : mocen (white €5), la croix davids (red €5.4)		
slightly spicy shrimp salad		12.5 / 18.9
with apples in curry and paprika dressing (8 scampi's)		
<u>beer tip</u> : hommelmier		
<u>wine advice</u> : covela (white €5.6), camus (white €6.4)		
fried tandoori chicken		11.5 / 17.5
with mango-dip		
<u>beer tip</u> : gemmerbier, steenuilke , gageleer		
<u>wine advice</u> : babich (red €7), grandiose (rosé €6.2)		

PASTA

gluten-free penne available +1€

children's spaghetti



9

spaghetti bolognaise



12.4

beer tip : augustijn blond, westmalle tripel

wine advice : babich (red €7), la croix davids (red €5.4)

pasta pesto of the house



17.5

with rocket and parmesan (veggie)

beer tip : steenuilke, leireken pils

wine advice : babich (red €7), la croix davids (red €5.4)

tagliatelli with shrimps



19.5

in white wine sauce with fresh herbs (8 scampi's)

beer tip : staminee blond, gentse tripel

wine advice: covela (white €5.6), camus (white €6.4)

FISH

salmon filet, pan-fried skin-side down



19.8

with dill sauce and fries or rice

beer tip : st bernardus white

wine advice: covela (white €5.6), camus (white €6.4)

waterzooi of fish (local fish stew)



21.5

with saffron sauce and baby potatoes










beer tip : brunehaut tripel, st bernardus tripel

wine advice: mocen (white €5), camus (white €6.4)




































MEAT

- children's stoverij with fries and applesauce  13.4
- stoverij with fries  18.5
 (local meat stew of pigs cheeks, prepared in dark beer)
beer tip : vlaams oud bruin, staminee bruin, gouden carolus classic
wine advice: la raia (red €6.2), la croix davids (red €5.4)
- homemade beef tartar (raw dish) with fries  18.5
beer tip : vlaams oud bruin, la chouffe, staminee blond/bruin
wine advice: babich (red €7), guillaman (red €7.4)
- cheeseburger (cheddar) with fries 18.5
beer tip : staminee bruin
wine advice: la raia (red €6.2), la croix davids (red €5.4)
- tenderloin steak with fries 24.4
 with pepper cream or 
 with béarnaise 
beer tip : special de ryck
wine advice: guillaman (red €7.4), la croix davids (red €5.4)
- grilled tapilla (upper ham) of ibérico pig with fries 25.9
 vegetable gratin & pepper cream sauce 
 or without sauce 
beer tip : brunehaut amber, st bernardus pater 6, pius X
wine advice: guillaman (red €7.4), babich (red €7)
- matured beef sirloin (entrecote) 25.5
 peppercream  or béarnaise 
beer tip : st bernardus tripel, gouden carolus tripel
wine advice: la raia (red €6.2), guillaman (red €7.4)


VEGGIE

vegetable stew (vegan)	    	17.5
with tofu, coconut milk, red curry and jasmine rice		
<u>beer tip</u> : gemberbeer, gageleer, troubadour magma		
<u>wine advice</u> : babich (red €7), grandiose (rosé €6.2)		
shortly baked berloumi	  	17.9
(local halloumi : salty white cheese)		
with tabouleh and coriander pesto		
<u>beer tip</u> : oude geuze, chimay white		
<u>wine advice</u> : la raia (red €6.2), guillaman (red €7.4)		
grilled eggplant	  	17.5
with basmatirice and paprika dressing		
<u>beer tip</u> : jessenhofke tripel, augustijn blond		
<u>wine advice</u> : babich (red €7)		

EXTRA



fries (small/large)	    	2.7 / 4.2
salad	    	3.7
gruyère	    	1.2
parmesan	    	1.6
rice	    	2.1
pepper cream	   	2.1
béarnaise	    	2.1
gluten-free pasta	    	+1

MAIN DISH SPECIALS

rabbitstew- potato - staminee dark   19.5

beer tip : pink imperial, staminee dark

wine advice : la croix dauids (red €5.4), la raia (red €6.2)

veal steak - sjalotsauce - purée   22.5

beer tip: hop twist, racines, staminee bruin

wine advice: babich (red €7), la raia (red €6.2)

pickled codfish - green herbs - ricenoodles

    20.5

beer tip : raciness, brussels calling, ambassadeur (75cl)

wine advice : covela (white €5.6)

meatless meatballs - turmeric sauce - rice

      17.5

beer tip: hop twist, st feullien grand cru, brussels calling

wine advice: babich (red €7), grandiose (rosé €6)

DESSERT

children's ice cream (1, 2 of 3 scoops)	✓☹	3.2/4.7/5.8
crème brûlée	✓☹☹	6.9
<u>beer tip</u> : rochefort 10		
dame blanche	✓☹☹	6.9
<u>beer tip</u> : pius X		
trio van sorbet	✓☹☹☹☹	6.9
(lemon, passion fruit and raspberry)		
<u>beer tip</u> : a cherry beer		
brownie with vanilla ice cream	✓☹	6.9
<u>beer tip</u> : st bernardus abt 12		
tiramisu with speculoos (a traditional flemish biscuit)	✓	6.9
<u>beer tip</u> : gageleer, gemberbeer		
lemon pie with meringue	✓	6.9
<u>beer tip</u> : vlaams oud bruin		
extra chocolate sauce	✓☹☹	1.1
extra whipped cream	✓☹☹	0.5

DESSERT SPECIAL

vegan homemade frangipane cake	✓☹☹	6.5
<u>beer tip</u> : st feullien gran cru, staminee bruin		
<u>wine advice</u> : moscatel (sweet white), banyuls (sweet red)		

Free WiFi via Multatuli Hotspot

We cook with organic and/or fair trade products and natural meat as much as possible

All our dishes are homemade, except from the artisan ice cream (De Ijsster)

1 table = 1 bill

Reservations online via www.eetkaffee-multatuli.be

Other questions : info@eetkaffee-multatuli.be

09 223 07 11

VAT be 0 895 115 604

Daily open from 5:30pm

Kitchen opened 6 – 9pm (Sunday to Thursday)

Or 6 – 9:30pm (Friday & Saturday)

1 table = 1 bill

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