De Lekkerbek

WAASMUNSTER

Heidekapelstraat 32-34 B-9250 Waasmunster
T 052 22 55 04 info@afspanningdelekkerbek.be
www.afspanningdelekkerbek.be

open all days continuously
Monday closed

All prices are listed in euros

APERITIFS

Coupe Cava 'Reserva'	8,50
Coupe Prosecco	10,00
Coupe Champagne	13,50
Vermouth	
Martini (Red/ White)	7,00
Vermut Lustau Rojo	7,00
Aperol	
Spritz	11,00
Royal	15,00
Kirr (white wine, cassis)	9,00
Kirr Royal (champagne, framboise)	13,50
Porto	
Tawny/ White	7,00
10 jaar	10,00
20 jaar	15,00
Pineau de Charentes	7,00
Sherry Dry	7,00
Picon Vin Blanc	10,00
Gancia	7,00
Campari	7,00
Pisang	7,00
Passoa	7,00
Safari	7,00
Ricard	9,00
Bellini	8,00

COCKTAILS

Bloody Mary 15,00
Tomato juice, vodka, lime juice, celery

Bonanto
A Spanish wine-based aperitif with cherries

Pure, with a zest of orange	7,00
Mixed *(Bonanto, gin, tonic, zest of orange)*	14,00
Spritz *(Bonanto, cava, soda)*	12,00

Hierbas de las Dunas
A liqueur based on eighteen types of herbs, flowers and plants from the North Sea Dunes

Pure	10,00
With Tonic	14,00

Negroni *(Vermut, gin & campari)* 12,00

Mojito 13,00
Rum, mint, lime en cane sugar

Cosmopolitan 13,00
A classy cocktail based on cranberry juice, lime, vodka and triple sec. Fresh, slightly sour cocktail with an elegant appearance

Pornstar Martini 13,00
A sexy martini cocktail with passion fruit, vanilla, vodka and lime

Coconut Smash 13,00
A refreshing cocktail based on coconut and basil

Dark N Stormy 15,00
A delicious spicy but fresh rum-based cocktail served with ginger beer

Mai Tai 13,00
A blend of brown rums, almond, orange and lime

Lazy Red Cheeks 13,00
Cocktail based on raspberries, violet, lime and vodka

Whiskey Sour 13,00
Cocktail based on bourbon, lemon, sugar, angostura, mint and lime espuma.

SPIRITS

WHISKEY

J&B	7,50
Jack Daniels	7,50
Jameson	7,50
Four Roses	7,50
Johnnie Walker Red Label	7,50
Johnnie Walker Black Label	9,00
Johhnie Walker Green Label	11,00
Chivas Regal	10,00
Bushmills 10y	10,00
Glenfiddich 12y	10,00
Cragganmore 12y	14,00
Glenkichie 12y	14,00
Oban 14y	15,00
Dalwhinnie 15y	15,00
Lagavulin 16y	18,00

WODKA

Smirnoff	7,50
Absolut	8,00
Grey Goose	11,00

RUM

Bacardi Rhum	7,50
Havana Club (7 jaar, rhum)	9,00
Ron Zacapa Sistema Solera 23	12,00
Streekproduct: Charlesville	9,50

COGNAC

Courvoisier VS,	8,00
Courvoisier VSOP	10,00
Hennessy VS	8,50
Baron Otard VSOP	9,00
Rémy Martin VSOP	11,00
Rémy Martin XO Excellence	28,00
Delamain Pale & Dry XO	16,00

LIQUORS

Bailey's	8,00
Cointreau	8,00
Amaretto Di Saronno	8,00
Amaretto Di Saronno 'Velvet'	8,00
Drambuie	8,00
Tia Maria	8,00
Limoncello	8,00
Grand Marnier	8,00
Sambuca	8,00
Cuarenta Y Tres	8,00

Artisanale limoncello 11,00
Artisanale arancello *(met bloedappelsien)* 11,00

JENEVERS

Jonge Bols 5,00
Oude Bols 5,00
Wortegemse Citroen 5,00

EAU DE VIE

Poire Williams 10,00

CALVADOS

Christian Drouin Pays d'Auge 8,50
Chateau du Breuil 8 jaar 11,00
Chateau du Breuil 15 jaar 15,00

Frisdrank als supplement

ALCOHOL-FREE APERITIFS

Fresh orange juice (100% oranges) 7,00

Fresh orange juice (oranges + grapefruit) 7,00

Lemon squash *(orange - lemon - grenadine)* 7,00

Sanbitter 4,50
A natural, bitter, fizzy, aperitif

Nona Spritz 9,00
Alcohol-free Spritz based on blood orange and or ange zest with a subtle touch of bitter gentian root.

Copperhead Non Alcoholic 9,00
Alcohol-free elixir of life with spicy taste barely distinguishable from a real gin

Stryyk Not Gin 9,00
100% non-alcoholic gin based on coriander, sage, basil and juniper

Stryyk Not Rum 9,00
100% alcohol-free rum

Stryyk Not Vodka 9,00
100% alcohol-free vodka

Mary V Tomato Juice by Nick Bril 7,00
Premium tomato juice (not concentrate) from hand-selected pink tomatoes, sea water, lime and samphire. Delicious as an aperitif or paired with a citrus gin.

Soft drinks as a supplement

BEERS

BEERS ARE ON TAP

Cristal
25cl 3,50
33cl 4,50

Bolleke (summer) 3,80

Kriek Mort Subite (summer) 4,20

Grimbergen Blond 25cl - 33cl 3,80 - 4,90

BOTTLED BEERS

Duvel 5,00
Duvel Tripel Hop 5,80

Vedett 4,00

La Chouffe 4,70

Westmalle
Tripel 5,20
Dubbel 4,70

Grimbergen Dubbel 4,70

Tripel Karmeliet 5,20

Triple D'Anvers 5,00

Rochefort 10° 6,20

Orval 5,80

Omer 4,30

Roosenberg
Blond 4,80
Dubbel 4,70
Tripel 5,00

Cornet 4,80

Kriek Mort Subite (winter) 4,20

Gueuze Mort Subite 4,20

Framboise Lindemans 4,20

Rodenbach 25cl 3,80

Carlsberg 3,80

Hoegaarden Grand Cru 6,20

Kasteelbier
Donker 5,20
Xtra 4,70
Tripel 5,20

Dust 4,80

Troubadour
Troubadour blond 4,70
Toubadour Magma Amber 4,70

Fourchette blond 6,00

Brugs tarwebier 3,60

ALCOHOL-FREE BEERS

Cristal Alcoholvrij 3,50
Affligem Blond 4,20

SOFT DRINKS

Vittel	
25 cl	3,50
0,5 l	5,90
Perrier	3,50
San Pellegrino	
25 cl	3,50
0,5 l	5,90
Coca Cola/ Light/ Zero	3,50
Fanta Orange	3,50
Sprite	3,50
Lipton Ice Tea	3,70
Lipton Ice Tea Green	3,70
Fuze Tea Green Tea & Mango	3,70
Gini	3,70
Cécémel	3,80
Fristi	3,80
Appletise	4,00
Schweppes	
Agrum	3,70
Tonic	3,70
Soda	3,70
Fever Tree	
Indian Tonic	4,00
Light	4,00
Mediterranean Tonic	4,00
Aromatic Tonic	4,00
Clementine Tonic	4,00
Raspberry & Rhubarb	4,00
Looza	
Orange	3,80
Tomaat	3,80
Pompelmoes	3,80
Appel	3,80
`Big Tom' spiced tomato mix *(21 ingredients)*	5,70
Mary V Tomato Juice by Nick Bril	7,00

Premium tomato juice (not concentrate) from hand-selected pink tomatoes, sea water, lime and samphire. Delicious as an aperitif or paired with a citrus gin.

HOT DRINKS

COFFEE

Espresso	3,50
Doppio	5,70
Lungo	3,50
Americano	3,50
Cappuccino	3,90
Coffee with whipped cream	3,90
Caffè latte	4,00
Latte macchiato	4,00

TEA

English Breakfast	3,50
Earl Grey	3,50
Black tea with rhubarb and strawberry	3,50
Black tea with red fruit	3,50
Black tea with orange and cherry	3,50
Green tea	3,50
Green tea with lemongrass	3,50
Green tea with jasmine	3,50
Chamomile	3,50
White tea with apricot and passion fruit	3,50
Fresh mint tea	4,90

OTHERS

Hot Chocolate	3,90
Hot Chocolate with whipped cream	4,20
Glüh Wine *(season)*	5,50

ESPRESSO MARTINI 15,00
Cocktail with vodka, espresso, coffee liqueur and sugar syrup

COFFEE COCKTAILS

Irish Coffee *(Whiskey)*	11,50
French Coffee *(Cognac)*	11,50
Paris Coffee *(Grand Marnier)*	11,50
Italian Coffee *(Amaretto)*	11,50
Hasseltse Koffie *(Jenever)*	11,50
Baileys Coffee	11,50

GIN

HERBAL GINS

COPPERHEAD - Belgium 12,50
Coriander and orange peel
*Fever Tree Mediterranean

COPPERHEAD Black Batch 12,50
Sage and juniper
*Fever Tree Indian

COPPERHEAD The Gibson edition 12,50
Pickled onion
*Fever Tree Indian

G'VINE Nouaison – Frankrijk 12,50
Juniper, coriander, lime and licorice
*Fever Tree Indian

ANGELICUS – België, uit Stekene 12,50
Lime
*Fever Tree Mediterranean

HENDRICKS – Schotland 12,00
Cucumber en juniper
*Fever Tree Indian

UPPERCUT – België 13,00
Liquorice and juniper
*Fever Tree Indian

MONKEY 47 "Schwarzald" – Duitsland 13,00
Star anise, lemon, clove and basil
*Fever Tree Indian

BOTANIC Cubical – Spanje 12,00
Lime
*Fever Tree Mediterranean

CITRUS GINS

BOMBAY SAPPHIRE – UK 11,00
Lemon
*Fever Tree Indian

TANQUERAY RANGPUR – UK 12,50
Lime en raspberry
*Fever Tree Clementine

GIN MARE CAPRI CITRUS - Spanje 12,50
Zest of lemon, rosemary
*Fever Tree Mediterraenen

MEDITERRANE GINS

GINRAW – Gastronomische gin, Spanje 14,00
Lime zest, bay leaf
*Fever Tree Indian

NORDES – Spanje 12,50
Laurel, juniper and lime
*Fever Tree Mediterraenen

GIN MARE "Mediterranean" – Spanje 12,50
Zest of lemon, thyme, basil and tomato
*Fever Tree Mediterraenen

GILLEMORE – België 12,50
Orange zest
*Fever Tree Mediterraenen

FLORALE GINS

LONDON N°1 Blue Gin – UK 12,50
Blueberries
*Fever Tree Raspberry & Rhubarb

DOUBLE YOU Gin – België 12,50
Licorice
*Fever Tree Elderflower

TANQUERAY TEN – UK 12,50
Green Apple
*Fever Tree Mediterraenen

ZOETE GINS

NOLET'S – Nederland 13,00
Lime zest en raspberry
*Fever Tree Indian

G'VINE FLORAISON – Frankrijk 12,50
Lime grass and tangerine
*Fever Tree Elderflower

MARULA – België 12,50
Pink grapefruit
*Fever Tree Clementine

FRUITIGE GINS

FILLIERS "Tangerine Edition" – België 12,50
Orange zest
*Fever Tree Clementine

BUSS 509 "Raspberry" – België 12,50
Raspberry and fresh mint
*Fever Tree Indian

*Additional Fever Tree Tonic 4,00
Fever Tree Light Tonic also available!

CLASS BY THE GLASS

Selection of quality wines we offer by the glass or carafe

WHITE

	12,50 cl	25 cl	50 cl
La Raia	**6,00**	**12,00**	**24,00**

GAVI DOCG Piemonte Italy

100% Cortese,mineral fragrance with a particular finesse, expresses aromas of fruit and white flowers. Lively taste, balanced, fresh acidity that promotes its persistence. In the finish a slightly almondy impression, this is due to the wine remaining on natural yeast for 3 months.

Michel Chapoutier	**8,00**	**16,00**	**32,00**

Saint Peray 'Les Tanneurs' Rhône France

100% Marsanne. Fresh, delicate nose with aromas of green apple, blossom, nuts and honey.Full-bodied with good structure and strength, at the same time elegant with nice minerality coming from granite and limestone soils. Elegant, refined long finish. Michel Chapoutier is record holder 100 R. Parker pts wines and Wine & Spirits Magazine calls him a living legend.

Quinta do Ameal	**7,50**	**15,00**	**30,00**

Solo Único Vinho Verde Portugal

100% Loureiro. The typical, local grape in Vinho Verde (Northern Portugal) for fresh and mineral white wines. Solo Unico is an absolute winner in this appellation, minimal intervention (no sulfite), only 5000 fl produced. Fine nose with apple, gooseberry, minerals and something of green herbs. The brilliant minerality continues on the palate with fine acidity and long finish.

Louis Jadot	**8,00**	**16,00**	**32,00**

Bourgogne Couvent Des Jacobins blanc

The Bourgogne Blanc Couvent des Jacobins is made from Chardonnay grapes from all over Burgundy. In this cuvée, the barrel-aged portion gives the wine a lot of freshness and fruity aromas; the barrel-aged portion gives structure and roundness. A fruity and woody wine with aromas of fresh fruit, meat and fragrant flowers. Smooth, harmonious palate.

Sierra de Toloño	**6,00**	**12,00**	**24,00**

Sierra de Toloño - Rioja Spain

100% Viura from 1.5 hectares of old, organically grown vineyard. Delicate nose with white flowers, toasted nuts, fine minerality and subtle white fruit. On the palate good structure, concentration and long finish with good fraîcheur. Goes with all seafood and white meat.

RED

	12.50 cl	25 cl	50 cl
Castello di Radda	**6,50**	**13,00**	**26,00**

Toscana I.G.T. Granbruno

This wine is composed with the grape varieties; 40% Sangiovese and Merlot 60%.Aging takes place partly in stainless steel and partly in tonneaux. The wine is bottled the summer after harvest.The bouquet fresh, with notes of red fruit and green pepper, supple, pleasant tannins. This wine goes well with meat dishes such as white as red meat.

Finca Sophenia	**6,00**	**12,00**	**24,00**

Malbec Reserva Mendoza Argentina

Dark red, wood-aged wine with the complex aromas of plums and ripe cherries enhanced by the presence of hints of dried fruits and flowers. The soft tannins contribute to a powerful yet supple wine. It never comes across as too heavy or unwieldy.

Arrocal	**9,00**	**18,00**	**36,00**

Selección Especial Ribera del Duero

100% Tinto Fino (Tempranillo). 45-year-old vineyard (Pago Los Astrales), 18 months aging on new French barrique.Intense, complex nose with ripe dark fruit; blackcurrant, plum and cherry, also hints of wild herbs, balsamic and dark chocolate.Concentrated, powerful and full-bodied with soft tannins and long finish.

Clos Henri	**8,00**	**16,00**	**32,00**

Petit Clos Pinot Noir Marlborough New Zealand

Aged 14 months in French oak barrels. Beautiful, organic, somewhat sultry, New Zealand Pinot Noir. The Petit Clos Pinot Noir is medium cherry red in color and has an intense, powerful and spicy aroma with very seductive aromas of black cherries, blueberries and plums. The taste is full, elegant and also pure, intense, earthy, lively and juicy with soft tannins and a beautifully long finish.

ASK ABOUT OUR EXTENSIVE WINE LIST!

CHAMPAGNE & BUBBELS

CHAMPAGNES

Champagne, Vincelles		
H. Blin Brut Tradition	Meunier, Chardonnay	67,50
Champagne, Aÿ		
Bollinger Speciale Cuvée	Brut; Meunier, Chardonnay, Pinot Noir	120,00
Gosset Grand Blancs de blanc	Chardonnay	125,00
Gosset Grand Rosé	Chardonnay, Pinot Noir	125,00
Champagne, Reims		
Veuve Cliquot Yellow Label	Meunier, Chardonnay, Pinot Noir	105,00
Louis Roederer Brut Premier	Meunier, Chardonnay, Pinot Noir	120,00
Ruinart Blanc de Blancs	Chardonnay	160,00
Ruinart Rosé	Chardonnay, Pinot Noir	170,00
Henriot Brut Souverain	Chardonnay, Pinot Noir, P.Meunier	90,00
Henriot Brut Blanc de Blanc	Chardonnay	120,00

Sparkling Wine

D.O. Catalunya (ESP)		
Cava Segura Viudas Brut Reserva	Macabeo, Parellada, Xarello	36,00
Cava Albet I Noya Brut Reserva	Chardonnay, Parallada, Xarel.lo	48,00
Lombardia DOCG (IT)		
Franciacorta (IT)		
La Sparviere brut Cuvée n. 7	Chardonnay	55,00
Ca'Del Bosco Cuvée Prestige	Chardonnay, Pinot Bianco, Pinot Nero	80,00
Prosecco (IT)		
Organic Prosecco DOC Millesimato	Glera	38,00
Prosecco Sacchetto Fili Rosé Brut	Merlot, Pinot Nero, Raboso	38,00

HOUSE WINE

White - Red - Rosé

Glass (15cl)	5,70
1/4 l	9,50
1/2 l	19,00

TAPAS - APPETIZERS TO SHARE

MEAT STARTERS

Jamon Iberico Bellota 50gr	19,00
Cecina de Buey	17,00

TAPA D'ESPAGNA (MELK, GLUTEN) — **23,00**
Olives, Manchego, selection of meat and pan feo

ANSJOVIS (VIS) — **15,00**
Anchovies Del Cantábrico lightly salted and served natural (6 filets)

MANCHEGO (MELK) — **14,00**
Top quality 6-month-old Manchego cheese, made from 100% sheep's milk

BRUSCHETTA'S (6 stuks) (GLUTEN, VIS) — **20,00**
3 with tuna belly, and anchovies and tomato salsa
3 with Iberico Bellota and tomato salsa

PAN-FRIED SQUID STRIPS WITH AIOLI — **12,00**

ESCABECHE OF MUSSELS FROM GALICIA — **10,00**

MACKEREL FILLETS ON OLIVE OIL SERVED WITH TOASTS — **8,00**

STARTERS

TOMATO SOUP (GLUTEN, MELK) — **8,00**
Homemade tomato soup with meatballs

BISQUE DE HOMARD (SCHAALDIEREN) — **17,00**
Homemade lobster soup

BEEF CARPACCIO (MELK, NOTEN) — **19,00**
Carpaccio of filet d'Anvers finished with rocket, salted almonds and Parmesan

CHEESE CROQUETS (2 STUKS) (EI, GLUTEN, MELK) — **17,00**
Artisanaal bereide kaaskroketten van Emmenthal, Gruyère en Parmezaan

SHRIMP CROQUETTES (2 STUKS) (EI, GLUTEN, MELK, SCHAALDIEREN, VIS) — **20,00**
Artisanaal bereide kroketten van Zeebrugse garnalen

SCAMPI BY THE CHEF (GLUTEN, MELK, SCHAALDIEREN) — **20,00**
Scampi prepared in a mild tomato cream lobster sauce

Smoked salmon (GLUTEN, VIS) — **22,00**
Scottish salmon smoked on beech wood with chopped onion, parsley and toast

To guarantee you a good and smooth service, we ask you to order a maximum of 5 different dishes per table. We thank you for your understanding.

SALADS

GOAT CHEESE EI GLUTEN MELK MOSTERD — 23,00
Salad with warm goat cheese, crispy bacon bits, bread croutons, pine nuts and apple cider dressing

CHICKEN AND SCAMPI MELK MOSTERD SCHAALDIEREN SELDERIJ SOJA — 24,00
Fresh salad with fresh pineapple, yogurt vinaigrette and sour apple julienne

NIÇOISE EI VIS — 24,00
Cabbage lettuce with Ventresca (tuna pork belly), anchovy fillets, egg, green beans, tomatoes, olives, onion rings and baby potatoes

Bread included.

KIDS

SPAGHETTI EI GLUTEN MELK SOJA — 11,00
KIDS SPAGHETTI WITH BOLOGNESE SAUCE

CHICKEN FILET MELK SELDERIJ — 15,00
Half chicken breast with cold applesauce and fries

MEATBALLS IN TOMATO SAUCE EI GLUTEN SELDERIJ — 14,00
Balletjes in tomatensaus, geserveerd met puree of frietjes

SPARERIBS EI GLUTEN MOSTERD SELDERIJ SOJA — 15,00
Spareribs served with fries and salad

STEAK MELK SOJA — 19,00
Junior Steak with tomato salad and fries

FRIKANDEL GLUTEN SOJA — 9,00
Twee frikandellen with ketchup, mayonnaise, chopped onion and fries

CANNELLONI EI GLUTEN MELK SOJA — 14,00
Fresh cannelloni with tomato cream sauce, parmesan and basil

FISH AND SEAFOOD

BAKED EEL MELK VIS — 32,00
Baked eel with fresh salad, tartare and fries

EEL IN THE GREEN GLUTEN VIS — 37,00
Eel according to classic recipe with lemon and fries

SOLE GLUTEN VIS — Daily price
Sole fried in farm butter (400-500g), mixed salad and fresh fries

SCAMPI BY THE CHEF GLUTEN MELK SCHAALDIEREN — 29,00
Scampi prepared in a mild tomato cream lobster sauce

The above dishes include 1 serving of potato garnish.

PASTA

SPAGHETTI BOLOGNAISE EI GLUTEN MELK SOJA — 18,00
Homemade spaghetti bolognaise

CANNELLONI EI GLUTEN MELK SOJA — 22,00
Fresh cannelloni stuffed with minced meat, with a tomato sauce of datterini tomatoes, parmesan, basil and a touch of cream

All our pastas are freshly prepared and cooked à la minute.

JOSPER CHARCOAL OVEN

Since 2014, we have had a Josper Charcoal Oven. This oven allows us to take the grilling of daily fresh produce to the next level. By adjusting the raw materials added to the charcoal we obtain a unique Southern flavor. The combination of an oven and a grill, working at high temperatures and sealing the product allows us to smoke and grill at the same time.The perfect texture and juiciness of the products is thus preserved. Be surprised by the exceptional flavors of this unique appliance.

Dishes prepared in this oven can be recognized by the Josper logo

Josper®
CHARCOAL OVENS

MEAT

BLACK ABERDEEN 26,00
Tournedos of Black Aberdeen Angus beef

FILET PUR "SIMMENTHAL" 36,00
Filet pur of van Simmenthal beef

FLEMISH STEW 24,00
Flemish stew with abbey beer, chicory salad and fresh fries

VOL-AU-VENT MELK GLUTEN SELDERIJ 33,00
Vol-au-vent of black-footed chicken with crispy fried sweetbread

STEAK TARTARE MELK GLUTEN 24,00
Steak tartare, prepared at the table, with fresh salad, fresh mayonnaise

SPARERIBS EI GLUTEN MOSTERD SELDERIJ SOJA 24,00
Marinated spare ribs with fresh salad and a jacket potato

The above dishes are served with a mixed salad, garnishes of your choice and a sauce of your choice as a supplement. Sauces and garnishes, see below.

Extras:

Pepper Sauce	4,00
Mushroom cream sauce	4,00
Béarnaise	4,00
Extra supplement potato garnish	2,90
Classic chicory salad	5,00

Garnishes:
Fries
Croquettes
Mashed potatoes
Pasta
Bread

To guarantee you a good and smooth service, we ask you to order a maximum of 5 different dishes per table. We thank you for your understanding.

DESERTS

MOELLEUX AU CHOCOLAT (EI, GLUTEN, MELK) Crumble of chocolate, with vanilla ice	12,00
TARTE TATIN (EI, GLUTEN, MELK) With vanilla ice	13,00
COUPE 'COLONEL' Lime sorbet with vodka	13,00
LEMON CAKE (EI, GLUTEN, MELK) Lemon cake with meringue red fruit and raspberry sorbet	12,00
CAFÉ GLACÉ (EI, GLUTEN, MELK)	13,00
TIRAMISU (GLUTEN, MELK)	12,00
SABAYON (Min. 2 pers.) Served with vanilla ice cream	13,00
CRÈME BRÛLÉE	11,00
ICE CREAM (GLUTEN, MELK)	
Vanilla	9,50
Coffee	11,00
Dame blanche	12,00
Advocaat	13,00
Brésilienne	11,00
Sorbet	13,00