

BORREL

SMALL DISHES TO SHARE

FROM 10AM TILL 12AM

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| Liège-style meatballs <i>Mini meatballs - Liège sauce - miller's bread</i> | 12.50 | Chicken wings <i>Homemade chicken wings - barbecue sauce</i> | 8.20 |
| Flammkuchen pumpkin <i>Pumpkin - goat cheese - beer syrup - walnut - chorizo - crème fraîche - red onion - arugula</i> | 12.80 | Nacho's deluxe <i>Three cheeses - guacamole - crème fraîche - tomato - shallot - jalapeños</i> <i>Add: minced meat sauce (+€1,50)</i> | 9.50 |
| Rendang fries <i>Fries - Indonesian beef stew - lime mayonnaise - coriander - fried onions</i> | 9.50 | Waldkorn bread with dips <i>2 pcs.- aioli - tapenade</i> | 7.50 |
| Oyster mushroom bitterballen <i>6 pcs. from Zwamburg - Limburg mustard</i> | 7.80 | Olives <i>green olives - garlic - parsley</i> | 3.90 |
| Fried mushrooms <i>Mini mushrooms - spring onions - sherry - miller's bread</i> | 8.30 | Bitterballen selection <i>Four assorted bitterballen with accompanying sauces, 8pcs</i> | 11.30 |
| Camembert <i>Baked Camembert - honey - rosemary - smoked almond - bread - focaccia</i> | 8.90 | | |

PLATTERS TO SHARE

FROM 10AM TILL 12AM

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| Meat and cheese platter <i>Two types of cold cuts - twee varieties of cheese - garnish - miller's bread</i> | 15.90 | Beerplatter <i>small nacho's deluxe - chicken wings - beef bitterballen 4pcs. - miller's bread with aioli</i> | 14.20 |
| Cheese platter <i>Four varieties of cheese - fig confiture - miller's bread</i> | 15.90 | Vegetarian beer platter <i>small nacho's deluxe - oven baked Val-Dieu cheese - spinach bitterballen 4pcs. miller's bread with aioli</i> | 14.20 |
| Meat platter <i>Three types of charcuterie - garnish- miller's bread</i> | 15.90 | Supermega beer platter <i>small nacho's deluxe - chicken wings - beef bitterballen 6pcs. - meatballs - charcuterie - cheese cubes - waldkorn bread - aioli - tapenade - olives</i> | 24.50 |

DO YOU HAVE AN ALLERGY?
LET US KNOW!

LUNCH

TOT 17.00

DISHES

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| Lunch Platter for 2 <i>Staff toast - miller's bread with salmon, Val-Dieu cheese & wild boar ham - garnish</i> | 26.50 | Smoked salmon sandwich <i>cold smoked salmon - red onion - dill mayonnaise - capers - schiacciata or brown baguette</i> | 12.40 |
| Wild boar sandwich <i>Smoked wild boar ham - Waldkorn bread - fig chutney - nuts - pickled red onion - arugula</i> | 12.50 | Val-Dieu <i>Warm abbeycheese from Aubel - bacon - honey - balsamic - pine nuts - schiacciata or brown baguette</i> | 11.70 |
| Pulled pork <i>Pulled pork from our barbecue - coleslaw - beer bun - barbecue sauce</i> | 14.60 | Sunny side up <i>three fried eggs - miller's bread - ham or bacon - cheese - garnish</i> | 12.50 |
| Aged cheese sandwich <i>Aged cheese - piccalilli - walnuts - red onion - schiacciata or brown baguette</i> | 9.70 | Trappist burger <i>beefburger - beer-infused bun - iceberg lettuce - tomato - pickles - bacon fried onion - melted Trappist cheese - apple syrup</i> | 13.50 |
| Pumpkin Flammkuchen <i>Pumpkin - goat cheese - beer syrup - walnut - chorizo - crème fraîche - red onion - arugula</i> | 12.80 | Val-Dieu salad <i>warm abbey cheese from Aubel - bacon bits - honey - balsamic - pine nuts - miller's bread</i> | 13.50 |
| Autumn salad <i>Fried mushrooms - nuts - soft gorgonzola - red beet - dried fig - red onion - miller's bread</i> | 15.50 | Staff toastie <i>grilled schiacciata - cheese - Heuvelland ham - cocktail sauce</i> | 8.90 |



SOUPS

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| French onion soup <i>Gratineed - miller's bread</i> | 7.50 |
| Seasonal soup <i>Let yourself be suprised by our chef</i> | dayprice |

LUNCH TIP

ORDER A SMALL CUP OF SOUP
WITH YOUR LUNCH DISH

DINNER

SUN/WED UNTIL 9PM
THU/SAT UNTIL 10PM

APPETIZERS

Liège-style meatballs 12.50
Mini meatballs - Liège sauce - miller's bread
Beer suggestion: Curtius Classic

Pumpkin Flammkuchen 12.80
Pumpkin - goat cheese - beer syrup - walnut - chorizo - crème fraîche - red onion - arugula
Beer suggestion: Jopen Koyt

Oyster mushroom bitterballen 7.80
6 pcs. Oyster mushroom - coarse mustard
Beer suggestion: Beppie

Fried mushrooms 8.30
Mini mushrooms - spring onions - sherry - miller's bread
Beer suggestion: Zundert 8

Waldkorn bread with dips 7.50
Aioli - Tapenade
Beer suggestion: La Trappe Blond

DESSERTS

Parfait 7.50
Parfait - salted caramel - espresso crumble
Beer suggestion: DVDK Sans Pardon

Cheese platter 15.90
Four varieties of cheese - fig confiture - miller's bread
Beer suggestion: Gulpener Ijsbock

MAIN COURSES

Catfish fillet 19.60
Fillet - tarragon beurre blanc - pumpkin puree - fries
Beer suggestion: Saison Dupont

Pork rack 21.90
Pan-fried frenched rack of farm pork - roasted garlic jus - fried mushrooms - fries
Beer suggestion: Jopen Mooie Nel

Pulled pork 18.90
Pulled pork from our barbecue - coleslaw - beer bun - barbecue sauce - fries - garnish
Beer suggestion: Wisseltap NEDIPA

Trappist burger 17.80
Beef burger - beer bun - lettuce - tomato - pickle - bacon - fried onion - melted Trappist cheese - apple syrup - fries - garnish
Beer suggestion: La Trappe Quadrupel

Val-Dieu salad 17.90
Warm abbey cheese from Aubel - bacon bits - honey - balsamic - pine nuts - miller's bread
Beer suggestion: La Trappe Isid'or

Autumn salad 15.50
Fried mushrooms - nuts - soft gorgonzola - red beet - dried fig - red onion - miller's bread
Beer suggestion: De Klep Blauwe Schien