



ENGLISH MENU

to start or to share

hummus with toast 16	✓
fried sprat with tartar sauce 16	
basque-style calamari 18	
the best sardines 'don reinaldo' 20	
caviar with blinis 65	
toast boquerones, aioli, flat parsely 4p 14	
chicken nems, mint and iceberg lettuce 4p 16	

aperitifs

summer cocktail – sicilian daydream	12
autréau brut 1er cru champagne	13
cava pere ventura brut	8
belsazar vermouth red – white - rosé	9
hierbas de las dunas / fever tree	14
mocktail havana juicer (passion fruit, cassis)	11
mocktail virgin colada	11
copperhead non-alcoholic fever tree raspberry & rhubarb	13
somersby	5
tanqueray	15
tanqueray ten	16
hendrick's	15
villa ascenti	16
copperhead	15
gin mare	16
bobby's	15
jinzu	16
gaugin	16

starters

asparagus à la flamande	✓ ⊗	24
asparagus mousseline	✓ ⊗	24
asparagus patyntje (poached egg, grey shrimps, mousseline)	⊗	28
asparagus soup		16
king crab with avocado	⊗ ⊗	24
homemade ham mousse with toast	⊗ ⊗	18
cocktail of grey hand-peeled shrimps	⊗	22
beef carpaccio with rocket salad, olive oil and parmesan cheese	⊗	18
vitello tonnato	⊗	20
croquettes of veal sweetbreads with tartar sauce		20
homemade cheese croquettes	⊗	18
shrimp croquettes		20
marrow pipe with toast	⊗	15
tutjespap	⊗	
<i>mashed potatoes with buttermilk, grey shrimps and poached egg</i>		20

veggie

asparagus à la flamande	✓ ⊗	32
asparagus mousseline	✓ ⊗	32
pasta with truffle sauce	✓	26
cannelloni with ricotta and spinach, tomato coulis	✓	22

local dishes

asperges patyntje	⊗	36
vol au vent of Mechelen coucou		28
flemish stew with 'Westmalle beer', fresh apple sauce and fries		24
veal kidneys with Ghent Tierenteyn mustard		25

fish

cod fish 'patyntje', mousseline sauce, poached egg and handpeeled shrimps		38
filleted ray with brown butter and capers	⊗	28
fried small sole fish (2p) with tartar sauce	⊗	30
grilled fillet of salmon, béarnaise sauce	⊗	26
eel in green / eel in cream		35
north sea fish bouillabaisse "probably the best"	⊗ ⊗	32

meat

beef tartare 'minute'	⊗	25
spring chicken, tarragon sauce		26
pork rib 'brasvar', blackwell sauce		28
filet pur Simmental	⊗	32
cote à l'os 2p		68
béarnaise sauce ⊗ – pepper sauce – archiduc sauce		3
chicory salad		3

wifi printagift

7/7 open – free charging station

free parking – heated terrace - corkage 25€

⊗ gluten free ⊗⊗ gluten free if ordered with toast or fries

♥ top dishes ✓ vegetarian

gluten free bread on demand

no cash, cards only

allergy information on request

Did you know?

Restaurant Patyntje already existed before 1830. "Patyntje" comes from "path to the end". The inn was 100 meters down the street in the direction of Ghent, but at the beginning of 1900 they had decided to straighten the Lys. At the place of the inn they build a bridge so the inn had to disappear. However, the bridge never came. The inn was rebuilt in 1928 on the site of today, where there used to be a meander.