



aperitifs

house cocktail - <i>organic apple juice, gin, lemon juice, elderflower</i>	12
autréau brut 1er cru champagne	13
cava pere ventura brut	8
belsazar vermouth red – white – rose	9
hierbas de las dunas / fever tree	14
somersby	5
house mocktail - <i>organic apple juice, lemon juice, rhubarb tonic</i>	10
mocktail havana juicer (passion fruit, cassis)	11
mocktail virgin colada	11
copperhead non-alcoholic fever tree raspberry & rhubarb	13
tanqueray	15
tanqueray ten	16
hendrick's	15
villa ascenti	16
copperhead	15
gin mare	16
bobby's	15
jinzu	16
gaugin	16

starters

rilette of Brasvar	14
veal brains with tartare	18
fried foie gras with caramelized apples	22
oysters, 'fine de claires' - n°3 – 6/9	⊗ 16/28
cocktail of grey hand-peeled shrimps	⊗ 24
homemade ham mousse with toast	18
beef carpaccio with rocket salad, olive oil and parmesan cheese	⊗ 20
croquettes of veal sweetbreads with tartar sauce	22
artisanal cheese croquettes	✓ 18
artisanal shrimp croquettes	22
marrow pipe with toast	⊗⊗ 18
'tutjespap' <i>mashed potatoes with buttermilk, grey shrimps and poached egg</i>	22

fish

codfish, mousseline sauce, poached egg and handpeeled shrimps	⊗	38
filleted ray with brown butter and capers	⊗	30
fried small sole fish (2pc) with tartar sauce	⊗	32
eel 'in green'	⊗	38

veggie

stuffed eggplant with black rice and crunchy granola	⊗	22
goat cheese salad (lukewarm)		24

meat

chef's lasagna		23
vol au vent of cuckoo malines		28
flemish stew with 'VanderGhinste beer', fresh apple sauce and fries		26
veal tongue in Madeira sauce		24
veal kidneys with 'Ghent Tierenteyn' mustard		28
beef tartare 'minute'	⊗	26
'ghent 'waterzooi' with Mechelen Cuckoo		28
turkey patyntje, "fine champagne" sauce, fresh applesauce, cranberries and fries/croquettes		28
jambonneau à l'ancienne		32
côte à l'os Brasvar Cross & Blackwell		28
french style hanger steak 'onglet à l'échalote'		32
tournedos		32
béarnaise sauce ⊗ - pepper sauce - archiduc sauce -		3
chicory salad		3

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.



for group reservations and meetings – sophie@patyntje.be

free parking - free charging station - heated terrace



⊗ gluten free

⊗⊗ gluten free if ordered without toast or fries

✓ vegetarian

gluten free bread on demand / allergy information on request

wifi: printagift