



EETCAFÉ VAN BEEREN  
WWW.EETCAFEVANBEEREN.NL  
INSTA: EETCAFE.VANBEEREN

## STARTERS

<b>Soup of the day</b>	<b>6,75</b>
<b>Marinated salmon in beetroot</b> with passion fruit cream	<b>10,25</b>
<b>Thai fish cakes</b> with chili cucumber dip	<b>9,25</b>
<b>Mushrooms filled with snails</b> and garlic butter	<b>9,75</b>
<b>Carpaccio of beef</b> with truffle mayonnaise	<b>10,25</b>

## SALADS

<b>Waldorf salad</b> <i>vega</i> 🌱	<b>9,25   18,25</b>
with goat's cheese	
<b>Autumn salad</b> <i>vegan</i> ✓	<b>9,25   18,25</b>
with mushrooms, chestnuts and truffle dressing	

The salads can be ordered as starter, main dish or extra.  
The large salads will be served with fries.

## SIDES

<b>Salad</b>	<b>3,75   4,75</b>
<b>Fries</b>	small large
<b>Vegetables</b>	
<b>Bread</b> with aioli	

## MAIN COURSES

<b>Spareribs</b> small   large	<b>14,25   20,75</b>
with garlic sauce, salad and fries	
<b>Black Angus steak</b>	<b>23,25</b>
with a gravy of porcini mushrooms, vegetables and fries	
<b>Venison steak</b>	<b>22,75</b>
with a gravy of apricot, vegetables and roseval potatoes	
<b>Braised shank of lamb</b>	<b>23,25</b>
with vegetables and saffron rice	
<b>Moroccan chicken stew</b>	<b>19,25</b>
with vegetables and couscous	
<b>Fish of the day</b>	<b>22,75</b>
<b>Stuffed pumpkin</b> <i>vegan</i> ✓	<b>18,25</b>
with rice and chili sin carne	

## KIDS MENU

<b>Croquette</b> beef   <i>vega</i> 🌱 <b>or Spareribs</b>	<b>7,50</b>
with fries, apple sauce and salad   vegetables	
<b>Pasta Bolognese</b>	<b>7,75</b>
<b>Ice cream</b>	<b>4,75</b>
with whipped cream and chocolate sauce	

Do you suffer from allergies? Please let us know.

## DRAFT BEERS

<b>Jupiler</b> Pale Lager 0,25cl	<b>3,20</b>
<b>De Koninck</b> Belgium Pale Ale	<b>4,25</b>
<b>Leffe Blond</b> Blond Abbey	<b>4,75</b>
<b>Herfstbok</b> Wheat Beer   Hertog Jan	<b>4,90</b>
<b>Karmeliet</b> Three-grain Tripel	<b>5,50</b>

## BOTTLED BEERS

<b>Leffe</b> Brown   Triple Abbey	<b>4,75   5,50</b>
<b>La Chouffe</b> Ardense Tripel	<b>5,50</b>
<b>Duvel</b> Belgium Strong Blond	<b>5,=</b>
<b>Ijwit</b> Wheat Beer   Brouwerij 'T IJ	<b>5,=</b>
<b>Green Bullit</b> IPA   Two Chefs	<b>4,90</b>
<b>Beer of the month</b>	

## NON-ALCOHOLIC BEERS

<b>Jupiler</b> Pale Lager 0.0%	<b>2,50</b>
<b>Leffe Blond</b> Blond Abbey 0.0%	<b>4,=</b>

## WINES BY THE GLASS

white	Verdejo, Castillo de la Mota	4,25   16,50   25,=
Spain	2018   <b>Verdejo</b> Rueda - <i>vegan</i>	
white	Very Limoux, Anne de Joyeuse	6,=   23,=   34,=
France	2017   <b>Chardonnay</b> Limoux	
red	Carmenère Gran Reserva, Que Rico!	4,25   16,50   25,=
Chile	2017   <b>Carmenère</b> Grand Valley	
red	6 Meses, Faustino Garcia Martinez	4,25   16,50   25,=
Spain	2019   <b>Merlot, Tempranillo</b> Rioja	
red	By R. Garcia, Delicious	5,25   20,=   30,=
Argentina	2018   <b>Malbec</b> Mendoza	
rose	Rosé, Quinta do Casal Monteiro	4,25   16,50   25,=
Portugal	2020   <b>Touriga Nacional</b> Tejo - <i>vegan</i>	
sparkling	Cava Brut, L'arboc 1919	6,=     34,=
Spain	2020   <b>Xarel-lo, Macabeu, Parellada</b> Penedes	
sparkling	NOA 0.0%, sparkling non-alcoholic	8,= 20 cl
Germany	<b>Chardonnay   Riesling</b> - <i>vegan</i>	
sparkling	Tinto de Verano, refreshing summer wine	4,75 20 cl
Spain	<b>Tempranillo</b> with a touch of lemon	

## WINE LIST

white	Pyrgos Sophias 'Savatiano', Mesogeiki Avli, 2017   <b>Savatiano</b> Attiki	36,=
Greece	green tea, quince, papaya, mineral, spicy, layered	
white	Roter Veltliner Klassik, Leth, 2018   <b>Roter Veltliner</b> Wagram	37,=
Austria	unique rare and traditional grape, aromatic, rhubarb, melon, marzipan	
white	Langhe Arneis, Azienda Agricola Cadia, 2018   <b>Arneis</b> Piëmonte	39,=
Italy	apricot, mandarin, anise, almond, fresh, refined	
white	La Sirvienta Airén, Óscar Olmos Vinos, 2017   <b>Airén</b> Jumilla	44,=
Spain	apple, tropical fruit, oak, full, unique, fenomenal - <i>bio</i>	
red	Pinot Noir, Falling Rock, 2018   <b>Pinot Noir</b> Murray Darling	30,=
Australia	cherry, earthy, rich, refined, length	
red	Gota de Arena, Bodegas Tridente, 2016   <b>Tempranillo</b> Castilla y Leon	33,=
Spain	explosive nose, blackberries, great balance between fruit and oak	
red	'Altitude 430', Les Sommet de Loire, 2016   <b>Gamay</b> Côte Roannaise	39,=
France	raspberry, strawberry, mineral, fresh, delicate - <i>pure</i>	
red	Sangiovese, I Commedianti, 2017   <b>Sangiovese</b> Cortona   Toscana	44,=
Italy	flavours of sour red cherry and berries, bright acidity and ripe tannins - <i>bio</i>	
champagne	Grande Réserve Brut Champagne N.V., Jean de Villaré   <b>Chardonnay Grand Cru</b>	65,=
France	thin and lively bubbles, powerful nose, floral notes, fruity hint	