



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

STARTERS

Carrot ginger soup <i>vegan</i> ✓	7,25
Ceviche of corvina sjalot coriander tigermilk	10,75
Rilletes of smoked mackerel horseradish mayo capers	9,75
Snails mushrooms garlic butter	9,75
Carpaccio of beef truffle mayonnaise	10,75
Vietnamese rice spring rolls <i>vegan</i> ✓	8,25
oyster mushroom veggies asian dips	

SALADS

Puffed pumpkin roquefort serrano ham	8,25 17,75
Goat cheese <i>vega</i> 🌱 dried plums balsamic vinaigrette	8,25 17,75

YOU CAN ORDER THE SALADS AS A STARTER, MAIN- OR
SIDE DISH. THE LARGE SALADS ARE SERVED WITH FRIES

Salad	4,75 5,75
Fries	
Vegetables	
Bread with aioli	

MAIN COURSES

Spareribs <small>small large</small> garlic sauce salad fries	15,25 21,75
Steak 200grams sage butter vegetables fries	24,75
Indian lamb curry green rice vegetables sambal	23,75
Coq au vin corn chicken mashed potatoes vegetables	21,25
Fish of the day	22,75
Saté of celeriac <i>vegan</i> ✓ atjar sayer beans fries	18,25

KIDS MENU

Croquette <small>beef vega</small> of Spareribs with fries, apple sauce and salad vegetables	7,75
Pasta Bolognese	7,75
Ice cream with whipped cream and chocolate sauce	4,75

DO YOU SUFFER FROM ALLERGIES? PLEASE LET US KNOW.

DRAFT BEERS

Beertje Lager 0,25cl	3,30
De Koninck Belgium Pale Ale	4,40
Leffe Blond Blond Abbey	4,95
Lentebock Bock Beer Hertog Jan	5,10
Karmeliet Three-grain Tripel	5,70

BOTTLED BEERS

Leffe Brown Triple Abbey	4,95 5,70
La Chouffe Ardense Tripel	5,70
Duvel Belgium Strong Blond	5,20
Ijwit Wheat Beer Brouwerij 'T IJ	5,20
IPA IPA Brouwerij 'T IJ IPA	5,20
Beer of the month	

NON-ALCOHOLIC BEERS

Jupiler Pale Lager 0.0%	2,70
Leffe Blond Blond Abbey 0.0%	4,20
Vrijwit Wheat Beer Brouwerij 'T IJ 0.5%	5,20

WINES BY THE GLASS

white	Verdejo, Castillo de la Mota	4,75 17,= 26,=
Spain	2018 Verdejo Rueda - <i>vegan</i>	
white	Grüner Veltliner, Weingut Anders Josef	6,= 23,= 34,=
Austria	2020 Grüner Veltliner Burgenland	
white	Very Limoux, Anne de Joyeuse	6,50 23,50 35,=
France	2017 Chardonnay Limoux	
red	Tinto, Quinta do Casal Monteiro	4,75 17,= 26,=
Portugal	2016 Touriga Nacional, Merlot, Syrah Tejo	
red	6 Meses, Faustino Garcia Martinez	4,75 17,= 26,=
Spain	2019 Merlot, Tempranillo Rioja	
red	Chateau Pinaerie, Cahors	5,50 22,= 33,=
France	2018 Malbec Puy-l'Evêque	
rose	Rosé, Quinta do Casal Monteiro	4,75 17,= 26,=
Portugal	2020 Touriga Nacional Tejo - <i>vegan</i>	
sparkling	Cava Brut, L'arboc 1919	6,50 35,=
Spain	2020 Xarel-lo, Macabeu, Parellada Penedes	
sparkling	NOA 0.0%, sparkling non-alcoholic	8,= 20 cl
Germany	Chardonnay Riesling - <i>vegan</i>	
sparkling	Tinto de Verano, refreshing summer wine	4,75 20 cl
Spain	Tempranillo with a touch of lemon	

WINE LIST

white	Réserve Saint Marc, Les Vignobles Foncalieu, 2020 Sauvignon Blanc Languedoc	29,=
France	fruity nose, lime, grapefruit, fresh, fruit, suppleness	
white	Roter Veltliner Klassik, Leth, 2018 Roter Veltliner Wagram	37,=
Austria	unique rare and traditional grape, aromatic, rhubarb, melon, marzipan	
white	Langhe Arneis, Azienda Agricola Cadia, 2018 Arneis Piémonte	39,=
Italy	apricot, mandarin, anise, almond, fresh, refined	
white	La Sirvienta Airén, Óscar Olmos Vinos, 2017 Airén Jumilla	44,=
Spain	apple, tropical fruit, oak, full, unique, fenomenal - <i>bio</i>	
red	Spätburgunder Trocken, Weingut Manfred Breit, 2020 Spätburgunder Mosel	33,=
Germany	dry fermented, wood-aged pinot noir, lots of juice, light, sparkling, young	
red	Chinon, Domaine de la Commanderie, 2018 Carbenet Franc Touraine Chinon	33,=
France	floral, fruity, powerful, fleshy, full-bodied, long finish	
red	'Altitude 430', Les Sommet de Loire, 2016 Gamay Côte Roannaise	39,=
France	raspberry, strawberry, mineral, fresh, delicate - <i>pure</i>	
red	Sangiovese, I Commedianti, 2017 Sangiovese Cortona Toscana	44,=
Italy	flavours of sour red cherry and berries, bright acidity and ripe tannins - <i>bio</i>	
champagne	Tradition Brut Champagne, L'Hoste Père & Fils Chardonnay, Pinot Noir Champagne	65,=