



BE TWISTED
GLOBAL FLAVOURS. BELGIAN TWIST





Soft drinks

Coca Cola	3.50
Coca Cola zero	3.50

Ice tea sparkling	3.50
Ice tea Green	3.50



Sprite	3.50
Fanta Orange	3.50

Apple Juice	3.50
Orange Juice	3.50
Multi fruit juice	3.50

Fever Tree Tonic	5
Fever Tree Ginger ale	5
Fever Tree Ginger beer	5

Still water 25cl	3
Still water 50cl	5.50
Still water 1L	10

Sparkling water 25cl	3
Sparkling water 50cl	5.50
Sparkling water 1L	10





Coffee & Tea

English breakfast	4
Earl Grey	4
Delicate mint	4
Camomile	4
Green tea sencha	4
Forest fruit	4
Fresh mint tea	5
Fresh ginger tea	5
Coffee	4.50
Espresso	4.50
Double espresso	5.50
Flat White	5.50
Cappuccino	5
Latte macchiato	5
Hot Belgian Chocolate	5
Irish Coffee	12
Italian Coffee	12
French Coffee	12





Beers

Typically Antwerp

Bolleke	4.50
Triple d'Anvers	6

Lovely blondes

Stella Artois 25cl	3.50
Stella Artois 33cl	5
Stella Artois 50cl	6.50
Leffe Blond	5.50
Leffe Blond 50cl	8.50
Tripel Karmeliet	6
Duvel	6
Orval	7
Westmalle Tripel	7
La Chouffe	7

Fruity

Belle-vue Kriek	5.50
Hoegaarden Rosé	5.50
Kasteel Rouge	7

Lighter

Corona	6
Hoegaarden wit	5.50

Delightful browns

Leffe Bruin	6
McChouffe	6.50

Non-alcoholic

Stella Artois	4
Leffe Blond	5
Corona	5





Wines & Bubbles

Wines

Sonhoek wine (Shiraz)

Our preferred choice

Glas | Bottle

7 25

Red wine (Tempranillo)

Bio House wine

5.50 23

White wine (Sauvignon)

Bio wine, dry or sweet

5.50 23

Rose wine

Bio wine

5.50 23

Bubbles

Cava brutt

Sparkling

9 35





Spirits & Liqueurs

Whisky

Jameson	7
Johnny Walker Red	7
Johnny Walker Black	10
Jack daniels	8
Talisker	15

Liquor - Aperitif

Kir	6	Red porto	6
Kir Royal	9	White porto	6
Martini Rosso	7	Amaretto Disaronno	7
Martini Bianco	7	Baileys	7
		Grand Marnier	8
Campari	7	Tequila	7
Aperol	7	Cognac	12
Cointreau	8		

Rum

Havana 3y	7
Havana Club Especial	7
Zacapa 23	17

Vodka

Absolut Vodka	8
Grey Goose	12

Gin

Bombay Sapphire	8
Hendricks	11
Monkey 47	15





Cocktails & Mocktails

Classics

Mojito

White Rum, sugar, sparkling water, mint, fresh lime

12

Dark & Stormy

Dark rum, ginger beer, fresh lime juice

12

Negroni

Gin, Campari, sweet Vermouth, orange

12

Long Island Ice tea

Rum, Vodka, Tequila, Cointreau, Coca Cola

15

Amaretto Sour

Amaretto, lime juice, sugar

12

Aperol Spritz

Aperol, cava, fresh fruit

12

Moscow Mule

Vodka, ginger beer, fresh lime juice

12

Signature Indigo

Indigo Special

Whisky, sugar, lime, orange juice, ginger beer

15

Rainbow Paradise

Vodka, Blue Curaçao, grenadine, orange juice

15

Mocktails

Virgin Mojito

Sugar, mint, fresh lime, sparkling water

8

Lemon Squash

Grenadine, orange juice, lime juice, sparkling water

8





Flavourful Finger Feasts

A Symphony Of Shareable Finger Delights

TOMATO & OLIVE TAPENADE PLATTER WITH SOURDOUGH BREAD

10

A platter with green olive tapenade, sweet tomato tapenade, and slices of sourdough bread. Perfect for sharing and enjoying diverse flavors!

LE GOURMAND BRIE WITH SOURDOUGH BREAD

17

Experience the richness of Le Gourmand Brie paired with warm sourdough bread. A delicious combination of textures.

BEEF BITTERBALLS WITH MUSTARD

12

Experience the richness of Le Gourmand Brie paired with warm sourdough bread. A delicious combination of textures.

BELGIAN RIGALETT NACHOS WITH RED SAUCE, ROOM, AND BASIL HUMMUS

12

Crispy nachos topped with Belgian Rigalett cheese, arrabiata sauce, basil hummus, and a dollop of sour cream. An irresistible sharing platter!

CHICKEN WINGS WITH COWBOY SAUCE

12

Delight in boneless chicken wings with a smoky kick of cowboy sauce. A flavorful choice for those who enjoy a touch of the wild side.

CHARCOAL GRILLED YAKITORI STICKS WITH BRAVA SAUCE

12

6 Savory charcoal-grilled yakitori sticks served with sesame seeds and brava sauce. A delightful twist on a classic favorite.

MEATBALLS IN TOMATO SAUCE WITH BELGIAN RIGALETT

15

Rich and savory no-meat meatballs smothered in tomato sauce, topped with Belgian Rigalett cheese.

FRENCH FRIES WITH MAYO

7

Classic French fries served with creamy mayo. A timeless and satisfying choice.

SWEET POTATO FRIES WITH ANDALOSE AND PARMESAN

7

Indulge in sweet potato fries with Andalose sauce and Parmesan. A flavorful twist on traditional fries.

CROQUE MONSIEUR WITH BELGIAN CHEESE AND KETJEP

14

A classic Croque Monsieur with Rigatello cheese, cooked ham, and a drizzle of Ketjep sauce. A Belgian touch to a French favorite.



A satisfying solo experience

A Table For One

VEGAN THAI CURRY SWEET POTATO VEGETABLE MIX



A vibrant and flavorful vegan Thai curry with sweet potato and a medley of vegetables.

20

BEEF CROQUETTES WITH MOLENAAR'S BREAD AND MUSTARD

Savory beef croquettes served with slices of Molenaar's bread and a side of tangy mustard.

20

PORK CHEEKS

Served with a creamy brown beer sauce and traditional Belgian french fries.

26

In Pizza We Crust!

MARGHERITA PIZZA



A classic Margherita pizza with herbs, fresh basil, and a generous layer of grated mozzarella. Simple yet satisfying.

15

PROSCIUTTO PIZZA

Indulge in the savory delight of a Prosciutto pizza featuring arugula, smoked Cobourg, and a perfect blend of mozzarella. A twist on the traditional.

17

QUATTRO FORMAGI PIZZA

A pizza lover's dream with a blend of four cheeses, arugula, and a drizzle of olive oil. A symphony of flavors in every bite.

17

Pasta Fiesta

CHICKEN RISOTTO

22

A comforting chicken risotto with arugula, Parmesan shavings, cherry tomatoes, and a drizzle of olive oil. A pasta lover's delight.

TAGLIATELLE CARBONARA WITH BEETROOT BACON



22

Experience a unique twist with tagliatelle carbonara featuring beetroot bacon, arugula, and a hint of olive oil. A modern take on a classic.

SPAGHETTI BOLOGNESE

22

Savor the rich flavors of spaghetti Bolognese with arugula, Parmesan shavings, cherry tomatoes, and a touch of olive oil. A timeless pasta favorite.

SALMON TAGLIATELLE

22

Dive into a seafood delight with salmon tagliatelle featuring arugula, Parmesan shavings, cherry tomatoes, and a drizzle of olive oil. A pasta dish with a twist.



Sweet Finale

LAVA CAKE

Indulge in the decadence of a lava cake, topped with powdered sugar, speculoos ice-cream, and fresh mint. A sweet conclusion to your meal.

8

TARTE TATIN

Experience the perfection of Tarte Tatin, crowned with powdered sugar, speculoos ice-cream, and fresh mint. A delightful pastry creation.

8

LUXURY BRUSSELS WAFFLE

Treat yourself to a luxury Brussels waffle with speculoos ice-cream, powdered sugar, chocolate sauce, and fresh mint. A classic Belgian waffle experience.

8

BELGIAN PANCAKES

Savor the goodness of Belgian pancakes with speculoos ice-cream, powdered sugar, chocolate sauce, and fresh mint. A sweet and satisfying end to your meal.

8

