

FOOD MENU

STARTERS

SOUP OF THE DAY 11

Freshly made soup, served with croutons

ROASTED GOAT'S CHEESE  18.5

Served with beetroot, salad, caramelised nuts and balsamic cream

BEEF CARPACCIO 21.5

Truffle dressing, parmesan, roquette salad

SHRIMP CROQUETTES 19

Served with fried parsley and lemon - 3 pcs

MAIN COURSE

CARBONNADE FLAMANDE 26

Slow-cooked beef stew in De Koninck beer

VISPANNETJE 30

Gratin of North Sea fish and shrimp in a light creamy sauce with spinach, leek and fennel

STOEMP SAUCISSE 23

Mashed potatoes with vegetables and a juicy roasted sausage.
- Vegan option available 

ROASTED CAULIFLOWER  23

Served with carrots, and a yoghurt lemon sauce with herbs

CLASSICS

MUSHROOM RAVIOLI  22

Creamy truffle sauce

anna BEEF BURGER 21

Cheddar, BBQ sauce, pickles, and lettuce

CAESAR SALAD 18

Soft boiled egg, and parmesan
Crispy chicken +5 euros

ABERDEEN ANGUS STEAK 29.5

220gr - served with roasted tomato, baby gem, and gravy

SIDES

BELGIAN FRIES 5

VEGETABLES 6

SEASONAL STOEMP 5

GREEN SALAD 5

DESSERTS

DAME BLANCHE 13

BRUSSELS WAFFLE 13

APPLE TART 13

DRINKS MENU

COFFEE

LUNGO	4.5
ESPRESSO	4.5
LATTE MACCHIATO	6
CAPPUCINO	5
HOT CHOCOLATE	6
CHAI LATTE	5.5
SOY MILK	+0.5
ALMOND MILK	+0.5
OAT MILK	+0.5
WHIPPED CREAM	+1

STRONG COFFEE

ANTWERP COFFEE	14.5
Elixir d'Anvers	
ITALIAN COFFEE	14.5
Amaretto	
IRISH COFFEE	14.5
Whiskey	

TEA & INFUSIONS

ASK FOR OUR SELECTION TEA BOX AND CHOOSE YOUR TEA (2 CUPS)	5.5
FRESH MINT TEA	6.5
FRESH GINGER TEA	6.5

BAR HOURS

MONDAY - FRIDAY	10:00 - 00:00
SATURDAY	11:00 - 00:00
SUNDAY	11:00 - 23:00

KITCHEN HOURS

MONDAY - FRIDAY	11:30 - 22:00
SATURDAY - SUNDAY	15:00 - 22:00

S O F T

COCa COLA	4
COCa COLA ZERO	4
SPRITE	4
Fanta	4
BITTER LEMON	4
AGRUM	4
FEVER TREE INDIAN TONIC	5
FEVER TREE MEDITERRANEAN	5
FEVER TREE GINGER BEER	5
FEVER TREE GINGER ALE	5
LIPTON ICE Tea	4
LIPTON ICE Tea GREEN	4

J U I C E S

ORANGE	4
MULTIVITAMIN	4
APPLE	4
PINEAPPLE	4
TOMATO 'BIG TOM'	4.5

W A T E R

Panna 1L	9
Panna 0.25L	4
SAN PELLEGRINO 1L	9
SAN PELLEGRINO 0.25L	4

B E E R S

B O T T L E

WESTMALLE TRIPEL 33 CL	6.5
WESTMALLE DUBBEL 33CL	6
VEDETT BLOND 33CL	6.5
HOEGAARDEN 25CL	4.5
KRIEK LINDEMANS 25CL	6
CORNET 33CL	7.5
CHIMAY BLEU 33CL	7.5
SEEF BEER 33CL	6
DUVEL 33CL	6.5
CORONA 33CL	7
TRIPLE D'ANVERS 33CL	8

O % B E E R S

STELLA	4.5
LEFFE BLOND	6
KRIEK LINDEMANS	6.5
PECHERESSE LINDEMANS	6.5
CORONA	6

T A P B E E R S

DE KONINCK 25CL	5.5
STELLA 25CL	5
STELLA 50CL	8
LEFFE BLOND 33CL	6.5
LEFFE BLOND 50CL	9.5
KARMELIET 33CL	8
BEER OF THE MONTH	6.5

A P E R I T I F

APERÒ ANNA	10.5
Elixir d'Anvers, cava	
APEROL/LIMONCELLO SPRITZ	11
0% APEROL SPRITZ	12.5
KIRR	7.5
KIRR ROYAL	10.5
SHERRY DRY	7
PORTO WHITE/PORTO RED	7
MARTINI BIANCO/ROSSO	7
PINEAU DES CHARENTES	7
CAMPARI	7.5
NEGRONI	16
Red vermouth, gin, campari	

C O C K T A I L S

SPICY ANNA	16
Gin, raspberries, red pepper	
MARGARITA	16
Tequila, cointreau, lime, cane sugar	
PORNSTAR MARTINI	16
Vodka, lime, passion fruit, vanilla	
ESPRESSO MARTINI	16
Vodka, kahlua, espresso, cane sugar	
MOJITO	16
Bacardi, lime, mint, cane sugar	

M O C K T A I L S

VIOLET SUNSET	13.5
Agum, lime, violet	
GOLDEN GLOW	13.5
Gingerbeer lime, passion fruit	
VIRGIN MOJITO	13.5
Lime, mint, cane sugar, sparkling water	

S P I R I T S

GRAND MARNIER	8.5
BAILEY'S IRISH CREAM	8.5
COINTREAU	8.5
ELEXIR D'ANVERS	7
LICOR 43	8.5
LAZZARONI AMARETTO	10.5
KOREMANS LIMONCELLO	10.5
CAZADORES BL. TEQUILA	11
CAZADORES R. TEQUILA	11

D I G E S T I V E S

GRAPPA JULIA	8.5
COURVOISIER VSOP	9
REMY MARTIN VSOP	10.5
LAZZARONI SAMBUCA	10.5
KAHLUA	10.5
BUNSEL CALVADOS VSOP	11.5
REMY MARTIN XO	19.5

RED WINES

GREENTRAIL, TEMPRANILLO, SPAIN	6/29
CROIX D'OR, PINOT NOIR, FRANCE	6/29
CROIX D'OR, RESERVE, MERLOT, FRANCE	8/36
CAMPO DI CRISTOBAL, PRIMITIVO, ITALY	7/31
TENUTA GIGLIO, MONTEPULCIANO D'ABRUZZO DOC ROSSO, ITALY	35
LUIGI BOSCA, MALBEC, ARGENTINA	53

BUBBLES

CAVA LA LAIA NURIA, SPAIN	8/35
NATUREO 0% CAVA	8/35
SCHLUMBERGER ROSE, AUSTRIA	12/54
CHAMPAGNE EUGENE BRUT	82
VEUVE CLICQUOT BRUT	125

ROSÉ

GREENTRAIL ROSADO, SPAIN	6/29
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WHITE WINES

GREENTRAIL, AIRÉN SAUVIGNON BLANC VERDEJO, SPAIN	6/29
IL CIGNO PINOT GRIGIO, ITALY	6/29
CROIX D'OR, CHARDONNAY, FRANCE	6.5/30
GREENTRAIL SWEET, SPAIN	6/29
GRÜNER VELTLINER, AUSTRIA	9/46
JOSEPH DROUHIN BOURGOGNE, MACON VILLAGES, FRANCE	56
JOSEPH DROUHIN BOURGOGNE, SANCERRE, FRANCE	82

V O D K A

42 BELOW	8.5
GREY GOOSE	15.5

R U M

BACARDI BLANCA	8.5
BACARDI ANEJO CUATRO	9.5
BACARDI OCHO ANEJO	12

G I N

GINNE ZEVEER	9
BOMBAY SAPPHIRE	9.5
COPPERHEAD	13

W H I S K E Y

CHIVAS REGAL 12 YEARS	10.5
JACK DANIELS	10.5
JAMESON	9.5
JIM BEAN	9.5
OBAN 14 YEARS	18.5
TALISKER 10 YEARS	8.5
GLENFIDDICH 12 YEARS	13.5

SHARE
some LOVE

Had a great time? We'd love to
hear about it

