

ANNO  1962

Kloosterhoeve



TO SHARE

- BREAD** 4.5
aioli | truffle butter | olive oil
- BOQUERONES** 3.5
oiled anchovies | lemon | chives
- LOMO** 4
thinly sliced dried ham | pickles
- OLIVES** 3.5
green & black olives | olive oil

STARTERS

- CARPACCIO** 9.5
truffle mayonnaise | Parmesan | arugula
- TOAST CAMEMBERT** 8.5
sugar bread | bbq pineapple | tomato marmalade
- PAPADUM SMOKED SALMON** 9.5
bok choy | silver onions | caviar sour cream
- BBQ BEETROOT** 8.5
panna cotta from beetroot | bleu cheese cream
- CRISPY PORK BELLY** 9.5
cucumber relish | corn pancake | sweet pepper salsa
- KING PRAWNS TOAST** 9.5
piccalilli mayonnaise | oriental salad
- TUSCAN TOMATO SOUP** 6.5
basil
- SOUP OF THE DAY** 6
our staff will tell you about this

SALADS

- CAESAR** as main course + 4,- 8.5
crispy chicken thighs | Parmesan | anchovies | poached egg
- GOAT CHEESE** as main course + 4,- 8.5
couscous | apricot | bimi | cashew | tahini dressing

CLASSICS

- KLOOSTER BURGER** medium 17.5
onion-bacon compote | cheddar | cajun tortilla
- SMOKEY RIBS** 18.5
ginger polenta | pak choy
- SATÉ** 17.5
chicken thighs | cassava chips | atjar
- PORK TENDERLOIN** 21.5
panada | spring beans | pommes fondant | mustard gravy menu +2

FISH

- CATCH OF THE DAY** 19.5
our staff will tell you about this
- TERIYAKI SALMON TROUT** 21.5
palm cabbage | fennel | spinach sauce menu +2

VEGA

- CANNELLONI** 18.5
smoked black beans | garlic gravy | edamame | curry
- ROASTED EGGPLANT** 17.5
Burrata | tomato sauce | basil | asparagus

STEAKS

- with pepper sauce, béarnaise or truffle butter | vegetables
- KLOOSTER STEAK** 19.5
- TOURNEDOS FILLET STEAK** 24.5
menu +5
- CÔTE DE BOEUFF** 650 GRAM (2 pers.) p.p. 27.5
menu +8

SIDES

- BABY POTATOES SALAD** 4
quail egg | chimichurri
- SEASONAL VEGETABLES** 4
mix from vegetables of the season
- FRESH FRIES** 4
with mayonnaise

DESSERTS

- PEAR PIE** 7
custard cream | chocolate ice-cream
- CHEESECAKE** 7
raspberries | raspberry sorbet
- DAME BLANCHE** 7
vanilla ice-cream | chocolate sauce
- LIÈGE WAFFLE** 7
cheesecake cream | raspberries
- COUPE APPLECRUMBLE** 7
vanilla ice-cream | brandy raisins | whipped cream
- CHEESES** 10
Blauwklaver | Blije Geit | Hooibloem | boeren Brokkel menu +3

At all main courses we will serve fresh fries with mayonnaise

DINNER