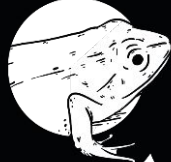
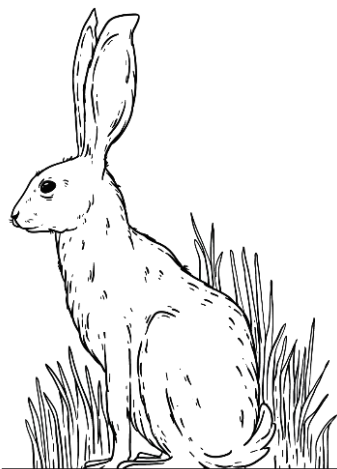


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All drinks are to be picked up directly at the bar.

HOT DRINKS

Lungo	3.5
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Espresso	3.5
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Double Espresso	4.5
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Cappuccino	4.5
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Latte Macchiato	5
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Iced Latte	5
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Chai Latte	5.5
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Matcha Latte	5.5
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Teatower Tea	3.5
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Fresh Mint Tea	4.5
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Fresh Ginger Tea	4.5
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Hot Chocolate	4.5
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EXTRA

Whipped Cream – Syrup - choice of : caramel / vanilla – Oatly Oat milk	0.5
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COLD DRINKS

Spa Reine / Intense 25cl - 50cl

3.5 - 6,5

Spa Lemon / Orange

3.5

Ice Tea

Regular, Green Tea, Peach

3.5

Coca Cola / Zero

3.5

Pajottenlander

Orange, Apple, Pink Grapefruit, Apple-Ginger, Multifruit, Tomato

4

Tao

Green tea, Blackcurrant, Kombucha, Ginger

4.5

Home Made Lemonade

5

Fever Tree

Indian Tonic, Mediterranean Tonic, Ginger Beer, Ginger Ale

5

Lemonaid+

Lime/Passion Fruit/Blood Orange/Ginger

5.5

Kult Kefir

Passion & Hops, Yuzu & Mandarin

5.5

Gutlings

Peach & Ginger, Basil & Lemon, Apple & Cucumber, Yuzu & Guava

5.5

Jarr Kombucha

Original, Ginger Lemon

6

Un Chose

Grapefruit Juice & Tonic

7,5

BEERS ON TAP

Stella Artois 25cl - 50cl

3.5 - 7

Triple Karmeliet 25cl

4.5

Liefmans Fruitesse - On the rocks 25cl

4.5

Hoegaarden Blanche 25cl

4.5

NON-ALCOHOLIC BEERS

Stella Artois 0,0%

3.5

Sport Zot 0,0%

5

Liefmans Fruitesse 0,0%

5

Zeevonk 0,4%

5

Triple Karmeliet 0,4%

5

Corona 0,0%

5.5

BOTTLED BEERS

Ypra 6 %	5
Omer 8%	5
Duvel 8,5%	5
Jus de Mer 7,2%	5
Brugse Zot 6%	5
Zeevonk Blond 7,2%	5
Vedett IPA 5,5%	5
Leffe Blond 6,6%	5
Leffe Brune 6,5%	5
Westmalle Triple 9,5%	5
Kersenbier van de Zoete Polder 3,5%	5
Orval 6,2%	5
Corona 4,5%	5.5

APERERO

Martini White/Red	9
Porto White/Red	9
Picon Vin Blanc	10
Ricard	10
Veneziano Spritz	12
Aperol Spritz	12
Campari orange	12
Hierbas de Las Dunas Tonic	12
Flanders Mule Dada Organic Potato Vodka / Ginger Beer / Lime juice	12
Bloody Mary Dada Chapel Organic Potato Vodka / Tomato juice / Lemon juice / Spices	12

MOCKTAILS

Arduenna 0,0% Gin & Tonic	12
Nona Spritz & Tonic	12
Nona Ginger & Tonic	12

BUBBLES

Prosecco Ca Di Pietra glass	8.5
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Prosecco Ca Di Pietra bottle	39
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Chant d'Eole Brut blanc de blanc	75
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WINE (glass | bottle)

Glass White / Rosé / Red	6,5
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Minuty Côtes de provence Rosé	9 46
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Mâcon Village Blanc	9 46
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Secret de Cépage Blanc	34
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Favori Méditerranée Rosé	34
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Vergel De Pinoso	34
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VODKA (softs included)

Dada Chapel Potato Vodka	12
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GIN (softs included)

Dada Chapel Organic Gin	13
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Arduenna Gin 0,0%	13
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Arduenna Gin	14
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Copperhead Gin	16
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RUM (softs included)

Dada Chapel Beet Bhrum	12
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Dada Chapel Aged Beet Brhum	13
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WHISKEY (softs included)

Belgian Owl	12
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TAPAS



Sweet potato fries

Sweet potato fries with fresh yoghurt and lime dip

10

Matured Oud Brugge cheese

Characterful Oud Brugge, perfectly matured

11



Hummus and tapenade with fresh focaccia

Creamy hummus and savoury tapenade with oven-fresh focaccia

13

Stracciatella di bufala

Creamy stracciatella with roasted tomatoes and fresh basil salsa

13

Mini cheese croquettes

Mini croquettes with a creamy cheese filling and a crispy crust

13

Mini shrimp croquettes

Mini croquettes filled with North Sea grey shrimp

18

Bitterballen

Crispy mini croquettes filled with slow-cooked pulled pork

14

Chicken tenders with sriracha mayonnaise

Crispy chicken strips served with spicy sriracha mayonnaise

15

Grilled Scampi with Green Chimichurri

16

Fine charcuterie platter

Traditional regional meat products

21

Menu



Soup of the day

Soup of the day, prepared with seasonal vegetables

10

Croque monsieur

Crispy croque with ham and melted cheese

15

Croque monsieur italien

Crispy grilled bread with Italian ham, mozzarella, tomato, and green pesto

18

Seasonal vegetable quiche

Homemade quiche with seasonal vegetables, served with salad

16

Quiche Lorraine

17

2 cheese croquettes

Two crispy croquettes with creamy cheese filling

18



2 vegan cheese croquettes

Two crispy croquettes with creamy cheese filling

18

2 prawn croquettes

Two artisan croquettes filled with grey North Sea shrimp

21

Méli-Mélo

A cheese croquette and a shrimp croquette

21



Penne with seasonal vegetables

Penne pasta with a colourful mix of fresh seasonal vegetables

16

Spaghetti bolognese

Spaghetti with homemade bolognese sauce made from minced beef and tomato

17

Menu

Artisanal beef burger

Juicy beef burger, grilled for extra flavour, served with fries

21

Chicken burger

Crispy chicken fillet in a soft bun with fresh toppings and a flavorful sauce

21



Mediterranean bowl

Falafel with hummus, fresh vegetables and a touch of southern spices

20

Caesar salad bowl

Crunchy salad with crispy chicken, Parmesan cheese and creamy Caesar dressing

21

Griekse Salade

Frisse salade met feta, tomaat, komkommer, rode ui, olijven en oregano.

20



Vegan Griekse Salade

Frisse salade met vegan feta, tomaat, komkommer, rode ui, olijven en oregano.

20

Seafood Salad

A fresh salad with shrimp, salmon trout, and a delicate dressing.

25

Goat cheese salad

Warm goat cheese on a fresh mix of seasonal salads, finished with a touch of honey, crunchy nuts and a light vinaigrette

21

Beef Carpaccio

Thin slices of beef topped with Parmesan, arugula, pine nuts, and extra-virgin olive oil.

22

Vitello tonnato

Thinly sliced veal with a silky tuna cream and fresh hints of capers

22

Fish & chips

Crispy fried fish fillet with fries and homemade tartar sauce

25

Menu

Vol-au-vent with fries

Puff pastry with creamy chicken stew, served with fries

25

Marinated Ribs

Tender baby back ribs, marinated using a house recipe and slow-cooked for an intense flavor.

26

Fish Casserole

A creamy gratin made with fresh fish of the day, served with a mild white wine sauce and French fries

26

Steak tartare

Finely chopped steak tartare, pure and full of flavor

26

Sandwich

Old Bruges cheese

Sandwich filled with young Oud Brugge cheese, firm and flavourful

6

Ham

Sandwich with finely sliced ham, tender and flavourful

6

Ham & Old Bruges cheese

Sandwich with thinly sliced ham and young Oud Brugge cheese

7,5

Americain

Fresh American sandwich, garnished with raw vegetables

7,5



Veggie Delight

Sandwich filled with colorful vegetables and a plant-based spread

7,5

Caesar

Sandwich with crispy lettuce, chicken, parmesan and creamy Caesar dressing

9

Kids

Croque monsieur

Croque monsieur with ham and melted cheese

8

A cheese croquette

10

A shrimp croquette

12

Spaghetti bolognese

Spaghetti with a mild Bolognese sauce made from minced beef and tomato

12



Penne with Seasonal Vegetables

12

Chicken tenders

Crispy chicken tenders with apple sauce and chips

13

Fish & chips

Crispy fried fish fillet with fries and homemade tartar sauce

13

Tearoom

Ice cream in a cup

Vanilla / Strawberry | Mocha / Speculoos | Chocolate /  Raspberry Sorbet

5

Cake

Artisanal cake, fresh daily

8,5

Dame Blanche

Farmhouse ice cream with warm Callebaut chocolate sauce and whipped cream

10

Fresh fruit

Platter with seasonal fruit

12

Chocolate Mousse

9

Pancakes

Butter & sugar or whipped cream

Freshly baked pancake with butter and sugar or whipped cream

9

Callebaut chocolate

Pancake generously topped with Callebaut chocolate

10

Jam from Zoete Polder

Pancake with homemade jam from Zoete Polder

10

Mikado

Pancake with farmhouse ice cream and Callebaut chocolate

13

Farmhouse ice cream

Pancake served with farmhouse ice cream

12
