

SPECIALS

LUNCH *till 17:00*

Game sausage	10.40
<i>Waldkorn bread - two game saucages - beer cabbage sauce from blue cheese - pickled onions</i>	
Pulled swine	13.40
<i>Waldkorn bread - coleslaw - pulled game swine - Jägermeistersauce</i>	
Omelet	12.90
<i>Three eggs - bacon - chestnut mushrooms - red onion - cheese - miller's bread - garnish</i>	

FINGERFOOD

Bitterballen Selection	10.90
<i>2 La Trappe - 2 spinach - 2 cheese - 2 beef - corresponding sauces</i>	
Kaasbitterballen	7.90
<i>6 bitterballen from Old Amsterdam cheese - mustardmayonaise</i>	
Meatballs from Liège	7.50
<i>small meatballs in rabbit sauce</i>	

MAIN COURSE

Pork rack	18.90
<i>Frenched rack of the 'Krull' pork - mashed potatoes - mustard sauce</i>	
Catfish fillet	17.90
<i>Baked catfish fillet - tarragon beure blanc - sprouts- mashed salsify - potato croquettes</i>	
Bavette	21.90
<i>Bavette from Blue Blanc - green peppercorn sauce - garnish - fries</i>	
Mashed potatoes	14.90
<i>Mashed potatoes with kale and carrot - game sausage - game jus</i>	
Lasagne forgotten vegetables	14.90
<i>Pumpkin - celery - parsnip - salsify - Gorgonzola - garnish - bread</i>	
Pulled swine	18.40
<i>Waldkorn bread - coleslaw - pulled game swine - Jägermeistersauce - garnish - fries</i>	

SOUPS

Parsnip soup	6.90
<i>Parsnip soup - almond shavings - miller's bread</i>	

DO YOU HAVE AN ALLERGY? LET US KNOW!

FOOD

LUNCH

till 17:00

Lunchplatter 2 pers.	20.90
<i>Croque monsieur - Val-Dieu Sandwich - Smoked Salmon Sandwich - and the Sandwich of the month served with garnish</i>	
Sandwich smoked salmon	9.30
<i>Dill mayonnaise - capers - red onion - white/brown bread</i>	
Sandwich Val-Dieu	8.90
<i>Warm abbey cheese from Aubel - bacon - honey - balsamic vinegar - pine nuts - white/brown bread</i>	
Croque monsieur	6.90
<i>Ham - cheese - ketchup - sour</i>	
Sunny side up	11.90
<i>Three fried eggs - miller's bread - coppa/bacon - cheese - garnish</i>	
Trappist burger	12.60
<i>Beef burger - beer bun - iceberg lettuce - tomato - pickle - bacon - fried onion - melted Trappist cheese - apple syrup</i>	
Salad Val-Dieu	11.50
<i>Warm abbey cheese from Aubel - bacon - honey - balsamic vinegar - pine nuts - miller's bread</i>	

MAIN COURSE

Spareribs	19.60
<i>Home marinated pork ribs - barbecue sauce based on Extra Stout - aioli - forgotten vegetables - fries</i>	
Trappistburger	17.80
<i>Beef burger - beer bun - lettuce - tomato - pickle - bacon - fried onion - melted Trappist cheese - apple syrup - fries - garnish</i>	
Salade Val-Dieu	14.50
<i>Warm abbey cheese from Aubel - bacon - honey - balsamic vinegar - pine nuts - miller's bread</i>	

SOUPS

French onion soup	6.90
<i>Gratinated - miller's bread</i>	

DESSERT

Moelleux	6.90
<i>Warm lava cake - syrup made of Kasteel Rouge - red fruits</i>	

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FINGERFOOD

until 00:00

FINGERFOOD

La Trappe Bitterballen 7.90

6 st. - beef - La Trappe Quadrupel -
mustardmayonaise

Spinach Bitterballen 7.90

6 st. - cocktailsauce

Beef Bitterballen 7.90

8 st. - mustard

Chicken wings 8.20

Wings from our own kitchen - barbecuesauce

Nacho's Deluxe 8.60 / 12.90

Three cheeses - guacamole - sour
cream - tomato - shallot -
jalapeños

- Choice between sauce with
meat (+1.50) or sauce with
vegetables

Waldkorn bread 5.90

Tapenade - aioli

Falstaff dried sausage 8.60

Dried sausage from game swine - Chimay Blue -
hazelnut

PLATTERS

Meat- and cheese
platter 15.90

Two types of charcuterie - two types of cheese
- garnish - bread

Cheese platter 14.90

Four kinds of cheese - fig jam - garnish -
bread

Meat platter 15.90

Falstaff dried sausage - two kinds
of charcuterie - garnish - bread

Beer plater 13.90

Small nachos deluxe - chicken wings - 4
beef bitterballen - miller's bread with aioli

Super Mega Beer
platter 21.90

Small nachos deluxe - chicken wings - 6
beef bitterballen - meatballs from Liège -
coppa - cheese cubes - waldkorn bread -
aioli - tomato tapenade - sour



DID YOU ALREADY
TAKE A LOOK AT OUR
INSTAGRAM?

@CAFEFALSTAFF

