

FOOD

SMALL DISHES TO SHARE

TILL 00.00

Arancini ★ <i>Small fried risotto balls - wild mushrooms - truffle</i>	10.50	Liègian Meatballs <i>Small meatballs in rabbit sauce</i>	7.50
Pork belly ★ <i>Pork belly - flatbread - Asian lacquer - little gem - pickled red onion - spring onion - sesame seeds chili pepper</i>	11.50	Chicken wings <i>Homemade wings - barbecuesauce</i>	8.20
Cauliflower ★ <i>Fried cauliflower - beerbatter - jalapeño mayonaise</i>	9.50	Nacho's Deluxe <i>Three cheeses - guacamole - sour cream - tomato - shallot - jalapeños</i> <i>Optional: with meat (+1.50) or porkbelly (+2.50)</i>	7.90
Flammkuchen <i>Pumpkin - chorizo - goat cheese - beer syrup - walnuts - sour cream - red onion</i>	11.50	Bruschetta <i>Baked focaccia - tapenade - cherry tomatoes - basil</i>	5.90
Burrata Heuvellandham <i>Heuvellandham - Puglian cream cheese - cured Krulpork ham - focaccia</i>	15.70	Olives <i>Green olives - garlic - parsley</i>	8.60
Bitterballen Selection <i>2 La Trappe - 2 spinach - 2 arancini- 2 beef - accompanying sauces</i>	11.30		

PLATTERS TO SHARE

TILL 00.00

Meat- and Cheese Platter <i>Two types of charcuterie - two types of cheese - garnish - bread</i>	15.90	Beerplatter <i>Small nachos deluxe - chicken wings - 4 beef bitterballs - miller's bread with aioli</i>	13.90
Cheese Platter <i>Four types of cheese - fig jam - bread</i>	15.90	Beerplatter Vegetarian ★ <i>Small nachos deluxe - fried cauliflower 4 spinach bitterballs - miller's bread with aioli</i>	13.90
Meat Platter <i>Falstaff dried sausage - two kinds of charcuterie - garnish - bread</i>	15.90	Supermega bierplank <i>Small nachos deluxe - chicken wings - 6 beef bitterballs - meatballs from Liège - Heuvellandham - blocks of cheese - waldkorn bread - aioli - tapenade - olives</i>	21.90



DO YOU HAVE AN ALLERGY? LET US KNOW!

LUNCH

TILL 17.00

DISHES

Lunchplatter 2 pers. <i>Croque monsieur - Val-Dieu sandwich- smoked salmon sandwich & pork belly sandwich - garnish</i>	22.50	Smoked Salmon <i>Dill mayonnaise - capers - red onion - schiacciata or brown baguette</i>	12.40
Steak Tartare ★ <i>Bavette from Boeuf Blanc 150gr - pickled shitake - shallot - pickle - egg yolk - toast</i>	14.90	Val-Dieu <i>Warm abbey cheese from Aubel - bacon honey - balsamic vinegar - pine nuts - schiacciata or brown baguette</i>	11.70
Pork belly ★ <i>Pork belly - flatbread - Asian lacquer - little gem - pickled red onion - spring onion - sesame seeds - chili pepper</i>	11.50	Croque Monsieur <i>Ham - cheese - ketchup - sour</i>	7.30
Mackerel ★ <i>Home smoked mackerel - horseradish mayonnaise - pickled red onion and cucumber - hot dog bun</i>	11.50	Sunny Side Up <i>Three fried eggs - Miller's bread - Heuvellandham/bacon - cheese - garnish</i>	12.50
Flammkuchen <i>Pumpkin - chorizo - goat cheese - beer syrup - walnuts - sour cream - red onion</i>	11.50	Trappist burger <i>Beef burger - beer bun - iceberg lettuce - tomato - pickle - bacon - fried onion - molten Trappist cheese - apple syrup</i>	13.50
		Salad with Val-Dieu <i>Warm abbey cheese from Aubel - bacon honey - balsamic vinegar - pine nuts - Miller's bread</i>	13.50



SOUPS

French Onion Soup <i>Gratinated - miller's bread</i>	7.50
Seasonal Soup ★	dailyprice

LUNCH TIP

ORDER A SMALL CUP OF SOUP
WITH YOUR LUNCH DISH

DINNER

SUN/WED TILL 21.00
DON/ZAT TOT 22.00

APPETIZER

Arancini ★	10.50
<i>Small fried risotto balls - wild mushrooms - truffle</i>	
Pork belly ★	11.50
<i>Pork belly - flatbread - Asian lacquer - little gem - pickled red onion - spring onion - sesame seeds chili pepper</i>	
Cauliflower ★	9.50
<i>Fried cauliflower - beerbatter - jalapeño mayonaise</i>	
Flammkuchen	11.50
<i>Pumpkin - chorizo - goat cheese - beer syrup - walnuts - sour cream - red onion</i>	
Burrata Heuvellandham	15.70
<i>Heuvellandham - Puglian cream cheese - cured Krulpork ham - focaccia</i>	
Bruschetta	5.90
<i>Baked focaccia - tapenade - cherry tomatoes - basil</i>	

DESSERTS

Mouilleux	7.50
<i>Lavacake - rood fruit</i>	
Kaasplank	15.90
<i>Vier soorten kaas - vijgenconfituur - brood</i>	
Koffie met likeur	7.50
<i>Irish - French - Italian - Spanish</i>	

MAIN COURSES

Entrecote ★	20.50
<i>Steak - pepersauce - pumpkin puree mushrooms - fries</i>	
Steak Tartare ★	19.50
<i>Bavette from Boeuf Blanc 200gr - pickled shitake - shallot - pickle - egg yolk - fries - garnish</i>	
Poussin à la bière ★	20.50
<i>Baby chicken cooked in bock beer - shallot - mushrooms - bacon - potato</i>	
Sea Bream ★	19.50
<i>Fried on the skin - parsley-beurreblanc - pumpkin - little gem - fries</i>	
Spareribs	21.50
<i>Home marinated pork ribs - barbecue sauce based on Extra Stout - aioli - little gem - fries</i>	
Trappist burger	17.80
<i>Beef burger - beer bun - lettuce - tomato - pickle - bacon - fried onion - melted Trappist cheese - apple syrup - fries - garnish</i>	
Salad with Val- Dieu	17.90
<i>Warm abbey cheese from Aubel - bacon - honey - balsamic vinegar - pine nuts - Miller's bread</i>	
Autumn risotto ★	16.50
<i>Risotto rice - Paulaner Weizen - mushrooms - soft gorgonzola</i>	

ONZE INSTAGRAM
AL GEHECKT?
@CAFEFALSTAFF



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ALLERGY? LET US KNOW!