



OUR BAKERY

All our BIO breads are crafted locally in the Westhoek at BIO bakery De Trog, using traditional methods. It's a completely organic and CO2-neutral bakery.

HOUTHAKKERS WIT

€6.70

"Een goe wit stuutje", as we say in Ypres. It's crafted with pure ingredients following an authentic recipe that uses spelt and rye flour.

HOUTHAKKERS BRUIN

€6.70

This is a rich, flavorful bread made from wheat, rye, and roasted malt. It has linseed and sunflower seeds blended right into the dough and is crafted with homemade sourdough.

GETOASTE GRANEN

€5.90

It's made from wheat and rye, with oat flakes, sesame seeds, sunflower seeds, linseed, and pumpkin seeds mixed right into the dough. Plus, it's crafted using homemade sourdough.

SPELTMEERZADEN

€5.80

You can really taste the traditional spelt bread. It's made with Belgian spelt and a homemade spelt sourdough. Plus, there's a mix of buckwheat, oats, and linseed in the dough too.

OLD STYLE DESEM

€6.90

For those who really love sourdough, this is a unique wheat bread that has a nice sour flavor but is still enjoyable. It's made with 80% whole wheat stone-ground flour and doesn't contain any yeast.

FRANSE TRADITIE

€6.90

The French artisanal topper is crafted using traditional methods, offering that classic and approachable sourdough flavor.

AVONDBROOD

€5.80

A tasty, healthy bread that's packed with fiber and protein while being low in carbs. Instead of wheat flour, it uses soy flour, and it's loaded with seeds.

ROGGEDESEM

€6.70

A hearty bread featuring a crunchy crust made from pure rye and homemade sourdough. It's a robust sandwich with a one-of-a-kind flavor.

SPELTMEEL

€6.90

A yeast bread that naturally has magnesium and iron. If you're sensitive to wheat gluten, this spelt is easier on the stomach.

HAVERVLOKKEN

€6.70

A family loaf crafted from wheat, rye, oat flakes, and wheat flakes. It's made by hand and baked on a stone surface.

FRANS BOER

€6.90

Character bread is made using wheat flour, rye flour, and homemade sourdough. It has a subtle sour flavor and a delicious crust.

DRINKS

SOFT DRINKS

MINERAL WATER 25CL/50CL	3.50/6.90
SPARKLING WATER 25CL/50CL	3.50/6.90
PEPSI COLA	3.50
PEPSI ZERO	3.50
VAL BITTER LEMON	3.50
VAL LIME	3.50
VAL ORANGE	3.50
VAL TONIC	3.50
VAL AGRUMES	3.50
VAL ICE TEA	3.50
GEROLSTEINER ORANGE/ CITROEN	3.50
CÉCÉMEL/ FRISTI	3.60
LOOZA ACE	3.60

HOMEMADE LEMONADE	6.00
HOMEMADE ICE TEA	6.00

LONDON ESSENCE

Distilled with the purest taste, without alcohol.

GINGER BEER	4.95
GINGER ALE	4.95
INDIAN TONIC	4.95
PINK GRAPEFRUIT	4.95
WHITE PEACH & JASMIN	4.95

FRESH JUICES

ORANGE JUICE	6.50
APPLE JUICE	6.50
JUICE OF THE DAY	6.50
SMOOTHIE OF THE DAY	8.95

DRAFT BEERS

PRIMUS (5.2%)	3.75/4.75
Light blond, soft-tasting, easy drinker with a firm foam head.	
TONGERLO BLOND (6%)	5.20
Golden yellow abbey beer with a soft, sweet start. Spicy taste, bitter and hoppy.	
FLANDRIEN (6.4%)	4.95
A characterful blond beer with notes of oak and vanilla, for real winners.	
OMMEGANG TRIPEL (8%)	5.20
A straw yellow tripel with floral, spicy taste.	

BOTTLED BEERS

YPERMAN (5.5%)	4.50
Amber-colored beer with a sweet start and bitter, locally brewed in Boezinge.	
OMER (8%)	5.00
Natural soft, fruity and full of flavour.	
CHARLES QUINT BLOND (8.5%)	5.20
Clear gold beer with strong aromas of citrus and floral herbs as an aftertaste.	
CHARLES QUINT ROBIJN (8.5%)	5.20
Copper-red beer with a sweeter, fruity taste and some bitter aftertaste.	
BLANCHE (5.1%)	5.00
Naturally cloudy wheat beer.	

DRINKS

TONGERLO TRIPEL (9%)	5.50
Abbey beer with a flavor palette that is emphasized by spicy hop notes.	
TONGERLO DARK (6.5%)	5.20
Dark brown abbey beer with a hint of vanilla and dark chocolate.	
MYSTIC KRIEK (3.5%)	4.50
Sweet fruit beer with 25% cherry juice.	
CARLSBERG (0%)	4.50
Alcoholvrij, caloriearm en heerlijke smaak.	
FLANDRIEN (0%)	5.00
Toets van vanille, suiker- en caloriearm.	
ROUGE (0%)	5.00
Krieken met een toets van veenbessen.	

GINs	
<i>Our gins are served with London Essence tonic.</i>	
BOMBAY SAPPHIRE	12.95
citrus fruits - juniper berries	
POPPIES	14.50
orange - anise - cardamom	
MONKEY 47	14.50
floral aroma - citrus notes	
GORDON'S PREMIUM PINK	12.95
raspberries - strawberries - berries	
SEEDLIP (0%)	10.50
orange - ginger - lemon	

COCKTAILS

PORNSTAR MARTINI	12.95
passion fruit - lime juice - vodka	
ANDRÉ SPRITZ	12.95
white wine - apricot - lemon - cava	
NEGRONI	13.50
red vermouth - campari - gin	
GOLDEN QUINSE	13.50
quince - ginger ale - lime	
MIMOSA	12.95
fresh orange juice - cava - liqueur	
FLORAL APPLE FIZZ (0%)	10.00
fresh apple juice - elderflower	
IPANEMA (0%)	10.00
passion fruit - ginger	
LITTLE BUDDHA (0%)	10.00
mango - coconut - lime	
APEROL SPRITZ (0%)	10.00
blood orange - orange zest - cava 0%	

CLASSIC APERITIFS

CAVA / CAVA 0%	8.95
COUPE CHAMPAGNE	14.00
PORTO RED/WHITE	7.50
SHERRY DRY	7.50
MARTINI BIANCO	8.50
PICON VIN BLANC	8.00
KIRR ROYAL / KIRR ROYAL 0%	9.95

DRINKS

WINE

Also available in a 25cl or 50cl carafe.

WHITE WINE	GLASS/BOTTLE
Chardonnay - Languedoc	6.00/28.90
Sauvignon Blanc - Chili	7.00/30.95
Chablis de Bourgogne - Bourgogne	9.95/49.95
La Pepica, Moscatel (zoet) - Valencia	5.50/26.50

RED WINE	GLASS/BOTTLE
Cabernet Sauvignon - Languedoc	6.00/28.90
Les Colombiers Pomerol - Bordeaux	9.95/49.95
Châteauneuf-du-Pâpe - Rhônevallei	9.95/49.95

ROSÉ WINE	GLASS/BOTTLE
Caves Saint-Christophe - Languedoc	6.00/28.90
De L'Aumerade Cru Classé - Provence	7.95/34.95

CLASSIC COFFEE

LUNGO (COFFEE)	3.50
LUNGO XL (LARGE COFFEE)	5.50
ESPRESSO	3.50
DOPPIO (DOUBLE ESPRESSO)	4.30
JUG OF MILK	+0.50
CAPPUCCINO (MILK)	4.30
BELGIAN CAPPUCCINO (WHIPPED CREAM)	4.30
LATTE	4.50
LATTE MACHIATO	4.50
FLAT WHITE	4.80
ESPRESSO MACHIATO	4.10
ADD SIROP TO YOUR COFFEE:	
cinnamon, almond, chocolate,	+0.90
caramel (zero), vanilla, hazelnut.	

OUR COFFEES

MATCHA LATTE	6.00
ICED MATCHA LATTE	6.50
CHAI LATTE/ DIRTY CHAI	4.95/5.95
YPRES COFFEE	8.95
Coffee with three classic Ypres pralines.	
BISCOFF LATTE	6.00
Latte, Lotus pasta, whipped cream.	
AFFOGATO	8.95
Vanilla ice-cream, espresso, whipped cream.	

WINTER SPECIALS

CINNAMON ROLL LATTE	6.50
Latte machiato, syrup, small cinnamon roll.	
PUMPKIN SPICE LATTE	5.95
Latte macchiato, pumpkin syrup, spices.	
WINTER CHARM LATTE	5.95
Latte, vanilla, almond, whipped cream.	
BUENO LATTE	6.50
Latte, kinder bueno, whipped cream.	
BAILEYS AFFOGATO	13.95
Affogato but with a Baileys shot.	
HAVERMELK, SOJAMELK & AMANDELMELK VERKRIJGBAAR +0.95	

DRINKS

OUR TEAS

Add a meli honey to your tea +1€.

GREEN: ORGANIC MATCHA 4.60

The healthiest tea in the world, contains many antioxidants and slows down aging.

GREEN: JAPAN BANCHA 4.60

Stimulating digestion and improving the immune system.

BLACK: BREAKFAST/ EARL GREY 4.60

Ensures good blood circulation in the body and stimulates metabolism.

WHITE: CHINA WHITE MONKEY 4.60

A beneficial effect on preventing tooth decay and good for fat burning.

FRUIT INFUSION: SUMMER TIME 4.60

A summery blend with hibiscus, rosehip leaves, mango & pineapple.

FRUIT INFUSION: MADEMOISELLE 4.60

Mix of flowers and fruits, packed with vitamins.

HERBAL INFUSION: MINT 4.60

Perfect for aiding digestion, combats insomnia and nervousness.

HERBAL INFUSION: GINGER 4.80

Protects the body against inflammation.

HERBAL INFUSION: CHAMOMILE 4.60

It has an anti-inflammatory effect and a relaxing effect on the stomach and intestines.

HOT CHOCOLATE

REGULAR/ WHIPPED CREAM 3.65/4.65

BELGIAN HOT CHOCOLATE 5.00

Choose between milk, dark or white.

TWISTED HOT CHOCOLATE 5.75

Milk chocolate with a hint of flavour: hazelnut, cinnamon or salted caramel.

MALTESER HOT CHOCOLATE 6.00

Hot chocolate, maltesers, whipped cream.

MATCHA WHITE CHOCOLATE 6.50

White hot chocolate, matcha.

NUTTY HUG (100% Nutella) 6.00

Milk, Nutella, marshmallows.

S'MORES CHOCOLATE 6.50

Milk chocolate, marshmallows, cookies.

ALCOHOLIC BEVERAGES

ESPRESSO MARTINI 12.95

Vodka, espresso, coffee liqueur.

KOFFIE DIPLOMAT 11.95

Latte, advocaat, whipped cream.

IRISH / ITALIAN / FRENCH COFFEE 11.95

Coffee with Jameson whisky/ Amaretto/ Cointreau, sugar, whipped cream.

BAILEYS COFFEE 11.95

Coffee, Baileys, whipped cream.

BREAKFAST

(BETWEEN 8.30AM-11.00AM)

VIENNOISERIE



CROISSANT	3.00
CHOCOLATE CROISSANT	3.00
RAISON CROISSANT	3.00
EIGHT (PUDDING)	4.50
DANISH SWIRL	4.50
CHOCOLATE TWIST	4.50
CINNAMON ROLL	4.50
CREAMY CROISSANT	4.50
WHITE ROLL <i>(butter included)</i>	2.95

With toppings of choice:

• fresh farm butter;	1.50
• Nutella or strawberry jam;	1.00
• portion of young cheese;	3.50
• portion of artisanal ham;	4.50
• portion of young cheese & ham.	3.95

CEREALS, FRUIT, YOGURT

FRESH FRUITS (V)	9.25
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Assortment of freshly cut fruit of the day.

YOGHURT BOWL (V)	12.00
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Greek farm yogurt, fresh granola, fruit.

CHOCOLATE BANANA SPLIT (V)	11.00
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Caramelized banana, fresh granola, chocolate chips, Greek farm yogurt.

CLASSIC AÇAÍ BOWL (V)	14.50
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Guarana açai, almond milk, granola, fruits.

Add Peanut Butter	+1.50
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Changing Greek Yogurt > Soja Yogurt	+2.00
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FREE-RANGE EGGS

TWO FRIED EGGS (V)	8.95
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Served with bread and fresh butter.

SOFT BOILED EGGS (V)	4.95/7.50
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Served with little soldiers.

SCRAMBLED EGGS (3EGGS) (V)	9.95
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Served with bread and fresh butter.

TOAST PEAR-FECT (V)	14.50
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Goat cheese, pear, walnuts, honey, cinnamon.

TOAST AVOHOLIC (V)	15.50
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Avocado, fried egg and tomatoes.

+ ADD BACON	3.00
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+ ADD HOME SMOKED SALMON	4.50
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EGGS ROYALE	18.95
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English muffin, poached farm eggs, fresh hollandaise, salmon/bacon or ham.

PANCAKES & WAFFLES

CROISSANT WAFFLE	16.50
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2 croissants, hazelnut chocolate sauce, banana, “Petit Beurre” cookie crumble.

PANCAKES SEASONAL FRUITS	15.95
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With a fresh seasonal fruits and maple syrup.

PANCAKES “APPLE OF MY EYE”	15.50
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With caramelized apple and vanilla sauce.

BREAKFAST MENU'S

(BETWEEN 8.30AM-11.00AM)

BREAK-FAST 18.95

A coffee, tea OR hot chocolate, juice of the day, two fried eggs with bacon, croissant and bread with Bonne Mamman strawberry jam.

MANHATTAN (FROM 2P.) 25.50

A coffee, tea OR hot chocolate, fresh juice, mini granola parfait, a 1/2 egg royale with ham, assortment of savory & sweet toppings, slices of bread and one breakfast cake of your choice.

HIGH END BREAKFAST 60.50

A glass of champagne (Baron de Villeboerg), a coffee, tea OR hot chocolate, fresh juice, mini granola parfait, soft-boiled egg with soldiers, 10g caviar oscietra, plate of home-smoked salmon with herb cheese, slices of bread with sweet toppings and one breakfast cake of your choice.

To guarantee quality and smoothness, we ask you to limit yourself to 1 formula for the entire table or a maximum of 4 à la carte dishes.

GINGER SHOT + 3.00

CONTINENTAL (FROM 2P.) 23.95

A coffee, tea OR hot chocolate, fresh juice of your choice, mini granola parfait, a fried egg, assortment of savory & sweet toppings, slices of bread and one breakfast cake of your choice.

ANDRÉ'S CLASSIC (FROM 2P.) 27.50

A coffee, tea OR hot chocolate, fresh juice, mini granola parfait, scrambled eggs with bacon OR salmon, assortment of savory & sweet toppings, slices of bread and one breakfast cake of your choice, finishing with one American pancake with seasonal fruit.

EXTRA'S:

- MIMOSA 12.50
- CAVA OF CAVA 0% 8.95
- COUPE CHAMPAGNE 14.00
- EXTRA AMERICAN PANCAKE 3.50

LUNCH

(BETWEEN 12.00AM-14.00AM)

The chef transforms fresh, local products into delicious dishes, therefore he chooses quality over speed.

BITS & BITES

TAPAS CROQUETTES 8/12PCS 15.95/22.95

Be surprised by the mix of our homemade seasonal croquettes.

MINI SHRIMP CROQUETTES (4PCS) 13.95

Mini shrimp croquette (30gr) richly filled with our gray North Sea shrimps.

VOL AU VENT CROQUETTES (4PCS) 13.95

This croquette (25g) is filled with a creamy ragout of chicken, mushrooms and parsley.

PROSCIUTTO DI PARMA 12.95

Authentic dried ham from Parma, Italy.

HOME SMOKED SALMON 27.95

Home-smoked and hand-cut by the chef, served with toast, lemon, sour cream and onion.

FLANDERS FARMER PATÉ 18.00

Authentic farmer's pate from the Veurn' Ambachtse, served with toast and garnish.

CAVIAR ROYAL OSCIETRA (30GR) 70.00

Served with blinis and their garnishes.

SOUP OF THE DAY

SOUP OF THE DAY 7.95

Served with bread and fresh butter.

- grated cheese + 1.50
- homemade croutons + 1.00

CLASSICS

TOSTI ANDRÉ 15.95

Toasted organic bread with ham, Gouda cheese and a little side salad.

TOSTI ANDREA 17.50

Croque André but with a free-range egg.

The above croques are also available as veggie.

TRUFFE TOSTI 23.95

Toasted organic bread, parmesan cheese, parma ham, freshly shaved summer truffle.

NANDA'S BOLOGNAISE/ XXL 17.95/20.95

Spaghetti the way granny used to make it.

SPAGHETTI ANDRE 19.95

Bolognaise with a gratinated cheese crust.

ANDRÉ'S BURGER 25.50

Organic burger bread with lettuce, tomato, 100% beef and Gouda cheese. Served with wedges.

LUNCH

(BETWEEN 12.00AM-14.00AM)

ARTISAN CROQUETTES

Served with bread, lettuce and homemade mayonnaise.

Choose between 2 or 3 artisan croquettes.

CHEESE CROQUETTE (V) 18.50/22.50

With "Oud Brugge" cheese, nice and spicy, tasteful due to the long riping process.

FLEMISH SHRIMP CROQUETTE 21.95/26.95

A real Flemish shrimp croquette that is richly filled with shrimps from "Zeebrugge".

VENISON STEW CROQUETTES 19.50/25.00

Prepared with tender venison that has been slowly stewed in a strong venison stock.

DUO/TRIO CROQUETTE 19.50/24.95

Create your own mix from our top range of artisanal croquettes.

HOME SMOKED SALMON 27.95

Our Scottish salmon is smoked in house on old wine barrels and beech wood, hand-carved by the chef and served with toast, lemon, sour cream and onions.

- TAKE AWAY 125 GRAMS 9.95
- TAKE AWAY 250 GRAMS 18.95

PASTA

PASTA WINTER TRUFFLE (V) 31.00

Tagliatelle with freshly shaved winter truffle and a mixture of winter mushrooms.
+ Prosciutto di Parma +3.00

CHICKEN ALFREDO 25.50

Creamy pasta with chicken, fresh spinach and wild mushrooms in a rich Alfredo sauce.

LASAGNE BOLOGNAISE 19.50

A traditional recipe with fresh minced meat sauce and a creamy béchamel sauce.

SPECIALTIES

COQUILLES ST JACQUES 32.95

Fresh scallops au gratin in white wine sauce, grey North Sea shrimps and potato wedges.

WINE TIP: Chablis 9.95/49.95

GOATCHEESE SALAD 24.50

Mesclun lettuce, warm goat's cheese from Reninge, apple, bacon strips, walnuts.

WINE TIP: Sauvignon Blanc 6.00/28.90

PHEASANT BRABAÇONNE (SAISON) 35.00

Pheasant in a creamy game sauce, served with grandmother's applesauce and croquettes

WINE TIP: Médoc - Bordeaux 6.00/28.90

FRESH PASTRIES

Our pastries are all **homemade with love** and adapt to the season. Feel free to come and have a look in the window. I am sure we have something delicious for you!

ANDRÉ’S SWEETS 12.00
Fresh pastries and sweets every day.

APPLE CRUMBLE 12.00
Crispy-sweet shortcrust pastry, brown sugar, apples, raisins, served with vanilla ice cream.

MOELLEUX AU CHOCOLAT 12.00
Served with home-made vanilla ice cream.

TARTE TATIN 11.50
Upside-down apple pie with caramelized apples.

TIRAMISU 11.00
Unbeatable classic, served at the table.

PROFITEROLE NAPOLITAINE 12.00
Profiteroles, ice cream and chocolate sauce.

FRESH SABAYON 14.00

CRÊPE SUZETTE 16.50

Two caramelized pancakes in fresh orange sauce with vanilla ice cream, flambéed tableside by our chef!



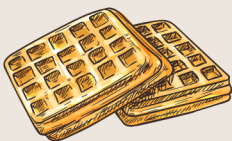
PANCAKES (CRÊPES)

Homemade made in the traditional way.

SUGAR	6.50
NUTELLA	8.50
HONEY	8.50
STRAWBERRY JAM	8.50
CARAMEL	8.50
MAPLE SYRUP	9.50
BANANA	8.50
FRESH “ADVOCAAT”	11.50
SEASONAL FRUITS	11.50
HOT CHERRIES IN SYRUP	11.50
PEAR JAM (“LUIKSE STROOP”)	11.50
ICING SUGAR & LEMON	8.50
BUENO SAUCE & KINDER BUENO	10.95
BISCOFF SAUCE & COOKIES	10.95

ADD EXTRA:

- butter; +1.50
- whipped cream; +2.50
- fresh chocolate sauce; +2.00
- scoop of homemade ice cream. +2.95



AMANDA'S WAFFLES (XL)

Brussels waffles, extra large, very light and crispy.
Our waffles are fresh, so there may be a waiting time.

ICING SUGAR	8.95
NUTELLA	10.95
HONEY	10.95
STRAWBERRY JAM	10.95
CARAMEL	10.95
MAPLE SYRUP	11.95
BANANA	10.95
FRESH "ADVOCAAT"	13.50
SEASONAL FRUITS	13.50
HOT CHERRIES IN SYRUP	13.50
PEAR JAM ("LUIKSE STROOP")	13.50
BUENO SAUCE & KINDER BUENO	12.95
BISCOFF SAUCE & COOKIES	12.95

ADD EXTRA:

• butter;	+1.50
• whipped cream;	+2.50
• fresh chocolate sauce;	+2.00
• scoop of homemade ice cream.	+2.95

80'S MILKSHAKES

Served like in the 80s (with whipped cream).

CHOOSE FROM:	8.95
Vanilla, strawberry, banana, ferrero rocher, chocolate, biscoff en pistachio, coffee.	



AMERICAN PANCAKES

SEASONAL FRUITS	15.95
Pancakes with a fresh assortment of seasonal fruits, maple syrup and icing sugar.	

APPLE OF MY EYE	15.50
With caramelized apple and vanilla sauce.	

ADD EXTRA

• whipped cream;	+1.50
• fresh chocolate sauce;	+2.50
• scoop of homemade ice cream.	+2.95

"SMOUTEBOLLEN"

5 pieces, homemade according to a traditional recipe.

ORIGINAL	9.95
With a portion of icing sugar on top.	

CHOCOLATE	11.95
Our favorite, "smoutebollen" topped with our fresh homemade chocolate sauce.	

CLASSIC SUNDAES

Our ice cream is homemade according to authentic family recipes, served with fresh whipped cream.

DAME BLANCHE/ NOIRE 10.95

Vanilla/ chocolate ice cream, chocolate sauce.

BANANA SPLIT 11.50

Vanilla, banana ice cream, chocolate sauce.

ITALIENNE 12.95

Vanilla, strawberry and pistachio ice cream.

BRESILIENNE 10.95

Vanilla ice cream, caramel, brésilienne.

BELGIAN STRAWBERRIES (SEASON) 11.95

Vanilla, strawberry ice cream, strawberries.

FERRERO (NEW) 11.95

Vanilla, ferrero ice cream and cookies.

PISTACHIO 10.95

Pistachio, vanilla ice cream, chocolate sauce.

NEGRESKO 12.95

Chocolate, vanilla ice cream, “advocaat”.

“ADVOCAAT” 12.95

Vanilla ice cream, “advocaat”.

HERMAN 11.50

Chocolate, vanilla ice cream, meringue.

OUR SUNDAES

Our ice cream is homemade according to authentic family recipes, served with fresh whipped cream.

ESPRESSO 12.95

Coffee ice cream, coffee sauce, boudoirs.

MALTESER FANTASIE 12.95

Chocolate ice cream, chocolate sauce, Maltesers.

BISCOFF ROYAL 12.95

Biscoff ice cream, Lotus cookies and sauce.

COUPE ANDRÉ 12.95

Vanilla ice cream, fresh seasonal fruit.

COUPE D’OR 12.95

Chocolate, ferrero rocher and chocolate sauce.

SUNDAES OF CHOICE

- | | |
|-------------------------|------|
| • 1 scoop | 4.95 |
| • 2 scoops | 7.95 |
| • 3 scoops | 9.95 |
| + whipped cream | 2.50 |
| + fresh chocolate sauce | 2.00 |

AFTERNOON SNACK

TOSTI ANDRÉ 14.50

Toasted organic bread with ham,
Gouda cheese and a little side salad.