

bij  
**Veges**  
brasserie



## BITES TO SHARE

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Fried Cod <i>Fresh tartar sauce</i>	12.20
Bitterballen <i>Mustard – 10 pieces</i>	7.30
Calamari Fritti <i>Fresh tartar sauce – lemon</i>	9.40
Edam Cheese Platter 🍴 <i>Mustard – celery salt</i>	5.70
Warm Mixed Platter <i>Assorted fried snacks – 12 pieces</i>	11.60
Tomato Bruschettas 🍴 <i>Fresh baguette – cherry tomatoes – balsamic – arugula – 5 pieces</i>	7.80
Nachos Classic 🍴 <i>Guacamole – jalapeño peppers – sour cream – tomatoes</i>	14.90
Nachos Pulled Pork <i>Pulled pork – guacamole – jalapeño peppers – sour cream – diced tomatoes</i>	17.90

## APERITIF

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Apero Spritz	8.50
Limoncello Spritz	9.50
Campari	6.00
Crodino	6.00
Kirr	6.00
Kirr Royal	9.00
White Port	5.50
Red Port	5.50
Ricard	5.50
Sherry	5.50

## MARTINI

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Bianco	5.50
Bianco Spritz	10.00
Fiero	5.50
Rosso	5.50
Rosato	5.50
Rosato Spritz	10.00
Bellini	8.50

**“Tiny Bubbles.  
Big Smiles!”**

*Kick things off with  
a little fizz.*

## WATER

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Chaudfontaine Still	2.70
Chaudfontaine Still 1/2 liter	5.20
Chaudfontaine Sparkling	2.70
Chaudfontaine Sparkling 1/2 liter	5.20

## SODA

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Coca Cola Regular – Zero	2.70
Fanta	2.70
Sprite	2.70
Fuze Tea Mango – Peach – Sparkling	3.00
Gini Lemon	3.00
Appletiser	3.00
Oasis Tropical	3.00
Schweppes Tonic – Agrum – Agrum Zero	3.00
Schweppes Mojito Virgin	3.00
Canada Dry	3.00
Milk	2.80
Chocolatemilk	2.80
Strawberry milk	2.80
Cécémel Iced Latte	2.80

## TEA

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Fresh Mint	3.70
Fresh Ginger	3.70
English Breakfast	2.80
Lemon	2.80
Forest Fruit	2.80
Green Tea	2.80
Chamomile	2.80
Mint	2.80
Rosehip	2.80

## HOT BEVERAGE

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Coffee Espresso	2.80
Decaffeine	2.80
Mocha	2.90
Double Mocha	4.00
Espresso Macchiato	3.30
Cappuccino Milk Foam	3.30
Cappuccino Whipped Cream	3.50
Latte Macchiato	3.30
Latte Caramel	3.80
Latte Vanilla	3.80
Latte Hazelnut	3.80
Flat White	3.40
White Coffee	3.30
Hot Chocolate	2.80
Hot Milk	2.80
Chai Latte	3.50
Dirty Chai Latte	3.80

### Supplement

Whipped Cream	0.50
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## STRONG AND WARM

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Cuban Coffee – Rum	8.10
French Coffee – Cognac	8.10
Hasseltse Coffee – Jenever	8.10
Irish Coffee – Whiskey	8.10
Italian Coffee – Amaretto	8.10



## DRAFT BEER

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Cristal Alken	2.60
Cristal Alken ½ liter	5.00
Grimbergen Blond 33cl	4.00
Grimbergen Double 33cl	4.00
Beer Suggestion	

*See recommendation.*

## TRAPPIST

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La Trappe Blond	4.00
La Trappe Quadrupel	5.00
Westmalle Double	4.50
Westmalle Triple	4.60

## REGIONAL BEER

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Cuvée Clarisse	4.40
Triple Kannunik	4.60
Wilderer Gold	4.30

## NON ALCOHOLIC

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Cristal Alken 0.0%	2.90
Carlsberg 0.0%	3.50
Affligem 0.0%	4.30
Liefmans Fruitesse 0.0%	3.60
Cornet 0.0%	4.20
Kwaremont 0.0%	4.10
La Trappe Nilles – Brown	4.90

## BOTTLED BEER

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Carlsberg	3.30
Brugge Tripel	4.30
Cornet	4.20
Duvel	4.50
Desperados	4.00
Gueuze Mort Subite	3.30
Grimbergen Triple	4.30
La Chouffe Blond	4.10
Maes Radler	3.50
Rodenbach	3.20
Scotch Watneys	3.50
Tripel d'Anvers	4.30
Vedett	3.30
St. Hubertus Triple	4.30
Brugge Witbier	3.30
Karmeliet	4.50
Paix Dieu	5.00
St. Bernardus Abt 12	4.80
Gouden Carolus Tripel	4.70
Kwaremont	4.10

## CHERRY BEER

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Kriek Mort Subite	3.50
Liefmans Fruitesse	3.50
La Chouffe Cherry	4.30
Lindemans Cherry	3.70

## CIDER

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Strongbow Apple	3.80
Strongbow Red Berries	3.80

## FRUIT JUICE

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Fresh Orange Juice	3.90
Tönissteiner Orange	3.00
Tönissteiner Lemon	3.00
Tönissteiner Multi Vitamins	3.30
Tönissteiner Blood Orange	3.30
Minute Maid Apple	2.90
Minute Maid Apple-Cherry	2.90
Minute Maid Multi Vitamins	2.90
Minute Maid Orange	2.90
Minute Maid Grapefruit	2.90

## COCKTAILS

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Bacardi Cuatro Cuba Libre	10.40
Bacardi Mojito	10.50
Piña Colada	12.00

*Rum - Coconut - Pineapple*

## MOCKTAILS

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Ginger Balm	9.50
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*Ginger - Tonic*

Pomton	6.70
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*Grapefruit - Tonic*

***"Let the Fun Be-Gin!"***

*Refreshing, zesty, and  
just the right start.*

## GIN & TONIC

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Bombay Sapphire	6.50
Bombay Premier Cru	9.00
Bombay Bramble	8.00
Bombay Citron Pressé	8.00
Wilderen Double You	10.50

**Choose a Suitable Tonic:** 3.50

*Original - Hibiscus - Pink Pepper - Ginger Beer*

## SPIRITS

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Eristoff Brut	5.50
Bacardi Carta Blanca	6.00
Bacardi Anejo Cuatro	7.00
Bacardi Caribbean Spiced	7.50
Bacardi 8 Anos	8.00
William Lawson's	6.00
Jack Daniel's	8.00
Aberfeldy 12y	11.50
Dewar's 12y	10.00

## DIGUSTIVE

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Amaretto Di Saronno	6.20
Averna	6.20
Baileys	6.20
Cointreau	6.20
Dutch Gin	4.00
Jägermeister	4.00
Limoncello	6.00
Sambuca	6.00

# BUBBLES

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## Prosecco Brut

*Glass 6.50 | Bottle 28.00*

## Cava Rosé

*Bottle 33.00*

## Champagne Piper Heidsieck Brut

*375 cl 35.00 | Bottle 65.00*

# HOUSE WINES

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## Sauvignon Blanc

*Costières De Pomerols – Fresh with a Citrus Aroma*

*Glass 4.30 | Bottle 20.50*

## Chardonnay

*Costièrese de Pomerols – Pale yellow, robust white wine*

*Glass 4.80 | Bottle 23.00*

## Rosé de Syrah

*Costièrese de Pomerols – Fresh with Notes of Grenadine,*

*Cherry, and Red Currant*

*Glass 4.30 | Bottle 20.50*

## Sangiovese

*Della Marche – Dry, juicy ruby-red wine*

*Glass 4.30 | Bottle 20.50*

## Muscat Moelleux

*Arnaud de Villeneuve – Sweet Aroma Yet Dry with a Slight*

*Bitterness in the Finish*

*Glass 4.30 | Bottle 20.50*

# APPETIZER

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## Tomato Soup

+ Cream 0.30 / + Meatballs 0.70  
5.50

## Tenderloin Carpaccio

Arugula – Pine Nuts  
14.80

## Shrimp Croquette 't Werftje

Shrimp – cocktail – lemon – salad  
1 piece 17.40 | 2 pieces 21.00

## Vitello Tonnato

Fresh dressing – capers – arugula  
15.20

## Duo Cheese – Shrimp Croquette 't Werftje

Fresh tartar – shrimp – cocktail – cheese – lemon – salad  
18.00

## Cheese Croquette

Cheese – fresh tartar – lemon – salad  
1 piece 12.00 | 2 pieces 14.70

## Garlic Prawns

Black Tiger – 4 pieces  
15.60

## Butter Garlic Prawns

Black Tiger – 4 pieces  
14.60

# SIDE DISHES

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French Fries | Mashed Potatoes | Croquettes | Salad | Bread | Pasta Aglio e Olio

## CROQUES

enkel - dubbel

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As a snack	6.70	10.50
Monsieur <i>with salad</i>	9.50	13.30
Madame <i>with Fried Egg</i>	10.60	14.40
Bolognese	13.50	17.30
Queen's Bite	13.50	17.30
Hawaiï <i>with pineapple</i>	10.60	14.40

## TOAST

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Mushroom 🌿 <i>Miller's Bread – Forest Mushrooms – Salad + Cream 1.50</i>	13.80
Smoked Salmon <i>Miller's bread – cheese – salmon – lemon</i>	17.50
Bacon & Mushroom <i>Miller's bread – forest mushrooms salad – bacon bits</i>	16.80

## SALAD

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Calamari Salad <i>Fresh tartar sauce – lemon</i>	19.80
Goat Cheese Salad <i>Deluxe lettuce – bacon – walnut – apple – Liège syrup</i>	24.50
Salmon Salad <i>Salmon fillet – lemon – dill dressing – iceberg lettuce</i>	24.80
Farm Chicken & Pineapple <i>Farm chicken – mango dressing – fresh</i>	24.80

## PASTA

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Spaghetti Bolognese <i>Tomato – minced meat – onion</i>	16.50
Spaghetti Carbonara <i>Cream – bacon – egg – parmesan</i>	19.80
Penne All' Arrabbiata <i>Tomato sauce – bacon – cherry tomatoes – spicy</i>	19.80
Pasta Smoked Salmon <i>Herbs – forest mushrooms – cream</i>	22.80
Spaghetti Scampi <i>Black tiger shrimp – cherry tomatoes – garlic</i>	26.20
Ravioli Ricotta Spinach 🌿 <i>Fresh spinach – tomato sauce – garlic</i>	24.20
Lasagna Bolognese <i>Gratinated – tomato sauce – garlic</i>	23.60

## BURGERS

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Veges Burger <i>Agnus beef – lettuce – tomato – bacon cheddar – vegges sauce – fries</i>	24.60
Pulled Pork Burger <i>Brioche bun – lettuce – tomato – coleslaw BBQ sauce – cheddar – fries</i>	22.60
Chicken Burger <i>Crispy chicken – sriracha mayonnaise lettuce – tomato – coleslaw – cheddar fries</i>	22.60



## WOK

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With stir-fried vegetables, noodles  
and fresh flavorings

Wok Scampi 27.40  
*Sweet & sour | Thai curry*

Wok Thai Farm Chicken 24.00  
*Sweet & sour | Thai curry*

Wok Vegetarian 🌱 21.50  
*Sweet & sour | Thai curry*

## CLASSICS

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Homemade Queen's Bite 19.50  
*Pulled chicken – cream – chicken meatballs  
– mushrooms – includes side dish*

Flemish Stew 21.50  
*With Grimbergen beer – includes side dish*

Battered Schnitzel 19.30  
*Pork – lemon – salad – includes side dish*

Hand-rolled Meatballs 22.40  
Liège syrup sauce  
*Minced meat – salad – Includes side dish*

## SIDE DISHES

French Fries | Mashed Potatoes | Croquettes | Salad  
| Bread | Pasta Aglio e Olio 3.50

## CHILDREN'S DISHES

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Frikandel 7.50  
*Fries – applesauce*

Chicken Nuggets 7.50  
*5 pieces – fries – applesauce*

Bitterballen 7.50  
*5 pieces – fries – applesauce*

Queen's Bite 10.50  
*Fries*

Spaghetti Bolognese 10.50  
*Emmental – mini bread roll*

Pizza Margherita 🌱 10.50  
*Tomato – mozzarella*

## GIFT VOUCHER

Looking for a great gift?

For more information,  
please contact one of our  
staff members!

[www.bijveges.be](http://www.bijveges.be)

## MEAT DISHES

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Steak Belgian White-Blue 27.90  
*250 grams – warm vegetables – Includes sauce and side dish*

Simmental Entrecôte 32.30  
*300 grams – warm vegetables – Includes sauce and side dish*

Mixed Grill 32.60  
*Chipolata – steak – ribs – pork tenderloin – Includes sauce and side dish*

Spare Ribs 29.90  
*Corn on the cob – spicy glaze – salad – Includes side dish*

Souvlakis 23.80  
*Pork – tzatziki – red onion – Includes side dish*

Chicken Breast 22.50  
*Salad – Includes sauce and side dish*

Pork Tenderloin 24.60  
*Liège syrup – warm vegetables*

## SIDE DISHES

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French Fries | Mashed Potatoes | Croquettes | Salad  
| Bread | Pasta Aglio e Olio 3.50

## SAUCES

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Béarnaise | Mushroom Cream | Natural Mushroom |  
Pepper Cream

**“Eat. Drink. and Be  
Saucy!”**  
**Sometimes. a little attitude  
is the best seasoning.**

## FISH DISHES

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Salmon Fillet on Skin 25.40  
*Warm vegetables – white wine sauce – Includes side dish*

Gratinated Fish Casserole 28.40  
*King prawn – salmon – white fish – grey shrimp – leek sauce – Includes side dish*

Scampi Diabolique 25.80  
*Black tiger prawns (7 pieces) – spicy tomato sauce – cream – Includes side dish*

Scampi Garlic Butter 25.80  
*Black tiger prawns (7 pieces) – Includes side dish*

Scampi Garlic Cream 27.00  
*Black tiger prawns (7 pieces) – Includes side dish*

## PANCAKES

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Kids' Pancake (1 piece)	5.50
Classic Pancakes	7.50
<i>Choice of Nutella, syrup, jam, or sugar</i>	
Pancakes with Ice Cream	8.50
<i>Chocolate sauce and vanilla ice cream</i>	
Banana Split Pancakes	10.50
<i>Chocolate sauce, ice cream, and banana</i>	
Fresh Fruit Pancakes	10.50
<i>Served with a mix of fresh fruit</i>	

## BRUSSELS WAFFLES

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Classic Brussels Waffle	7.50
<i>Served with powdered sugar</i>	
Brussels Waffle with Ice Cream	9.90
<i>Chocolate sauce and vanilla ice cream</i>	
Banana Split Brussels Waffle	10.90
<i>Chocolate sauce, ice cream, and banana</i>	
Fresh Fruit Brussels Waffle	11.80
<i>Served with a mix of fresh fruit</i>	

## MILKSHAKE

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Vanilla	6.40
Chocolate	6.40
Banana	6.90
Strawberry	6.90

## DESSERTS

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Chocolate Moelleux	10.60
<i>Red fruit, ice cream, and raspberry coulis</i>	
Warm Apple Pie	8.80
<i>Ice cream, apple, and whipped cream</i>	
Callebaut Chocolate Mousse	7.80
<i>Served with red fruit and blueberries</i>	

## ICE CREAM

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Kids' Ice Cream	
<i>Check our OLA freezer for options</i>	
Vanilla Sundae	7.50
<i>Vanilla ice cream</i>	
Chocolate Sundae	7.50
<i>Chocolate ice cream</i>	
Dame Blanche	9.50
<i>Served with chocolate sauce</i>	
Brésilienne Sundae	8.80
<i>Caramel sauce and Brésilienne nuts</i>	
Banana Split	10.50
<i>Ice cream, banana, and chocolate sauce</i>	
Fresh Fruit Sundae	10.50
<i>Served with a mix of fresh fruit</i>	

## SUPPLEMENTS

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Scoop of Ice Cream	2.00
Whipped Cream	1.00



Keuken open van 10u tot 21u  
Wifi: Bij Veges Guest

Menu Engels



Suggesties

