

TO START

VEGA(N)

BURRATA - 10

burrata | orange | thyme oil | toast

CARROT CANDY - 9 

3 pcs | rocket | cashew

TOMATO TARTARE - 9 

piccalilli | lavas | toast

SWEET POTATO YAKITORI - 9 

yakitori | wasabi krupuk

MEAT

SWEETBREAD - 11

veal sweetbread | chanterelle brandy sauce

PORCHETTA - 10

pork belly | brewery malts | mustard mayonnaise

RILLETTES - 10

radicchio | crispy capers | sage | toast

FISH

GRAVAD LAX - 10

lemon mayonnaise | wasabi | wakame

SHRIMP COCKTAIL - 9

whisky sauce | orange | tarragon

BEER FLIGHT

BEER FLIGHT - 15/22.5

3 or 5 tasting glasses with paired snacks



TIP

START OFF WITH A BEER FLIGHT!

SMALL: 3 TASTING GLASSES WITH 3 PAIRED SNACKS - 15

LARGE: 5 TASTING GLASSES WITH 5 PAIRED SNACKS - 22.5



TIP: 3 COURSE DEAL

GO FOR THE FULL EXPERIENCE - 37.5 P.P.

- ♥ 1 starter
- ♥ 2 mains (to share)
- ♥ 1 side
- ♥ 1 dessert

MAINS TO SHARE

VEGAN

LENTIL STEW - 10

baby potatoes | eggplant | carrot

PULLED MUSHROOM - 11

tacos | chipotle mayonnaise

'SCALLOPS' OF KING TRUMPET MUSHROOM - 10

soy marinade | purée of green peas and mint

STUFFED PUMPKIN - 10

parsnip | sun dried tomato

SPICY BRUSSEL SPROUTS - 9

gochujang | ginger | apple butter

ENDIVE SLATE FRIED - 9

green dressing | candied pecan nuts |

salty fingers [ADD PECORINO + 2](#)

MEAT

GAME STEW - 13

boar | venison | mushrooms | Blackbock | blueberry jam

CHICKEN ROULEAU - 11

dates | serrano ham

FLANK STEAK - 12

smoked | duxelles | garlic chestnut butter

FISH

HALIBUT - 11

creamy spinach

FISH OF THE DAY

ask us for the current catch!

BURGERS

HOME MADE

CHICKEN BURGER - 20

thigh fillet | cornflakes | raspberry pickled red onion |
curry mayonnaise | corn roll | fries

SHRIMP BURGER - 20

black tiger | avocado | tomato | red onion | lemon mayonnaise |
brioche bun | fries

VEGAN BURGER - 20

parsnip & pumpkin burger | harissa mayonnaise | ciabatta | fries

+ ADD A SIDE

FRIES - 4

Flemish mayonnaise

GREEN SALAD - 4.5

lemon thyme vinaigrette | tomato | mixed seeds

VEGETABLES OF THE DAY - 6

ask us for the current veggies

PITA BREAD ROLLS - 5

6st | smoked garlic chestnut butter

DESSERTS

CHOCOLATE MOUSSE - 8

blood orange | brownie crumble | sea salt | almonds

PUMPKIN - 6

sous-vide | pumpkin spice | stout and coffee syrup

CHEESECAKE - 7

white chocolate | sour sauce

FLOAT OF THE MOMENT - 7.5

beer | ice cream

TIP

ARE YOU UP FOR A
BARREL AGED BEER?

LOOK FOR THE  FOR OUR VEGAN OPTIONS

At vandeStreek we see beer as a connecting elixir, the same goes for our dishes. Smaller dishes portioned to be perfectly sharable.

On our menu you'll find tastes from all over the world; we went out to search for dishes that complement our beers and the other way around.

HOW DOES IT WORK

1

CHOOSE A BEER

Scan the QR code on the drinks menu, check out the screen at the bars or ask one of our human staff

A lot to choose from. Can't choose?
Time for a **BEER FLIGHT**

TIP

ASK FOR
OUR ADVICE

2

PICK A STARTER...

Choose a starter per person and assemble a nice platter

3

...AND CONTINUE

We recommend **2 mains and 1 side** per person. The dishes are made for sharing and are served together!

4

DON'T FORGET ABOUT DESSERT

There's always room for dessert, right? Grab a coffee, have a beerwhisky on the side, or how about one of our barrel aged bangers?

5

DO STAY FOR A WHILE

And enjoy yourself and your company



WHERE BEER MEETS FOOD

BOOK OUR WHARF CELLAR

Ideal for larger groups and company events. Ask staff or check out the website

TAP THE BEER YOURSELF

Book a tap table!

OUR EVENTS

Stay up to date about all vandeStreek events

**CHECK IT OUT
ON THE WEBSITE!**



FOLLOW US ON INSTAGRAM

- ♥ Learn more about our beers
- ♥ Stay updated on events
- ♥ Let us amaze you with beer & food pairings!



VISIT OUR BREWERY

We do tours and tastings every weekend, book these on our website!



15 min



20 min



...MEETS FOOD

FROM 17:00



**FOR
ENGLISH
MENU**