

THE PARISH LEAFLET

English menu - 't Oud Clooster

SUMMER 2026 EDITION



According to Belgian tradition, we kindly ask each guest to order **ONE MAIN COURSE PER PERSON.** (Tapas are for Spain ;))

NIBBLES

CHARCUTERIE BOARD - EUR 19.00

Selection of fine cured meats.

HOMEMADE FRIED CHICKEN - EUR 18.00

Breaded chicken served with dipping sauces.

BRUSCHETTA - EUR 14.50 (4 PCS) / EUR 23.00 (8 PCS)

Bruschetta topped with tomato and feta.

APERITIF BITES - EUR 16.50

Selection of samosas, spring rolls and scampi.

Check our blackboards for seasonal suggestions.

ON THE MENU

BELGIAN BEEF STEW WITH WESTMALLE DUBBEL - EUR 25.00

Traditional Belgian beef stew prepared with Westmalle Dubbel Trappist beer, Tierenteyn mustard and fresh herbs.

Recommended drinks: Rochefort 8 - Sint-Bernardus Abt 12

OUD CLOOSTER BEEF SKEWER - EUR 31.00

325g Belgian Blue beef skewer served with a lightly tomato-infused cream sauce.

Recommended drinks: Moeder Overste - Un Memento

ROQUEFORT BEEF SKEWER - EUR 31.00

325g Belgian Blue beef skewer served with rich Roquefort blue cheese sauce.

Recommended drinks: Chimay Blue - Chakana Atorrante or Von Siebenthal Parcela #7

STEAK TARTARE - EUR 27.50

Our own take on the classic: finely chopped raw beef fillet with capers, egg yolk, shallots and Worcestershire sauce, served with pickles sauce.

Recommended drinks: Super 8 IPA - Thaya Rose

DELUXE BURGER - EUR 23.50

Large seasoned beef burger with crispy bacon, cheddar cheese, pickles and a spicy sauce.

Recommended drinks: Tongerlo Blond - Un Memento

STUFFED PORTOBELLO BURGER - EUR 25.00

A hearty vegetarian burger with goat cheese, stuffed portobello mushroom, rocket, sun-dried tomatoes and aioli.

Recommended drinks: Villard Expression Chardonnay - Fourchette

SOLE - EUR 29.00 (2 PCS) / EUR 36.00 (3 PCS)

Fresh sole served with homemade tartar sauce and salad.

Recommended drinks: Oude Geuze Boon - Finca Terra

DUCK BREAST WITH PORT SAUCE - EUR 34.00

Pink-roasted duck breast with a rich port wine sauce, served with carrots and croquettes.

Recommended drinks: Villard Expression Chardonnay - Chakana Atorrante

SHRIMP CROQUETTES WITH SALAD - EUR 23.50

Artisanal shrimp croquettes containing 45% North Sea shrimp, served with bread and a fresh salad.

Recommended drinks: Rodenbach - Super 8 White - La Vauvise

PASTA OUD CLOOSTER - EUR 24.50

Tagliatelle with sauteed scampi, tomato-pepper sauce and Parmesan cheese.

Recommended drinks: Cape Dream - Saint Christophe Rose

RAVIOLI LIMONE LIMONE - EUR 24.00

Italian ravioli in a fresh lemon sauce with yellow and green courgette (zucchini), finished with roasted pistachios.

Recommended drinks: Villard Expression Chardonnay - Thaya Rose

MEDITERRANEAN SALAD - EUR 25.00

Fresh Mediterranean-style salad with watermelon, feta cheese, pecans, cucumber and mint yoghurt dressing.

RED CURRY WITH MARINATED CHICKEN OR TOFU - EUR 25.00

Homemade mild red curry with coconut cream and aromatic spices, served with rice.

Recommended drinks: Amalaya Blanco - Fever-Tree Ginger Beer

SALAD WITH GOAT CHEESE & CRISPY BACON - EUR 24.00

Fresh salad with pear, apple, honey, warm goat cheese, crispy bacon, raisins and nuts.

Recommended drinks: Saint Christophe Rose - Artisanal apple or pear juice

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MOUSSAKA - EUR 23.50

Traditional Greek oven-baked dish with mixed minced meat, feta cheese, aubergine, courgette, potatoes and fresh herbs.

Recommended drinks: Chakana Atorrante - Ouwen Duiker

FISH CASSEROLE - EUR 30.00

Homemade oven-baked dish with assorted fish and seafood in a white wine sauce, served with Belgian fries.

Recommended drinks: Orval - Finca Terra

INDIAN DAHL - EUR 24.00

Comforting lentil dish with coconut milk, ginger, garlic, pineapple and roasted cashew nuts, served with rice and naan bread.

Recommended drinks: Amalaya Blanco - Homemade Iced Tea

LASAGNE VERDE - EUR 24.50

Our version of the Italian classic with a green twist. Prepared with mixed minced meat (pork and beef).

Recommended drinks: Un Momento - La Chouffe

SWEET ENDINGS

BASQUE CHEESECAKE - EUR 10.00

A unique cheesecake with a dark brown, caramelised outside and an extremely creamy inside.

TIRAMISU - EUR 10.00

Italian classic with coffee and amaretto.

MANGO STICKY RICE - EUR 10.00

Refreshing Asian dessert with mango and sweet sticky rice.

DUO OF CHOCOLATE MOUSSE - EUR 10.00

Milk and dark chocolate mousse made with Belgian Callebaut chocolate.

Recommended drinks: Rochefort 10

DAME BLANCHE - EUR 12.00

Vanilla ice cream with warm Belgian chocolate sauce.

CREME BRULEE - EUR 10.00

Classic vanilla custard with a caramelised sugar crust.

CHILDREN'S ICE CREAM - EUR 5.00 / EUR 7.50

One or two scoops (up to 12 years old).

CHEESE BOARD - EUR 16.50

Selection of artisan cheeses from Hinkelspel in Ghent.

Recommended drinks: Porto Colheita

THE CLOOSTER THANKS YOU FOR READING THE
PARISH LEAFLET.