THE PARISH LEAFLET

English menu - 't Oud Clooster

SUMMER 2026 EDITION

ONE TABLE, ONE BILL

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 25.50
Traditional Belgian beef stew prepared with Westmalle Dubbel, Tierenteyn mustard and a bouquet of herbs.
Recommended drinks: Rochefort 8 - Sint-Bernardus Abt 12

OUD CLOOSTER BEEF SKEWER - EUR 31.50
325g Belgian Blue beef skewer served with a lightly tomato-infused cream sauce.
Recommended drinks: Moeder Overste - Un Momento

ROQUEFORT BEEF SKEWER - EUR 31.50
325g Belgian Blue beef skewer served with a rich Roquefort blue cheese sauce.
Recommended drinks: Chimay Blue - Chakana Atorrante or Von Siebenthal Parcela #7

SOUTHERN-STYLE STEAK TARTARE - EUR 28.00
Our summery version of the classic, made with finely chopped premium raw beef fillet, pesto, sun-dried tomatoes, olives and Parmesan.
Recommended drinks: Super 8 IPA - Thaya Rose

DELUXE BURGER - EUR 24.00
Large seasoned beef burger (240g) with crispy bacon, cheddar, pickles and a spicy sauce, served in a matching bun. Cooked medium by default; another doneness is available on request.
Recommended drinks: Tongerlo Blond - Un Momento

STUFFED PORTOBELLO BURGER - EUR 25.50
A hearty vegetarian burger with goat cheese, stuffed portobello mushroom, rocket, sun-dried tomatoes and aioli.
Recommended drinks: Villard Expression Chardonnay - Fourchette

SOLE - EUR 29.50 (2 PCS) / EUR 36.50 (3 PCS)
Fresh sole served with homemade tartar sauce and salad.
Recommended drinks: Oude Geuze Boon - L'Ange d'Oc

DUCK BREAST WITH PORT SAUCE - EUR 34.50
Pink-roasted duck breast with a rich port sauce, served with glazed carrots and croquettes.
Recommended drinks: Villard Expression Chardonnay - Chakana Atorrante

SHRIMP CROQUETTES WITH SALAD - EUR 24.00
Artisanal shrimp croquettes containing 45% North Sea shrimp, served with bread and a fresh salad. An extra croquette is available.
Recommended drinks: Rodenbach - Super 8 White - La Vauvise

PASTA OUD CLOOSTER - EUR 25.00
Tagliatelle with sauteed scampi, tomato and pepper sauce and Parmesan.
Recommended drinks: Cape Dream - Saint Christophe Rose

RAVIOLI LIMONE - EUR 24.50
A summery Italian classic in a fresh lemon sauce with yellow and green courgette, finished with roasted pistachios.
Recommended drinks: La Chouffe 0.0 - Villard Expression Chardonnay - Thaya Rose

MEDITERRANEAN SALAD - EUR 25.50
Fresh Mediterranean-style salad with watermelon, feta, pecans, cucumber, olive crumble and mint yoghurt dressing.
Recommended drinks: Thaya Rose - Homemade Peach Iced Tea

RED CURRY WITH MARINATED CHICKEN OR TOFU - EUR 25.50
Homemade mild red curry with coconut cream and aromatic spices including coriander seed, cumin, fennel, cardamom, ginger, lemongrass and kaffir lime. Choose chicken or tofu marinated with lime and paprika, served with rice. Spicy sauce available on request.
Recommended drinks: Amalaya Blanco - Fever-Tree Ginger Beer

SALAD WITH GOAT CHEESE & CRISPY BACON - EUR 24.50
Large 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 24.00
Traditional Greek oven-baked dish with mixed minced pork and beef, feta, aubergine, courgette, potatoes and fresh herbs. Served with bread or salad.
Recommended drinks: Chakana Atorrante - Ouwen Duiker

FISH CASSEROLE - EUR 30.50
Homemade oven-baked dish with assorted fish and seafood in a white wine sauce, served with Belgian fries.
Recommended drinks: Orval - L'Ange d'Oc

LASAGNE VERDE - EUR 25.00
Our version of the Italian classic with a green twist, prepared with mixed minced pork and beef.
Recommended drinks: Un Momento - La Chouffe

SWEET ENDINGS

BASQUE CHEESECAKE - EUR 10.00
A unique cheesecake with an intentionally dark brown, caramelised outside and an extremely creamy inside.

TIRAMISU - EUR 10.00
Italian dessert with coffee and amaretto.

STICKY RICE WITH SEASONAL FRUIT - EUR 10.00
A delicious summery Asian dessert. Lactose-free.

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, freshly made Belgian Callebaut 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, for children 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.

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