

ENGLISH

Soft drinks

BRU STILL WATER	3,30
BRU SPARKLING WATER	3,30
COCA-COLA | ZERO	3,30
ORANGINA	3,30
SPRITE	3,30
ICE TEA	3,30
ICE TEA GREEN	3,30
SCHWEPPES TONIC	3,30
BIONINA BLOOD ORANGE	3,50
FEVER-TREE INDIAN | MEDITERRANEAN TONIC	3,90
FEVER-TREE SODA | GINGER ALE	3,90
FEVER-TREE GINGER BEER	3,90
FEVER-TREE AROMATIC TONIC	3,90
MINUTE MAID APPLE JUICE	3,50
MINUTE MAID ORANGE JUICE	3,50
MINUTE MAID MULTI-FRUIT JUICE	3,50
FRESHLY SQUEEZED JUICE	6,50
BIG TOM SPICY TOMATO JUICE	5,00
CÉCÉMEL CHOCOLATE MILK	3,30
BRU STILL 50CL	5,90
BRU STILL 1L	9,60
BRU LIGHTLY SPARKLING 50CL	5,90
BRU LIGHTLY SPARKLING 1L	9,60

Beers on tap

	25CL	33CL
STELLA *(TANK beer)*	3,00	3,90
HOEGAARDEN	3,00	
RODENBACH	3,30	4,30
ST. HUBERTUS ZEENAT TRIPEL 'T WERFTJE		5,50
BRUGSE ZOT		5,50
KARMELIET		5,50
KRIEK *(AVAILABLE DURING THE SUMMER MONTHS)*	4,00	

Bottled beers

CORNET	5,50
DUVEL	5,50
WESTMALLE TRIPEL	5,50
KASTEELBIER BLOND | DARK	5,50
BRUGGE TRIPEL	5,50
RODENBACH GRAND CRU	5,50
OMER	5,50
FILOU	5,50
SPORTZOT 0.0 *(NON-ALCOHOLIC)*	5,50
STELLA 0.0 *(NON-ALCOHOLIC)*	3,00
CARLSBERG 0.0 *(NON-ALCOHOLIC)*	3,50

Champagnes

Please ask for our full Champagne and wine list.

	GLAS	BOTTLE
CHAMPAGNE VRANKEN "CUVÉE DIAMANT"	14,00	75,00
CHAMPAGNE VRANKEN "CUVÉE DIAMANT ROSE" *(AVAILABLE ONLY DURING THE SUMMER MONTHS)*		85,00
CHAMPAGNE RUINART BRUT	19,00	115,00
CHAMPAGNE RUINART BLANC DE BLANCS		185,00
CHAMPAGNE RUINART ROSE BRUT		185,00

Sparkling wines

	GLAS	BOTTLE
B-BRUT CAVA	6,50	34,00
KIR	6,40	
KIR ROYAL	14,40	
KIR CAVA	6,90	
FRANCIACORTA ANTICA FRATTA	11,00	65,00

Wines

WHITE

HUISWIJN	6,00	30,00
TRIMBACH - SÉLECTION 'T WERFTJE 2022-2023 PINOT BLANC - RIESLING - PINOT GRIS *An exclusive blend, created especially for our establishment.* *Perfect with: Peruvian oysters, royal prawns, smoked eel, North Sea crab, or oriental-style dishes.*	7,00	35,00
DOMAINE MICHEL SARRAZIN ET FILS RULLY "SANS NOM" - BOURGOGNE 2023-2024 *An elegant, oak-aged, full-bodied Chardonnay.* *Perfect with: Shrimp croquettes, sole, cod, lobster with herb butter, or rich butter-based dishes.*	14,00	70,00
SOALHEIRO SELÀCAO 'T WERFTJE VINHO VERDE PORTUGAL 2023-2024 ALVARINHO - LOUREIRO *A fresh, aromatic blend, handpicked in northern Portugal and made exclusively for our restaurant.* *Perfect with: Fresh oysters, langoustines, smoked salmon, and cold fish preparations.*	7,50	38,00
DOMAINE CLAUDE LAFOND "LES CLOS DES MESSIEURS" REUILLY, CENTRE LOIRE - SAUVIGNON BLANC 2022-2023 *Perfect with: Gratinated razor clams, fish soup, lobster Belle-Vue, or a seafood platter.*	9,00	45,00
CLARENDELLE - BORDEAUX BLANC BY HAUT-BRION SÉLECTION 'T WERFTJE 2022-2023 SAUVIGNON BLANC - SÉMILLON - MUSCADELLE *An exclusive blend created especially for our establishment. A lively white Bordeaux with a fresh start and a silky, smooth finish.* *Perfect with: Scallops, smoked salmon & eel, caviar, or lobster 't Werftje style.*	10,50	53

ROSÉ

HOUSE ROSÉ WINE	6,00	30,00
ROSÉ OF THE MONTH *(AVAILABLE ONLY DURING THE SUMMER MONTHS)*	9,50	50,00

RED

HUISWIJN	6,00	30,00
ELLE DE LA MARZELLE - SAINT EMILION 2022 MERLOT - CABERNET FRANC - CABERNET SAUVIGNON	11,50	53,00
HENRY MARIONNET "PREMIÈRE VENDANGE" GAMAY - LOIRE 2021-2022	9,00	45,00
PALISTORTI DI VALGIANO 2022 SANGIOVESE - MERLOT - SYRAH *Aged 12 months in French oak, then matured for 6 months in large concrete vats before bottling.* *Full-bodied and complex, with elegant spice and depth.*	14,50	73,00

Fortified Wines & Wine Aperitifs

APÉROL SPRITZ	12,50
PICON WHITE WINE	12,50
PICON BEER	6,50
PORT – WHITE | RED	6,50
SHERRY	6,50
PINEAU DE CHARENTES	6,50
BELSAZAR VERMOUTH WHITE | RED | ROSÉ	12,00
MADEIRA COLLECTION 1 MEDIUM SWEET	10,00
MADEIRA COLLECTION 2 DRY	10,00
MADEIRA COLLECTION 3 MALVASIA	10,00
MADEIRA COLLECTION 4 MEDIUM DRY	10,00
MADEIRA COLLECTION 5 RESERVE	15,00
MADEIRA COLLECTION 6 SPECIAL RESERVE MEDIUM SWEET	27,00
CAMPARI	8,00
ALCOHOL-FREE BASIL SMASH	12,00
PORNSTAR MARTINI	15,00
WHISKY SOUR	15,00
ESPRESSO MARTINI	15,00
MOJITO	15,00
VIRGIN MOIJITO	10,00
MOSCOW MULE	15,00
DARK & STORMY	15,00
HUGO	15,00
COCKTAIL OF THE WEEK	15,00
SUPPLEMENT FEVER-TREE TONIC	3,90
SUPPLEMENT CAVA	6,50
SUPPLEMENT ORANGE JUICE | FRESH ORANGE JUICE	3,50 6,50

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VODKA

VAN DEN VODKA	9,00
KETEL 1 VODKA	9,00
ICE EYES VODKA	10,00
MARY WHITE VODKA	10,00

RUM

BACARDI CARTA BLANCA	9,00
BACARDI 4 AÑOS	9,00
BACARDI 8 AÑOS	10,00
ZACAPA 23	25,00

GIN

COPPERHEAD BRONZE | BLACK | GREEN	11,50
HERBALIST	11,50
GAUGIN BEACH	11,50
BLIND TIGER	11,50
TANQUEREY	10,00
TANQUEREY NR.10	13,00
TANQUEREY SEVILLA *(SWEET GIN)*	10,00

WHISKEY

J&B	9,00
JACK DANDIEL'S	9,00
JOHNNIE WALKER RED LABEL	9,00
JOHNNIE WALKER BLACK LABEL	11,50
JOHNNIE WALKER BLUE LABEL	25,00
TALISKER 10 YEARS	11,00
GLENFIDDICH 12 YEARS	12,00
OBAN 14 YEARS	13,00
LAGAVULLIN 16 YEARS	14,00

NON-ALCOHOLIC
With Soft Drinks

CRODINO WITH FRESH ORANGE JUICE OR TONIC	12,00
ALCOHOL-FREE TANQUERAY 0.0 GIN WITH FEVER-TREE TONIC	13,00

Digestifs & Liqueurs

CALVADOS HORS D'AGE	11,00
COGNAC PHILBERT VSOP	11,00
ARMAGNAC GOUDOULIN VSOP	11,00
AMARETTO DISARONNO	8,00
FERNET BRANCA	8,00
SANG DE PASCUAL	8,00
BAILEYS	8,00
COINTREAU	8,00
GRAND MARNIER	8,00
KAHLUA	9,00
GRAPPA WHITE | DARK	10,00
JÄGERMEISTER	6,00
POIRE WILLIAM EAU DE VIE BRANA	14,00
FRAMBOISE EAU DE VIE BRANA	14,00
LAURENCE'S LIMONCELLO	8,50
SAMBUCCA	8,50
HIERBAS DE LAS DUNAS	8,00
RICARD	8,00
TEQUILA DON JULIO BLANCO	6,00
TEQUILA DON JULIO REPOSADO	7,00
TEQUILA DON JULIO 1942	25,00
YOUNG JENEVER | OLD JENEVER	6,00

Hot drinks

Coffee by MÁSALTO

ASSORTED "VITAO" TEAS	3,50
FRESH MINT TEA WITH HONEY	5,00
LUNGO	3,30
ESPRESSO	3,30
ESPRESSO MACCHIATO	3,50
RISTRETTO	3,40
DOUBLE ESPRESSO	4,00
DECAFFEINATED COFFEE	3,50
CAPPUCCINO	3,40
CAPPUCCINO WITH WHIPPED CREAM	3,70
LATTE MACCHIATO	3,80
HOT CHOCOLATE	4,00
HOT CHOCOLATE WITH WHIPPED CREAM	4,40
IRISH COFFEE *(WHISKEY)*	12,00
ITALIAN COFFEE *(AMARETTO)*	12,00
FRENCH COFFEE *(GRAND MARNIER)*	12,00
HASSELTSE COFFEE *(JONGE JENEVER)*	12,00
BAILEYS COFFEE *(BAILEYS)*	12,00
JAMAICAN COFFEE *(KAHLUA)*	12,00
SPANISH COFFEE *(LICOR 43)*	12,00
MEXICAN COFFEE *(TEQUILLA & KAHLUA)*	12,00
POESTER	6,00
ESPRESSO MARTINI *(COLD)*	15,00
ICED LATTE *(COLD)*	4,00

Supplements

GRENADINE	0,30
CRÈME DE CASSIS	0,40
CRÈME DE FRAMBOISE	0,40
WHIPPED CREAM	0,50

Oysters

	3	6	9	12
PREMIUM OYSTERS (SELECTION FROM OUR OYSTER EXPERT) *A new variety every week*	15	23	31	39
WERFPAREL "BABY JEAN" *Selection 't Werftje*	11	16	23	31
PERUVIAN STYLE *Tiger's milk — citrus — pickled red onion — avocado cream*	15	23	31	39
GRATINATED OYSTERS *(AVAILABLE FROM NOVEMBER — MARCH)*		29		

Shellfish & crustaceans

TRIO OF SHELLFISH *Fresh cocktail sauce*	27
WHELKS	9
PERIWINKLES	9
GREY SHRIMP (IN SEASON)	MARKET PRICE
CREVETTES ROYALES *Fresh cocktail sauce*	17
CRAB CLAWS *Fresh mayonnaise*	22
COOKED LANGOUSTINES *Fresh cocktail sauce*	25
GRILLED RAZOR CLAMS WITH HERB BUTTER *Green herbs - parmesan*	20

Tapas to share by hand

FRIED CALAMARI RINGS *Fresh tartar sauce*	14,90
FRIED TORPEDO SHRIMP *Sweet and sour sauce*	14,90
10 SHRIMP CROQUETTES BY HAND *1 plate — lemon — fried parsley — no extra cutlery & plates*	60
10 NORDIC SHRIMP CROQUETTES BY HAND (PINK SHRIMP) *1 plate — lemon — fried parsley — no extra cutlery & plates*	48
IBERICO CEBO 100 GRAMS	24,90
IBERICO BELLOTA 100 GRAMS (100% PATA NEGRA)	34,90
PLATE OF HAND-CUT AGED MEAT OF THE MONTH	25
STUFFED NORTH SEA CRAB *Fresh crab salad — buttered toast — lemon*	25
BRIOCHE WITH SMOKED EEL *Pickled onion — avocado-crème — beetroot — citrus*	27
ASSORTMENT OF APERITIF BALLS (9 PIECES) *Serrano ham — shrimp — cheese*	15
ASSORTMENT OF SHRIMP BALLS (9 PIECES)	19

Our homemade croquettes with salad

FRESH SALAD WITH 2 SHRIMP CROQUETTES 21,50
Bread — butter

FRESH SALAD WITH 2 CHEESE CROQUETTES 17,60
Bread — butter

FRESH SALAD WITH 2 SERRANO HAM CROQUETTES 18
Bread — butter

FRESH SALAD WITH A TRIO OF OUR CROQUETTES 23,40
Shrimp croquette — Serrano ham croquette — cheese croquette — bread & butter

FRESH SALAD WITH 2 NORDIC SHRIMP CROQUETTES (PINK SHRIMP) 19
Bread — butter

Croquettes per piece

SHRIMP CROQUETTE 6,90

CHEESE CROQUETTE 4,80

SERRANO HAM CROQUETTE 5

SHRIMP CROQUETTES (PINK SHRIMP) 5,50

Soups

FISH SOUP 12
Spicy homemade rouille — grated cheese — 2 slices of bread

SHRIMP SOUP 14
Spicy homemade rouille — grated cheese — 2 slices of bread

ROYAL BOUILLABAISSE 39
Richly filled with shellfish, seafood & fresh fish — rouille — grated cheese

TOMATO CREAM SOUP WITH MEATBALLS 7,00
2 slices of bread — butter

Zeebrugge fish dishes

PAN-FRIED ICELANDIC COD 39
Seasonal vegetables — mashed potatoes & mousseline sauce

GRATINATED SCALLOP WITH MASHED POTATOES 23
White wine sauce — spinach — mushrooms — peeled shrimp

SMOKED SALMON WITH TOAST 27
Pickled onion - wasabi mayo - citrus

SOLE “MEUNIÈRE” MARKET PRICE
Fries — fresh salad

FRIED FISH STRIPS 19,90
Catch of the day — fresh tartar sauce

LANGOUSTINE & SHRIMP COCKTAIL 29
Langoustines – hand-peeled North Sea shrimp – lettuce – tomato – egg – cocktail sauce

ZEEBRUGES POLDER POTATO 45
Baked potato – Nantua sauce – hand-peeled shrimp – poached egg

Grilled lobsters

HERB BUTTER — MARKET PRICE
Fresh herbs — fried rice

'T WERFTJE — MARKET PRICE
Nut oil — Chardonnay vinegar — fresh herbs
fresh harissa — cherry tomatoes — pan-seared pearl couscous

ORIENTAL STYLE — MARKET PRICE
Tom kha coconut milk sauce — mango salsa — pan-seared pearl couscous

CHEF'S SPECIAL — MARKET PRICE
Lobster béarnaise — pan-seared pearl couscous

Grilled Icelandic langoustines

HERB BUTTER — MARKET PRICE
Fresh herbs — pan-seared pearl couscous

'T WERFTJE — MARKET PRICE
Nut oil — Chardonnay vinegar — fresh herbs
fresh harissa — cherry tomatoes — pan-seared pearl couscous

ORIENTAL STYLE — MARKET PRICE
Tom kha coconut milk sauce — mango salsa — pan-seared pearl couscous

CHEF'S SPECIAL — MARKET PRICE
Lobster béarnaise — pan-seared pearl couscous

Grilled tiger prawns

HERB BUTTER — 39
Fresh herbs — pan-seared pearl couscous

'T WERFTJE — 39
Nut oil — Chardonnay vinegar — fresh herbs
fresh harissa — cherry tomatoes — pan-seared pearl couscous

ORIENTAL STYLE — 39
Tom kha coconut milk sauce — mango salsa — pan-seared pearl couscous

CHEF'S SPECIAL — 39
Lobster béarnaise — pan-seared pearl couscous

Belle-vue

BOILED LOBSTER — MARKET PRICE
Fresh salad — homemade cocktail sauce & mayonnaise

BOILED NORTH SEA CRAB — 29
Fresh salad — homemade cocktail sauce & mayonnaise — requires some effort...

Meat

IRISH RIBEYE "HEREFORD" — 40
Fries — fresh salad — choice of mushroom sauce, pepper sauce, or béarnaise sauce

Snacks

SPAGHETTI — 12

CROQUE MONSIEUR — 9

Seafood platter

63,- PER PERSON

OYSTERS - CRAB - LANGOUSTINES
KING PRAWNS - WHELKS - PERIWINKLES
RAZOR CLAMS - NORTH SEA GREY SHRIMP...

A generously filled platter with the finest seafood our North Sea has to offer!

SUPPLEMENT LOBSTER BELLE-VUE *(700g)*	MARKET PRICE
SUPPLEMENT LOBSTER HERB BUTTER / 'T WERFTJE / ORIENTAL STYLE *(700g)*	MARKET PRICE
SUPPLEMENT CAVIAR 10G	25
SUPPLEMENT CAVIAR 30G	60
SUPPLEMENT CAVIAR 50G	90
SUPPLEMENT CAVIAR 125G	225

Served without blini's or garnishes

Caviar

Blini's served with sour cream — shallots & chives
& "Imperial Heritage Caviar" sélection 't Werftje

10G CAVIAR	35
30G CAVIAR	80
50G CAVIAR	115
125G CAVIAR	270

We work exclusively with the finest fresh local products.
The availability and price of fresh fish and seafood depend on weather conditions and supply.

We have new daily suggestions.
Check our suggestion boards for more information.

1 TABLE = 1 BILL.

Do you have allergies? Please inform us.
For large groups, we kindly ask to limit the selection to 6 different dishes per table.

Our kitchen is continuously open from 12:00 PM & closes promptly at 9:30 PM.

Desserts

CHOCOLATE MOUSSE 8
With or without whipped cream

FRESH ADVOCAAT 8
With or without whipped cream

DAME BLANCHE 10
With or without whipped cream

COUPE ADVOCAAT 10
With or without whipped cream

ICE CREAM FOR KIDS 5
One scoop of vanilla ice cream with or without whipped cream

COUPE COLONEL - GAUGIN 12
Lemon sorbet with vodka or gin

CHOCOLATE MOELLEUX 12
Vanilla ice cream — red fruits

CAFÉ GLACÉ 12
Vanilla ice cream — coffee

PAVLOVA 'T WERFTJE 12
Meringue — fresh whipped cream — seasonal fruit

ASSORTMENT OF ICE PRALINES BY PHILIP'S BISCUITS 22
6 different flavours

Pancakes & waffles

FRESH WAFFLE 8
With or without whipped cream — powdered sugar

FARMER'S PANCAKE 8
Butter — sugar — jam

CRÊPE SUZETTE WITH VANILLA ICE CREAM 12
Flambéed pancake with "Grand Marnier" — orange zest

CRÊPE NORMANDE WITH VANILLA ICE CREAM 14
Caramelized and flambéed pancake with "Calvados" — apple slices

EXTRA VANILLA ICE CREAM 3,50

EXTRA CHOCOLATE SAUCE 1,50

EXTRA WHIPPED CREAM 1,50

Kids menu

FRIED CALAMARI RINGS (6 PIECES) *Fresh tartar sauce*	14,90
FRIED TORPEDO PRAWNS (6 PIECES) *Sweet and sour sauce*	14,90
SHRIMP CROQUETTE (1 PIECE)	6,90
CHEESE CROQUETTE (1 PIECE)	4,80
KIDS' SPAGHETTI	9
CROQUE MONSIEUR (2PIECES)	9
TOMATO CREAM SOUP WITH MEATBALLS *2 slices of bread — butter*	7
FRIED FISH STRIPS *Catch of the day — fresh tartar sauce*	19,90
EXTRA FRIES (1 PERSON)	3,50
EXTRA MASHED POTATOES (1 PERSON)	3,50
CHOCOLATE MOUSSE *With or without whipped cream*	8
ICE CREAM FOR KIDS *With or without whipped cream*	5
FRESH WAFFLE *With or without whipped cream — powdered sugar*	8
FARMER'S PANCAKE *Butter — sugar — jam*	8

For the dogs

MARIE-JEANNE SPECIAL *250g gekookte ham*	9

Take-away

WWW.TWERFTJE.BE/TAKE-AWAY



PER LITER

TOMATO CREAM SOUP 8
With meatballs

FISH SOUP 12
Rouille & cheese

SHRIMP SOUP 14
Rouille & cheese

WHELKS (300G WHELKS) 9,50
PERIWINKLES (400G PERIWINKLES) 14,90

TO FRY AT HOME

Hot takeaway = €0.60 extra per piece

SHRIMP CROQUETTE 4,50
Per piece

CHEESE CROQUETTE 3
Per piece

SERRANO HAM CROQUETTE 3,20
Per piece

NORTH SEA SHRIMP CROQUETTE 3
(with pink shrimp) Per piece

FISH STRIPS 15
6 pieces with fresh tartar sauce

SQUID RINGS 14
TORPEDO SHRIMP 14

SHELLFISH

CRAB CLAWS MARKET PRICE
With fresh mayonnaise

NORTH SEA CRAB 27 / PIECE
With fresh mayonnaise

CREVETTES ROYALES 29 / KG
With fresh cocktail sauce

GREY SHRIMP MARKET PRICE
LANGOUSTINES MARKET PRICE

AVAILABLE SEPARATELY

SMOKED SALMON TOAST PER 250G 27
Pickled red onion - wasabi mayo - citrus

BRIOCHE SMOKED EEL PER 250G 27
Pickled red onion - avocado-crème - beetroot

SCALLOPS 17
Ready for the oven

ROUILLE (250G) 4,10
COCKTAIL SAUCE (250G) 3,99
TARTAR SAUCE (250G) 3,99
MUSSEL SAUCE (130GRAM) 2,49
HAND-CUT IBERICO HAM CEBO 24,90
HAND-CUT IBERICO HAM BELLOTA 34,90
NORTHSEA KRABSALAD (130GRAM) 7,15
ROYAL CODFISH SALAD (130GRAM) 5,10

SEAFOOD PLATTER

€55 PER PERSON

OYSTERS - CRAB - LANGOUSTINES - RAZOR CLAMS
WHELKS - KING PRAWNS - PERIWINKLES
FRESH SAUCES, BREAD & LEMON...

A generously filled platter with the best seafood that our North Sea has to offer!

SUPPLEMENT 1 COOKED LOBSTER ± 700G 49

CAVIAR

10 GRAMS 23
30 GRAMS 60
50 GRAMS 90
125 GRAMS 210

LOBSTERS

BELLE-VUE MARKET PRICE
Fresh salad
fresh cocktail sauce & mayonnaise

HERB BUTTER MARKET PRICE
With pan-seared pearl couscous

'T WERFTJE MARKET PRICE
Nut oil - Chardonnay vinegar
Green herbs - fresh harissa - cherry tomatoes
& pan-seared pearl couscous

OYSTERS

PREMIUM OPENED 18,80 | 27,20 | 35,60
6 - 9 - 12 PIECES

PREMIUM UNOPENED 15,80 | 22,70 | 29,60
6 - 9 - 12 PIECES

WERFPAREL OPENED 14 | 20 | 26
6 - 9 - 12 PIECES

WERFPAREL UNOPENED 11 | 15,50 | 20
6 - 9 - 12 PIECES

D'ELI DELICATESSEN
BY 'T WERFTJE

SCAN QR FOR MORE INFO

Delicious & delightful delicatessen, delicately delivered!

Our croquettes and delicacies in your business or at your home? Ask us for the nearest retailer or distribution point in your city or province!