

# BITES MENU

(15:00 - 22:00)

Focaccia met hummus <i>Focaccia with hummus</i>	4,5
'Kanarie Club' notenmix <i>'Kanarie Club' mixed nuts</i>	6
Gemarineerde olijven <i>Marinated olives</i>	4,5
Loaded nacho's <i>Jalapeno, cheddar, tomato, cilantro</i>	7,5
Papadum met tonijn, wasabi, wakame, sesam <i>Papadum with tuna, wasabi, wakame, sesame</i>	9
Bruschetta met duxelles van paddestoelen <i>Bruschetta with duxelles of mushrooms</i>	6
Bruschetta met antiboise en rucola <i>Bruschetta with antiboise and aragula</i>	6
Bruschetta met gerookte zalm en kerrie <i>Bruschetta with smoked salmon and curry</i>	9
Gegrilde chorizo, paprika, gepekeld rode ui <i>Grilled chorizo, bell pepper, pickled red onion</i>	9
Yakitori spiesjes, bosui, sesam <i>Yakitori skewers, spring onion, sesame</i>	7,5
Hotdog, zoete soja, kimchi, srirachamayonaise <i>Hotdog, sweet soy, kimchi, srirachamayonaise</i>	9,5
Bitterballen met grove mosterd <i>Bitterballen with mustard</i>	8
Spicy chicken wings <i>Spicy chicken wings</i>	9
Rucola-kaaskroketjes met truffelmayonaise <i>Aragula-cheese croquettes with trufflemayonaise</i>	9
Butterfly garnalen met sweet chilisaus <i>Butterfly shrimps with sweet chilisauc</i>	9
Vegan bospaddestoelenkroketjes met zoete aardappel creme <i>Vegan mushroom croquettes with sweet potato cream</i>	9
Frites met mayonaise <i>Fries with mayonaise</i>	4,25
Frites met chilivlokken en srirachamayonaise <i>Fries with chili flakes and srirachamayonaise</i>	4,25

# DRINKS MENU

## WITTE WIJNEN / WHITE WINES

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Montagny Premier Cru	7,50
Bourgogne (Chardonnay), France	
San Vincenzo, Soave	5,50
Garganega, Italy	

## BRUISEND/SPARKLING

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Bubb Royal - Cremant, France	6,5
Taittinger - Champagne, France	12,5

## RODE WIJN/RED WINE

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Chateau Fougueyrat	7,50
St. Emillion, France	
Petit Clos	6,50
Pinot Noir, New-Zealand	

## COCKTAILS, LEMONADES & GTS

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Fresh Lemonade	4,75
<i>lemon &amp; ginger / lime &amp; mint / lemon, orange, mint &amp; raspberry</i>	
<i>Spice things up &amp; add vodka: + 4,00</i>	
Bartenders Special	9,75
<i>Let our bartenders decide!</i>	
Huismus (signature)	8,75
<i>Hayman's sloe gin - Bello Limoncello - Lemon Juice - F.T. Spiced orange ginge ale- Ginger- Thyme</i>	
The stillery	11,5
<i>F.T. Indian tonic - lemon zest - cornabria flower</i>	
Monkey 47	12,5
<i>F.T. Indian tonic - cucumber - kumquat</i>	

## BIEREN / BEERS

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Heineken	2,95
Seasonal Beer	4,95
Gleuvenglijder - <i>De eeuwige jeugd / blond / 6,8%</i>	4,95
Affligem Blond - <i>Affligem / blond / 6,8%</i>	4,75
Brand Weizen - <i>Brand / Weizen / 5,1%</i>	4,75
Lagunitas IPA - <i>Lagunitas / India Pale Ale / 6,2%</i>	4,75
Mannenliefde - <i>Oedipus / saison / 6,5%</i>	4,95
Desperados - <i>Desperados / Mexican lager / 5,9%</i>	4,75
Brothers in law 0,5% - <i>Brothers in law / hoppy lager</i>	3,95