

A little craving during lunch only 12am – 2pm

Croque monsieur with garnish Generous croque on lumberjack bread with a fresh salad.	€13,00
Croque madame with garnish Same as the croque monsieur, but with an egg.	€14,00
Mushroom toast With garlic and garnish, on multigrain bread.	€18,00
Farmer's omelet Big omelet with lots of vegetables, bacon, and a fresh salad.	€19,00



Snacks

Burgundian bitterballen 8 pieces	€9,50
Tapas board Fuet salami sticks, Serrano, Manchego, lumberjack bread, and tapenade.	€21,00

Starters

Soup of the week With multigrain bread.	€8,00
Mushroom toast With garlic and garnish, on multigrain bread.	€18,00
Artisanal cheese croquettes	€16,00
Artisanal shrimp croquettes	€19,00
Duo of cheese and shrimp croquettes	€18,00
Scampi Elixir d'Anvers 4 peeled scampi with red onion, bell pepper, mushrooms, and a creamy Elixir d'Anvers sauce.	€18,00
Carpaccio Filet d'Anvers	€19,00
Beetroot Carpaccio	€18,00

Main Courses

Homemade Beef Stew With salad and fries. + chicory salad €3,00	€24,00
Belgian Steak Witblauw With salad and fries. + mushroom sauce - pepper sauce - meat jus €3,00 of Béarnaise €4,00	€26,00
Steak Tartare With salad and fries, prepared by the chef.	€24,00
Homemade Vol-au-Vent With salad and fries.	€25,00
Spareribs For the big appetite. With a pineapple chunk, salad, and fries.	€25,00
Hamburger La Pipe Black Angus burger, bacon, fried egg, secret sauce, and fries.	€26,00

Pasta

Chef's Pasta Bolognese With linguine.	€21,00
Vegetarian chef's pasta of the season Fresh vegetables, linguine.	€22,00

Salades

Goat Cheese Salad with or without Bacon Lukewarm goat cheese, nuts, apple & raisin toast.	€23,00 <small>/without</small> €24,00 <small>/with</small>
Caesar Salad Roman lettuce, chicken, croutons, Parmesan & yogurt dressing.	€23,00

Veggie

Beetroot Burger With salad, warm vegetables and fries.	€25,00
Jack Stew Rich tomato sauce with vegetables & jackfruit).	€23,00

Fish

Scampi elixir d'Anvers

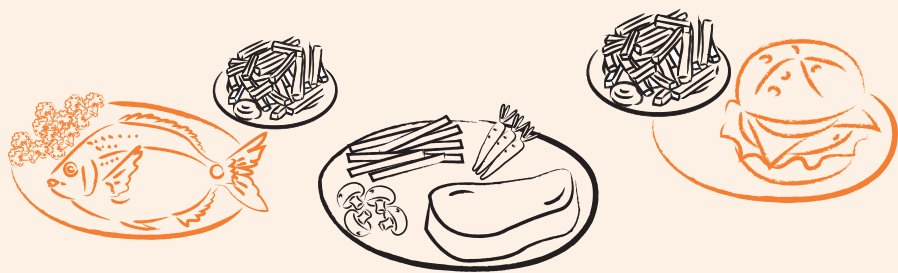
7 peeled scampi in a creamy Elixir d'Anvers sauce with red onion, bell pepper and mushrooms.

€26,00

Fish Casserole

With creamy white wine sauce, vegetables & croquettes.

€28,00



Menu La Pipe d'Anvers

Meat Menu

€45,00

Carpaccio Filet d'Anvers

Beef Stew

With salad and fries.

Homemade rice pudding with brown sugar

Without the golden spoon.

Fish Menu

€45,00

Artisanal shrimp croquettes

Scampi elixir d'Anvers

7 peeled scampi in a creamy Elixir d'Anvers sauce with red onion, bell pepper and mushrooms.

Homemade rice pudding with brown sugar

Without the golden spoon.

Veggie Menu

€45,00

Beetroot Carpaccio

Jack Stew

Rich tomato sauce with vegetables & jackfruit).

Homemade rice pudding with brown sugar

Without the golden spoon.



Some space left?

Dame Blanche

3 scoops of artisanal vanilla ice cream, warm Callebaut chocolate sauce & whipped cream.

€11,00

Coupe bresilienne

3 scoops of artisanal mocha ice cream, homemade caramel sauce, nuts & whipped cream.

€11,00

Homemade rice pudding with brown sugar

Without the golden spoon.

€9,00

Café Glacé

2 scoops of mocha ice cream, coffee, Kahlua ice cream, and whipped cream.

€10,00

Crème brûlée

Chocolate mousse

With whipped cream.

€10,00

€10,00

Tiramisu

The classic, homemade.

€11,00

