19 28

PATYNTJE

ENGLISH MENU

to start or to share

hummus with toast 15

basque-style calamari 18

the best sardines ‘don reinaldo’ 20 ♥

caviar with blinis 65

Iberico ham, tomato compote, garlic toast ⊗⊗ 24

fried fish, tartar sauce 18

toast boquerones, aioli, flat parsely 4p 14

chicken nems, mint and iceberg lettuce 4p 16

burrata, tomatoes compote ⊗ 18

starters

bouchot mussels, coconut and curry	22
vitello tonnato ⊗	22
smoked salmon ⊗ ⊗	22
artichoke with vinaigrette ⊗	18
cocktail of grey hand-peeled shrimps ⊗	22
beef carpaccio with rocket salad, olive oil and parmesan cheese ⊗	18
croquettes of veal sweetbreads with tartar sauce	20
homemade cheese croquettes ⊗ ♥	18
shrimp croquettes	20
marrow pipe with toast ⊗ ♥	15
tutjespap ⊗ *mashed potatoes with buttermilk, grey shrimps and poached egg*	20

selection of our sommelier

valle nevado chile
glass 6,5 - bottle 30

chardonnay ‘18
cabernet sauvignon ‘15

salads and veggie

pearl couscous, season vegetables, pickled beets	22
salad with green asparagus, artichoke, parmesan and olive oil	24

local dishes

vol au vent of Mechelen coucou ♥	28
flemish stew with ‘Westmalle beer’, fresh apple sauce and fries ♥	24
veal kidneys with Ghent Tierenteyn mustard ♥	25

wifi **printagift**
7/7 open – free charging station
free parking – heated terrace - corkage 25€
⊗ gluten free ⊗⊗ gluten free if ordered with toast or fries
♥ top dishes vegetarian
gluten free bread on demand
no cash, cards only
allergy information on request

main courses

fish

cod fish ‘patyntje’ mousseline sauce, poached egg and hand-peeled shrimps ♥	38
fried ray with brown butter and capers ♥	26
fried small sole fish (2p) with tartar sauce ⊗	30
eel in green / eel in cream	35
north sea fish bouillabaisse “probably the best” ⊗ ⊗ ♥	32

meat

beef tartare ‘minute’ ⊗ ♥	25
entrecôte	30
filet pur Simmental ⊗	32
béarnaise sauce ⊗ – pepper sauce archiduc – pepper cream sauce	3

homemade desserts

waffle ‘’t Patyntje’	12
lemon sorbet with wodka ‘le colonel’	11
moelleux au chocolat 20 min.	11
rice porridge	11
crème brûlée à la cassonade, Catalan style	11
chocolate mousse	11
café glacé	11
dame blanche	11
vanilla ice with strawberries	11

Did you know?

Restaurant Patyntje already existed before 1830. "Patyntje" comes from "path to the end". The inn was 100 meters down the street in the direction of Ghent, but at the beginning of 1900 they had decided to straighten the Lys. At the place of the inn they build a bridge so the inn had to disappear. However, the bridge never came. The inn was rebuilt in 1928 on the site of today, where there used to be a meander.