

## FINGERFOOD BY ALFONS

Gedroogde Holstein ribye "BY BART DE POORTER" (80 g)	10.90
Nachos met Guacamole	6.20
Cheese & Meat (Feta & chorizo & ribye)	15.00
Mini kaas kroket (VEGGIE)	6.70
Mini geitenkaas kroket (VEGGIE)	8.50
Mini truffel kroket (VEGGIE)	10.00
Bitterballen – mosterdsaus met gember	10.00
Beignet van gerookte uien – BBQ-saus (VEGGIE)	6.20
Chicken Nugget – BBQ-saus	6.70
Vir Nugget, tartaarsaus	6.70
Brusseleir trilogie (bitterballen, kaarkroket, uien beignet)	15.70
Crazy Alfons (Feta kaas, ribye holstein, chorizo, bitterballen, kaas kroket, uien beignet, chicken nugget)	<i>voor 3 à 4 pers</i> 25.00
Dryed Ribye Holstein "By BART DEPOORTER" (80 g)	10.90
Nachos & Guacamole	6.20
Cheese & Meat (Feta & Chorizo & Ribye)	15.00
Mini croquettes au fromage (VEGGIE)	6.70
Mini croquettes au fromage de chèvre (VEGGIE)	8.50
Mini croquettes à la truffe (VEGGIE)	10.00
Bitterballen – sauce moutarde au gingembre	10.00
Beignet d'oignons fumés – sauce BBQ (VEGGIE)	6.20
Chicken Nugget – sauce BBQ	6.70
Nugget de poisson, sauce tartare	6.70
Trio Brusseleir (croquettes au fromage, bitterballen, beignet d'oignon fumé)	15.70
Crazy Alfons (Feta, ribye Holstein, chorizo, bitterballen, croquette au fromage, beignet d'oignon, chicken nugget)	<i>pour 3 à 4 pers</i> 25.00
Dryed Holstein ribye "BY BART DE POORTER" (80 g)	10.90
Nachos & guacamole	6.20
Cheese & Meat (Feta & Chorizo & Ribye)	15.00
Cheese croquette (VEGGIE)	6.70
Goat cheese croquette (VEGGIE)	8.50
Bitterballen & mustard sauce with ginger	10.00
Truffle croquette (VEGGIE)	10.00
Smoked onions rings – sauce BBQ (VEGGIE)	6.20
Chicken Nugget – sauce BBQ	6.70
Fish nugget, sauce tartare	6.70
Alfons trio (Bitterballen & cheese croquette, smoked onions ring)	15.70
Crazy Alfons (Feta, holstein ribye, chorizo, bitterballen, Cheese croquette, onions ring, chicken nugget)	<i>for 3 to 4 pers</i> 25.00

## BURGER / GLUTEN VRIJ / NO BUN

Regular / Maxi

<b>CHEF'S BURGER "BISTRO RACINE" by Jean Marie Bucumi - 1* Michelin</b>	13.90
Kipfilet, scampi's met gember, icebergsla, guacamole met banaan, gel van lime, "Savora" mayonaise	
<b>1 FRIENDLY "Houd het maar simpel en lekker"</b>	9.90 / 13.80
Irish Black Angus, tomaat, augurken, sla, Brusselseir saur	
<b>2 BRUGGELAAR</b>	12.50 / 16.40
Irish Black Angus, tomaat, Icebergsla, gekonfijte vrien met bruin bier, kaas « Vieux Brugge », geroosterde bacon, BBQ saur	
<b>3 UNCLE SAM</b>	12.50 / 16.40
Irish Black Angus, tomaat, augurken, sla, rode vrien, cheddar, geroosterde bacon, Brusselseir & BBQ saur	
<b>4 CARDINI</b>	11.50
Kipfilet gemarineerd & gegrild, tomaat, sla, gekonfijte vrien, Monterey kaas, Brusselseir saur	
<b>5 BIG BEN</b>	11.50 / 15.40
Irish Black Angus, tomaat, sla, cheddar, geroosterde bacon, pickles, BBQ saur	
<b>6 PEPPER FLAVOR</b>	12.50 / 16.40
Irish Black Angus, romein sla, gerookte spek, pickles van rode vrien, "Morbier" kaas, gepeperde mayonaise, augurken, tomaat	
<b>7 EL NACHO</b>	12.90 / 16.80
Irish Black Angus, tomaat, sla, rode vrien, cheddar, guacamole, nachos, pimentar, BBQ saur	
<b>8 CIPRIANI</b>	13.50
Irish Black Angus, tomaat, rucola, Parmezaan, rundscarpaccio van gerookte holstein, pesto, tapenade, crème van balsamiek azijn	
<b>9 RED SQUARE (VEGGIE)</b>	10.90
Icebergsla, gegrilde burger van rode biet, komkommer, tomaat, pickles van rode vrien, BBQ saur, mayonaise met dille en mosterdraur	
<b>10 SIATAKI (VEGGIE)</b>	11.90
Feta, rucola, rode vrien, gefriteerde vrien, gegrilde aubergine, tomaat, komkommer, mousse van olijven, look mayonaise, BBQ saur	
<b>11 FJORD (SEA SIDE)</b>	18.00
Verse zalm, icebergsla, gemarineerde rode vrien, omeletje, gemarineerd komkommer, mayonaise met dille en mosterdraur	
<b>12 NORTH SEA (SEA SIDE)</b>	11.90
Virbeignet, icebergsla, tomaat, colerlaw, pickles van rode vrien, tartaar saur	
<b>Spare ribs (non bun)</b>	16.90
Gemarineerde varkensribben, gegaard op laagtemperatuur & gegrild, tomaten, sla, frieten, BBQ saur	
<b>"Américain préparé" By Alfons</b>	16.90
Zonder specifieke vraag, wordt de <b>Regular Burger</b> (raining/ medium) gebakken - <b>Regular</b> : vlees / 150 g - <b>Maxi</b> : vlees / 230 g	
<b>IETSKE MEER</b>	
Frieten op zijn Belgisch (100% in rundvet gebakken) + saur naar keuze	3.20
Alfons frieten (zoet aardappel met specerijen gebakken) + saur naar keuze	3.90
Colerlaw (kool, wortel, rozijnen, mayonaise met yoghurt)	3.20
Origin green salade	2.90
<b>MENU LUNCH TIME</b> <i>In de week van 11.30 tot 14.00 - niet op feestdagen</i>	14.80 / 18.70
-Burger Friendly + Ietrke meer + softdrink of Stella	
<b>MENU ALFONS MARKET</b>	23.00 / 26.90
Keuze tussen Burger 1 tot 10 & 12 + Ietrke meer + nagerecht (crème brûlée, dame blanche, chocolademousse) softdrink of Stella	

## BURGER / SANS GLUTEN / NO BUN

Regular / Maxi

<b>CHEF'S BURGER "BISTRO RACINE" by Jean Marie Bucumi - 1* Michelin</b>	13.90
Filet de poulet, romarin et gingembre, salade, guacamole et banane, gel de citron vert, mayonnaise « Javora »	
<b>1 FRIENDLY "Faisons simple mais bon"</b>	9.90 / 13.80
Irish Black Angus, tomate, salade, cornichon sauce Brusselsseleir	
<b>2 BRUGGELAAR</b>	12.50 / 16.40
Irish Black Angus, tomate, salade, oignons confits à la bière brune", fromage Vieux Brugge, bacon rôti, sauce BBQ	
<b>3 UNCLE SAM</b>	12.50 / 16.40
Irish Black Angus, tomate, cornichon, salade, oignons rouges, cheddar, bacon rôti, sauce Brusselsseleir & BBQ	
<b>4 CARDINI</b>	11.50
Filet de poulet mariné & grillé, tomate, salade, oignons confits, fromage Monterey, sauce Brusselsseleir	
<b>5 BIG BEN</b>	11.50 / 15.40
Irish Black Angus, tomate, salade, cheddar, bacon rôti, pickles, sauce BBQ	
<b>6 PEPPER FLAVOR</b>	12.50 / 16.40
Irish Black Angus, salade romaine, lard fumé, oignons rouges marinés, "Morbier", mayonnaise poivrée, cornichon, tomates	
<b>7 EL NACHO</b>	12.90 / 16.80
Irish Black Angus, tomate, salade, oignons rouges, cheddar, guacamole, nachos, pimentos, sauce BBQ	
<b>8 CIPRIANI</b>	13.50
Irish Black Angus, roquette, tomates, pesto, crème balsamique, carpaccio de bœuf fumé, olive noire	
<b>9 RED SQUARE (VEGGIE)</b>	10.90
Salade iceberg, burger de betterave rouge, tomate, concombre, pickles d'oignons rouges, sauce BBQ, sauce moutarde en grain et citron	
<b>10 SIRTAKI (VEGGIE)</b>	11.90
Feta, roquette, oignons rouges, tomate, aubergine, concombre, mousse d'olives, mayonnaise à l'ail, sauce BBQ	
<b>11 FJORD (SEA SIDE)</b>	18.00
Saumon frais, salade iceberg, oignons rouges, omelette, concombre mariné, mayonnaise à l'aneth, sauce moutarde en grain et citron	
<b>12 NORTH SEA (SEA SIDE)</b>	11.90
Beignet de poisson, salade iceberg, tomates, coleslaw, pickles d'oignons rouges, sauce tatar	
<b>Spare ribs (non bun)</b>	16.90
Travers de porc mariné, cuit à basse température & grillé, salade, frites, sauce BBQ	
<b>"Américain préparé" By Alfons</b>	16.90
Sans demande spécifique, le <b>Regular Burger</b> sera cuit (saignant / à point) - <b>Regular</b> : viande / 150 g - <b>Maxi</b> : viande / 230 g	
<b>UN PEU PLUS</b>	
<b>Frites à la belge</b> (100% à la graisse de bœuf) + sauce au choix	3.20
<b>Frites Alfons</b> (patates douces aux épices) + sauce au choix	3.90
<b>Coleslaw</b> (chou, carotte, raisins, mayonnaise au yaourt)	3.20
<b>Origin green salad</b>	2.90
<b>MENU LUNCH TIME</b> en semaine de 11.30 à 14.00 – par les jours fériés	14.80 / 18.70
Burger Friendly & un peu plus & softdrink ou Stella	
<b>MENU ALFONS MARKET</b>	23.00 / 26.90
Le choix entre les Burgers de 1 à 10 & 12 + un peu plus + pour terminer... (crème brûlée, dame blanche, mousse au chocolat) soft drink ou Stella	

## BURGER / GLUTEN FREE / NO BUN

Regular / Maxi

<b>CHEF'S BURGER "BISTRO RACINE" by Jean Marie Bucumi - 1* Michelin</b> Chicken filet, shrimp with ginger, salad, guacamole with banana, gel of lime, mayonnaise « Savora »	13.90
<b>1 FRIENDLY</b> "keep it simply" Irish Black Angus, tomatoes, pickle, salad, sauce Brusselsleir	9.90 / 13.80
<b>2 BRUGGELAAR</b> Irish Black Angus, tomatoes, iceberg salad, caramelized onions with dark beer, cheese Vieux Brugge, bacon, sauce BBQ	12.50 / 16.40
<b>3 UNCLE SAM</b> Irish Black Angus, tomatoes, pickle, salad, red onions, cheddar, bacon, sauce Brusselsleir & BBQ	12.50 / 16.40
<b>4 CARDINI</b> Marinated chicken filet & grilled, tomatoes, salad, caramelized onions, parmesan, sauce Brusselsleir	11.50
<b>5 BIG BEN</b> Irish Black Angus, tomatoes, salad, cheddar, bacon, piccolilli, sauce BBQ	11.50 / 15.40
<b>6 PEPPER FLAVOR</b> Irish Black Angus, roman salad, smoked bacon, marinated red onions, "Morbier" cheese, spicy mayonnaise, pickle, tomatoes	12.50 / 16.40
<b>7 EL NACHO</b> Irish Black Angus, tomatoes, salad, red onions, cheddar, guacamole, nachos, pimentos, sauce BBQ	12.90 / 16.80
<b>8 CIPRIANI</b> Irish Black Angus, arugula salad, tomatoes, pesto, balsamic syrup, carpaccio of smoked Holstein, tapenade	13.50
<b>9 RED SQUARE (VEGGIE)</b> Burger of beetroot and rice, iceberg salad, tomatoes, cucumber, red onions pickles, sauce BBQ, mustard sauce with dill	10.90
<b>10 SIRTAKI (VEGGIE)</b> Feta, arugula salad, red onions, tomatoes, grilled eggplant, cucumber, olives mousse, mayonnaise with garlic, sauce BBQ	11.90
<b>11 FJORD (SEA SIDE)</b> Fresh salmon, iceberg salad, red onions, omelette, cucumber, mayonnaise with dill, mustard sauce with dill	18.00
<b>12 NORTH SEA (SEA SIDE)</b> Fish beignet, iceberg salad, tomatoes, coleslaw, pickles of red onions, sauce tartare	11.90
<b>Spare ribs (non bun)</b> Grilled, salad, frites, sauce BBQ	16.90
<b>"Américain préparé" By Alfons</b>	16.90
<u>Without any request, the Regular Burger will be baked (medium rare / medium) - Regular: meat / 150 g - Maxi : meat / 230 g</u>	
<b>SOME MORE</b>	
Belgian Fries (baked in beef fat) + choice of sauce	3.20
Alfons Fries (sweet potatoes with spices) + choice of sauce	3.90
Coleslaw (cabbage, carrot, raisins, mayonnaise with yogurt)	3.20
Origin green salad	2.90
<b>MENU LUNCH TIME</b> <i>during the week from 11.30 till 14.00 – not on public holiday</i>	14.80 / 18.70
Burger Friendly + some more + soft drink or Stella	
<b>MENU ALFONS MARKET</b>	23.00 / 26.90
Choice between Burger 1 till 12 + some more + sweet Alfons (crème brûlée, dame blanche, chocolademousse) softdrink or Stella	

## **ORIGIN GREEN SALAD**

### **CAESAR**

14.80

Gemarineerde & gegrilde kipfilet, romeinse sla, tomaat, broodkorstjes, Parmezaan, ansjovis, Caesar saus  
Poulet mariné & grillé, salade romaine, tomaten, croûtons, Parmesan, anchoir, sauce Caesar  
Marinated & grilled chicken, roman salad, tomatoes, bread crouton, Parmigiano, Caesar sauce

### **BLUE OCEAN**

14.80

Beignet van vis, romeinse sla, tomaat, uien, broodkorstjes, Parmezaan, ansjovis, Caesar saus  
Beignet de poisson, salade romaine, tomaten, oignons, croûtons, Parmesan, anchoir, sauce Caesar  
Beignet of fish, roman salad, sherry tomatoes, bread crouton, Parmigiano, Caesar sauce

### **QUINOA**

14.80

Quinoa, gemarineerde & gegrilde kipfilet, guacamole, komkommer, kropsla, tomaat, licht mayonaise  
Quinoa, poulet mariné & grillé, guacamole, concombre, laitue, tomaten, graines de courges grillées, mayonnaise  
Quinoa, marinated & grilled chicken, guacamole, cucumber, lettuce, tomatoes, pumpkin seeds, light mayonnaise

### **BERGER (VEGGIE)**

14.80

Geitenkaas kroket, romeinse sla, kerstomaat, aubergines, komkommer, rode ui, olijven, Parmezaan  
Croquette de chèvre, salade romaine, tomates cerises, aubergines, concombre, oignons rouges, olives, parmesan  
Goat cheese croquette, roman salad, sherry tomatoes, eggplant, cucumber, red onions, olives, parmesan

## **KIDS CORNER**

8.90

Kids burger & frieten "Houd het maar simpel" : Vlees, medium bun, tomaat, sla, Brusselsaus

Veggie Kids Burger & frieten "Houd het maar simpel" : rode biet, medium bun, tomaat, sla, Brusselsaus

Chicken nugget, frietjes, saus naar keur

Vis nugget, frietjes, saus naar keur

Kids burger & friten "Keep it simply": viande, medium bun, tomaten, salade, sauce Brusselsaus

Veggie Kids Burger & friten "Keep it simply": burger de betterave, medium bun, tomaten, salade, sauce Brusselsaus

Chicken nugget, friten, sauce au choix

Nugget de poisson, friten, sauce au choix

Kids burger & Belgian frites "Keep it simply" Small bun, meat, salad, tomatoes, sauce Brusselsaus

Veggie Kids burger & Belgian frites "Keep it simply" Small bun, burger of beetroot, salad, tomatoes, sauce Brusselsaus

Chicken nugget, Belgian frites, sauce

Fish nugget, Belgian frites, sauce

## **SAUS / SAUCES / SAUCES**

incl.

Brusselsaus (secret story)

BBQ

Tartaar

Rode curry / curry rouge / red curry

Tartufo (lichte mayonaise, tartufatta - mayonnaise légère, tartufatta - light mayonnaise with tartufatta)

## **BE SWEET**

<b>Dame Blanche</b>	<b>7.90</b>
<b>Milkshaker</b>	<b>6.50</b>
vanille / vanilla / vanilla	
mokka / moka / mocha	
speculaar / spéculoar / spéculoar	
chocolade / chocolat / chocolate	
<b>Chocolade moelleux - crème brûlée roomijs – crumble van chocolade</b>	<b>7.90</b>
<b>Moelleux chocolat – glace crème brûlée – crumble de chocolat</b>	
<b>Chocolate moelleux - crème brûlée ice cream – crumble with chocolate</b>	
<b>Crème brûlée</b>	<b>6.90</b>
<b>Coupe Colonel</b> (citroensorbet met vodka – sorbet citron & vodka – lemon sorbet with vodka)	<b>9.00</b>
<b>Brusselse wafel – suiker of Chantilly</b>	<b>5.50 / 5.90</b>
<b>Gaufre de Bruxelles – sucre ou chantilly</b>	
<b>Brussel waffles – sugar or Chantilly</b>	
<b>Chocolademousse met koffie geparfumeerd</b>	<b>6.00</b>
<b>Mousse au chocolat parfumée au café</b>	
<b>Chocolate mousse flavoured with coffee</b>	
<b>Sorbet van de dag</b>	<b>6.00</b>
<b>Sorbet du jour</b>	
<b>Sorbet of the day</b>	
<b>Kinderijsje (2 bollen)</b>	<b>5.00</b>
<b>Glace enfant (2 boules)</b>	
<b>Kids ice cream (2 bowls)</b>	

## APERIO & COCKTAILS

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Alfons Aperio	6.90
Fonzy Aperio ( 0,0% alcohol / alcohol )	5.50
Apéro Spritz	7.50
Coupe Cava	6.50
Kirr	4.50
Porto	4.20
Martini, Gancia, Camapri	4.40
Pastis	4.90
Mojito	9.00
Kremlin Vodka	6.00
Bacardi	5.90
<b>Gin</b>	
Bombay Sapphire / tonic	12.50
Langtons N°1 / tonic	13.90
Hendrick's / tonic	13.50
Rogue Society / tonic	13.50
Belgin "St Cruyt" / tonic	16.90
<b>Whisky</b>	
J&B	6.00
Jack Daniels	8.00
Oban West	11.80
Iagavullin	13.50
Glenfiddich 12Y	10.20
<b>BUBBELS</b>	
Coupe Cava	6.50
Cava « Gran Troya » brut 75cl	32.0
Champagne Déricbourg	55.0
Champagne Veuve Clicquot	90.0

## BEER

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Stella Artois - 25 cl - 33 cl 	2.70 - 3.50
Lefte blond - 25 cl - 33 cl 	3.00 - 3.90
Brugse Zot - 25 cl - 33 cl  <b>New</b>	3.50 4.40
Lefte Brune - 33 cl	3.00 - 3.90
Jupiler 0,0 % - 25 cl (alcohol vrij)	2.80
Sport Zot - 33 cl (alcohol vrij) <b>New</b>	3.70
Puur Blond - 25 cl (3.2% alcohol)	2.80
Kriek "Bellevue" - 25 cl	3.00
Witte van Hoegaarden - 25 cl	2.90
Lefte Royale IPPA "Whitbread" - 33 cl	5.25
Hoegaarden Grand Cru - 33 cl	5.10
Cubanisto - 33 cl	4.70
Corona - 35.5 cl	5.25
Duvel - 33 cl	4.10
Tripel Karmeliet - 33 cl	4.10

## O<sup>2</sup> & SOFT DRINKS

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San Benedetto bruis & plat ( glas - verre )	2.30
San Benedetto bruis & plat ( 50cl )	4.50
Coca cola regular - light - zero	2.70
Kola Caleb's 33 cl ( natural & kraft )	3.20
Ritchie limonade : Orange ( natural & kraft )	3.55
Ice Tea	2.70
Sprite	2.70
Schweppes Tonic - Agrum	2.70
Schweppes Pink Pepper / Ginger & cardamom	3.50
Sinaasappel, tomatensap, appelsap	2.70
<b>Homemade lemonade</b>	2.90
Citroen / Citron / Lemon	
Aardbeien / Fraises / Strawberries	
Tropical	

## WINE

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### Alfons Selection

Wit / Rosé / Rood  
*Blanc / Rosé / Rouge*  
White / Rosé / Red

Mas de la Tour - Coteaux D'Ensérune	2015 - 2016	
	Glas/ verre	3.90
	50 cl	12.90
	Fles / bouteille / bottle	19.00

### The Selection

#### Wit / Blanc / White

Petit Chablis	2014 / 2015	29.00
<i>Domaine de Millet</i>		
Sancerre - Le Chêne Marchand	2013	42.00
<i>Reverdy - Ducroux</i>		

Pouilly Fumé - La Chateliere	2015	42.00
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#### Rosé

Lou By Peyrassol	2016	26.00
<i>Côtes de Provence</i>		

#### Rood / Rouge / Red

Domaine de la Clapière - Languedoc	2014	24.00
<i>Jardin de Jules</i>		

Gran Sasso - Primitivo (Italy)	2015	26.00
<i>Belle Addormentata</i>		

Saumure Champigny - Loire	2015	32.00
<i>Domaine de la Perruche</i>		

Les Hauts de la Gaffelière	2014	44.00
<i>Saint Emilion</i>		

## DIGESTIF

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Jenever Filliers	6.00
Ameretto	6.00
Grappa	6.00
Limoncello	6.00
Sambucca	7.50
Armagnac Ducastaing	6.50
Calvados	6.50
Cognac Otard V.S	7.10
Baileys	7.00

## HOT DRINKS

Espresso, Mokka, Déca	2.50
Dubbel espresso	3.40
Cappuccino melk / lait / milk	2.90
Cappuccino slagroom / crème / cream	3.20
Latte Macchiato	2.90
Cécemel ( warm of koud - <i>chaud ou froid</i> - warm or cold )	2.60
Thee (natuur, kamille, rozenbottel)	3.00
Thee verse munt / <i>menthe fraiche</i> / fresh mint	3.50
Irish coffee	8.50