

## FINGERFOOD BY ALFONS

Gedroogde Holstein ribye "BY BART DE POORTER" (80 g)	10.00
Nachos met Guacamole	6.20
Cheese & Meat (Feta & chorizo & ribye)	15.00
Artisanale mini kaas kroket (VEGGIE)	6.70
Artisanale Bitterballen - mosterdraus met gember	10.00
Artisanale Falafel - mosterdraus met gember (VEGGIE)	7.80
Beignet van gerookte uien - BBQ-saus (VEGGIE)	6.20
Trilogie van ballekes - saus met rode kerrie	6.90
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)	10.00
Nachos & Guacamole	6.20
Cheese & Meat (Feta & Chorizo & Ribye)	15.00
Mini croquettes artisanales au fromage (VEGGIE)	6.70
Bitterballen artisanales - sauce moutarde au gingembre	10.00
Falafel artisanales - sauce moutarde au gingembre (VEGGIE)	7.80
Beignet d'oignons fumés - sauce BBQ (VEGGIE)	6.20
Trilogie de mini boulette - sauce curry rouge	6.90
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)	10.00
Nachos & guacamole	6.20
Cheese & Meat (Feta & Chorizo & Ribye)	15.00
Cheese croquette (VEGGIE)	6.70
Bitterballen (craft) & mustard sauce with ginger	10.00
Falafel (craft) & mustard sauce with ginger (VEGGIE)	7.80
Smoked onions rings - sauce BBQ (VEGGIE)	6.20
Trio of balls - red curry sauce	6.90
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 "MICHEL'S BURGER" by Robert Van Landeghem - 1 * Michelin</b> Irish Black Angus, icebergsla, compote van witloof met schaloten, Orval kaas, mosterd, pickles van aardpeer, portobello champignon	13.00 / 16.90
<b>1 FRIENDLY "Houd het maar simpel en lekker"</b> Irish Black Angus, tomaat, augurken, sla, Brusselseir saur	9.90 / 13.80
<b>2 BRUGGELAAR "NIEUW"</b> Irish Black Angus, tomaat, Icebergsla, gekonfijte uien met bruin bier, kaas « Vieux Brugge », geroosterde bacon, BBQ-saur	12.50 / 16.40
<b>3 UNCLE SAM</b> Irish Black Angus, tomaat, augurken, sla, rode uien, cheddar, geroosterde bacon, Brusselseir & BBQ-saur	12.50 / 16.40
<b>4 CARDINI</b> Hippifilet gemarineerd & gegrild, tomaat, sla, gekonfijte uien, Monterey kaas, Brusselseir saur	11.50
<b>5 BIG BEN</b> Irish Black Angus, tomaat, sla, cheddar, geroosterde bacon, pickles, BBQ saur	11.50 / 15.40
<b>6 PEPPER FLAVOR</b> Irish Black Angus, romeins sla, gerookte spek, pickles van rode uien, "Morbier" kaas, gepeperde mayonaise, augurken, tomaat	12.50 / 16.40
<b>7 EL NACHO</b> Irish Black Angus, tomaat, sla, rode uien, cheddar, guacamole, nachos, pimentar, BBQ-saur	12.90 / 16.80
<b>8 CIPRIANI "NIEUW"</b> Irish Black Angus, tomaat, rucola, Parmezaan, rundscarpaccio van gerookte holstein, pesto, tapenade, crème van balsamiek azijn	13.50
<b>9 RED SQUARE (VEGGIE) "NIEUW"</b> Icebergsla, gegrilde burger van rode biet, komkommer, tomaat, pickles van rode uien, BBQ-saur, mayonaise met dille en mosterd-saur	10.90
<b>10 SIATAKI (VEGGIE)</b> Feta, rucola, rode uien, gefriteerde uien, gegrilde aubergine, tomaat, komkommer, mousse van olijven, look mayonaise, BBQ-saur	11.90
<b>11 FJORD (SEA SIDE)</b> Verse zalm, icebergsla, gemarineerde rode uien, omeletje, gemarineerd komkommer, mayonaise met dille en mosterd-saur	18.00
<b>12 NORTH SEA (SEA SIDE)</b> Virbeignet, icebergsla, tomaat, coleslaw, pickles van rode uien, tartaar-saur	11.90
<b>Spare ribs (non bun)</b> Gemarineerde varkensribben, gegaard op laagtemperatuur & gegrild, tomaten, sla, frieten, BBQ saur	16.90
Zonder specifieke vraag, wordt de <b>Regular Burger</b> (rainingant/ medium) gebakken - <b>Regular</b> : vlees / 150 g - <b>Maxi</b> : vlees / 230 g	

## IETSKE MEER

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
Coleslaw (kool, wortel, rozijnen, mayonaise met yoghurt)	3.20
Origin green salade	2.90

## MENU LUNCH TIME In de week van 11.30 tot 14.00 – niet op feestdagen

Burger Friendly + ietske meer + softdrink of stella

14.80 / 18.70

## MENU ALFONS MARKET

Keuze tussen Burger 1 tot 10 & 12 + ietske meer + nagerecht (crème brûlée, dame blanche, chocolademousse) softdrink of stella

23.00 / 26.90

# BURGER / SANS GLUTEN / NO BUN

Regular / Maxi

<b>CHEF'S BURGER "MICHEL'S BURGER" by Robert Van Landeghem - 1* Michelin</b>	13.00 / 16.90
Irish Black Angus, salade iceberg, compote de chicons et échalote, fromage « Orval », moutarde, pickles de topinambour, champignon portobello	
<b>1 FRIENDLY "Faisons simple mais bon"</b>	9.90 / 13.80
Irish Black Angus, tomate, salade, cornichon sauce Brusselsseleir	
<b>2 BRUGGELAAR "NEW"</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 "NEW"</b>	13.50
Irish Black Angus, roquette, tomates, pesto, crème balsamique, carpaccio de bœuf fumé, olive noire	
<b>9 RED SQUARE (VEGGIE) "NEW"</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	
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>	
Frites à la belge (100% à la graisse de bœuf) + sauce au choix	3.20
Frites Alfons (patates douces aux épices) + sauce au choix	3.90
Coleslaw (chou, carotte, raisins, mayonnaise au yaourt)	3.20
Origin green salad	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 "MICHEL'S BURGER" by Robert Van Landeghem - 1* Michelin</b>	<b>13.00 / 16.90</b>
Irish Black Angus, iceberg salad, compote of Belgian endives and shallot, mustard, Jerusalem artichoke pickles, "Orval cheese", portobello mushroom	
Irish Black Angus	
<b>1 FRIENDLY "keep it simple"</b>	<b>9.90 / 13.80</b>
Irish Black Angus, tomatoes, pickle, salad, sauce Brussels	
<b>2 BRUGGELAAR "new"</b>	<b>12.50 / 16.40</b>
Irish Black Angus, tomatoes, iceberg salad, caramelized onions with dark beer, cheese Vieux Bruges, bacon, sauce BBQ	
<b>3 UNCLE SAM</b>	<b>12.50 / 16.40</b>
Irish Black Angus, tomatoes, pickle, salad, red onions, cheddar, bacon, sauce Brussels & BBQ	
<b>4 CARDINI</b>	<b>11.50</b>
Marinated chicken filet & grilled, tomatoes, salad, caramelized onions, parmesan, sauce Brussels	
<b>5 BIG BEN</b>	<b>11.50 / 15.40</b>
Irish Black Angus, tomatoes, salad, cheddar, bacon, piccolilli, sauce BBQ	
<b>6 PEPPER FLAVOR</b>	<b>12.50 / 16.40</b>
Irish Black Angus, roman salad, smoked bacon, marinated red onions, "Morier" cheese, spicy mayonnaise, pickle, tomatoes	
<b>7 EL NACHO</b>	<b>12.90 / 16.80</b>
Irish Black Angus, tomatoes, salad, red onions, cheddar, guacamole, nachos, pimentos, sauce BBQ	
<b>8 CIPRIANI "new"</b>	<b>13.50</b>
Irish Black Angus, arugula salad, tomatoes, pesto, balsamic syrup, carpaccio of smoked Holstein, tapenade	
<b>9 RED SQUARE (VEGGIE) "new"</b>	<b>10.90</b>
Burger of beetroot and rice, iceberg salad, tomatoes, cucumber, red onions pickles, sauce BBQ, mustard sauce with dill	
<b>10 SIRTAKI (VEGGIE)</b>	<b>11.90</b>
Feta, arugula salad, red onions, tomatoes, grilled eggplant, cucumber, olives mousse, mayonnaise with garlic, sauce BBQ	
<b>11 FJORD (SEA SIDE)</b>	<b>18.00</b>
Fresh salmon, iceberg salad, red onions, omelette, cucumber, mayonnaise with dill, mustard sauce with dill	
<b>12 NORTH SEA (SEA SIDE)</b>	<b>11.90</b>
Fish beignet, iceberg salad, tomatoes, coleslaw, pickles of red onions, sauce tartare	
<b>Spare ribs (non bun)</b>	<b>16.90</b>
Grilled, salad, fries, sauce BBQ	
Without any request, the <b>Regular Burger</b> will be baked (medium rare / medium) - <b>Regular</b> : meat / 150 g - <b>Maxi</b> : meat / 230 g	
<b>SOME MORE</b>	
Belgian Fries (baked in beef fat) + choice of sauce	<b>3.20</b>
Alfons Fries (sweet potatoes with spices) + choice of sauce	<b>3.90</b>
Coleslaw (cabbage, carrot, raisins, mayonnaise with yogurt)	<b>3.20</b>
Origin green salad	<b>2.90</b>
<b>MENU LUNCH TIME</b> <i>during the week from 11.30 till 14.00 - not on public holiday</i>	<b>14.80 / 18.70</b>
Burger Friendly + some more + soft drink or Stella	
<b>MENU ALFONS MARKET</b>	<b>23.00 / 26.90</b>
Choice between Burger 1 till 10 & 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, tomates, croûtons, Parmesan, anchoir, sauce Caesar  
Marinated & grilled chicken, roman salad, tomatoes, bread crouton, Parmiggiano, Caesar sauce

### BLUE OCEAN

14.80

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

### QUINOA

14.80

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

### FALBALA (VEGGIE)

13.90

Falafel, romeinse sla, kerstomaat, aubergines, komkommer, rode ui, olijven, pompoenpitten, guacamole  
Falafel, salade romaine, tomates cerises, aubergines, concombre, oignons rouges, olives,  
guacamole, graines de courge  
Falafel, roman salad & rocket salad, sherry tomatoes, eggplant, cucumber, red onions, olives, guacamole

## 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 nuggets, frietjes, saus naar keus

Vis nuggets, frietjes, saus naar keus

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

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

Chicken nuggets, friten, sauce au choix

Nuggets 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 nuggets, Belgian frites, sauce

Fish nuggets, 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 / speculoos / speculoos	
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

---

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

---

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

---

San Benedetto bruise & plat ( glas - verre )	2.30
San Benedetto bruise & 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

---

### 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
------------------------------	------	-------

#### 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

---

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