

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

CHEF'S BURGER "BISTRO RACINE" by Jean Marie Bucumi - 1* Michelin	13.90
Kipfilet, scampi's met gember, icebergsla, guacamole met banaan, gel van lime, "Savora" mayonaise	
1 FRIENDLY "Houd het maar simpel en lekker"	9.90 / 13.80
Irish Black Angus, tomaat, augurken, sla, Brusselseir saur	
2 BRUGGELAAR	12.50 / 16.40
Irish Black Angus, tomaat, Icebergsla, gekonfijte vrien met bruin bier, kaas « Vieux Brugge », geroosterde bacon, BBQ-saur	
3 UNCLE SAM	12.50 / 16.40
Irish Black Angus, tomaat, augurken, sla, rode vrien, cheddar, geroosterde bacon, Brusselseir & BBQ-saur	
4 CARDINI	11.50
Kipfilet gemarineerd & gegrild, tomaat, sla, gekonfijte vrien, Monterey kaas, Brusselseir saur	
5 BIG BEN	11.50 / 15.40
Irish Black Angus, tomaat, sla, cheddar, geroosterde bacon, pickles, BBQ saur	
6 PEPPER FLAVOR	12.50 / 16.40
Irish Black Angus, romeins sla, gerookte spek, pickles van rode vrien, "Morbier" kaas, gepeperde mayonaise, augurken, tomaat	
7 EL NACHO	12.90 / 16.80
Irish Black Angus, tomaat, sla, rode vrien, cheddar, guacamole, nachos, pimentar, BBQ-saur	
8 CIPRIANI	13.50
Irish Black Angus, tomaat, rucola, Parmezaan, rundscarpaccio van gerookte holstein, persto, tapenade, crème van balsamiek azijn	
9 RED SQUARE (VEGGIE)	10.90
Icebergsla, gegrilde burger van rode biet, komkommer, tomaat, pickles van rode vrien, BBQ-saur, mayonaise met dille en mosterdraur	
10 SIATAKI (VEGGIE)	11.90
Feta, rucola, rode vrien, gefriteerde vrien, gegrilde aubergine, tomaat, komkommer, mousse van olijven, look mayonaise, BBQ-saur	
11 FJORD (SEA SIDE)	18.00
Verre zalm, icebergsla, gemarineerde rode vrien, omeletje, gemarineerd komkommer, mayonaise met dille en mosterdraur	
12 NORTH SEA (SEA SIDE)	11.90
Virbeignet, icebergsla, tomaat, coleslaw, pickles van rode vrien, tartaarsaur	
Spare ribs (non bun)	16.90
Gemarineerde varkensribben, gegaard op laagtemperatuur & gegrild, tomaten, sla, frieten, BBQ saur	
Zonder specifieke vraag, wordt de Regular Burger (raining/ medium) gebakken - Regular : vlees / 150 g - Maxi : 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

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

CHEF'S BURGER "BISTRO RACINE" by Jean Marie Bucumi - 1* Michelin Chicken filet, shrimps with ginger, salad, guacomole with banana, gel of lime, mayonnaise « savora »	13.90
1 FRIENDLY "keep it simply" Irish Black Angus, tomatoes, pickle, salad, sauce Brusseleir	9.90 / 13.80
2 BRUGGELAAR Irish Black Angus, tomatoes, iceberg salad, caramelized onions with dark beer, cheese Vieux Brugge, bacon, sauce BBQ	12.50 / 16.40
3 UNCLE SAM Irish Black Angus, tomatoes, pickle, salad, red onions, cheddar, bacon, sauce Brusseleir & BBQ	12.50 / 16.40
4 CARDINI Marinated chicken filet & grilled, tomatoes, salad, caramelized onions, parmesan, sauce Brusseleir	11.50
5 BIG BEN Irish Black Angus, tomatoes, salad, cheddar, bacon, piccolilli, sauce BBQ	11.50 / 15.40
6 PEPPER FLAVOR Irish Black Angus, roman salad, smoked bacon, marinated red onions, "Morbier" cheese, spicy mayonnaise, pickle, tomatoes	12.50 / 16.40
7 EL NACHO Irish Black Angus, tomatoes, salad, red onions, cheddar, guacomole, nachos, pimentos, sauce BBQ	12.90 / 16.80
8 CIPRIANI Irish Black Angus, arugula salad, tomatoes, pesto, balsamic syrup, carpaccio of smoked Holstein, tapenade	13.50
9 RED SQUARE (VEGGIE) Burger of beetroot and rice, iceberg salad, tomatoes, cucumber, red onions pickles, sauce BBQ, mustard sauce with dill	10.90
10 SIRTAKI (VEGGIE) Feta, arugula salad, red onions, tomatoes, grilled eggplant, cucumber, olives mousse, mayonnaise with garlic, sauce BBQ	11.90
11 FJORD (SEA SIDE) Fresh salmon, iceberg salad, red onions, omelette, cucumber, mayonnaise with dill, mustard sauce with dill	18.00
12 NORTH SEA (SEA SIDE) Fish beignet, iceberg salad, tomatoes, coleslaw, pickles of red onions, sauce tartare	11.90
Spare ribs (non bun) Grilled, salad, frites, sauce BBQ	16.90

Without any request, the **Regular Burger** will be baked (medium rare / medium) - **Regular:** meat / 150 g - **Maxi:** meat / 230 g

SOME MORE

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

MENU LUNCH TIME during the week from 11.30 till 14.00 - not on public holiday

Burger Friendly + some more + soft drink or Stella

14.80 / 18.70

MENU ALFONS MARKET

Choice between Burger 1 till 10 & 12 + some more + sweet Alfons (crème brûlée, dame blanche, chocolademousse) softdrink or Stella

23.00 / 26.90

ORIGIN GREEN SALAD

CAESAR

14.80

Gemarineerde & gegrilde kipfilet, romeinse sla, tomaat, broodkorstjes, Parmezaan, anjovis, 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, anjovis, 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

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

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
Gin	
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
Whisky	
J&B	6.00
Jack Daniels	8.00
Oban West	11.80
Iagavullin	13.50
Glenfiddich 12Y	10.20
BUBBELS	
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  New	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) New	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

O² & 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
Homemade lemonade	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
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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

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