DE BLAUWE SCHUIT

! Did you know?
All our coffees are available with soy milk

Hot drinks

Coffee	3,50
Decaffeinated Coffee	3,50
Espresso	3,50
Latte Macchiato	4,50
Cappuccino (Milk or Whipped Cream)	4,50
Hot Chocolate	4,00
Hot Chocolate with Whipped Cream	4,50
Blauwe Schuit Hot Chocolate	5,00
Mulled Wine (Seasonal)	6,50

Flavoured coffees

6,00

Biscoff Latte Macchiato
Vanilla Latte Macchiato
Hazelnut Latte Macchiato
Caramel Latte Macchiato
Tiramisu Latte Macchiato
Chai Latte

Specialty Coffees

12,00

Irish Coffee
French Coffee
Italian Coffee
(Made with fresh whipped cream)

Tea Selection

5,50

Earl Grey
(Black tea with bergamot flavour)
Chamomile Blossoms
(Dried Egyptian chamomile flowers)
Forest Fruits
(Rosehip, hibiscus, elderberry, redcurrant, raisin and blackberry)
Black Mojito
(Black tea, lime, mint, lemongrass, pomelo, blackberry leaves and liquorice)
Jasmine with Extra Blossoms
(Chinese green tea with blossoms)
Tutti Fruti
(Peach, apple, papaya, hibiscus, red berries and sunflower petals)
Ginger
(Dried ginger)
Fresh Mint
(Earl Grey tea with fresh mint leaves)

Chai Latte

6,00

A deliciously spiced beverage made with tea and aromatic spices

Desserts

10,00

Apple Pie with Vanilla Ice Cream
Dame Blanche with fresh chocolate sauce
Tiramisu Mousse with Biscoffcrumble
Chocolate Mousse
Cheesecake
Sneeker cookies, caramel, hazelnuts and chocolate
Filled Pancake With vanilla ice cream, apples and caramel
Crème Brûlée crunchy base and red berries
Kids' Vanilla Ice Cream 8,50

Pancakes *

with Sugar	8,00
with Vanilla Ice Cream	10,50
and Warm Chocolate Sauce	
with Traditional Liège Syrup	8,50

Brussels Waffles *

with Powdered Sugar	7,00
with Whipped Cream	8,00
with Vanilla Ice Cream and Whipped Cream	9,50

** Available only between 2:00 PM and 5:00 PM*

12,00

Signature Cocktail

(Blue-Curaçao, Gin, Safari)

Gin & Tonic

Hendrick's	11,00
(Schweppes Pink Pepper)	+ 4,50
Gin Mare	11,00
(Schweppes Basil & Sicilian Lemon)	+4,50
Bombay Sapphire	9,00
(Schweppes Touch of Lime)	+4,50
Copperhead 0,0%	10,00
(Schweppes Touch of Lime)	+4,50

Cocktails

Negroni (Vermouth, bitter, gin)	10,50
Rum Swizzle (Dark rum, spiced rum, Pineapple, orange, lemon)	13,50
Napoleon Mule (Napoleon, tangerine and ginger beer)	11,50
Lazy Red Cheeks (Vodka, raspberry, violet, lime and cane sugar)	13,50
Mai Tai (Rum, overproof rum, triple sec, lemon, orgeat)	13,50
Dark 'n Stormy (Dark rum, lemon, Ginger Beer)	11,50
Espresso Martini (Vodka, coffee liqueur, coffee and sugar)	13,50
Pornstar Martini (Vodka, passion fruit, vanilla and lime)	13,50
Mojito (White rum, mint and lime)	13,00

Mocktails

Copperhead 0.0% + tonic (Artisanal alcohol-free gin)	15,90
Spritz 0% (alcohol-free alternative to an Aperol Spritz)	8,50
Ipanema (Passion Fruit, Lime & Ginger Beer)	10,50
Ambrosia (Guava, cranberry, raspberry and lemon)	10,50
Virgin Mojito	9,50

Please ask for our allergen menu

MENU

Fresh Orange Juice

6,50

Soft Drinks

Val Still Water	3,50
Val Sparkling Water	3,50
Pepsi Cola	3,50
Pepsi Max	3,50
Val Orange	3,50
Val Lime	3,50
Val Agrum	3,70
Val Ice Tea	3,70
Val Ginger Beer	4,50
Tönissteiner Orange	4,00
Tönissteiner Lemon	4,00
Homemade Iced Tea	5,00
Homemade Lemonade (Sour)	5,00
Homemade Lemonade (Sweet)	5,00
Bionade Elderberry	5,50
Schweppes Tonic	3,90
Gini	4,20
Looza Orange	3,90
Looza Apple	3,90
Looza ACE	3,90
Looza Apple-Cherry	3,90
Looza Grapefruit	3,90
Fristi	4,00
Val Still / Sparkling Water (50 cl)	6,50
Val Still / Sparkling Water (1 L)	9,90
Grenadine Supplement	1,00
Blackcurrant Syrup Supplement (Cassis 15°)	1,90

Beers by the Bottle

Primus 0,4°	4,00
Primus 2,6°	4,00
Mystic Kriek 3,5°	4,80
Super8 Blanche 5,1°	4,90
Super8 IPA 6,0°	5,50
Super8 Flandrien 6,4°	5,50
Super8 Flandrien 0,0°	5,50
Super8 Rouge 7,5°	6,00
Super8 Rouge 0,0°	6,00
Gulden Draak Quadrupel 10,5°	5,50
Keizersberg Tripel 9,0°	5,50
Keizer Karel Goud Blond 8,5°	5,50
Westmalle Tripel 9,5°	5,50
Lindemans Oude Geuze 6° 37,5 cl	11,50
Lindemans Apple 3,5°	4,50
Palm 5,2°	3,50
Omer 8,0°	5,90
Duvel 8,5°	5,90
Desperados 5,9°	5,50
Desperados Virgin 0,0°	5,50
Strongbow Red Berries 4,50°	6,00
Salitos	6,00
Salitos ICE	6,00

Draught Beers

Primus 25cl	3,50
Primus 33cl	4,50
Primus 50cl	6,50
Tongerlo Brown 6,5° Nox	5,50
Tongerlo Blond 6° Lux	5,50
Tongerlo Tripel 9,0°	6,50
Tongerlo Christmas 7,0° (Seasonal)	6,50
Ask for Our Draught Beer Suggestion	

www.deblauweschuit.be

REPUBLICO VISUAL COMMUNICATION

We do not accept 1 and 2 cent coins - One bill per table only. - Groups of 8 or more: please limit your order to a maximum of 6 different dishes.

DE BLAUWE SCHUIT

Aperitif

Glass of Cava	8,00
Bottle of Cava	35,00
White or Red Port	6,00
Sherry	6,00
Pineau des Charentes	6,00
Martini Rosso / Bianco	7,00
Picon	6,00
Picon with White Wine	9,00
Safari	8,00
Campari	8,00
Pisang Ambon	8,00
Passoã	8,00
Kir	6,50
Kir Royale	9,00
Aperol Spritz	9,50
Limoncello Spritz	9,50
Martini Bianco Spritz	9,50
Bellini	8,50
Sangria (seasonal)	9,50

***Additional soft drink charged according to the drinks menu**

Spirits

Ricard	6,00
Amaretto	9,00
Cointreau	9,00
Limoncello	9,00
Bacardi Superior	9,00
Bacardi Spiced	9,00
Bacardi Carta Oro	9,00
Eristoff Vodka	9,00
Baileys	9,00
Cognac Courvoisier VS	9,00
William Lawson	9,00

Alcohol-Free 0,0%

Crodino	6,00
Virgin Mojito	9,50
Ambrosia Guava, Cranberry, Raspberry, Lemon	10,50
Ipanema Passion Fruit, Ginger, Lemon	10,50
Spritz	8,50
Copperhead 0,0% + tonic	14,50

White Wine & Rosé

Glass	5,90
Carafe 1/2	18,00
Bottle	27,50

White - Chardonnay, Macabeo (ESP)
White - Chenin Blanc (ZA)

Rosé - Cinsault, Syrah (FRA)

Red Wine

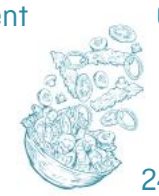
Glass	6,90
Carafe 1/2	21,00
Bottle	32,00

Red - Shiraz (ZA)
Red - Tempranillo, Monastrell RESERVA (SP)

Croques toast Ham and cheese

Croque Monsieur	10,00
Croque Cheval	13,00
Croque Hawaii	13,00
Croque Vol-au-vent	16,00
Croque Blauwe Schuit Bolognese sauce and a fried egg	16,00
Croque Veggie A classic croque with grilled vegetables, goat cheese and honey	16,00
Dubbele Croque supplement	6,00

Salads



Duo of Goat Cheese Mixed salad with bacon strips, a goat cheese croquette, gratinated goat cheese, pecans and a shallot-onion dressing	24,90
Crispy Surf & turf Mixed salad with crispy chicken fillets, scampi, avocado and cherry tomatoes	25,90

French Fries Supplement: 4,00

Starters

Cheese Croquettes De Blauwe Schuit (Old Bruges Style)	(2) 15,00 (3) 18,00
Shrimp Croquettes VANZEGBROECK	(2) 19,00 (3) 26,00
Duo of cheese and shrimp croquettes	17,50
Chef's Soup with Artisan Bread	8,00
Tomato & Burrata Carpaccio Artichoke, grilled pistachios and a hint of citrus	19,90
Gravad Lax House-cured salmon with a honey mustard vinaigrette	19,90

Pasta

Spaghetti Bolognese with Cheese Supp. Guanciale (**4,90**) | No words needed	18,90
Spaghetti Carbonara Creamy pasta with guanciale, egg, Parmesan cheese and black pepper	21,90
Salmon Pasta, Smoked Salmon and Cherry Tomatoes tossed in a Mediterranean sauce with salmon and scampi	24,90
Rigatoni Chorizo, Burrata and Meatballs An intense tomato sauce made with tomato polpa, chorizo, meatballs and creamy burrata	24,90

Spice up your dish with the Spicy olive oil from MAD MAX (MADE IN BELGIUM) AVAILABLE HERE

Vegan

Stuffed Tortellini in Tomato Sauce	21,00
Mushroom Tartlet with Mixed Salad A light vegan starter with a fresh side salad	15,90

Kids' Menu

Spaghetti Bolognese	12,50
Fish Bites, French Fries, Tartar Sauce	14,90
Chicken Nuggets with Applesauce	14,90
Frikandel with French Fries (1pc) (2pcs)	11,90 14,90
Kids' Ice Cream	8,50

WIFI: De Blauwe Schuit Guest
PASSWORD: DeBlauweSchuit3000

Meat *

Smokey Ribs Glazed with our homemade smoky BBQ honey glaze, served with grilled corn on the cob and coleslaw	24,00
Grilled Lamb Chops Five bone-in lamb chops, grilled and served with chimichurri and grilled vegetables	29,00
Pork Rib Roast with Chimichurri Tender bone-in pork, topped with chimichurri and served with grilled vegetables	24,00
Mediterranean Chicken Fillet Chicken fillet in a Southern-style tomato sauce with olives, capers and burrata	23,00
Steak (Xavoria Selection) A 230 g cut of premium beef served with a baked tomato and corn on the cob	24,90
Farmhouse Chicken Vol-au-Vent Classic made with chicken, chicken meatballs, mushrooms	23,00
Mixed Grill Selection of beef, pork and chicken (4 pieces, 320 g)	27,90
Smokey Bacon & Jalapeño Burger Juicy Black Angus burger on a toasted brioche bun with cheddar, pancetta and jalapeño	24,00
Crispy Chicken Burger Crispy chicken fillets with a hot honey glaze, cheddar and chili flakes	22,00

Fish *

Mediterranean Octopus Served in a tomato and bell pepper sauce with a hint of lemon and mashed potatoes	28,00
Mediterranean Sea Bass Pan-fried skin-on sea bass with a rich tomato polpa sauce and mashed potatoes	24,00
Salmon Fillet with Pistachio Crust Oven-baked salmon with mustard-dill sauce, vegetables and mashed potatoes	29,00
Scampi in Garlic Cream Sauce 8 scampi served in a fragrant garlic cream sauce	27,00
Scampi Curry 8 scampi served in a delicious curry sauce with vegetables	27,00

* Served with your choice of French fries, potato croquettes, mashed potatoes, pasta or rice

Sauces 4,00

Pepper Cream, Béarnaise, Mushroom Cream, Homemade Herb Butter **(3,00)**
Mayonnaise Supplement (0,90)

Sides

Fresh Mixed Salad with Vinaigrette	2,90
Seasonal Warm Vegetables	4,90
Homemade Coleslaw	3,50

To share or not to share

Bitterballen (10 pieces) Golden-brown Dutch-style beef croquettes, a classic bar snack	9,90
Vegetable Spring Rolls Crispy on the outside and deliciously filled on the inside	9,90
Warm Mixed Bites A delicious assortment of warm, crispy snacks	18,00
Truffle Fries French fries served with creamy truffle mayonnaise and Parmesan cheese on the side	9,90
Loaded Fries French fries topped with melted cheddar cheese and crispy pancetta strips	11,90
Crispy Chicken Cigars with Sriracha Mayonnaise Thin filo pastry rolls filled with chicken, vegetables and Oriental spices	9,90
Beef Stew Nachos Nachos topped with beef stew and truffle mayonnaise	12,90
Roasted Mediterranean Chickpeas (vegan) Crunchy chickpeas seasoned with smoked paprika and garlic	9,90
Crokita Bruschetta & Burrata Italian flatbread topped with tomatoes and burrata	19,90
Crokita Mortadella Italian flatbread topped with mortadella and burrata	21,90
Crokita Burrata with Steak Strips Italian flatbread topped with seared steak strips and burrata	27,90

Please note that dish compositions and ingredients may vary.
Despite our best efforts, we cannot guarantee the complete absence of cross-contamination in our kitchen.