

DE ZWAAN
BRASSERIE

ENGLISH





Our delicious house gin **Gins & Twins**
at your home or as an original gift?

€ 45,00 / bottle

Gins&Twins, Fever-Tree Indian Tonic house gin	14,00
lime zest, juniper berry	
Bombay Sapphire, Fever-Tree Indian Tonic	13,00
lime, lemon	
Bulldog, Fever-Tree Indian Tonic	14,00
raspberry, blueberry	
Hendrick's, Fever-Tree Indian Tonic	14,00
cucumber	
Marula, Fever-Tree Indian Tonic	14,00
grapefruit, juniper berry	
Wilderen, Fever-Tree Elderflower	14,00
licorice	
Monkey 47, Fever-Tree Indian Tonic	14,00
orange zest, pink pepper	
Gin Mare, Fever-Tree Mediterranean	14,00
rosemary, pearl tomato	
Fryns Ginever, Fever-Tree Indian Tonic	14,00
lime, lemon	
Angels Gin, Fever-Tree Indian Tonic	15,00
orange, orange zest	
Copperhead, Fever-Tree Mediterranean	16,00
grapefruit, grapefruit zest	
Copperhead 0,0%, Fever-Tree Mediterranean	12,00
grapefruit, grapefruit zest	



GIN &
TONIC

CHAMPAGNE



Laurent-Perrier Brut	glas 16,00	bottle 75 cl 85,00
Laurent-Perrier Rosé		bottle 75 cl 125,00
Laurent-Perrier Blanc de Blancs		bottle 75 cl 150,00
Laurent-Perrier Grand Siècle		bottle 75 cl 225,00
Moët & Chandon Brut		bottle 75 cl 85,00
Veuve Clicquot Brut		bottle 75 cl 85,00
Ruinart Blanc de Blancs		bottle 75 cl 130,00
		magnum 150 cl 270,00
Dom Pérignon Brut		bottle 75 cl 285,00
		magnum 150 cl 650,00

CAVA

Cava Brut	glas 7,50	bottle 75 cl 35,00
MVSA Rosé	glas 7,50	bottle 75 cl 35,00

FRANCIACORTA

Ca'del Bosco		bottle 75 cl 80,00
		magnum 150 cl 170,00

BELGIAN SPARKLING WINE

Blanc de Blancs Wine Estate Vlijtingen		65,00
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BUBBLES

COCKTAILS

Pornstar Martini	14,00
Wodka, passion fruit, egg white	
Negroni	14,00
Campari, Fyns Ginever, vermouth	
Cocktail Marie	14,00
Violet, wodka, raspberry, lemon	
Moscow Mule	14,00
Wodka, Fever-Tree Ginger Beer, lemon, mint	
Amaretto Sour	14,00
Amaretto Disaronno, lemon juice, simple syrup, egg white	
Whiskey Sour	14,00
Whiskey, lemon juice, simple syrup, egg white	
Espresso Martini	13,00
Coffee, Kahlua, wodka	

COCKTAILS
APERIO →

APERERO

Laurent-Perrier Brut	glas 16,00	bottle 75 cl 85,00
Cava Brut	glas 7,50	bottle 75 cl 35,00
Port Red / White		9,00
Campari		10,00
Campari Orange / Tonic / Perrier		14,00
Sherry		9,00
Martini Red / White		9,00
Martini Royale White		12,00
Martini Bellini		12,00
Aperol Spritz		12,00
Limoncello / Campari Spritz		12,00
Ricard		10,00
Kirr		9,00
Kirr Royal		16,00
Pineau des Charentes White		9,00
Wodka Grey Goose		12,00
Bacardi White / Brown		12,00

APERERO

APERIO 0%

Cava 0%	9,00
Fever-Tree Ginger Beer	5,00
Fever-Tree Ginger Beer Crodino	11,00
Fever-Tree Ginger Beer Apple juice	11,00
Crodino	7,00
Crodino Tonic	10,50
Aperol Spritz 0%	12,00
Limoncello Spritz 0%	12,00

MOCKTAILS

House mocktail grenadine, grapefruit, lemon	10,00
Mojito virgin	10,00
Fryns Spice 0.0%	10,00
Copperhead 0,0%, Fever-Tree Mediterranean Pompelmoes, pompelmoeszeste	12,00
Moscow Mule virgin Passionfruit, Fever-Tree Ginger Beer, lemon, mint	12,00
Pornstar Martini virgin Fryns Spice, passion fruit, lemon, vanille, egg white	14,00

BEER 0%

Cristal	25 cl 3,50
Carlsberg	25 cl 3,50
Affligem Blond	30 cl 4,80
Sportzot	33 cl 4,80
Force Majeure Tripel	33 cl 4,80
Force Majeure Dark	33 cl 4,80

ALCOHOL-FREE

ON TAP

Cristal	25 cl	3,30	33 cl	3,80
Grimbergen blond			33 cl	4,90
BIER OF THE MOMENT			33 cl	4,90

BOTTLED

Hoegaarden	25 cl	3,80
Kriek Mort Subite	25 cl	3,80
Ter Dolen Armand	33 cl	4,90
Ter Dolen Blond	33 cl	4,90
Duvel	33 cl	4,90
Omer	33 cl	4,90
Karmeliet Tripel	33 cl	4,90
St. Bernardus Abt. 12	33 cl	4,90
Grimbergen Bruin	33 cl	4,90
Geuze Boon	37,5 cl	7,50

TRAPPIST

Westmalle Dubbel / Tripel	33 cl	5,50
Chimay Blue / White	33 cl	5,50
Orval	33 cl	5,50
Rochefort 10	33 cl	6,00

ALCOHOL-FREE

Cristal	25 cl	3,50
Carlsberg	25 cl	3,50
Affligem Blond	30 cl	4,90
Sportzot	33 cl	5,20
Force Majeure Tripel	33 cl	5,20
Force Majeure Dark	33 cl	5,20

BEERS

WATERS

Vittel	25 cl	3,50	50 cl	6,50	1 L	10,00
San Pellegrino	25 cl	3,50	50 cl	6,50	1 L	10,00
Perrier	25 cl	3,80				

SOFT DRINKS

Coca-Cola Regular	3,50
Coca-Cola Zero	3,50
Fanta	3,50
Sprite	3,50
Schweppes Tonic	3,90
Lipton Ice Tea Regular	3,90
Lipton Ice Tea Light	3,90
Lipton Ice Tea Green	3,90
Looza Orange	4,20
Looza Apple	4,20
Looza Grapefruit	4,20
Looza Tomato	4,20
Tönisteiner Orange	4,20
Tönisteiner Citroen	4,20
Tönisteiner Fruit	4,20
Fever-Tree Indian Tonic	5,00
Fever-Tree Mediterranean	5,00
Fever-Tree Elderflower	5,00

COLD



HOT DRINKS

Coffee	3,80
Decaf	3,80
Ristretto	3,80
Double Ristretto Doppio	4,00
Cappuccino	4,00
Latte	4,20
Latte macchiato	4,20
Hot Chocolate	4,00
Chocochino	4,20
Tea	4,50

HEARTWARMING

Hasseltse coffee	8,00
Hasseltse jenever	
French coffee	13,00
Cognac or Grand Marnier	
Irish coffee	13,00
J&B	
Italian coffee	13,00
Amaretto	
Coffee De Zwaan	13,00
Homemade eggnog	

Espresso Martini	13,00
Coffee, Kahlua, wodka	
Espresso Baileys	13,00
Coffee, Baileys, caramel	

WARM

HOUSE WINE

White Chardonnay  glas 6,50  1/4 L 11,00
1/2 L 22,00  bottle 75 cl 33,00

Sweet White Gros Manseng glas 6,50 bottle 75 cl 33,00

Rosé Grenache	glas	6,50	1/4 L	11,00
	1/2 L	22,00	bottle 75 cl	33,00

Red Tempranillo // glas 6,50 // 1/4 L 11,00
1/2 L 22,00 // bottle 75 cl 33,00

Sweet Red Grenat  glas 15 cl 10,00  bottle 50 cl 50,00

WINE

EXCLUSIVE WHITE WINE

FRENCH

Pouilly Fumé Baron de "L"	165,00
Les Domaines de Ladoucette	
Bâtard-Montrachet Grand Cru 2018	300,00
Vincent & Sophie Morey	
Vin de France Silex	210,00
Domaine Didier Dagueneau	

EXCLUSIVE RED WINE

SPAIN

Aalto P.S. Tempranillo	200,00
Aalto, Ribera del Duero	
Aalto P.S. Tempranillo	magnum 150 cl 410,00
Aalto, Ribera del Duero	
Aalto Tempranillo	magnum 150 cl 180,00
Aalto, Ribera del Duero	
Aalto Tempranillo	jeroboam 300 cl 405,00
Aalto, Ribera del Duero	
Roda 1 Tempranillo	magnum 150 cl 185,00
Roda, Rioja	
Valbuena Vega Sicilia	225,00
Vega Sicilia, Ribera del Duero	
Unico Ribera del Duero	405,00
Vega Sicilia, Ribera del Duero	

ITALY

Barolo Bussia 2016	145,00
Prunotto	
Redigaffi Tua Rita	265,00
Tua Rita	
Ornellaia Bolgheri Superiore	270,00
Tenuta dell' Ornellaia, Bolgheri	
Masseto Tenuta dell' Ornellaia IGT	905,00
Tenuta dell' Ornellaia Masseto, Toscana	

FRENCH

Clos de la Commaraine Monopole Pommard	205,00
Clos de la Commaraine	
Clos de Vougeot Grand Cru	305,00
Les Parcellaires de Saulx	

EXCLUSIVE
WINE

WHITE WINE

BELGIUM

- | | | | |
|-----|----------------|-------------------|-------|
| 01. | Cuveé Barrique | Domein Vlijtingen | 50,00 |
| | Chardonnay | | |
| 02. | Clos d'Opleeuw | | 95,00 |
| | Chardonnay | | |

FRENCH / Bourgogne

- | | | | |
|-----|----------------------------|--------------------------|--------|
| 03. | Bourgogne Blanc | Les Belles Gouttes | 65,00 |
| | Domaine Bohrmann | | |
| 04. | Saint-Romain | | 80,00 |
| | Joseph Drouhin | | |
| 05. | Pouilly-Fuissé | Château de Beauregard | 80,00 |
| | Joseph Burrier | | |
| 06. | Chablis | Premier Cru 'Fourchaume' | 80,00 |
| | Domaine du Colombier | | |
| 07. | Rully | Briday Michel | 80,00 |
| | Chardonnay | | |
| 08. | Saint-Aubin | 'Sur Gamay' Premier Cru | 105,00 |
| | Domaine Bertrand Bachelet | | |
| 09. | Puligny-Montrachet | | 155,00 |
| | Carillon François | | |
| 10. | Puligny-Montrachet | | 120,00 |
| | Domaine Joseph Pascal | magnum 150 cl | 240,00 |
| 11. | Meursault | | 125,00 |
| | Demougeot Rodolphe | magnum 150 cl | 250,00 |
| 12. | Meursault | Clos du Murger | 135,00 |
| | Albert Grivault | | |
| 13. | Chassagne Montrachet | | 120,00 |
| | Domaine Morey | | |
| 14. | Chassagne-Montrachet | Vieilles Vignes | 125,00 |
| | Domaine Jouard | | |
| 15. | Chassagne Montrachet | 'Les Perclos' | 180,00 |
| | Domaine Sylvain Langoureau | | |

FRENCH / Loire

- | | | | |
|-----|----------------------|---------------|--------|
| 16. | Sancerre | Les Pierris | 65,00 |
| | Dom. Roger Champault | | |
| 17. | Sancerre | d'Antan Silex | 90,00 |
| | Henri Bourgeois | | |
| 18. | Pouilly Fumé | | 60,00 |
| | Domaine Treuillet | | |
| 19. | Pouilly Fumé | La Doucette | 85,00 |
| | Château de Nozet | magnum 150 cl | 170,00 |

WHITE



WHITE WINE

FRENCH / Bourgogne

20. Bourgogne Aligoté Domaine Philippe Germain 45,00
Aligoté

FRENCH / Bordeaux

21. Château Tour Léognan Pessac-Léognan 65,00
Sauvignon Blanc, Sémillon
22. Château Carbonnieux Grand Cru Classé Grave 85,00
Sauvignon Blanc, Sémillon

FRENCH / Elzas

23. Riesling Schlossberg Cuvée S. Catherine Grand Cru 150,00
Domaine Weinbach

FRENCH / Côtes du Rhône

24. Condrieu Les Alexandrins 85,00
Viognier

ITALY / Sardinië

25. Vermentino di Sardegna Antonella Corda 60,00
Vermentino

ITALY / Sicilië

26. Planeta 75,00
Chardonnay

ITALY / Friuli

27. Urgestein Baron Longo 55,00
Sauvignon Blanc
28. Ciampagnis Vieris Vie de Romans 85,00
Chardonnay

ITALY / Toscane

29. Vistamare Gaja Ca'Marcanda 90,00
Chardonnay

ITALY / Alto Adige

30. Pinot Grigio Terlan 45,00
Pinot Grigio
31. Winkl Terlan 55,00
Sauvignon Blanc
32. Beyond The Clouds Elena Walch 120,00
Chardonnay
33. Löwengang Alois Lageder 125,00
Chardonnay

ITALY / Langhe

34. Rossj-Bass Gaja 120,00
Chardonnay

WHITE

WHITE WINE

ITALY / Umbria

35. Bramito Della Sala Antinori 60,00
Chardonnay
36. Cervaro Della Sala Antinori 125,00
Chardonnay, Grechetto

AUSTRIA

37. Rudi Pichler 'Terrassen' Smaragd Riesling 70,00
Riesling
38. Loibenberg Smaragd Alzinger Ried 70,00
Grüner Veltliner

SPAIN / Vin De La Tierre De Castilla Y León

39. Quintaluna de Ossion Ossian 60,00
Verdejo

ARGENTINA / Mendoza

40. Terrazas de los Andes 55,00
Chardonnay

CHILI / Vall del Itata

41. Clos des Fous Locura 2 Itata Clos des Fous 50,00
Chardonnay

USA / Californië

42. Joel Gott Barrel-aged Joel Gott Wines 65,00
Chardonnay

SOUTH-AFRIKA / Western Cape

43. Roodekrantz '1974' Old Bush Vine 65,00
Chenin Blanc

ROSÉ WIJN

FRENCH / Côtes de Provence

01. Miraval 55,00
02. Whispering Angel 60,00
Caves D'Esclans
03. Château de Selle Cru Classé 70,00
Domaine Ott

WHITE &
ROSÉ



RED WINE

FRENCH / Bourgogne

- 01. **Santenay Premier Cru 'Clos de Tavannes'** 80,00
Domaine Germain
- 02. **Chambolle-Musigny** 125,00
Domaine J. Confuron Cotetidot
- 03. **Gevrey-Chambertin Les Parcellaires de Saulx** 120,00
Les Parcellaires de Saulx
- 04. **Vosne-Romanée Domaine Michel Gros** 180,00
Domaine Michel Gros

FRENCH / Bordeaux

- 05. **Pomerol Clos René** 85,00
Clos René
- 06. **Saint-Estèphe Château Phélan Ségur** 95,00
Château Phélan Ségur
- 07. **Saint-Emilion Château Villemaurine Grand Cru Classé** 110,00
Château Villemaurine
- 08. **Pauillac Echo de Lynch Bages** 95,00
Château Lynch-Bages
- 09. **Saint-Julien Château Gloria** 95,00
Château Gloria
- 10. **Saint-Julien Clos du Marquis** 115,00
Château Léoville Las Cases

FRENCH / Côtes du Rhône

- 11. **Vacqueyras Les Christins** 60,00
Famille Perrin
- 12. **Châteauneuf-du-Pape Les Sinards** 80,00
Famille Perrin
- 13. **Châteauneuf-du-Pape Château Beaucastel** 140,00
Château Beaucastel

RED

RED WINE

ITALY / Piemonte

- | | | |
|-----|---------------------------|----------------------|
| 14. | Barbera d'Alba Piani | 65,00 |
| | Pelissero | |
| 15. | Barbaresco Nubiola | 90,00 |
| | Pelissero | magnum 150 cl 190,00 |
| 16. | Barbaresco Traversa | 90,00 |
| | Traversa | |
| 17. | Barolo Rocche dei Manzoni | 100,00 |
| | Rocche dei Manzoni | magnum 150 cl 200,00 |
| 18. | Barolo Castiglione | 95,00 |
| | Vietti | |

ITALY / Toscane

- | | | |
|-----|---|--------|
| 19. | Chianti Classico Tenuta Tignanello DOCG | 75,00 |
| | Antinori | |
| 20. | Chianti Classico Fontodi DOCG | 80,00 |
| | Fontodi | |
| 21. | Rosso di Montalcino Le Potazzine | 80,00 |
| | Tenuta Le Potazzine | |
| 22. | Brunello di Montalcino Pian delle Vigne | 90,00 |
| | Antinori | |
| 23. | Brunello di Montalcino Annata | 95,00 |
| | Ciacci Piccolomini d'Aragona | |
| 24. | Brunello di Montalcino Pieve Santa Restituta | 110,00 |
| | Gaja | |
| 25. | Promis Gaja Ca'Marcanda | 90,00 |
| | Ca'Marcanda / Gaja | |
| 26. | Dròmos l'Altro Poggio Verrano | 75,00 |
| | Tenuta Poggio Verrano | |
| 27. | Tenuta di Valgiano Rosso Colline Lucchesi DOC | 115,00 |
| | Tenuta di Valgiano | |
| 28. | Tignanello Antinori | 200,00 |
| | Antinori | |
| 29. | Guado al Tasso Bolgheri Superiore | 185,00 |
| | Antinori | |

ITALY / Veneto

- | | | |
|-----|----------------------------------|-------|
| 30. | Valpolicella Ripasso La groletta | 55,00 |
| | Corte Giara | |
| 31. | Amarone della Valpolicella | 80,00 |
| | Bonfanti | |

ITALY / Puglia

- | | | |
|-----|-----------------------------|-------|
| 32. | Primitivo di Manduria Zolla | 50,00 |
| | Vigneti del Salento | |

Turn over for more red wines —>

RED WINE

SPAIN / Rioja

33. Roda Reserva 80,00
Bodegas Roda magnum 150 cl 160,00
34. Roda 1 Reserva 95,00
Bodegas Roda magnum 150 cl 200,00

SPAIN / Jumilla

35. Juan Gil '18' Meses Blue Label 75,00
Juan Gil magnum 150 cl 140,00
36. Clio 95,00
Bodegas del Nido

SPAIN / Ribera Del Duero

37. Matarromera Crianza Ribera del Duero 60,00
Tinto Fino
38. Aalto Ribera del Duero 100,00
Tinto Fino

ARGENTINA / Mendoza

39. Terrazas de los Andes Malbec 55,00
Terrazas de los Andes

USA / CALIFORNIË

40. Joel Gott '815' 60,00
Carbernet Sauvignon

DEMI 37,5 CL

WITTE WIJN / BOURGOGNE

- Meursault 'Sous la Velle' Domaine Michelot 75,00
Chardonnay
- Pernand-Vergelesses 'Les Combottes' Domaine Rapet 60,00
Chardonnay

RODE WIJN / BOURGOGNE

- Côte de Beaune Joseph Drouhin 60,00
Pinot Noir
- Pernand-Vergelesses 'Les Combottes' Domaine Rapet 60,00
Pinot Noir

ROOD & DEMI

Jouw moment, totaal, puur en zorgeloos.

DAAR DIENEN WIJ VOOR

geniet.
CATERING & HOMECOOKING

TOTAALCONCEPT OP MAAT

Culinaire totaalbeleving

Geniet. tovert jouw zakelijk event of privéfeest om tot een culinaire totaalbeleving. Op maat en tot in de puntjes uitgewerkt. Een walking dinner, meergangen menu, exclusieve ginbar ... ? Wij denken met je mee!



Jouw partner in catering & homecooking

PURE CATERING • ZORGELOZE BELEVING
UNIEKE LOCATIES • TOTAALCONCEPT OP MAAT



AFHAAL EN LEVERING

Easy BBQ en feestmenu's

Geniet. maakt het je graag gemakkelijk met een ruim aanbod aan **Easy BBQ** gerechten en heerlijke feestmenu's voor afhaal en levering. Ontdek het aanbod op onze website!

GENIET-CATERING.BE

(+32) 472 10 44 59 INFO@GENIET-CATERING.BE   @GENIET.CATERING

WHISKY

J&B	10,00
William Lawson's	10,00
Aberlour 12 years	10,00
Old Pulteney 12 years	10,00
Ardbeg 10 years , peat fired	11,00
Highland Park 12 years	11,00
The Glenlivet 18 years	12,00
Glenmorangie 10 years	12,00
The Dalmore 15 years	14,00

GRAPPA

Grappa Villa Prato Berta white / brown	10,00
Berta Elisi	14,00

CALVADOS

Roger Groult Pays d'Auge 3 years	9,00
Roger Groult Pays d'Auge 12 years	11,00

COGNAC

Hennessy Very Special	9,00
Malternative XO 25	15,00

RUM

Bacardi white / brown	10,00
Havana Club brown	10,00
Havana Club Seleccin de Maestros brown	12,00
Appleton Estate 12 years	11,00

DIGESTIEVEN

Espresso Martini coffee, Kahlua, wodka	13,00
Espresso Baileys coffee, Baileys, caramel	13,00
Grand Marnier	10,00
Averna	9,00
Jenever Extra Smeets	4,00
Limoncello	8,00
Amaretto Disaronno	9,00
Cointreau	10,00
Sambuca	9,00
Baileys	9,00
Armagnac	11,00
Eau de Vie de Poire	10,00
Jägermeister	8,00

STRONG



TAPAS TILL 13U45 & 20U45

Iberico ham	small plate	16,00	big plate	24,00
Bruschetta	2 pieces	13,00		
tomato & mozzarella				
Bruschetta	2 pieces	18,00		
tomato, fresh tuna & Asian vinaigrette				
Bruschetta	2 pieces	13,00		
grilled zucchini & roasted pepper				
Pinsa	Ham from butcher "Quetin", truffle mayonnaise	17,00		
Pizetti De Zwaan	Iberico, aioli, parmesan	18,00		
Pizetti Pollo	Pulled chicken	16,00		
Pizetti Veggie	Southern vegetables, pepper, humus, aioli	15,00		
Oysters	3 pieces	12,00	6 pieces	24,00
Gratinated oysters	3 pieces	14,00	6 pieces	28,00
Calamares		17,00		
a la plancha				
Portion meatballs	12 pieces	10,00		
Portion loempias	12 pieces	14,00		
HOMEMADE	Nobashi garnaal with a crispy crust	6 pieces	15,00	

TAPAS



STARTERS TILL 13U45 & 20U45

Oysters	3 pieces	12,00	6 pieces	24,00
Gratinated oysters	3 pieces	14,00	6 pieces	28,00
Beef carpaccio				19,00
Vitello tonnato				19,00
Sashimi of salmon ±100 g				20,00
Sashimi of salmon & tuna ±100 g				22,00
Sashimi of tuna ±100 g				24,00
Scampi Diabolique				18,00
HOMEMADE Cheese croquettes with fried parsely	1 piece	13,00	2 pieces	24,00
HOMEMADE Shrimp coquettes with fried parsely	1 piece	15,00	2 pieces	27,00
HOMEMADE Mix cheese and shrimp croquette with fried parsely				25,00

MAIN COURSE

Beef carpaccio				28,00
Vitello tonnato				28,00
Sashimi of salmon ±200 g				28,00
Sashimi of salmon & tuna ±200 g				30,00
Sashimi of tuna ±200 g				32,00
HOMEMADE Cheese croquettes with fried parsely and a salad				27,00
HOMEMADE Shrimp coquettes with fried parsely and a salad				30,00
HOMEMADE Mix cheese and shrimp croquette with fried parsely and a salad				28,00

DISHES

SALADS

Salad buffalo mozzarella	21,00
tomato, buffalo mozzarella and arugula	
Salad bacon & apple	24,00
Ceaser salad	26,00
with chicken and anchovy dressing	
Italian salad	29,00
shrimp, parma ham and burrata	
Salad of the house	29,00
shrimp, smoked salmon and bacon	
Salad with grilled shrimp skewer	29,00

SIDES

Fries	4,00
Croquettes	4,00
Mashed potatoes	4,00
New potatoes	4,00
Rosemary potatoes	4,00
Rice	4,50
Pasta Aglio e Olio	7,00
Pasta with fresh vegetables	7,00

SUGGESTION

Create your own dish
with our selection of cold or warm side dishes,
completely tailored to you taste and preferences.

SALADS
& MORE

MUSSELS 1,1 KG (SEASON)

Mussels natural	31,00
Mussels garlic	31,00
Mussels garlic & cream	31,00
Mussels herb butter	31,00
Mussels curry	31,00
Mussels white wine	32,00

Our mussels are served with bread or fries

FISH

Pasta scampi	29,00
Scampi Diabolique Pasta aglio e olio	32,00
Tomato & Shrimps Carpaccio of Cœur de Bœuf tomato with grey shrimps 'freshly peeled in own kitchen' and fries	45,00
Sliptong Meunière 2 pieces, 250 à 300 g bruto/piece with salad and fries	today's price
Tuna steak ^{AAA-QUALITY} with fresh pasta	43,00
Tuna steak ^{AAA-QUALITY} with salad, fries and bearnaise	43,00
Gamba's of the house with tomato sauce, cherry tomatoes, fresh herbs with pasta or fries	39,00
Gamba's with tartar, salad and fries	39,00
'Royal' Cod of the house look for the chalkboard	39,00

Pasta instead of potatoes, extra 3,00.

We work exclusively with fresh products.

As a result, some dishes may occasionally be sold out.

Of course, we will do our best to offer everyone a delicious alternative.

SEAFOOD

KIDS

Long burger with fries	1 piece	11,00	2 pieces	13,00
Spaghetti Bolognese				15,00
Meatballs in tomato sauce with mashed potatoes				22,00
Vol-au-vent with fries				22,00
Beef stew with fries				22,00
Chicken fillet with applesauce and fries				22,00
Children's steak with applesauce and fries				25,00
filet mignon				

KIDS





MEAT

Spaghetti Bolognese // small 15,00 ////////////// large 19,00

Ossobuco Milanese // 36,00
pasta aglio e olio

Steak natural // ± 280 g 29,00

Filet Pur // ± 280 g 38,00
Belgian witblauw

Black Angus // ± 330 g 38,00

Steak tartare // 25,00
to be prepared by yourself

Steak préparé // 26,00
freshly ground meat, homemad

Stew // 22,00

Vidé // 22,00

Meatballs in tomato sauce // 22,00
chicken mince

Tagliata De Zwaan // 33,00
sliced beaf with a mediterranean salad

Spring chicken // 35,00
stuffed with duxelle and chicken mince, 'steppe grass', salad and pepper sauce

SUGGESTION

Create your own dish
with our selection of cold or warm side dishes,
completely tailored to you taste and preferences.



MEAT

SIDES

Fries	4,00
Croquettes	4,00
Mashed potatoes	4,00
New potatoes	4,00
Rosemary potatoes	4,00
Rice	4,50
Pasta Aglio e Olio	7,00
Pasta with fresh vegetables	7,00

COLD AND HOT VEGETABLES

Butterhead lettuce with vinaigrette	3,00
Endive with lamb's lettuce truffle mayonnaise	3,50
Tomato salad	3,50
Mediterranean salad	4,00
Sautéed mushrooms	6,00
Stir-fried vegetables	6,00

SAUCES

Herb butter	3,50
Natural	4,00
Pepper cream	4,00
Black pepper	4,00
Pizzaiola	4,00
Freshly whipped béarnaise	6,00
Sautéed mushrooms	6,00
Creamy mushroom	6,00

EXTRA



DESSERTS

Homemade crème brûlée	11,00
Moelleux chocolat	13,00
Café glacé	11,00
1 scoop vanilla ice cream, mocha ice cream, Baileys, fresh whipped cream	
Tiramisu with speculoos	10,00
Sabayon with cherry beer	starting from 2 pers per person 12,00
Ile flottante	13,00
Suggested dessert	dayprice
look for the chalkboard	

COUPES

Children's ice cream Pinokkio	8,00
vanilla ice cream with smarties	
Coupe vanilla	12,00
Small coupe vanilla	8,00
Dame Blanche	11,00
3 scoops of vanilla ice cream with hot chocolat sauce	
Small Dame Blanche	9,00
2 scoops of vanilla ice cream with hot chocolat sauce	
Lemon sorbet	8,00
Strawberry ice cream	season 13,00
Advocaat 'Royal' ice cream	12,00
2 scoops vanilla ice cream with homemade advocaat and fresh whipped cream	
Supplement whipped cream	1,00

DESSERTS

OPENING HOURS

BRASSERIE Wednesday, Thursday, Friday from 11u00 till 23u00

KEUKEN from 11u30 till 14u00 & from 17u00 till 21u00

BRASSERIE Saturday from 17u00 till 23u30

KEUKEN from 17u00 till 21u00

BRASSERIE Sunday from 11u00 till 16u00

KEUKEN from 11u30 till 14u00

HOUSE RULES

LAST ROUND 30 MINUTES BEFORE CLOSING TIME.

PLEASE RESPECT THE TIME SLOTS OFF
YOUR RESERVATION

ORDERS FOR STARTERS AND TAPAS 15 MINUTES
BEFORE CLOSING TIME OF THE KITCHEN (13U45 & 20U45)

GROUPS OF 8 OR MORE
MAX 4 DIFFERENT DISCHES

1 TABLE = 1 BILL



YOUR PARTY IN DE ZWAAN

On Monday, Tuesday and Sunday evening it is possible to rent De Zwaan.

Diner, lunch, walking diner and more. Self organised or by us.

More information from our staff.





Our delicious house gin **Gins & Twins**
at your home or as an original gift ?

€ 45,00 / bottle

OP ZOEK NAAR EEN ORIGINEEL KADO?



Een cadeaubon van De Zwaan is altijd een goed idee!
Jij bepaalt zelf de waarde van de cadeaubon.

Bestel je cadeaubon in de brasserie of via de website www.zwaan-hasselt.be

Kiezelstraat 136 — Godsheide (Hasselt)
T. +32 (0)11 23 32 66 — www.zwaan-hasselt.be

Volg ons op  