

CARTE DES VINS

VINS BLANCS

	175 ml	250 ml	Bottle		175 ml	250 ml	Bottle
Côtes de Gascogne - Alain Lalanne A great, dry white Vin de Pays from south-west France	£3.30	£4.65	£12.95	Chardonnay - Herrick, Vin de Pays d'Oc Easy-to-drink, full-flavoured Chardonnay from Languedoc-Roussillon	£3.80	£5.35	£14.95
Chenin Blanc - Ackerman A medium dry Anjou Blanc from the Loire valley with rounded apple flavours	£3.55	£4.95	£13.95	Côte à Côte - Vin de Pays de l'Aude A delicious, light, easy drinking white wine	£3.05	£4.30	£11.95
Pinot Grigio e Bianco - Cielo Hints of citrus and spice with a crisp, clean palate	£3.80	£5.35	£14.95	Chablis - Michel Laroche Dry, elegant Chardonnay with a crisp finish			£19.95
Sauvignon Blanc - La Serre Crisp gooseberry fruit bursts out of this New World style, French wine	£3.80	£5.35	£14.95	Sancerre - Le Manoir, Domaine André Neveu A classic, aromatic, Sancerre with fresh, zesty acidity			£23.95

VINS ROUGES

	175 ml	250 ml	Bottle		175 ml	250 ml	Bottle
Ceps du Sud Syrah - Vin de Pays d'Oc A smooth, yet full bodied Syrah from the Languedoc	£3.30	£4.65	£12.95	Chianti DOCG - Castel d'Oro Made by the Grati Family, this wine has vibrant fruit flavours with hints of spice			£17.95
Gamay de l'Ardèche - Georges Duboeuf From the "King of Beaujolais" this is a light, refreshing Vin de Pays with ripe, raspberry flavours	£3.50	£4.90	£13.80	Rioja Crianza - Bodegas Ondarre Smooth and subtle with the added vanilla complexity in this oak aged Rioja			£19.50
Tannat Merlot - Alain Brumont Well-made red from the Côtes de Gascogne with rounded, spicy berry flavours	£3.80	£5.35	£14.95	Pinot Noir - Jean-Louis Denois, Vin de Pays d'Oc Deliciously smooth with red fruit flavours from this top producer			£23.95
Château Belle Garde - Bordeaux AC This Cabernet Merlot blend has classic Bordeaux structure and is full of fruit	£3.80	£5.35	£14.95	Fleurie - André Colonge A perfumed, silky, Cru Beaujolais with fresh, juicy strawberry aromas			£26.95
Merlot Cabernet Bouey - Vin de Pays d'Oc These famous Bordeaux grapes combine here to produce a well-balanced red	£3.05	£4.30	£11.95				

VIN ROSÉ

	175 ml	250 ml	Bottle
Rosé de Syrah Puycheric A dry rosé full of fresh berry fruit	£3.55	£4.95	£13.95

CHAMPAGNE

	125 ml	Bottle		Bottle
Champagne du Nauroy - NV From a small grower, this Champagne is fruity and easy drinking	£6.75	£27.95	Laurent Perrier - NV Pure, crisp, elegant and well-balanced Champagne	£38.50

HORS D'OEUVRES

Mixed Marinated Olives	£1.95		
Selection of Breads	£1.95		
Soupe de Poisson A traditional French recipe rich fish soup with Gruyère croutons	£4.25	Terrine de Foie de Volaille Smooth chicken liver pâté with onion marmalade and French bread	£4.95
Soupe du Jour Our soup of the day served with French bread	£3.95	Crevettes Piquantes King prawns sautéed with fresh plum tomatoes, chilli, garlic and coriander served with garlic croutons	£5.45
Bitterballen Deep fried croquettes filled with spinach or salt cod (or a mix of the two) served with aioli	£4.50	Tarte au Chèvre Puff pastry tart topped with onion marmalade and melting goats cheese	£4.95
Poelée de Calamars Baby squid pan-fried with chilli and garlic dressing served with a julienne of leeks, mouli & carrots	£5.45	Moules Florentines Grilled half shell mussels filled with garlic spinach and glazed with crème fraîche and parmesan sauce	£5.75
Champignons Farcis Roasted flat mushrooms topped with creamed spinach and glazed with Gruyère cheese sauce served on mixed leaves	£4.95	Assiette Campagnarde Platter of cured meats from Toulouse, goat's cheese, chicken liver terrine and marinated olives served with French bread. Ideal for sharing or a light lunch.	£7.50

MOULES REGIONNALES

Our mussels are steamed to order with flavours from around the world and served with fries and mayonnaise

Moules Marinère White wine, garlic, shallots and cream	£9.95	Moules à la Provencale White wine and a garlic, herb and tomato sauce	£9.95	Moules au Pastis Shallots, fennel, cream and Pernod	£9.95
Moules à l'Indienne A lightly curried madras style sauce	£9.95	Moules à la Thaïlandaise White wine and a Thai sauce of lemon grass, chilli, ginger, coconut milk & coriander	£9.95	Moules du Jour Our mussels of the day – see blackboards for details	£9.95

SALADES

Salade César au Poulet Grillé Cos lettuce and Belgian endive with crisp garlic croutons, Caesar dressing, shaved parmesan and strips of chargrilled chicken breast	£7.95	Salade Chèvre Grilled goat's cheese on toasted crouton with red peppers, Belgian endive and mixed salad leaves in a balsamic dressing	£7.45
Salade Niçoise Flaked yellow fin tuna on a salad of mixed leaves with plum tomatoes, French beans, black olives, egg, anchovies and potatoes in a lemon dressing	£7.75	Salade aux Crevettes et aux Calamars Sautéed King prawns and baby squid marinated in chilli, coriander and garlic on a rocket and endive salad	£8.25

SANDWICHES

All our sandwiches are served with thick cut fries

Baguette au Steak Grilled steak baguette with Dijon mustard mayonnaise	£7.45	Baguette au Brie et Jambon Open baguette with Black Forest ham and melted Brie	£6.95	Tartine Limberg Open sandwich of tuna, Gruyère cheese, chives and onion on wholegrain bread	£6.95
Baguette au Poulet Grilled chicken breast in a baguette with Dijon mustard mayonnaise	£6.95	Croque Gezond Open sandwich filled with mushrooms, tomato & leaf spinach and baked with Gruyère cheese sauce	£6.95		

PLATS PRINCIPAUX

Burger de l'Abbaye Abbaye burger served with fries and Dijon mustard mayonnaise Available with melted Brie or Roquefort	£8.75 £9.50	Saucisses du Jour Sausages of the day served with stoemp mash, caramelised onions and a rich red wine jus	£8.95
Saumon Liegeois Baked fillet of salmon on a sauté of potatoes, courgettes, shallots, french beans, tomatoes, olives and bacon served with béarnaise sauce	£9.50	Paupiette de Poulet Chicken breast stuffed with Brie served with roasted vegetables, rissolee potatoes and a red wine jus	£9.95
Cromesquis d'Eglefin Fumé Smoked haddock fishcake served on wilted spinach with a light mustard sauce finished with a poached egg	£8.95	Crêpe aux Champignons Pancake filled with sautéed mushrooms and leeks glazed with Gruyère cheese sauce and served with rissolee potatoes	£8.25
Fruits de Mer à la Waterzooi Belgian seafood casserole of mussels, red bream, salmon, scallops, cod in a white wine velouté with potatoes, leeks and carrots	£10.95	Tarte Flamande Crisp puff pastry tart with onions, tomatoes, peppers, flat mushroom, courgettes and melted brie served with a mixed salad	£7.45
Cabillaud à la Belge Fillet of cod in a hooegaarden beer batter served with fries and a remoulade sauce	£9.25	Les Steacks All our steaks come with our garlic & herb butter but if you would prefer add one of these for £1.00 Sauce au Poivre – peppercorn sauce Sauce Béarnaise – classic tarragon hollandaise Fromage au Roquefort – melted Roquefort cheese	
Confit de Canard Duck confit served with caramelised red cabbage, stoemp potato cake and sour cherry sauce	£11.95	Grand Steak 12oz* rib-eye steak served with fries, roasted tomato and mushroom	£13.95
Jarret d'Agneau Braised lamb shank in a rosemary and garlic jus served on stoemp mash	£11.45	Entrecôte Grillé Chargrilled 7oz* sirloin steak served with fries and roasted tomato	£11.75
Boeuf au Vin Rouge Beef casserole in a rich red wine sauce with bacon and mushrooms served with dauphinoise potatoes	£11.45	Minute Steak 6oz* rib-eye steak served with fries and roasted tomato	£7.95
Frites	£1.95	Dauphinoise or Stoemp mash	£2.50
Salade Tomate et Oignon	£1.95	Salade Mixte	£2.50
Gaufre aux Fraises Freshly baked waffle with fresh strawberries and vanilla ice cream	£3.95	Tarte au Citron Lemon tart served with crème chantilly	£4.25
Gaufre au Chocolat Freshly baked waffle with vanilla ice cream and a warm dark chocolate sauce	£3.95	Tarte Tatin Warm caramelised apple tart served with vanilla ice cream	£4.25
Gaufre aux Bananes Freshly baked waffle with caramelised bananas, vanilla ice cream and caramel sauce	£3.95	Fondant au Chocolat Warm chocolate pudding with a soft chocolate centre served with chocolate sauce and vanilla ice cream	£4.25
Broodpudding Bread and butter pudding served with crème chantilly	£4.25	Crêpe aux Fraises Crêpe filled with strawberries, whipped cream and meringue served with raspberry coulis	£4.25
Assiette de Fromages Cheese board of Roquefort, Brie and Chevre served with wholegrain bread and French baguette	£5.45	Sorbets ou Glaces Selection of sorbet and ice creams	£3.45

* Approximate weight uncooked.
A discretionary service charge of 10% will be added to parties of eight or more. All our dishes are prepared in kitchens where nuts, flour, etc., are commonly used so, unfortunately we cannot guarantee our dishes will be free of traces of these products.

BIÈRES

Belgium is rightly famous for it's varied beers. At Abbaye we would like you to explore some of these unique flavours from our light fruit beers to the very potent – all have something different to offer

BIÈRES PRESSION

	1/2 Pint	2 Pint
Stella Artois Quality Pilsner	5% £1.60	£3.10 £6.00

Hoegaarden Witbeer 5% £1.90 £3.70 £7.30
Fruity-lemony unfiltered wheat beer, seasoned with coriander & orange zest

Bellevue Kriek 5.2% £2.25 £4.45 £8.75
Medium dry lambic beer flavoured with cherries in oak barrels

Lefe Blonde 6.5% £2.25 £4.45 £8.75
Excellent natural golden Abbey beer with a dry hoppy finish

Lefe Brune 6.5% £2.25 £4.45 £8.75
Autumn brown Abbey beer with a full bodied, roasted malt flavour

BIÈRES DE FRUITS

Originally fruit was added to beer to give it a softer texture and sweeter taste; today these beers have become a style of their own.

Floris Frambozen 3% £3.85 (33 cl)
Flavoured with raspberries

Floris Fraises 3% £3.85 (33 cl)
Flavoured with strawberries

Floris Ninkeberry 3% £3.85 (33 cl)
Mixed forest fruits with mango & pineapple

Floris Passion 3% £3.85 (33 cl)
Sweet passion fruit flavours

Floris Chocolat 4.2% £3.85 (33 cl)
Belgian chocolate flavours!

BIÈRES FORTES

The colour of a beer can help identify it; golden or blonde beers, dark beers and amber beers. Try them all to find your favourite.

Bush Scaldis 12% £3.95 (25 cl)
Belgium's strongest ale, very drinkable with a hint of spicyness

Delirium Tremens 9% £3.95 (33 cl)
A strong, smooth and pale ale with a slight hoppy finish

Verboden Vrucht 8.8% £3.95 (33 cl)
A very well known dark ale, as tempting as the apple of Eden

Duvel 8.5% £3.95 (33 cl)
Pale and soft, one of the most popular blonde beers

Pauwel Kwak 8% £3.95 (33 cl)
Big, amber and sweetish served in a very famous glass

St Feuillien Brune 7.4% £3.95 (33 cl)
A popular dark Abbey ale with full aftertaste

De Koninck 5% £3.95 (33 cl)
A very popular amber beer, with Saaz hops and De Koninck yeast

Straffe Hendrick 6% £3.35 (25 cl)
A lovely golden ale from a one man brewery in Bruges

BIÈRES TRAPPISTES

Brewed only in the Trappist monasteries, the richness and depth of their delicious flavours have a very wide appeal and are quite unique.

Chimay Bleu 9% £3.85
Bitter sweet beer

Chimay Rouge 7% £3.85
Soft fruity and famous

Orval 6.2% £3.85
Aromatic and spicy

Rochefort 8 9.2% £3.85
Rich, smooth and chocolatey

BIÈRES D'ABBAYE

We feature the following from the famous Benedictine abbey of Maredsous.

Maredsous Blonde 6% £3.85 (33 cl)
Well balanced light golden abbey beer

Maredsous Dubbel 8% £3.85 (33 cl)
Double fermented rich caramel brown abbey beer

Maredsous Triple 10% £3.95 (33 cl)
Triple fermented dark blonde beer with a fresh full taste

LAGERS

Cristal Alken Pils 4.8% £2.95 (25 cl)
Classic Belgian pils

Vedett 5% £3.45 (33 cl)
Extra blonde refreshing beer brewed by Duvel

GENEVERES

Gin flavoured with aromatics and fruits - a perfect aperitif served cold or over ice or as a twist to the more traditional gin and tonic.

Apple	£3.00
Cherry	£3.00
Chocolate	£3.00
Lemon	£3.00
Passionfruit	£3.00
Vanilla	£3.00
Genevere Stick	
Four shots of chilled Genevere	£10.00

BOISSONS FROIDES

Water, Still or Sparkling	1 Litre	£2.95
	33cl	£1.75
Fruit Juices		
Fresh Orange Juice		£2.00
Tomato, Grapefruit, Pineapple, Cranberry, Apple		£1.50
Coke, Diet Coke, Fanta Orange, Lemonade		£1.80

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MENU

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