

# WELCOME!





## **SPECIALS: JULY**

### **STARTER**

#### **CAPRESE SALAD**

Tomato, mozzarella, rucola & balsamic dressing

**8,50**

### **MAIN COURSE**

#### **MUSSEL PAN**

Cooked in white wine, with fries, salad and sauces

**16,50**

### **DESSERT**

#### **TIRAMISU**

With amaretto and raspberries

**7,50**



## **STARTERS**

### **BREAD**

With garlic butter **4,95**

### **TOMATO SOUP (V)**

With roasted bell pepper **5,75**

### **CROSTINI (V)**

With Burrata, basil, Spanish olive oil & tomatoes **9,50**

### **SHRIMP CROQUETTES**

Of Dutch shrimps & lemon black pepper mayonnaise **9,50**

### **CARPACCIO**

With mustard dressing, old cheese & bacon **9,50**

### **BABA GANOUSHI (V)**

Mediterranean vegetable dips with bread **9,50**

### **OPA'S SHARED DINING AS A STARTER (2 PERS.)**

A selection of small appetizers to enjoy together **13,50 p.p.**

## **MAIN COURSES**

### **GRILLED STEAK**

With gravy, vegetables, fries or a baked potato **17,50**

### **OPA'S JACK DANIELS HAMBURGER**

Gasconne beef with fries, bacon mayonnaise, sweet onion and blue or old cheese **15,75**

### **PULLED PORK**

With honey mustard coleslaw and a baked potato **17,50**

### **BBQ LEMON POUSSIN**

Small fried chicken with fries, salad and granny's apple sauce **17,50**

### **BEETROOT FETA BURGER (v)**

On a brioche with cucumber dill relish and fries **14,50**

### **SEAFOOD BUCKET**

Shells, gamba's, aioli and fries **18,75**

### **PASTA**

With salmon, crab, gamba's and lime beurre blanc **18,75**

### **OPA'S SHARED DINING (2 PERS.)**

A selection of small maincourse dishes to enjoy together **22,50 p.p.**

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## **DESSERTS**

### **VANILLA ICE CREAM**

**With rocks of foam and warm red fruit compote** **6,75**

### **LEMON MERENGUE PIE**

**With old fashioned Bastogne cookies** **7,50**

### **SNICKERBARS**

**Perfect with a cup of coffee!** **6,75**

### **OREO CHERRY CHEESECAKE**

**7,50**

### **OPA'S BANANASPLIT**

**With coffee ice cream** **7,50**

## **SIDE DISHES**

### **FRIES**

**3,25**

### **MAYONNAISE**

**0,50**

### **GREEN SALAD**

**3,50**

### **VEGETABLES**

**3,25**

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## LUNCH

THURSDAY – SUNDAY TILL 17.00

<b>TOMATO SOUP (V)</b> With roasted bell pepper	<b>5,75</b>
<b>GOAT CHEESE SALAD (V)</b> With pear, walnuts, lavender honey and roasted flaxseed	<b>9,50</b>
<b>OPA'S JACK DANIELS HAMBURGER</b> Gasconne beef with bacon mayonnaise, sweet onion and blue or old cheese	<b>15,75</b>
<b>OPA'S GRILLED HAM &amp; CHEESE SANDWICH</b> With ham, Dutch cheese and ketchup	<b>7,50</b>
<b>THE AFTERNOON LUNCH BOX</b> Small soup, small burger, salad , small cheese sandwich and fresh orange juice	<b>12,50</b>
<b>TWO THICK SLICES OF BREAD WITH:</b>	
<b>Old cheese and baba ganoush (V)</b>	<b>7,50</b>
<b>Two croquettes: beef or Dutch shrimps (+2,00)</b>	<b>7,50</b>
<b>Carpaccio with mustard dressing, old cheese and bacon</b>	<b>9,50</b>
<b>Ossenworst, mustard mayonnaise, onion and capers</b>	<b>9,50</b>
<b>Smoked salmon with cucumber dill relish</b>	<b>8,50</b>

## SNACKS

<b>DUTCH CHEESE (V)</b>	<b>5,50</b>
<b>GARLIC OLIVES (V)</b>	<b>4,50</b>
<b>BITTERBALLEN – BEEF – 8 PC.</b>	<b>6,50</b>
<b>BITTERBALLEN – BEETROOT (V) – 6 PC.</b>	<b>6,50</b>
<b>BITTERBALLEN – LA TRAPPE - BEEF &amp; TRIPEL BEER - 6 PC.</b>	<b>7,50</b>
<b>SPICY CHORIZO CROQUETTES – 6 PC.</b>	<b>7,50</b>
<b>PORK BELLY</b>	<b>8,50</b>
<b>DRIED SAUSAGE</b>	<b>7,50</b>
<b>LIVER SAUSAGE</b>	<b>7,50</b>
<b>SERRANO HAM</b>	<b>8,75</b>
<b>OPA'S SNACKPLATTER (2 PERS.) A MIX OF ALL SNACKS ABOVE</b>	<b>12,50 P.P</b>

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# WINES

## WHITE

			<b>BOTTLE GLASS</b>
<b>CAMPO BIO VERDEJO</b>	Spain, La Mancha. Biological wine. Soft, fresh, curvy, fruity	<b>19,50</b>	<b>4,00</b>
<b>ECLAT DE CAMILLE CHARDONNAY</b>	France, Vin de Pays. Light yellow wine. Apple, pear, citrus and exotic fruits. Fresh and curvy	<b>20,50</b>	<b>4,25</b>
<b>LAROCHE CHARDONNAY OAKED</b>	Southern France, Languedoc/Roussillon, a classy chardonnay with hints of honey, melon and exotic fruits. Fresh and dry	<b>26,50</b>	
<b>ONE TREE SAUVIGNON BLANC</b>	New Zealand, Marlborough. Light yellow, green nuances, sweet herbs, gooseberry and juicy lime	<b>27,50</b>	
<b>CON UN PAR ALBARINO</b>	Spain, Rias Baixas. Yellow, mandarin, orange blossom, pear, melon, white peach and citrus. Perfect acidity and balance	<b>27,50</b>	

## ROSE

<b>CAMPO BIO ROSE</b>	Spain, La Mancha. Biological wine. Soft, sweet, curvy, fruity, juicy. Perfect with salads	<b>19,50</b>	<b>4,00</b>
<b>CHATEAU GASSIER ESPRIT</b>	Southern France, Provence. Typical light pink Provence rose. Pear and lychee, Fresh and dry	<b>27,50</b>	

## RED

<b>CAMPO BIO TEMPRANILLO</b>	Spain, La Mancha. Biological wine, flexible, fruity, curvy, juicy. Perfect with poultry and grilled dishes	<b>19,50</b>	<b>4,00</b>
<b>ECLAT DE CAMILLE MERLOT</b>	France, Vin de Pays. Fleshy, peppery, a wine with a great character, for the cozy moments	<b>4,25</b>	<b>4,25</b>
<b>URMENETA CABERNET SAUVIGNON</b>	Chile, Central Valley. A creamy, curvy wine with cassis aromas	<b>23,50</b>	
<b>PASQUA VALPOLICELLA CLASSICO</b>	Italy, Valpolicella. Soft, full, fruity, herby, nutty	<b>25,50</b>	
<b>PASSIMENTO ROSSO ROMEO &amp; JULIET</b>	Italy, Veneto. A intense red wine with red fruit and herby aromas	<b>26,50</b>	

## BUBBLES

<b>MVSA CAVA BRUT</b>	Spain, Penedes. Yellow with green tones. Melon, banana and green apple. Dry, spicy, fruity taste. Beautiful fresh acids	<b>25,50</b>	
<b>FOLLADOR PROSECCO (20 CL.)</b>	Italy, Veneto. Lovely fresh prosecco to enjoy together	<b>9,95</b>	



## BEERS & CIDERS

### DRAFT

<b>Heineken S/M/L</b>	<b>2,50/2,75/5,50</b>
<b>Affligem Blond</b>	<b>4,10</b>
<b>Morte Subite Witte Lambic</b>	<b>4,00</b>
<b>Brand Zwaar Blond</b>	<b>4,10</b>
<b>Seizoensbier</b>	<b>4,95</b>

### WEIZEN

<b>Paulaner Hefe</b>	<b>3,75</b>
<b>Jopen Malle Babbe</b>	<b>5,50</b>

### IPA

<b>Lagunitas IPA</b>	<b>5,75</b>
<b>Brand IPA</b>	<b>5,30</b>

### BLOND

<b>Judas</b>	<b>4,50</b>
<b>Kwaremont</b>	<b>4,75</b>

### DARK

<b>Affligem Dubbel</b>	<b>3,85</b>
<b>Brand Imperator</b>	<b>3,75</b>

### TRIPLE

<b>Affligem Tripel</b>	<b>4,50</b>
<b>Gouden Carolus</b>	<b>5,60</b>
<b>Straffe Hendrik</b>	<b>5,60</b>

### TRAPPIST

<b>Rochefort 8</b>	<b>5,00</b>
<b>Zundert</b>	<b>6,75</b>

### FRUITY

<b>Morte Subite Kriek - cherry</b>	<b>3,75</b>
<b>Amstel Radler – lemon</b>	<b>2,75</b>

### PREMIUM PILSNER

<b>Heineken H41</b>	<b>3,75</b>
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### 0.0%

<b>Heineken 0.0% - pilsner</b>	<b>2,50</b>
<b>Amstel Radler 0.0% - lemon</b>	<b>2,75</b>
<b>Wieckse Witte 0.0% - white</b>	<b>3,00</b>

### CIDERS

<b>Apple Bandit crispy apple</b>	<b>3,75</b>
<b>Apple Bandit juicy pear</b>	<b>3,75</b>
<b>Blind Pig blueberry</b>	<b>5,80</b>
<b>Blind Pig honey</b>	<b>5,80</b>
<b>Jillz elderflower mint</b>	<b>3,75</b>
<b>Jillz raspberry</b>	<b>3,75</b>
<b>Bulmers – apple – 0.56L</b>	<b>9,75</b>
<b>Stassen cidre Brut – 0,75L</b>	<b>21,-</b>
<b>Stassen cidre Rose – 0,75L</b>	<b>21,-</b>



## HOT DRINKS

Coffee	2,30
Espresso	2,30
Double espresso	3,80
Cappuccino	2,50
White coffee / latte	2,50
Latte macchiato	2,80
Tea	2,30
Fresh minttea	2,60
Hot chocolate	3,00
Whipped cream	0,50
Irish coffee	6,50
Italian coffee	6,50
Spanish coffee	6,50
D.O.M. coffee	6,50
Opa's coffee secret	8,50

## SOFTDRINKS & JUICES

Cola cola	2,50
Coca cola light	2,50
Sourcy blue	2,50
Sourcy red	2,50
Sisi	2,50
Royal club cassis	2,50
Royal club tonic	2,50
Fever Tree tonic	4,50
Royal club ginger ale	2,50
Royall club bitterlemon	2,50
7-up	2,50
Lipton ice tea	2,50
Lipton ice tea green	2,50
Rivella	2,50
Orange juice	2,50
Apple juice	2,50
Royal club tomato juice	2,50
Stella Maris spark 0,75l	5,00
Stella Maris spark.0,75l	5,00

## LIQUEURS

Amaretto Disaronno	4,50
Malibu	4,50
Frangelico	4,50
Kahlua	4,50
Drambuie	4,50
Molinari Sambuca	4,50
Cointreau	4,50
Licor 43	4,50
D.O.M Benedictine	4,50
Grand Marnier	4,50
Baileys Original	4,50
Tia Maria	4,50
Southern Comfort	4,50
Limoncello	5,50
Arancello	5,50

## SPIRITS

Absolut vodka	5,00
Ketel 1 vodka	5,00
Ursus Roter rode vodka	5,00
Bacardi Superior	4,50
Bacardi Lemon	4,50
Bacardi Black	5,50
Havana club anejo especial	5,00
Havana club 3 anejo	5,00
Olmecca Tequila	4,50
Pernod	3,50
Jägermeister	3,50
Abuelo	6,50

## SHOTS

Appeltaartje	4,00
Koetje	4,50
Rocketshot	3,50
Fireman	3,50
Stoute Poes	5,00
Dropshot	3,50





## LONGDRINKS

Jack Daniels ginger ale	7,50
Havana cola	7,50
Vodka bitterlemon	7,50
Jameson ginger ale	7,50
Amaretto appelsap	7,00
Licor 43 cola	7,00
Southern Comfort 7up	7,00
Ketel1 Jenever cassis	6,00

## PORT, SHERRY, VERMOUTH

Down's Port ruby	3,50
Vintage Port red	6,50
Martini Bianco	3,50
Martini Rosso	3,50
Coerbergh	3,50
Campari	3,50
Hoppe Vieux	3,50
Ketel 1 Jenever	3,50

## WHISKEY

Chivas Regal	5,00
Glenlivet single malt	6,50
Jameson	5,00
Jack Daniels	5,00
Four Roses bourbon	5,00
Oban single malt	6,50
Gentleman Jack	5,50

## COGNAC, CALVADOS, GRAPPA

Martell VS	5,50
Remy Martin VSOP	5,50
Courvoisier VS	5,50
Busnel Calvados	4,50
Grappa Nonino	6,50

### GIN

Bombay Sapphire gin	5,50
Beekeeper 24 gin	5,50
Hendricks gin	6,75
Marula gin	10,-
Copperhead gin	11,-

### TONIC

Fever Tree Indian	4,50
Fever Tree Aromatic	4,50
Fever Tree Indian	4,50
Fever Tree Clementine & Cinnamon	4,50
Fever Tree Mediterranean	4,50

### GARNISH

Lemon
Grapefruit
Cucumber
Grapefruit
Orange
Coriander

**Or Mix & Match your own Gin & Tonic !**



## **GROUP MENUS**

**Do you want to make a reservation for a group of more than 10 persons? Of course that's possible! For groups bigger than 10 persons we work with group menus to ensure that you can all enjoy our wonderful dishes at the same time. The menus are all excluding drinks. The entire group should choose one of the three menus. We would like to know which menu you choose at least one week in advance so we can make sure we place the right orders with our suppliers. Our staff will take the final choices within the menu as soon as you are settled down with a cold (or hot) drink!**

### **MENU A – 29,50 P.P**

#### **TOMATO SOUP (V)**

**With roasted bell pepper**

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#### **OPA'S JACK DANIELS HAMBURGER**

**Gasconne cow with fries, bacon mayonnaise, sweet onion and blue or Dutch cheese**

***OR***

#### **PASTA**

**Met salmon, crab, gamba and lemon beurre blanc**

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#### **VANILLA ICE CREAM**

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## **MENU B – 32,50 P.P**

### **SHRIMP CROQUETTES**

**With Dutch shrimps and lemon black peper mayonnaise**

***OR***

### **CARPACCIO**

**With mustard dressing, Dutch cheese and bacon**

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### **GRILLED STEAK**

**With gravy, vegetables and fries or a baked potato**

***OR***

### **SEAFOOD BUCKET**

**Shells, gamba's, aioli and fries**

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**VANILLA ICE CREAM *OR* SNICKERBARS**

## **MENU C – 37,50 P.P**

### **OPA'S SHARED DINING AS A STARTER**

**A selection of small appetizers to enjoy together**

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### **OPA'S SHARED DINING**

**A selection of small maincourse dishes to enjoy together**

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**VANILLA ICE CREAM**

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