



Alcohol

Sparkling wines

House champagne Gonet (blanc de blancs)	16.00/90.00
Cava brut Pere Ventura	9.00
Prosecco Fidora	9.00

Spritz

Aperol spritz	12.50
Lemon spritz	12.50

Cocktails

Pornstar Martini	13.00
Mojito	14.00
Cosmopolitan	13.00
Bloody mary	14.00
Negroni	14.00

Aperitifs

Picon vin blanc	11.00
Ricard	8.50
Campari orange	13.50
Kir/kir royal	9.00/16.50
Sherry	8.00
Porto white or red	8.00

Gins

Copperhead - Fever tree	14.00
-------------------------	-------

Non-alcohol

Sparkling wines

Oddbird Blanc de Blancs	9.50
Oddbird rosé	9.50

Spritz

Nona spritz fever tree	12.00
Rebels Spritz fever tree	12.00
Opius albedo fever tree ginger ale	12.00

Wines

Oddbird 'Low intervention N°2'	8.00
Oddbird 'Sint-Chinian'	8.00

Mocktails

Virgin pornstar martini	12.00
Basil tonic	12.00
Virgin mojito	12.00
Virgin tom collins	12.00
Espresso tonic	12.00
Albedo sour	12.00

Beers

Jupiler N/A	3.20
Carlsberg N/A	3.80
Sportzot N/A	5.50
Ypra N/A	5.50

Gins

Copperhead N/A fever tree	12.00
Nona june fever tree	12.00



To share

Assortment of cold meat (Paleta/Coppa/Pastrami/Chorizo)	20
Beetroot and blackberry cured salmon, cucumber, apple, horseradish cream	18
Hummus selection of vegetables, focaccia ✓	10
Cherry tomato bruschetta, ricotta, basil, arugula ✓	16

Starter



Scallops, Jerusalem artichoke, mushroom, beurre blanc	26
Tuna crudo, hazelnut cream, szechuan, buttermilk	24
Goose foie gras, brioche, onion jam	30
Venison tataki, seasmé, hoisin, spring onion, radish	24
Grilled eggplant & zucchini, tomato sauce, Parmesan cheese ✓	16
Artisan shrimp croquettes with handpeeled shrimps	23
Artisan cheese croquettes with Oud Brugge cheese ✓	19



Fish dishes

Sting ray, potatoes, capers, lemon butter sauce	32
Fish chowder, carrots, mushrooms, Jerusalem artichokes, potatoes	29
Cod, spinach, potato mousseline	36
Dover sole, salad, French Fries	48
Red mullet, cauliflower, roasted cabbage, bisque, foccacia, rouille	29

Vegetarian pasta salad

Jersusalem artichoke and mushroom risotto 	22
Bang bang cauliflower, sweet 'n sour, sesame & rice 	19
Spaghetti Bolognaise	18
Shrimp tagliatelle, pesto, zucchini, cherry tomatoes	24
Cesar salad with Mechelse koekoek	22



Meat dishes

Filet pur Pepper/mushroom sauce or garlic butter	38
Irish rib-eye Pepper/mushroom sauce or garlic butter	44
Damier SMASH Burger, cheddar, pickled cucumber, tomato, secret sauce	25
Homemade steak tartare	28
All of the above dishes are served with French Fries and salad	
Homemade chicken stew with mousseline Veal sweetbreads supplement + 10	30
Duck breast, bon bon, parsnip, sprouts, blood orange gastrique	29
Juniper Venison, thousand layer potato, cauliflower purée, blackberry jus	38
Pheasant "Fine champagne", endives, cranberries, winepear, homemade croquettes	30
Homemade focaccia with olive oil Portion French Fries Potato purée Homemade potato croquettes	3.00



Desserts

Carrot cake, spiced rum fig jam, sweet potato cream, fennel, hazelnut crumble	10
Poached pear, parsnip espuma, red wine, roasted walnut	12
Homemade tiramisu	10
Churros with spiced chocolate sauce	12
Dame blanche with vanilla ice cream & hot chocolate sauce	12
Cheese variety with Chili strawberry jam	20

Children's menu

Artisan shrimp croquette with handpeeled shrimps	14
Artisan cheese croquette with Oud Brugge cheese	12
Beef burger	14
Filet pur	17
Chicken stew	15

All children's menu items come with French Fries and salad

Spaghetti Bolognese	14
---------------------	----



For group requests, funeral meals or Damier menu, please email info@hoteldamier.be or contact the hotel reception.

Telephone +32 56 22 15 47

Kitchen open: 12h00 - 14h00/ 18h00 - 21h00

Sunday and Monday noon closed

Questions about allergies or allergens? Please contact the staff.

Prices are in euro, service and VAT are included.

1 bill per table.

Wi-fi: Damier Free Wi-Fi

Free parking during lunch, entrance in the Jan Persijnstraat.