



Menu

Soups

Tomato soup made from fresh tomatoes, served with bread from our own abbey and butter ✓ € 5,50

Soup of the day (season-related), served with bread from our own abbey and butter daily price

Bread from our own abbey

Trappist bread with chocolate sprinkles and jam* ✓ € 4,00

Trappist bread with ale cheese from our own abbey* ✓ € 6,00

Trappist bread with aged cheese from our own abbey with whole grain mustard* ✓ € 6,00

Trappist bread with gammon of butchery Laureijs* € 6,00

* also available as a Trappist bread roll + € 1,00

Lunch

Smoked catfish salad with pickled vegetables, served with multigrain Trappist Vienna from our own abbey € 8,50
Ale suggestion: La Trappe Blond

Homemade cheese croquettes made with our own Trappist cheese, served with Savora mustard sauce and multigrain Trappist Vienna from our own abbey ✓ € 8,50
Ale suggestion: La Trappe Isid'or

Spicy chicken in a Trappist bread roll with a marinade from La Trappe Blond € 9,50
Ale suggestion: La Trappe Blond

Yellow beetroot carpaccio with fried mushrooms, La Trappe Quadrupel syrup, pine nuts and croutons, served with Trappist bread ✓ € 9,50
Ale suggestion: La Trappe Dubbel / La Trappe Isid'or

Beef burger with homemade barbeque sauce, cabbage salad and pickles € 10,50
Ale suggestion: La Trappe Isid'or / La Trappe Bockbier

Burger with braised veal tongue, served with homemade mushroom sauce € 10,50
Ale suggestion: La Trappe Witte Trappist

Settling the bill is only possible per table.

The kitchen is open from 12.00 till 17.00. Appetisers can be ordered from November to March up to 17.30 and from April to October up to 18.00. Pressure and/or large orders might cause delay in serving you. We ask for your understanding.



Grilled chicken skewers (2 pieces) marinated in La Trappe Tripel, with pineapple chutney, pickled vegetables and a slightly spicy curry sauce, served with multigrain Trappist Vienna from our own abbey

€ 11,50

Ale suggestion: La Trappe Blond / La Trappe Tripel

Steak Tartare with croutons of black pudding, a crunchy Trappist cheese biscuit and a truffle mayonnaise of La Trappe Blond, served with Trappist bread

€ 11,50

Ale suggestion: La Trappe Dubbel / La Trappe Isid'or

Salad

Salad with duck confit, green vegetables, croutons and a sesame dressing, served with Trappist bread

€ 12,50

Ale suggestion: La Trappe Blond / La Trappe Isid'or

Specials

Fish and chips of catfish, battered in La Trappe Dubbel, served with a chutney of yellow onion and chips

€ 14,50

Ale suggestion: La Trappe Isid'or

Boeuf 'beerguignon' stewed in La Trappe Dubbel, served with warm vegetables and chips

€ 16,50

Ale suggestion: La Trappe Dubbel

Appetisers with your drinks

Portion of smoked almonds ✓ € 4,20

Trappist bread platter with homemade spreads ✓ € 4,70

Spicy chicken drumsticks with chilli mayonnaise (warm dish) € 5,50

Portion of Quadrupel cheese from our own abbey ✓ € 6,00

Portion of aged Trappist cheese from our own abbey with a syrup of La Trappe Quadrupel ✓ € 6,00

Nachos with tomato salsa, topped with Trappist cheese ✓ € 6,50

Portion of Quadrupel-bitterballen (8 pieces) € 6,70

Charcuterie plateau from the region € 10,50

Cheese platter with cheeses from our own abbey with ale syrup, raisin-nut bread and grapes ✓ € 11,50

Platter with various Trappist cheeses, charcuterie, cold and hot snacks € 19,50

*If you need additional information about allergens, please ask our staff.**

✓ = vegetarian

**In spite of the meticulous work methods of our staff, the complexity of our kitchen does not enable us to provide 100% guarantee regarding allergens. We will do everything we can to take this into account.*

Taste the silence

