




DEN

ANTIGOON

**Breakfast** until 13 o'clock

Farmers omelet	€12,50
Fried eggs	€7,50
Omelet with bacon	€9,60
Fried eggs with ham & cheese	€10,50


Little dishes until 4:30 pm

Soup of the day	€6,70
Toast cannibal	€11,20
Toast fried mushrooms 	€12,20
Toast smoked salmon	€13,60
Croque monsieur single/double	€8,60/14,00
Croque madame single/double	€9,10/15,00
Croque Hawaii single/double	€9,60/16,00
Croque Italian single/double	€10,00/17,00

Our classics

Beef stew, chicory salad and fries	€18,50
Steak tartare with fries	€19,50
Hamburger Den Antigoon with fries	€21,00
Homemade vol-au-vent	€18,50

Appetizer

Shrimp croquettes	€15,00
Cheese croquettes 	€13,50
Duo of croquettes	€14,50
Suppl. cheese/shrimp croquette	€5,00/6,00
Beef carpaccio Filet d'Anvers	€17,00
Plate of smoked salmon	€16,50
Scampi 5pcs. in garlic butter/curry cream	€14,50

Salads

Caesar salad	€18,00
Goat cheese salad with apples and bacon	€17,60
Salad with Belgian white-blue beef steak	€19,60
Salad Antigoon: chicken, scampi & bacon	€20,00

Children's dishes

Fish sticks with fries	€10,50
Curry sausage with fries single/double	€9,00/12,00
Spaghetti Bolognese	€10,00

Sweets

Crème Brûlée	€7,00
Warm apple pie with vanilla ice cream	€7,50
Homemade chocolate moelleux	€9,50
Coupe brésilienne	€8,00
Homemade chocolate mousse	€8,00
Brussels waffle / ice cream	€6,00/8,00
Dame Blanche/Dame Noire	€8,00/8,50
Coupe vanilla, mokka or chocolate	€7,00
Coupe Antigoon – coffee liqueur	€8,50
Lemon meringue pie	€7,00

Lunch menu from 12 until 3 pm

Fresh soup of the day	€16,50
Main course (Tue: steak and Fri: Fish)	
Coffee or tea afterwards	

*Not during weekends and holidays***Chef's suggestions**

Sole fish meunière	€22,50
Seabass with baked potatoes	€29,00
Asparagus Flamand	€15,00 €25,00
Asparagus smoked salmon	€17,50 €27,50
Pig cheeks with croquettes	€20,00

Suggested dessert

Homemade tiramisu	€8,50
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Fish

Homemade Fish'n chips with fresh tartare	€21,00
Scampi in garlic butter	€21,00
Gambas à la Antigoon	€23,50
Scampi with curry sauce	€21,00

Pastas

Pasta Pesto – Vegetarian 	€17,00
Spaghetti Bolognese	€16,50

Meat

Belgian white-blue steak with fries (250gr.)	€24,50
Stuffed chicken in a serrano ham jacket	€18,50
Irish ribeye (300gr.) with beans and bacon	€28,50

Supplements

Pepper cream, Archiduc,	€3,00
Fried mushrooms, béarnaise	€3,50
Fries, croquettes, potatoes	€3,00
Lettuce, tomato salad, chicory salad	€3,00
Whipped cream, chocolate sauce	€1,80

Vegetarian/Vegan 

Vegan burger	€20,00
Wok with noodles and vegan chicken	€17,50
Salad goat cheese and apples	€17,00

Bites & Tapas

Fried meat balls, Mini chicken spring roles	€6,00
Serrano ham plate	€8,50
Chicken legs or fried squid	€6,60
Portion of cheese	€5,00
Olives	€4,50
Manchego	€6,00
Mix tapas warm	€12,50
Lefte stew fried meat balls	€7,50
Matured cheese with Tierenteyn mustard	€6,50





Beers

Draft

Stella Artois (25cl, 33cl, 50cl)	€3,00/€3,70/€5,50
Bolleke De Koninck (25cl)	€3,10
Leffe blond (33cl)	€4,20
Leffe dark (33cl)	€4,20
Tripel Karmeliet (33cl)	€4,20

Specialty beer

Antigoon	€3,70
<i>a clear and golden blond beer with a creamy collar of very fine bells. It is full malt beer of high fermentation</i>	

Bottle

Vedett	€3,50	Lefort Tripel	€4,50
Omer	€4,20	Triple D'Anvers	€4,20
Duvel	€4,50	Cornet	€4,50
Duvel Triple hop	€5,00	Kwak Blond	€4,50
Cherry Chouffe	€4,20	Kriek Belle-Vue	€3,20
La Chouffe	€4,20	Geuze Belle-Vue	€3,50
Hoegaarden White	€3,20	Hoegaarden Rosé	€3,50

Trappist

Wild jo	€4,00	Westmalle triple	€4,20
Seef	€3,60	Westmalle double	€4,20
Kwak Rouge	€4,50	Orval	€4,60
		Chimay Blue	€4,60
		Chimay Triple	€4,60
		Rochefort 8	€4,60
		Rochefort 10	€5,60

Alcohol free

Jupiler 0,0%	€3,10
Leffe 0,0%	€4,00

Apero

Aperitif 43 – <i>cava met cuarenta y tres</i>	€8,00
Aperitif Den Antigoon	€8,60
- <i>jenever, Martini Bianco, orange juice</i>	
Aperol Spritz	€7,70
Kirr – <i>based on white wine</i>	€6,20
Kirr Royal – <i>based on cava</i>	€8,00
Vermouth Rosso	€6,00
Martini Bianco / Martini Rosso	€5,00
Porto white/ red	€5,00
Sherry Dry	€5,60
Gancia	€5,60
Pisang Ambon	€6,00
Pineau de Charentes	€5,60
Campari	€6,00
Ricard	€5,00



Bubbels

Cava MVSA Brut by the glass	€7,00
Cava MVSA Brut per bottle	€31,50
Cava MVSA Rosé by the glass	€8,00
Cava MVSA Rosé per bottle	€34,00
Veuve Clicout per 1/2bottle	€40,00
Veuve Clicout per bottle	€75,00



Strong liquors

Smirnoff Vodka	€6,00
Grey Goose	€9,00
Bacardi	€6,50
Bacardi Reserva	€7,50

Smile, there is gin!

Gin

Gordon's	€6,00	Suggestion tonic	
Bombay Sapphire	€7,50	Fever tree	
Hendricks	€10,50	Fever tree mediterranean	
Copperhead	€12,20	Fever tree elderflower	
HAVN	€13,70	Fever tree mediterranean	
		Fever tree	

Alcohol free aperitif

Crodino	€5,00
Pacific Ricard	€4,50
Funny Pisang	€5,50
Copperhead NA	€11,50

Whisky

Jack Daniels	€7,50
Jack Daniels Single barrel	€9,00
Johnny Walker Red label	€7,00
Johnny Walker Black label	€9,00
The Glenlivet 12y	€9,50
Oban	€9,90

After Dinner

Cuaranta y tres	€5,50	Elixir D'Anvers	€6,00
Sambuca	€5,50	Grand Marnier	€6,90
Limoncello	€5,00	Calvados	€6,90
Baileys	€6,60	Cognac VS	€6,90
Cointrau	€6,60	Cognac VSOP	€9,00
Amaretto	€6,60	Joung Bokma	€6,60
Old Bokma	€6,60	Lemon Apple	€6,60

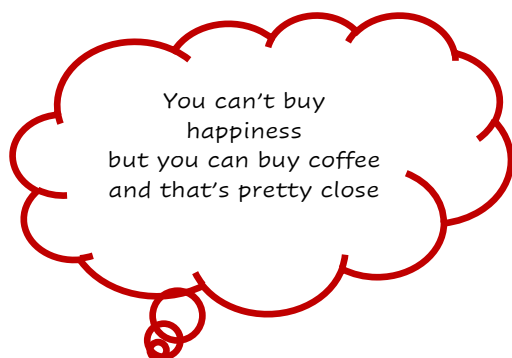


Water

Chaudfontaine sparkling 25cl	€3,00
Chaudfontaine non-sparkling 25cl	€3,00
Chaudfontaine lightly sparkling 50cl	€5,70
Chaudfontaine (non) sparkling 50cl	€5,70

Sodas

Coca-Cola/ light/ zero	€3,10
Sprite	€3,10
Fanta Orange	€3,10
Appletiser	€3,50
Nordic Mist Bitter lemon	€3,30
Nordic Mist Ginger ale	€3,30
Nordic Mist Agrumes	€3,30
Fuze Tea Sparkling	€3,30
Fuze Tea Peach Hibiscus	€3,30
Fuze Tea Green Mango Chamomile	€3,30
Cécémel	€3,30
Fristi	€3,30
PomTon (grapefruit with tonic)	€6,00



All our coffees are also available in deca

Flavoured Latte Macchiato

Caramel Macchiato	€4,00
Ginger bread Macchiato	€4,00
Hazelnut Macchiato	€4,00



Tea time

English breakfast	€3,30
Earl grey	€3,30
Green Sencha	€3,30
Lemon	€3,30
Forest fruits	€3,30
Chamomile & Linde	€3,30
Mint	€3,30
Fresh mint	€4,50

Tonic

Nordic Mist tonic	€3,30
Fever tree	€4,00
Fever tree Clementine	€4,00
Fever tree Mediterranean	€4,00
Fever tree Elderflower	€4,00
Fever tree Ginger Beer	€4,00
Fever tree Clementine	€4,00

Juices

Minute Maid organe	€3,10
Minute Maid apple	€3,10
Minute Maid tomato	€3,10
Minute Maid grape fruit	€3,10
Freshly squeezed orange juice	€5,00
Appelaere appel juice	€4,00



Special coffee

Bobonne ice special coffee	€8,50
Coffee with 2 vanilla ice cream pralines, 1 coffee liqueur & 1 scoop of vanilla ice cream	
Mini special coffee	€6,50
Coffee with 2 vanilla ice cream pralines	

Coffee

Espresso	€3,20
Espresso Macchiato	€3,30
Coffee	€3,20
Coffee Americano	€3,50
Latte Macchiato	€3,60
Cappuccino	€3,70
Coffee with whipped cream	€3,80
Double espresso	€5,50

Ice Latte Macchiato	€3,60
Ice Caramel Macchiato	€4,00
Ice ginger bread Macchiato	€4,00
Ice Hazelnut Macchiato	€4,00

Spiced Coffee

Irish Coffee (Whisky)	€8,50
Italian Coffee (Amaretto)	€8,50
French Coffee (Cognac)	€8,50
Antwerp Coffee (Elixir d'Anvers)	€8,50
Baileys Coffee (Baileys)	€8,50
Orange Coffee (Grand Marnier)	€8,50

Hot chocolate milk

Our hot chocolate milk is served with €4,50
Callebaut callets, so you can flavour it yourself



White wines

Fresh and fruity



France: Pays d'Oc - Le Carredon	
Grape: Chardonnay Viognier	
Glass: €5,00 ¼: €8,00 ½ :€15,50	€21,00
Grape: Sauvignon blanc	
Glass: €5,00 ¼: €8,00 ½ :€15,50	€21,00
France: Loire – Pascal Bellier l'Essentiel Cheverny Blanc	
Grape: Sauvignon Blanc, Chardonnay	€29,00
Italy: Veneto - I Gadi Bennati	
Grape: Pinot Grigio	€27,50
Austria: Kamptal – Peter Dolle Strassertal	
Glass: €6,00 ¼: €9,50 ½ :€18,00	€27,00
Grape: Grüner Veltliner	

Powerfull and aromatic

Italy: IGT Monte Toro Marche - Monitcello Marche Bianco	
Grape: Fiano, Manzoni	
Glass: €6,00 ¼: €10,00 ½ :€19,00	€28,00
France: Pays d'Oc - Sensas	
Grape: Chardonnay	
Glass: €5,50 ¼: €9,00 ½ :€17,50	€26,00
New Zealand: Marlborough – Mount Riley	
Grape: Sauvignon Blanc	€30,00
South Africa : Cederberg - Cederberg	
Grape: Sauvignon Blanc	€38,00
France: Bourgogne – Alain Geoffroy Chablis 1er Cru Fourchaume	
Grape: Chardonnay	€60,00
U.S.A.: Livermore Valley – Wente Riva Ranch	
Grape: Chardonnay	€50,00

Rosé wine

Fresh and fruity

France: Pays d'Oc – Le Carredon	
Grape: Cinsault	
Glass: €5,00 ¼: €8,00 ½ :€15,50	€21,00

Sweet white wine

Fresh and fruity

France: Pays d'Oc – Le Carredon	
Grape: Gros Manseng	
Glass: €5,00 ¼: €8,00 ½ :€15,50	€21,00

Red wines

Mild and elegant



France: Pays d'Oc – Le Carredon	
Grape: Merlot	
Glass: €5,00 ¼: €8,00 ½ :€15,50	€21,00
South Africa: Robertson – Bon Courage The Pepper Tree	
Grape: Shiraz	
Glass: €6,00 ¼: €10,00 ½ :€19,00	€28,00
Italy: Puglia – Deconati Appassimeto	
Grape: Primitivo, Negroamaro	€25,00
Spain: Ribera del Duero – Rippa Dorri Crianza	
Grape: Tempranillo	€29,00

Powerfull and aromatic

Italy: Puglia – DOP Angiuli Donato	
Grape: Primitivo	
Glass: €6,00 ¼: €10,00 ½ :€19,00	€28,00
France: Pays d'Oc – Champbeaux	
Grape: Alicante Bouschet, Marselan	
Glass: €5,50 ¼: €9,00 ½ :€17,50	€26,00
Argentina: Mendoza – Fabre Montmayou Reservado	
Grape: Malbec	€ 32,50
Australia: Coonawarra – Penly Estate Phoenix	
Grape: Cabernet Sauvignon	€32,50
France: Bordeaux – Château des Moines	
Grape: Cabernet Franc, Cabernet Sauvignon, Malbec en Merlot	€39,00
South Africa: Franschoek – La Petite Ferme	
Grape: Shiraz	€42,00
Canada: Niagara Peninsula – Henry of Pelham	
Grape: Baco Noir Old Vines	€40,00
U.S.A.: Napa Valley – Girard Old Vine	
Grape: Zinfandel	€69,00

Cava & Champagne

Cava

MVSA Brut	Glass: €7,00	€31,50
MVSA Brut Rosé	Glass: €8,00	€34,00

Champagne

Veuve Clicquot	½ bottle: €40,00	€75,00
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