

## *Aperitifs*

<i>Kir (White wine, crème de cassis)</i>	<i>4.70</i>
<i>Martini Rosso / Bianco / Dry</i>	<i>5.10</i>
<i>Porto white, red</i>	<i>5.10</i>
<i>Sherry medium / dry</i>	<i>5.10</i>
<i>Campari</i>	<i>6.70</i>
<i>Campari orange / soda</i>	<i>8.80</i>
<i>Pisang</i>	<i>6.10</i>
<i>Pisang orange</i>	<i>8.10</i>
<i>Pineau de charentes</i>	<i>5.10</i>
<i>Ricard</i>	<i>7.80</i>
<i>Kir Royal</i>	<i>9.80</i>

## *Spirits*

<i>Gordon's Gin - Tonic</i>	<i>9.80</i>
<i>Tanqueray - Tonic</i>	<i>13.90</i>
<i>Bombay sapphire – Tonic</i>	<i>13.90</i>
<i>Smirnoff</i>	<i>8.80</i>
<i>Bacardi Superior</i>	<i>8.80</i>
<i>Bacardi Black</i>	<i>9.90</i>
<i>El Pedrito Silver</i>	<i>8.20</i>

## *Blended whiskies*

<i>J&amp;B</i>	<i>8.80</i>
<i>Johnny Walker Red Label</i>	<i>8.80</i>
<i>Johnny Walker Black Label</i>	<i>11.50</i>

## *Irish whiskies*

<i>Jameson</i>	<i>8.80</i>
<i>Bushmills</i>	<i>11.90</i>

## *Single malt whiskies*

<i>Glenfiddich 12-years</i>	<i>11.40</i>
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## *Liqueurs*

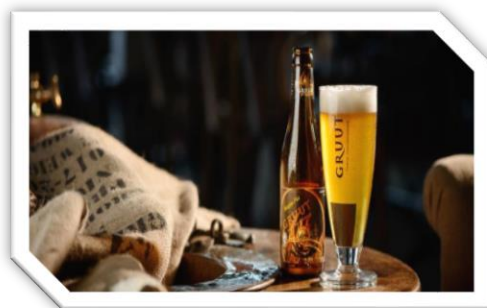
<i>Safari</i>	<i>6.50</i>
<i>Sambuca</i>	<i>7.90</i>
<i>Amaretto Di Saronno</i>	<i>7.50</i>
<i>Baileys Irish Cream</i>	<i>7.50</i>
<i>Tia Maria</i>	<i>8.00</i>
<i>Drambuie</i>	<i>8.00</i>
<i>Cointreau</i>	<i>8.00</i>
<i>Grand Marnier</i>	<i>8.50</i>

## *Draught beers*

<i>Jupiler 25cl 5,2°</i>	<i>2.90</i>
<i>Jupiler 50cl 5,2°</i>	<i>5.40</i>
<i>Karmeliet 20cl 8,4°</i>	<i>3.20</i>
<i>Karmeliet 33cl 8,4°</i>	<i>5.20</i>
<i>Leffe 33cl Blonde 6,6°</i>	<i>4.90</i>
<i>Leffe 33cl Dark 6,5°</i>	<i>4.90</i>

## *Belgian bottled beers*

<i>Jupiler alcohol free 0,0°</i>	<i>2.90</i>
<i>Leffe blond alcohol free 0,0°</i>	<i>4.90</i>
<i>Kriek 5,2°</i>	<i>3.20</i>
<i>Hoegaarden 4,9°</i>	<i>3.20</i>
<i>Omer 8°</i>	<i>5.40</i>
<i>Westmalle Double 7°</i>	<i>5.40</i>
<i>Westmalle Triple 9,5°</i>	<i>5.40</i>
<i>Duvel 8,5°</i>	<i>5.20</i>
<i>Rochefort 8 9,6°</i>	<i>5.40</i>
<i>Orval 6,2°</i>	<i>5.50</i>
<i>Ginette tripel 9,0° bio.</i>	<i>5.40</i>
<i>Gruut blond 5,5°</i> 	<i>4.80</i>



## *Soft drinks*

<i>Coca Cola regular, zero</i>	<i>2.80</i>
<i>Sprite</i>	<i>2.80</i>
<i>Fanta</i>	<i>2.80</i>
<i>Canada Dry</i>	<i>3.00</i>
<i>Schweppes Bitter Lemon</i>	<i>3.00</i>
<i>Schweppes Tonic</i>	<i>3.00</i>
<i>Tonic Fever Tree</i>	<i>3.40</i>
<i>Ice Tea</i>	<i>3.00</i>
<i>Red Bull</i>	<i>3.60</i>
<i>Bionade bio.</i>	<i>3.50</i>

*bio.* = *Biologisch (Biological)*

## *Juices*

<i>Apple</i>	<i>2.80</i>
<i>Tomato</i>	<i>2.80</i>
<i>Orange</i>	<i>2.80</i>

## *Waters*

<i>Chaudfontaine (non-) sparkling ¼</i>	<i>2.80</i>
<i>Chaudfontaine (non-)sparkling ½</i>	<i>5.20</i>
<i>Chaudfontaine (non-)sparkling 1l</i>	<i>7.20</i>

## *Hot drinks*

<i>Coffee/Decaf</i>	<i>3.20</i>
<i>Lipton Tea (at your choice)</i>	<i>2.80</i>
<i>Hot Chocolate</i>	<i>3.10</i>
<i>Cappuccino</i>	<i>3.50</i>
<i>Latte Macchiato</i>	<i>3.50</i>
<i>Irish Coffee</i>	<i>9.80</i>
<i>Italian Coffee</i>	<i>9.80</i>
<i>French Coffee</i>	<i>9.80</i>



## *Eaux de vie*

<i>Filliers jenever 30°</i> 	<i>5.70</i>
<i>Grappa</i>	<i>8.70</i>
<i>Poire</i>	<i>8.70</i>



*= Lokaal produkt (local product)*

## *Digestifs*

<i>Armagnac</i>	<i>9.80</i>
<i>Calvados</i>	<i>9.80</i>
<i>Courvoisier VS</i>	<i>9.80</i>
<i>Courvoisier VSOP</i>	<i>11.00</i>

## Wine, sparkling wine and Champagne

	<i>Glass</i>	<i>Bottle</i>
<i>Prosecco La Jara bio.</i>	6.40	31.90
<i>Champagne</i>	9.70	53.00
<i>Piper Heidsieck 75cl</i>		71.00
<i>Housewine (white, red or rosé)</i>	4.60	25.30

*We invite you to ask for our wine selection by bottle*

## Filliers collection (Local distillery since 1880)

	<i>Pure</i>	<i>Cocktail</i>
<i>Filliers jenever 30°</i>	5.70	
<i>Filliers jenever aged 0 y 35° (white lady)</i>	6.90	8.2
<i>Filliers B.A.G. aged 8 y 40° (Brabançon's neck)</i>	9.60	11.20
<i>Filliers B.A.G. aged 17 y 44°</i>	16.50	
<i>Filliers Gin Classic 28 – fever tree tonic</i>	16.50	
<i>Filliers Gin Pink 28 - fever tree tonic</i>	12.50	
<i>Filliers Gin Barrel aged - fever tree tonic</i>	14.70	
<i>Van Hoo wodka 40°</i>	8.00	

*Distillery*  
**FILLIERS**  
*Since 1880*




## *Hoofdgerechten / Main courses (from 12pm till 2pm)*

<i>Steak 200gr (wit blauw) met peper- champignon- of béarnaisesaus en frietjes</i> <i>(Steak 200gr (wit blauw) with pepper- mushroom- or béarnaise sauce and french fries)</i>	<i>€ 24,00</i>
<i>Waterzooi van pladijsfilet met zomergroentjes</i> <i>(Waterzooi of plaice fillet and summer vegetables)</i>	<i>€ 24,50</i>
<i>Vers gemalen steak tartare met sla en frietjes</i> <i>(Fresh steak tartare served with salad and fries)</i>	<i>€ 24,00</i>
<i>Simmentalburger met sla en frietjes</i> <i>(Simmentalburger with salad and fries)</i>	<i>€ 18,50</i>

## *Bijgerechten / side dishes*

<i>Salade mix of Wokgroentjes</i> <i>(Mixed salad) or (Wok vegetables)</i>	<i>€ 2,50</i>
<i>Supplement ketchup of mayonaise</i>	<i>€ 0,50</i>

 = Biologisch produkt (Biological ingredient)

 = Vegetarisch gerecht (Vegetarian dish)

*Voor de allergienformatie kan u terecht bij onze kelners. Ingrediënten van onze gerechten kunnen wijzigen.*

*The service staff is able to provide the allergen Information for the items on the menu.*

## Snacks (from 12pm till 10.45pm)

<b>Minestrone</b> (Minestrone)		€ 8,00
<b>Spaghetti Napolitana</b> (Spaghetti Napolitana)		€ 14,50
<b>Spaghetti bolognese</b> (Spaghetti bolognese)		€ 14,50
<b>Croque monsieur/madame</b> (Toast ham and cheese/ toast ham and cheese with fried eggs)		€ 12,50
<b>Salade tomaat Mozzarella</b> (Salad tomato Mozzarella)		€ 21,50
<b>Ceasar salade (kip)</b>  (Ceasar salad( chicken))		€ 23,00



 = Biologisch product (biological product)



= Lokaal produkt (local product)



= Vegetarisch gerecht (vegetarian dish)

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**Lunch idee (waldkorn smos, soepje, samengestelde salade + 1 drankje)**  
**(Lunch idea (waldkorn smos, soup and a salad + 1 drink))**

€ 12.50

**Enkel tijdens de lunch van 12u tot 14.30u**



PRODUCT OF BELGIUM

# Filliers Dry Gin 28



1928: FIRMIN FILLIERS  
CREATES FILLIERS DRY GIN 28

Filliers Dry Gin 28 fully expresses the traditional craftsmanship of Filliers, developed after decades of carefully distilling genever.

It was Firmin Filliers (1888 - 1965), a member of the third generation of the Filliers master-distillers, who shortly after the end of the First World War in 1918, came up with the recipe for this handmade premium smooth gin.

Enriched with 28 meticulously selected botanicals, Filliers Dry Gin 28 delivers an exceptional and surprising taste experience.

## SMALL-SCALE PROCESS, LARGE-SCALE FLAVOUR

After its creation, Filliers Dry Gin 28 was then distilled in copper pot stills (alambics) at the original site of the Filliers grain distillery, established in 1880, using an age-old process.

This unique method took Filliers back to traditional, small-scale distilling in batches (500 to 1000 litres), enabling the Filliers Master-Distiller to retain total control over both taste and quality.



## GIN: A DIRECT DESCENDANT OF Jenever

It is simply not possible to separate gin from the ancient tradition of jenever in the Low Countries. More than that, gin is actually a direct descendant of jenever. As is the case with genever, juniper berries are the most important ingredient in gin.

During the 17th century, English soldiers were in our part of Europe fighting the Eighty Years' War against Spain. It was then that they sampled genever for the first time, taking this exceptional spirit back to London with them, where they tried to replicate it.

Unsuccessfully, as it turns out, because they didn't have the right recipe. They then named their derivative recipe 'gin'.

SMALL BATCH  HANDCRAFTED  
EST. 1880

  
Holiday Inn  
AN IHG® HOTEL  
GENT EXPO