



# 't Elfde Gebod

## DRINKS & FOOD

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Gij zult genieten

# Our Coffee



## OUR COFFEE CREATIONS

<b>Koffie</b>	€ 2,50
<b>Espresso</b>	€ 2,50
<b>Espresso Doppio</b>	€ 4,40
<b>Cortado</b>	€ 2,70
<b>Cappuccino</b>	€ 2,80
<b>Latte</b>	€ 2,90
<b>Latte Macchiato</b>	€ 3,00
<b>Naked Gun Espresso Doppio</b>	€ 4,40
Dubbele espresso - Naked gun	
<b>Flat White</b>	€ 4,50
Double espresso - milk foam	
<b>Affogato</b>	€ 3,70
Vanilla Ice cream - Espresso	
<b>Affogato 't Elfde Gebod</b>	€ 5,70
with 't Elfde Gebod Liqueur	
<b>Iced Coffee 't Elfde Gebod</b>	€ 4,70
Espresso - whole milk	
Syrup of your choosing:	
Amaretto - Vanilla - Hazelnut - Caramel	
<b>Extra shot Monin Siroop</b>	+ € 0,50
Amaretto - Vanilla - Hazelnut - Caramel	
<b>Decaf</b>	+ € 0,10
<b>Soy Milk</b>	+ € 0,20

## COFFEE SPECIALS

€ 6,50

**Irish;** Jameson whiskey, brown sugar  
**Cuban;** Havana rum  
**Frans;** Grand Marnier  
**Tilburgs;** Schrobbeleer  
**Hasselt;** Hasselt Kaffé  
**Italiaans;** Disaronno Amaretto  
**Mexicaans;** Kahlua  
**Spaans;** Licor 43 of Tia Maria  
**'t Elfde Gebod;** Secret Recipe

All our coffee specials are prepared with Biological Peeze coffee and served with whipped cream

## PIE

<b>Tartelette</b>	€ 2,75
Homemade - baker's cream - Strawberries	
<b>Apple pie</b>	€ 4,50
Whipped Cream	



Bewust genieten

# Tea and Softdrinks



## OUR TEA

<b>Peeze Communitea</b>	€ 2,40	<b>Natural Tea</b>	
Ceylon	Forrest Fruit	Mint	€ 3,00
Early grey	Jasmine	Ginger	€ 3,00
Green	Chamomile		
Green/passionfruit	Marrocan mint	<b>Additions</b>	
Rooibos	Chai	Orange - Lemon -	€ 0,30
Lemon	Ginger/Lemon Grass	Ginger - Fresh Mint	
		Honey	€ 0,50

## DE ENIGE ÈCHTE

<b>Hot Chocolate</b>	€ 3,00
Whipped Cream	€ 3,50
Rum - Whipped Cream	€ 5,50

## FRESH JUICE

Freshly Squeezed Orange juice	€ 3,50
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## SOFTDRINKS

<b>Pepsi Cola</b> regular / max	€ 2,60	<b>Fristi</b>	€ 2,70
<b>Sisi</b>	€ 2,60	<b>Chocomel</b> De enige èchte	€ 2,70
<b>Seven-up</b>	€ 2,60	<b>Red Bull</b>	€ 5,00
<b>Lipton Ice Tea</b> regular / green tea	€ 2,70	<b>Lemonade</b>	kinder ranja € 1,50 groot glas € 2,50
<b>Royal Club</b>	€ 2,70		
Cassis	Tonic		
Ginger Ale	Tomatensap		
Bitter Lemon	Appelsap		
<b>Rivella</b>	€ 2,70	<b>Fever Tree</b>	
<b>Sourcy</b> Sparkling / Still	€ 2,60	Ginger Beer	€ 4,00
<b>Table water</b> 0.75 ltr Sparkling / Still	€ 5,70	Indian Tonic	€ 4,00



# Beers on draft



## BRAND

Fluitje	18 cl	5.0%	€ 2,50
Voetje	20 cl	5.0%	€ 2,70
Vaasje	25 cl	5.0%	€ 3,20

## 'T ELFDE BLOND

homebrewed blond beer

6.8 %      € 4,20      25cl

## PAULANER HEFE WEISSE

30 cl	5.5%	€ 4,50
50 cl	5.5%	€ 7,50
100 cl	5.5%	€15,00

**AFFLIGEM WIT** 25 cl      4.8%      € 4,30

## WESTMALLE DUBBEL

25 cl	7.0%	€ 3,60
33 cl	7.0%	€ 4,80

## NOORDT TRIPEL

25 cl	7,5%	€ 4,40
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## OEDIPUS MANNENLIEFDE

25 cl	6,0%	€ 4,10
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## TEXELS SKUUMKOPPE

30 cl	6,0%	€ 4,60
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## BEER TASTING

Three small draft beers of your  
choosing  
€ 8,50

## FRIED SNACKS

Variety of fried snacks  
with mayonaise or curry

<b>Small</b>	12 pieces	€ 6,60
<b>Normal</b>	24 pieces	€ 13,20
<b>Large</b>	36 pieces	€ 19,80

**Beef bitterballs** € 5,50  
10 pieces - Mayonaise or mustard

**Burgundian bitterballs** € 5,50  
5 pieces - Mustard

**Typical Dutch Mini-Frikandellen** € 5,70  
10 pieces - Mayonaise or curry

 **Mini Cheese soufflés** € 5,20  
6 pieces - Curry

**Mini bamihapjes** € 5,80  
10 pieces - Sweet chili sauce

# Bottled Beers



## PILSNERS

Brand 5.0% € 3,50

## WHITE

Texels Skiller Wit 5.0% € 4,60

Oedipus Strip 5.0% € 5,30

✠ La Trappe Witte Trappist 5.5% € 4,10

Brouwerij 't IJ, IJwit 6.5% € 5,20

## BLOND / HEAVY BLOND

Texels Blond 5.0% € 4,00

✠ La Trappe Blond 6.5% € 4,70

Omer Traditional Blond 8.0% € 5,10

Duvel 8.5% € 5,00

## AMBER / ALES

De Koninck "Bolleke" 5.2% € 4,10

Orval 6.2% € 5,10

✠ La Trappe Isid'or 7.5% € 4,90

## IPA

Noordt Session NEIPA 3.0% € 5,00

Paljas IPA 6.0% € 4,90

Brand IPA 6.0% € 4,40

## STOUT / PORTER

Lowlander Poorter 6.0% € 5,90

Oedipus Panty Stout 6.0% € 5,80

## DARK / DUBBLE

✠ La Trappe Dubbel 7.0% € 4,40

Noordt Dubbel 7.0% € 5,40

✠ Chimay Bleue 9.0% € 5,80

✠ La Trappe Quadrupel 10.0% € 5,20

## TRIPLE

Fourchette 7.0% € 5,80

Karmeliet Tripel 8.4% € 5,70

Texels Tripel 8.5% € 5,60

✠ Westmalle Tripel 9.5% € 5,60

## FRUIT / CIDER

Amstel Radler 2.0% € 3,20

Lindemans Kriek 4.0% € 4,20

Liefmans Fruitesse 3.8% € 4,10

Bandit Apple Cider 4.5% € 3,80

Desperados 5.9% € 5,00

## LOW/NON-ALCOHOLIC

Heineken 0.0 0.0% € 3,00

Amstel Radler 0.0 0.0% € 3,20

Affligem Blond 0.0 0.0% € 3,90

Paulaner Alcoholfrei 0.0% € 3,20

Playground IPA 0.5% € 4,90

## TEMPORARY BEERS

Check our chalkboards or ask our waiters  
what kind of beers we have besides our  
menu at this time

✠ OFFICIAL TRAPPIST

# Van Bilsen Wines



Glass    Carafe    Bottle

## White

<b>Cantine due Palme Levro Bianco 2019</b> Puglia - Italië Chardonnay	4,00	13,30	20,00
<b>Elvia 2019</b> Utiel Requena - Spanje Verdejo	4,50	15,00	22,50
<b>Monte del Frà Tosa 2020</b> Veneto - Italië Pinot Grigio	4,90	16,50	24,50
<b>Le Jade Pays d'Oc Viognier 2020</b> Languedoc - Frankrijk Viognier	4,80	16,00	24,00

## Rosé

<b>Ficada Rosé 2019</b> Península de Setúbal - Portugal Castelão	4,00	13,30	20,00
<b>Olivier Sumeire Le Rosé de S 2019</b> Vin de Pays de Méditerranée - Frankrijk Grenache - Carignan - Syrah	4,50	15,00	22,50

## Red

<b>Cantine due Palme Levro Rosso 2018</b> Puglia - Italië Negroamaro	4,00	13,30	20,00
<b>Hauts de Margon Rouge 2018</b> Pays d'Oc - Frankrijk Merlot - Cabernet	4,50	15,00	22,50
<b>Nieuwe Trek Pinotage 2019</b> Piekenierskloof - Zuid-Afrika Pinotage	5,70	19,00	28,50
<b>Castelo de Medina Castilla</b> Rueda - Spanje Tempranillo	4,80	16,00	24,00

# Alcoholic Beverages



## OTHER WINES

<b>Kronenland</b> Moezel, Germany	€ 4,00
<b>Schloss Sommerau</b> Non-alcoholic wine	€ 4,00
<b>Muscat de St. Jean de Minervois</b> Dessertwine	€ 4,50
<b>Casa Bianca</b> <b>Asolo Prosecco Frizzante</b> Sparkling wine	€ 13,00 20cl
<b>Casa Bianca</b> <b>Prosecco di Treviso Frizzante</b> Sparkling wine	€ 25,00 75cl

## PORT / SHERRY

<b>Dow's Port</b> Ruby - Tawny - White	€ 3,80
<b>Dow's Port</b> Tawny 10 jaar	€ 5,50
<b>Dow's Port</b> Tawny 20 jaar	€ 9,50
<b>Los Patos</b> Sherry Dry - Medium	€ 3,80

## VERMOUTH

<b>Martini</b> Bianco	€ 3,80
<b>Martini</b> Rosso	€ 3,80

## WHISKY & WHISKEY

<b>Jameson</b> Blended Irish	€ 5,00	<b>Chivas Regal 12 years old</b> Blended Scotch	€ 6,00
<b>Dewar's</b> Blended Scotch	€ 4,50	<b>Glenlivet Malt 12 years old</b> Speyside Single Malt Scotch	€ 6,00
<b>Four Roses</b> Bourbon	€ 4,50	<b>Coal Ila 12 years old</b> Islay Single Malt Scotch	€ 7,00
<b>Johnny Walker Red Label</b> Blended Scotch	€ 4,50	<b>Dalwhinnie 15 years old</b> Highland Single Malt Scotch	€ 7,00
<b>Jack Daniels</b> Tennessee Whiskey	€ 5,50	<b>Talisker 10 years old</b> Island Single Malt Scotch	€ 6,50



# Alcoholic Beverages



## COCKTAILS

<b>Aperol Spritz</b>	€ 6,50
Aperol - Prosecco - Sparkling water - Orange	
<b>St. Germain Spritz</b>	€ 8,00
St. Germain - Prosecco - Mint	
<b>Limoncello Spritz</b>	€ 7,50
Culibite limoncello - Prosecco - Sparkling water - Lemon - Mint	
<b>Moscow Mule</b>	€ 7,50
Eristoff Vodka - Fever Tree Ginger Beer - Lime	
<b>Bloody Mary</b>	€ 8,00
Ketel One Vodka - Tomato juice - Lemon	

## GIN & TONICS

<b>Bombay Sapphire</b>	€ 8,00
Fever Tree Indian Tonic - Lime	
<b>Damrak Gin</b>	€ 8,50
Fever Tree Indian Tonic - Orange	
<b>V2C Classic Dutch Dry Gin</b>	€ 10,00
Fever Tree Indian Tonic - Ginger	

## APERITIF/DIGESTIF

<b>Culibite Limoncello</b>	€ 5,00
<b>Ricard</b>	€ 5,00
<b>Crodino (Non-Alcoholic)</b>	€ 2,50

## PROSECCO

<b>Casa Bianca</b>	€ 13,00
<b>Asolo Prosecco Frizzante</b>	20cl
<i>Sparkling wine</i>	
<b>Casa Bianca</b>	€ 25,00
<b>Prosecco di Trevioso Frizzante</b>	75cl
<i>Sparkling wine</i>	





# Snacks



## OUR DELICACIES

**Artisinal Shrimp Croquette** € 5,50

Lime mayonaise

**Nacho's Chicken** € 7,50

Chicken piri piri - mozzarella au gratin - Jalapeño - Crème fraîche

**Nacho's Ratatouille** € 6,60

Ratatouille - mozzarella au gratin - Jalapeño - Crème fraîche

## SNACK PLATTER

**Snack Platter Assorti** € 13,00

12 Fried snacks - Cheese - Parma ham  
Mayonaise - Curry - Mustard

**Snack Platter 't Elfde Gebod** € 17,00

Small nacho's - 3 Bitterballen -  
3 Frikandelletjes - 2 Mini Cheese soufflés -  
2 Chickennuggets - 2 Onion Rings - Chee-  
se - Parma ham - Olives - Mayo - Curry

## OYSTERS

**Oysters Classic** € 3,00

Red Wine Vinegar - Shallot

**Oysters Spring** € 3,50

Gel of apple - Chili flakes

## FRIED SNACKS

**Beef bitterballs** € 5,50

10 pieces - Mayonaise or Mustard

**Burgundian bitterballs** € 5,50

5 pieces - Mustard

**Typical Dutch Mini-Frikandellen** € 5,70

10 pieces - Mayonaise or curry

**Mini Cheese Soufflés** € 5,20

6 pieces - Curry

**Mini bamihapjes** € 5,80

10 pieces - Chili sauce

## FLAMMKUCHEN

**Flammkuchen Classic** € 8,40

Bacon strips, crème fraiche, onion,  
cheese

**Flammkuchen Ratatouille** 8,40

Ratatouille, crème fraiche, cheese

## VARIETY OF FRIED SNACKS

with mayonaise or curry

Small 12 stuks € 6,60

Normal 24 stuks € 13,20

Large 36 stuks € 19,80

# Lunch



## OYSTERS

**Classic** € 3,00

Red wine vinegar - Shalot

**Spring** € 3,50

Gel of apple - Chili flakes

## SOUP

**Asparagus** € 6,00

Green Asparagus - Chervil - Cream

**Bisque** € 9,75

Shrimps - Aioli croutôn - variety of fish

## FLAMMKUCHEN

*Thin layer of crispy dough from the oven with crème fraîche, thinly sliced red onion and Parmesan cheese. Choice of:*

**Classic** € 8,40

Baked bacon strips

**Ratatouille** € 8,40

Sundried tomatoes

## EGG DISHES

**Eggs benedict** € 7,50

Brioche - Poached egg - Hollandaise - Salad

*Choosing:*

*Salmon - Bacon - Mushrooms*

**Fried Egg** naturel 6,50

Three eggs - Salad - Corn/Brown Bread

*Extras € 0,80 each:*

*Ham - Cheese - Bacon - Mushrooms - Onion - Tomato*

## -GRILLED SANDWICHES-

*Choice of corn- or brown bread of local bakery "Brood op Maat"*

**Croque** € 7,50

Gruyère au gratin - Ham - Ketchup - Salad - Fried Egg

**Cheese** € 5,50

't Elfde Gebod sauce - Salad

**Ham and cheese** € 6,40

't Elfde Gebod sauce - Salad

**Chicken piri piri** € 6,50

Cheese - Onion - 't Elfde Gebod sauce - Salad

**Bacon jam** € 6,50

Cheddar - 't Elfde Gebod sauce - Salad

**Ratatouille** € 6,50


Cheddar - 't Elfde Gebod sauce - Salad

# Lunch



## OTHER

**Tenderloin Satay** € 16,50  
Marinated tenderloin - Satay Sauce -  
Atjar - Fries


 **Steak tartaar** € 15,50  
Duck liver mousse - Egg yolk -  
Balsamico - Fries

**Burgundian Croquettes** € 8,00  
Two Croquettes - "de Bourgondiër" -  
Mustard - Salad - Bread or fries

**Hamburger** € 14,50  
100% Beef - BBQ-sauce - Bacon jam -  
Brioche bun - Cheese - Salad - Fries

**Sirloin steak** € 17,50  
Pepper cream sauce - Salad - Fries


**Scampi fritti** € 13,40  
Dutch shrimps - Lime mayonaise -  
Salad - Bread

 **Pasta Burrata** € 15,50  
Burrata - Beetroot - Red pepper -  
parsley oil

## SALADS

**Caesar** € 13,50  
Little gem - Poached egg - Chicken -  
Parmesan cheese - Pumpkin Pit -  
Tarragon mayonaise - Bacon

**Norvegien** € 15,50  
Little gem - Poached egg - Smoked sal-  
mon - Onion chutney - Lime dressing

 **Vegetarian** € 13,50  
Beetroot - Zucchini - Paprika -  
Parmesan cheese - Pumpkin pit

## CLUBSANDWICH

*Choice of corn- or brown bread  
of local bakery "Brood op Maat"*

**Chicken** € 8,00  
Two slices of bread - Little gem -  
Bacon jam - Grilled Chicken - Cheese -  
Fried Egg - Paprika mayonaise

## EXTRA BREAD

**Baguette** € 3,50  
Herbal butter or Aioli

**Rustic Bread** € 6,00  
Aioli & Tapenade



*Dishes with these leaves  
are vegetarian*



*Dishes with the hourglass  
take a little bit more time*

# Wine Recommendation



## — THE VAN BILSEN WINE RECOMMENDATIONS —

Asparagus Soup

Le Jade Viognier

The wine pairs well with the creamyness of the soup.

Bisque

Rose de S. Grenache

Rich fruity notes; a classic combination with fish.

Beefsteak

Nieuwe Trek Pinotage

Rich of flavor, lots of red fruit with a soft fruity aftertaste.

Perfect in combination with red meat.

Pasta with Beetroot

Castelo de Medina Tempranillo

The spicyness pairs well with the red fruit of this lightly cooled red wine.

Salmon Fillet

Le Jade Viognier

The freshness of this rich white wine pairs perfect with the fish.

Marinated Strawberries

Prosecco Frizzante with fresh strawberries.

Refreshing and delightful!

## — IN COMBINATION WITH THE 3-COURSE MENU —



# Menu



## 3-COURSE MENU € 26,50

### Entree

Asparagus Soup - Green Asparagus - Chervil

*or*

Bisque - Shrimps - Fish - Croûton

### Main

Sirloin Steak - Pepper Sauce - Salad - Fries

*or*

 Pasta - Beetroot - Burrata - Red pepper - Parsley oil

*or*

Salmon fillet - Beurre blanc - Salad - Fries

### essert

Coffee - 't Elfde Gebod Liqueur - Whipped Cream

*or*

Marinated Strawberries - Cream - Vanilla Ice Cream



# Dinner

Available  
from 17.00



## OYSTERS

**Classic** € 3,00  
Red wine vinegar - Shalot


**Spring** € 3,50  
Gel of apple - Chili flakes

## BREAD

**Baguette** € 3,50  
Herbal butter or Aioli


**Rustic Bread** € 6,00  
Aioli & Tapenade


## SOUPS

 **Asparagus** € 6,00  
Green Asparagus - Chervil - Cream

 **Bisque** € 9,75  
Shrimps - Aioli croutôn -  
variety of fish

## APPETIZERS

 **Steak Tartaar** € 13,50  
Duck liver mousse - Egg yolk -  
Balsamico - Bread

 **Watermelon Caprese** € 9,60  
Pickled & baked watermelon -  
Mozzarella - Basil - Pistache -  
Nigellaseeds


**Scampi fritti** € 13,40  
Dutch shrimps - Lime mayonaise -  
Salad - Toast

**Carpaccio** € 11,20  
Beef - Truffle mayonaise -  
Parmesan cheese - Sundried tomatoes -  
Pumpkin pit

## SALADS

**Caesar** € 13,50  
Little gem - Poached egg - Chicken -  
Parmesan cheese - Pumpkin Pit -  
Tarragon mayonaise - Bacon

**Norvegien** € 15,50  
Little gem - Poached egg - Smoked sal-  
mon - Onion chutney - Lime dressing

 **Vegetarian** € 13,50  
Beetroot - Zucchini - Paprika - Parmesan  
cheese - Pumpkin pit

Smaller portion available for starters -€2,00



*Dishes with a leaf next to it  
are vegetarian*




*Dishes with the hourglass  
take a little bit more time*

# Dinner

Available  
from 17.00



## — MAIN DISHES — MEAT

 **Steak Tartaar** € 13,50  
Duck liver mousse - Egg yolk -  
Balsamico - Fries

**Hamburger** € 14,50  
100% Beef - BBQ-sauce - Bacon jam -  
Brioche bun - Cheese - Salad - Fries

**Sirloin steak** € 17,50  
Pepper cream sauce - Salad - Fries

**Tenderloin Satay** € 16,50  
Marinated tenderloin - Satay Sauce -  
Atjar - Fries

**Shanghai Ribs** € 17,50  
Shanghai Marinade - Onions - Aioli - Fries

**Veal rib-eye** € 18,50  
Grain Veal - Honey-thyme gravy -  
Seasonal vegetables - potatoe gratin

**Tournedos** € 27,40  
Brioche - Madeira-truffle gravy - Seasonal  
vegetables - potatoe gratin


## — MAIN DISHES — FISH

**Haddock fillet** € 16,40  
Tomatenpolenta - Salsa roja -  
Beurre blanc

**Sole** € 17,60  
Butter - Lemon - Seasonal vegetables  
Potato gratin

## — MAIN DISHES — VEGA

**Pasta Burrata** € 15,50  
Burrata - Beetroot - Red pepper -  
Parsley oil

 **Crespelle** € 14,50  
Crepes - Spinach - Tomato -  
Bechamel - Parmesan cheese

**ALSO, TAKE A LOOK AT  
OUR 3 COURSE MENU**

## — SWEET POTATOE — FRIES € 3.10

*with mayonaise*

## — EXTRA — FRIES € 2,50

*with mayonaise*



Gij zult genieten

# Dessert & Coffees



## DESSERTS

**Lavendel-limoncello cake** € 5,40

Raspberry gel - Lemon curd - Merengue - Sorbet ice cream

**Mango Parfait** € 6,00

Yogurt sponge cake - Dill - Grilled / marinated pineapple

**Dame Blanche** € 4,50

Vanilla ice - Choco sauce - Whipped cream

 **Chocolade Lavacake** € 5,50

Dark chocolate - Amarena ice cream - Whipped cream

**Tartelette Strawberry** € 4,00

Homemade - Pastry cream - Strawberries - Vanilla ice cream

## AFFOGATO

**Affogato** € 3,50

Vanilla ice cream - Espresso

**Affogato 't Elfde Gebod** € 5,50

Vanilla ice cream - Espresso - 't Elfde Gebod Liqueur

## COFFEE SPECIALS

€ 6,50

**Irish;** Jameson whiskey, brown sugar

**Cubaans;** Havana rum

**Frans;** Grand Marnier

**Tilburgs;** Schrobbeleer

**Hasselt;** Hasselt Kaffé

**Italiaans;** Disaronno Amaretto

**Mexicaans;** Kahlua

**Spaans;** Licor 43 of Tia Maria

**'t Elfde Gebod;** Secret recipe

All our coffee specials are prepared with Biological Peeze coffee and served with whipped cream

## PIE

Taart van de lokale banketbakkerij  
"Zoete Zaken":

**Apple Pie** € 4,50

With whipped cream

+ vanilla ice € 1,50

## ICE COFFEE

*choice of:*

Amaretto - Vanilla - hazelnut - Caramel

€ 4,70