



't Elfde Gebod

DRINKS & FOOD



Gij zult genieten

Our Coffee



OUR COFFEE CREATIONS

Coffee	€ 2,50
Espresso	€ 2,50
Espresso Doppio	€ 4,40
Cortado	€ 2,70
Cappuccino	€ 2,80
Latte	€ 2,90
Latte Macchiato	€ 3,00
Naked Gun Espresso Doppio	€ 4,40
Dubbele espresso - Naked gun	
Flat White	€ 4,50
Double espresso - milk foam	
Affogato	€ 4,00
Vanilla Ice cream - Espresso	
Affogato 't Elfde Gebod	€ 6,00
with 't Elfde Gebod Liqueur	
Iced Coffee 't Elfde Gebod	€ 4,70
Espresso - whole milk	
Syrup of your choosing:	
Amaretto - Vanilla - Hazelnut - Caramel	
Extra shot Monin Siroop	+ € 0,50
Amaretto - Vanilla - Hazelnut - Caramel	
Decaf	+ € 0,10
Soy Milk	+ € 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

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



Bewust genieten

Tea and Softdrinks



OUR TEA

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

DE ENIGE ÈCHTE

Hot Chocolate	€ 3,00
Whipped Cream	€ 3,50
Rum - Whipped Cream	€ 5,50

FRESH JUICE

Freshly Squeezed Orange juice	€ 3,50
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SOFTDRINKS

Pepsi Cola regular / max	€ 2,60	Fristi	€ 2,70
Sisi	€ 2,60	Chocomel De enige èchte	€ 2,70
Seven-up	€ 2,60	Red Bull	€ 5,00
Lipton Ice Tea regular / green tea	€ 2,70	Lemonade	Kid's size € 1,50 Big glass € 2,50
Royal Club	€ 2,70		
Cassis	Tonic		
Ginger Ale	Tomatensap		
Bitter Lemon	Appelsap		
Rivella	€ 2,70		
Sourcy Sparkling / Still	€ 2,60		
Table water 0.75 ltr Sparkling / Still	€ 5,70		

Fever Tree

Ginger Beer	€ 4,00
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 % **€ 4,50** 25cl

PAULANER HEFE WEISSE

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

AFFLIGEM TRIPEL

25 cl 8.5% € 5,20

WESTMALLE DUBBEL

25 cl 7% € 3,60
33 cl 7% € 4,80

NOORDT POMELO IPA

25 cl 6% € 5,20

OEDIPUS MANNENLIEFDE

25 cl 6% € 4,50

TEXELS SKILLER WIT

30 cl 5% € 4,60

BEER

TASTING

Three small draft beers of your
choosing
€ 8,50

FRIED SNACKS

Variety of fried snacks
with mayonaise or curry

Small	12 pieces	€ 6,60
Normal	24 pieces	€ 13,20
Large	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%	€ 3,50
Lowlander Cool Earth <i>Glutenfree</i>	4%	€ 5,20

WHITE

Oedipus Strip	5%	€ 5,30
† La Trappe Witte Trappist	5.5%	€ 4,10
Brouwerij 't IJ, IJwit	6.5%	€ 5,20
Frontaal Author	5%	€ 5,40

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 Split Session	3%	€ 5,00
Paljas IPA	6%	€ 4,90
Brand IPA	6%	€ 4,40
Texels Overzee IPA	6%	€ 4,80
Lowlander IPA	6%	€ 5,60

STOUT / PORTER

Lowlander Poorter	6%	5,90
Oedipus Panty Stout	6%	5,80

DARK / DUBBLE

† La Trappe Dubbel	7%	€ 4,40
Noordt Dubbel	7%	€ 5,40
† Chimay Bleue	9%	€ 5,80
† La Trappe Quadrupel	10%	€ 5,20
Kasteel Rouge	8%	€ 5,20

TRIPLE

Fourchette	7%	€ 5,80
Karmeliet Tripel	8.4%	€ 5,70
Texels Tripel	8.5%	€ 5,60
† Westmalle Tripel	9.5%	€ 5,60
Tripel d'Anvers	8%	€ 5,30

FRUIT / CIDER

Amstel Radler	2%	€ 3,20
Lindemans Kriek	4%	€ 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%	€ 3,00
Amstel Radler 0.0	0%	€ 3,20
Affligem Blond 0.0	0%	€ 3,90
Paulaner Hefe Weizen 0.0	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

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

Rosé

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

Red

Cantine due Palme Levro Rosso 2018 Puglia - Italy Negroamaro	4,00	13,30	20,00
Hauts de Margon Rouge 2018 Pays d'Oc - France Merlot - Cabernet	4,50	15,00	22,50
Nieuwe Trek Pinotage 2019 Piekenierskloof - South Africa Pinotage	5,70	19,00	28,50
Castelo de Medina Castilla Rueda - Spain Tempranillo	4,80	16,00	24,00

Alcoholic Beverages



OTHER WINES

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

PORT / SHERRY

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

VERMOUTH

Martini Bianco	€ 3,80
Martini Rosso	€ 3,80

WHISKY & WHISKEY

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



Alcoholic Beverages



COCKTAILS

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

GIN & TONICS

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

APERITIF/DIGESTIF

Culibite Limoncello	€ 5,00
Ricard	€ 5,00
Crodino (Non-Alcoholic)	€ 2,50

PROSECCO

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

VARIETY OF FRIED SNACKS

with mayonaise or curry

Small	12 pcs	€ 6,60
Normal	24 pcs	€ 13,20
Large	36 pcs	€ 19,80

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 € 9,00
Bacon strips - crème fraiche - onion -
cheese

 **Flammkuchen Ratatouille** € 9,00
Ratatouille - crème fraiche - cheese

Flammkuchen Kip € 9,50
Chicken Thighs - crème fraiche - onion
- cheese

Lunch



SOUP

- Tomato - Bell Pepper** € 5,50
Crème fraiche - Croûtons
- Bisque** €9,75
Shrimps - Aioli croutôn - variety of fish

FLAMMKUCHEN

- Flammkuchen Classic** € 9,00
Bacon strips - crème fraiche - onion - cheese
- Flammkuchen Ratatouille** € 9,00
Ratatouille - crème fraiche - cheese
- Flammkuchen Kip** € 9,50
Chicken Thighs - crème fraiche - onion - cheese

EXTRA BREAD

- Baguette** € 4,25
Herbal butter and Aioli
- Rustic Bread** € 6,00
Aioli & Tapenade

EGG DISHES

- Eggs benedict** €9,50
 Brioche - Poached egg - Hollandaise - Salad

*Choosing:
Salmon - Bacon - Mushrooms*

- Fried Egg** naturel € 7,00
Three eggs - Salad - Corn/Brown Bread

*Extras € 0,80 each:
Ham - Cheese - Bacon*

-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** € 5,80
 '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

Lunch



BREAD

Vitello Tonato on bread € 8,30
Tuna Salad - Roasted Veil

Carpaccio on bread € 8,40
Beef - Truffle mayonaise

OTHER

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

Burgundian Croquettes € 9,00
Two Croquettes - "de Bourgondiër" -
Mustard - Salad - Bread or fries


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

Shrimp Croquettes € 13,40
Dutch shrimps - Lime mayonaise -
Salad - Bread

SALADS

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

Fish € 15,50
Little gem - Poached egg - Smoked sal-
mon - Tuna salad - 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



*Dishes with these leaves
are vegetarian*



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

Dinner

Available
from 17.00



BREAD

Baguette € 4,25
Herbal butter & Aioli


Rustic Bread € 6,00
Aioli & Tapenade

SOUPS

 **Tomato - Bell Pepper** € 5,50
Crème fraiche - Croûtons

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

APPETIZERS

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

 **Goatcheese Croquettes** € 9,60
Goatcheese - Sundried Tomatoes -
Bread

Shrimp Croquettes € 13,40
Dutch shrimps - Lime mayonaise -
Salad - Bread

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



*Dishes with a leaf next to it
are vegetarian*


OYSTERS

Classic € 3,00
Red wine vinegar - Shalot

SALADS

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

Fish € 15,50
Little gem - Poached egg - Smoked sal-
mon - Tuna salad - Lime dressing

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

Smaller portion available for starters -€2,00

KID'S MENU

€ 5.50

Dutch Mini Pancakes

With powdered sugar, disco dip and butter

Bitterballen/frikandelletjes

With applesauce, fries and mayonnaise




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

Dinner

Available
from 17.00



— MAIN DISHES — MEAT

 **Steak Tartaar** € 16,00
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

— SWEET POTATO FRIES € 3.20 —

with mayonaise

— MAIN DISHES — FISH

Sole € 18,00
Butter - Lemon - Seasonal vegetables
Potato gratin

— PAN OF MUSSELS —

€ 23,40

In white wine - Salad - Fries - Sauces

— MAIN DISHES — VEGA



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

Mushroom burger € 14,50
Cornbread - Tomato - Ketchup -
Parmesan cheese - French fries - Salad

— EXTRA FRIES € 2,50 —

with mayonaise



Gij zult genieten

Dessert & Coffees




DESSERTS

Layered Cake € 6,40
Pistachio ice cream - Whipped Cream

Dame Blanche € 4,50
Vanilla ice cream - Chocolate sauce -
Whipped cream

Chocolate Lavacake € 6,50
Pure chocolate - Amarena ice cream -
whipped cream

 **Tartelette Strawberries** € 4,00
Homemade - Custard - Strawberries -
Vanilla ice cream

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 or Tia Maria

't Elfde Gebod; Secret recipe

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

AFFOGATO

Affogato € 4,00
Vanilla ice cream - Espresso

Affogato 't Elfde Gebod € 6,00
Vanilla ice cream - Espresso
- 't Elfde Gebod Liqueur

PIE

Pie of local Bakery
"Zoete Zaken":

Apple Pie € 4,50
With whipped cream
+ vanilla ice € 1,50

ICE COFFEE

choice of:

Amaretto - Vanilla - hazelnut - Caramel

€ 4,70