

the Blue food

Snacks

Served all day

Mixed nuts*	1,50
Tortilla chips served with chive dip and homemade salsa*	3,20
Marinated olives**	3,40
Mild farmhouse cheese*	5,00
Mature farmhouse cheese*	5,00
Mild & mature farmhouse cheese*	5,00
Platter with mild and mature cheese, olives and dried sausage, served with horseradish mustard	8,50
Blue cheese platter: three varying types of cheese (see blackboard), served with whole grain beer mustard and fig chutney*	7,80
Veggie sticks with hummus dip**	3,50
Dried sausage, served with whole grain beer mustard	6,50
Warm Indonesian meatballs***	6,00

Sweet tooth

Homemade apple pie**	3,70
Homemade salty caramel with peanuts and pure chocolate**	2,20

Insects

84% of the world population eats insects on a regular basis; only western society lags behind. Insects are green, full of great proteins and quite tasty. In de Blaauwe Hand invites you to get to know this phenomenon. We get our insects from French company Jimini's.

Sour cream & onion buffalo worms	2,60
Thyme & oregano meal worms	2,60
Smoked onion & barbecue crickets	4,20

*Vegetarian
**Vegan

***Organic



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Various dishes

Beer grain bread, served with hummus and sun-dried tomatoes*	2,60
Soup (see blackboard), served with bread* small / large	4,70 / 6,70
Tortilla chips from the oven with vegetables and cheddar served with homemade salsa*	7,50

Fried snacks

Ragout balls, served with horseradish mustard (10 snacks)	5,00
Mushroom ragout balls, served with horseradish mustard (10 snacks)*	6,50
Vegetable samosas, served with chili sauce (10 snacks)*	5,00
Onion rings, served with chive dip (10 snacks)*	5,00
Pangsit, served with chili saus (10 snacks)	6,50
Jalapeño pepper filled with soft cream cheese, served with salsa dip (6 snacks)*	6,50
Vegetarian mixed platter (12 snacks)*	7,50
Mixed platter small (12 snacks) / large (25 snacks)	7,50 / 14,50
Flemish fries, served with mayonnaise* small / medium / large	3,70 / 4,20 / 5,90

Served until 8pm

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About Flammkuchen

The Flammkuchen, or Tarte Flambée, originates from the German-speaking Elzas region in the North-Eastern part of France, seperated from Germany by the Rhine. The Flammkuchen is a simple dish. In its original incarnation it consists of a wafer-thin bread dough base topped with sour cream, leek and bacon cubes. It is vaguely reminiscent of a pizza, but the thin base makes for a much crunchier and lighter bite. It was dubbed ‘Flammkuchen’ from the days when bakers used thinly rolled bread dough to test the temperature of their wood-fired ovens. Some bakers began to top off this dough with sour cream and other ingredients and this is how the dish was born.

Flammkuchen

Served until 8pm

Classic Elzasser Flammkuchen with sour cream, leek and bacon cubes***

Flammkuchen with sour cream, fresh spinach, pine nuts and Blue d’Auvergine*

Flammkuchen with sour cream, goat cheese, sun-dried tomatoes and arugula*

Flammkuchen with sour cream, smoked salmon and a mustard-dill dressing

Flammkuchen with sour cream, jalapeño peppers, Mexican style ground beef***, leek, red pepper and cheese

Flammkuchen with hummus, marinated beetroot, arugula and balsamic vinegar**

small / large

4,70 / 6,70

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Evening dishes

Served from 5:30pm until 8pm

Flemish fries with mayonnaise*
small / medium / large 3,70 / 4,20 / 5,90

Rice**
small / large 2,00 / 3,00

Fresh green salad with wheat beer vinaigrette**
small / large 2,50 / 3,50

Beetroot salad with mature cheese and basil dressing*
small / large 3,90 / 4,90

Blue cheese fondue with Gorgonzola
served with raw vegetables and bread* 9,90

Veggie burger No.3, served with cucumber,
arugula, onion relish and srirachamayonnaise* 7,50

Spicy prawns in oil with raz-el-hanout 9,90

Devilish stew; beef*** with soy sauce,
coconut milk and red pepper 9,90

Hot dog of merguez sausage***, served with arugula,
krautsalat, mustard sauce, cheddar and fried onions 8,50

Daily specials

See blackboard or ask us

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