

den **A**mand 

bistro with a heart for vegetables

den *A*mand

Aperitifs

	€
<i>Aperitif den <i>A</i>mand</i>	9,00
<i>Aperitif without alcohol</i>	7,50
<i>Oxfam fruit cocktail</i>	3,75
<i>Fresh orange juice</i>	6,50
<i>Kir</i>	7,00
<i>Porto red / white</i>	7,00
<i>Sherry dry / medium</i>	7,00
<i>Pineau des Charentes</i>	7,00
<i>Martini white / red</i>	7,00
<i>Ricard</i>	8,00
<i>Picon</i>	8,00
<i>Negroni</i>	8,00
<i>Negroni prosecco</i>	10,00
<i>Aperol Spritz</i>	9,00
<i>Glass las Crémant de Bourgogne</i>	10,00
<i>Cava "Pere Ventura" 0,20 l bottle</i>	10,90

Meth. Champenoise

	€
<i>Crémant de Bourgogne</i>	
<i>Louis Bouillot, "Perle de Nuits"</i>	48,00
<i>Cava</i>	
<i>"Pere Ventura" Brut</i>	36,00
<i>Champagne</i>	
<i>Michel Mailliard Prem. Cru Brut</i>	60,00

Gin + Tonic

	€
<i>Gordon's</i>	11,00
<i>Bombay</i>	12,00
<i>Broker's London</i>	12,00
<i>Mare</i>	13,00
<i>Hendrick's</i>	13,00
<i>Black Swan</i>	13,00

Longdrinks

<i>Vodka</i>	9,00
<i>Bacardi</i>	9,00
<i>Campari</i>	9,00

Brapas e' Mini Brapas

<i>Variety of Bruges snacks with local specialties</i>	20,00
<i>Artisanal rilette with toasts</i>	13,00
<i>West Flemish cheeses with Bruges crackers</i>	15,00
<i>Naan bread with herb butter and tapenade</i>	13,00

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Beer

	€
<i>Vedett</i>	4,25
<i>Kriek</i>	4,25
<i>Hoegaarden</i>	4,25
<i>Maredsous blond / brown</i>	5,50
<i>Omer</i>	5,80
<i>Duvel</i>	5,80
<i>Bourgogne des Flandres blond / brown</i>	5,50
<i>Steenuilke</i>	5,50
<i>Non-alcoholic beer</i>	4,25
<i>Beer Suggestion</i>

Wines of the house

	€
<i>White, red, rosé</i> <i>glass</i>	6,90
<i>carafe 0.50 l</i>	17,60
<i>bottle</i>	26,50

Soft drinks

	€
<i>Sparkling / still 0,25 l</i>	3,30
<i>Sparkling / still 0,5 l</i>	6,30
<i>Coca-Cola</i>	3,50
<i>Coca-Cola zero</i>	3,50
<i>Fanta</i>	3,50
<i>Sprite</i>	3,50
<i>Tonic</i>	3,50
<i>Ice-Tea</i>	3,50
<i>Steffifruit apple juice</i>	3,75
<i>Steffifruit apple and pear juice</i>	3,75
<i>Orange juice</i>	3,50
<i>Oxfam Fruit Cocktail</i>	3,75
<i>Fresh orange juice</i>	6,50

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Degustives and spirits

	€
<i>Brugse Hopjenever</i>	9,00
<i>Brugse Jonge jenever</i>	9,00
<i>Grand Marnier</i>	9,00
<i>Cointreau</i>	9,00
<i>Amaretto</i>	9,00
<i>Baileys</i>	9,00
<i>Poire William</i>	13,00
<i>Grappa</i>	11,00
<i>Limoncello</i>	8,00
<i>Beirens Advocaat</i>	8,00

Malt Whisky

<i>Lowland</i>
<i>Highland</i>
<i>Speyside</i>
<i>Islay</i>
<i>Island</i>

	€
<i>Cognac</i>	10,00
<i>Calvados</i>	10,00
<i>Armagnac</i>	11,00

<i>Whisky</i>	€
<i>Johnnie Walker</i>	10,00
<i>Je³B</i>	10,00
<i>Jameson</i>	11,00
<i>William Lawson</i>	10,00

Hot drinks

	€
<i>Coffee</i>	3,90
<i>Mokka</i>	3,90
<i>Double Mokka</i>	4,60
<i>Latte Macchiato</i>	4,60
<i>Decaffeinated</i>	3,90
<i>Cappuccino</i>	4,10
<i>Irish coffee</i>	12,00
<i>French coffee</i>	12,00
<i>Italian coffee</i>	12,00
<i>Loose tea in a box</i>	6,00
<i>(10 minutes pulling time)</i>	
<i>Ask for the compiled tea card</i>	
<i>by the tea sommelier Ann Vansteenkiste</i>	

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Dishes of the season

	€
	VG HG
<i>Crazy salad with North Sea shrimps, apple, bacon and raspberry vinaigrette</i>	25,00 / 28,00
<i>Salad with scallops, avocado and mango baked potatoes & mushrooms and roquefort</i>	25,00 / 28,00
<i>Ossobuco with gremolata and pasta</i>	32,00

Menu of the season

	€
<i>Lukewarm Italian toast with pesto tomato mozzarella and southern salad</i>	44,00
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<i>Thin sirloin steak with ratatouille and potato packet or Fish of the moment with ratatouille and potato packet</i>	
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<i>Raspberry fantasy or Coffee or tea with mini chocolate mousse</i>	

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Soups

	€
<i>V</i> Soup of the day	6,75
Soup of plaice with small vegetables and curry croutons	13,00

Brapas e' Mini Brapas

	€
Variety of Bruges snacks with local specialties	20,00
Artisanal rilette with toasts	13,00
West Flemish cheeses with Bruges crackers	15,00
Naan bread with herb butter and tapenade	13,00

Pasta's e' Woks

A = APPETIZER MD = MAIN DISH

all the dishes with *V* are vegetarian

	€	€
	A	MD
<i>V</i> Fettucine with goat cheese, green veggies and herb sauce, pine kernels	20,00	23,00
Tagliatelle with diced chicken, strips of leek in a creamy cheese sauce	20,00	23,00
Cappellini vongole with mushrooms, zucchini, leek and garlic butter	20,00	23,00
Strips of salmon with pasta, leek, zucchini and soya sprouts in a pesto cream sauce	21,50	25,50
Caserecce with fried scampi in herb butter, sliced mushrooms, zucchini e' tomato cubes and parmesan swirls	22,00	26,50
Mildly spiced scampi with wok vegetables, tomato sauce and pasta	22,00	26,50
Wok fried spicy strips of chicken, crispy vegetables and basmati rice	20,00	23,00
<i>V</i> Vegetarian wok medley with quorn, stir-fried vegetables and basmati rice	20,00	23,00

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Salads

A = APPETIZER MD = MAIN DISH

all the dishes with V are vegetarian

€ €

A MD

<i>V Salad with goat cheese crisps</i>	<i>19,00</i>	<i>22,00</i>
<i>Colourful exotic salad with chicken and curry sauce</i>	<i>19,00</i>	<i>22,00</i>
<i>Lukewarm salad with fried chicken, sliced mushrooms & bacon, roquefort cheese</i>	<i>19,00</i>	<i>22,00</i>
<i>V Salad with typical West Flemish cheeses, Bruges crackers, dates, nuts and grapes</i>	<i>20,00</i>	<i>23,00</i>
<i>V Spicy vegetarian salad with quorn</i>	<i>20,00</i>	<i>23,00</i>
<i>Salad with fried and smoked salmon, crunchy fennel, sesame seeds and soya saus</i>	<i>21,50</i>	<i>25,50</i>
<i>Baked scampi's on a seasonal salad with fresh fruit, vegetables and herb sauce</i>	<i>22,00</i>	<i>26,50</i>

Every salad is accompanied by bread

Portion of French fries, rice, fried potatoes, mashed potatoes, pasta 4,00 €

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Home made spring rolls with wok vegetables

	€	€	<i>all the dishes with V are vegetarian</i>
	<i>1 spring roll</i>	<i>2 spring roll</i>	
<i>V Just vegetables</i>	<i>18,00</i>	<i>21,00</i>	
<i>V Goat cheese</i>	<i>18,50</i>	<i>23,50</i>	
<i>Chicken</i>	<i>18,50</i>	<i>23,50</i>	
<i>Smoked Salmon</i>	<i>19,50</i>	<i>25,00</i>	
<i>Smoked ham & Bruges cheese</i>	<i>19,50</i>	<i>25,00</i>	
<i>Scampi</i>	<i>20,00</i>	<i>26,00</i>	

Choice side dish


Pasta • Basmati rice • Crunchy salad

Choice of sauce :

Tamato sauce • Curry sauce • Paprika sauce • Chive fish sauce

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The Classics

	€
<i>Fish of the moment with</i>	
<i>Seasonal salad with mashed potatoes and herb sauce</i>	27,50
<i>Or hot vegetables and mashed potatoes</i>	29,50
<i>Or stir-fried vegetables, baby potatoes and paprika fish sauce</i>	29,50
<i>Fried brill</i>	
<i>Seasonal salad with mashed potatoes and herb sauce</i>	29,00
<i>Or hot vegetables and mashed potatoes</i>	31,00
<i>Or stir-fried vegetables, baby potatoes and paprika fish sauce</i>	31,00
<i>Fish variation</i> 	
<i>with different vegetables, chive sauce and baked potatoes</i>	32,00
<i>Grilled Chateaubriand with a sauce of your choice (pepper, mushrooms, mustard or meat) with French fries or baked potatoes</i>	
<i>season salad</i>	29,00
<i>or warm vegetables</i>	31,00

Children's menu

1 to 12 years

	€
<i>Fried chicken figures with a children's salad and French fries - Or hot/cold apple sauce and French fries</i>	11,00
<i>Pasta or basmati rice with strips of chicken, carrots and tomato sauce</i>	11,50
<i>Fried brill with hot vegetables and mashed potatoes</i>	18,00

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Desserts

	€
<i>Cheesecake of the day</i>	8,50
<i>Chocolate mousse</i>	11,00
<i>Tiramisu with Amaretto flavour</i>	11,50
<i>Duo of chocolate mousse and tiramisu</i>	12,00
<i>Mushroom-shaped vanilla ice cream with a chocolate sauce</i>	11,00
<i>Fresh fruit variation with vanilla ice cream and raspberry syrup</i>	12,50
<i>Beirens advocaat with vanilla ice cream</i>	12,50

Little taste

<i>Mini chocolate mousse</i>	6,00
<i>Mini tiramisu</i>	7,00
<i>1 vanilla ice cream with caramel</i>	6,00
<i>1 vanilla ice cream with raspberry syrup</i>	6,00
<i>1 vanilla ice cream with hot chocolate sauce</i>	6,00
<i>1 vanilla ice cream with with Beirens advocaat</i>	7,00

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*You can buy our house- and suggestion wines to take home.
The price is the restaurant price - 10€.*

You can order a take-away dish for home at the take-away price.

We have a passion for farm- and regional products. We are supporters of the 'short supply chain'.

The products we use from the South, are Fairtrade products. These are for sale in Oxfam stores.

Den Amand house rules

Den Amand is not responsible for any damage to multimedia.

Do you have an allergy or intolerance, let us know and we adapt our dishes with pleasure.

Each customer has something to eat and drink.

When sharing a dish, 7€ will be requested (except for the brapas and desserts).

If you want to consume your own drinks, a corkage of 15€ will be requested.

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*An Vissers & Arnout Beyaert
Sint-Amandstraat 4 • 8000 Brugge • (050) 34 01 22
E-mail den.amand@telenet.be • www.denamand.be
closed Sunday and Monday*