den Imand
bistro with a heart for vegetables



Aperitifs

	€
Aperitif den Amand	<i>12,00</i>
Kir	10,00
Kir Royal	<i>12,50</i>
Porto white / red	9,50
Sherry dry / medium	9,50
Pineau des Charentes	9,50
Martini white / red	9,50
Ricard	10,00
Picon	<i>12,00</i>
Negroni	<i>13,50</i>
Aperol Spritz	<i>12,00</i>
Glass Crémant de Bourgogne	<i>14,00</i>
Cava "Pere Ventura" 0,20 l bottle	<i>13,50</i>

Meth. Champenoise

Crémant de Bourgogne	€
Louis Bouillot, "Perle de Nuits"	60,00
Cava	
"Pere Ventura" Brut	48,00
Champagne	
Michel Mailliard Prem. Cru Brut	70,00

Non-alcoholic aperitifs

	€
NA aperitif den Amand	11,00
Fruity mocktail den Amand	11,00
Glass fizzero sparkling wine	10,00
Fresh orange juice	8,50
NA Hugo mocktail	11,00
Orange/ginger/basil mocktail	11,00
NA gin tonic	11,00

Gin + Tonic

	€
Gordon's	14,00
Bombay	14,00
Broker's London	14,00
Mare	15,00
Hendrick's	15,00
Black Swan	15,00

Longdrinks (no soft drink)

Vodka	11,00
Bacardi	11,00
Campari	11,00



Beer

	€
Vedett	5,00
Kriek	5,00
Maredsous blond / brown	<i>6,00</i>
La Chouffe	<i>6,00</i>
Omer	<i>6,00</i>
Duvel	<i>6,20</i>
Bourgogne des Flandres blond / brown	<i>6,00</i>
Steenuilke	<i>6,00</i>
Bier Suggestion	6,00

Non-alcoholic beers:

Carlsberg (0,0 %)	<i>5,00</i>	
Sportzot (0,4 %)	5,00	
La Chouffe (0,4 %)	6,00	

Wines of the house

		€
White, red, rosé	glass	8,90
	carafe 0.50 l	<i>22,00</i>
	<i>bottle</i>	<i>32,00</i>

Soft drinks

	€
Water sparkling / still 0,25 l	3,80
Water sparkling / still 0,5 l	7,00
Coca-Cola	4,00
Coca-Cola zero	4,00
Fanta	4,00
Sprite	4,00
Tonic	4,00
Ice-Tea	4,00
Steffifruit apple juice	4,50
Steffifruit apple and pear juice	4,50
Oxfam Fruit Cocktail	4,50
Fresh orange juice	8.50



Degustives and spirits

	€	34 1. 3771 • 1
Brugse Hopjenever	10,00	Malt Whisky
Brugse Jonge jenever	10,00	Lowland
Grand Marnier	11,00	Highland
Cointreau	11,00	Speyside
Amaretto	11,00	Islay
Baileys	11,00	Islanд
Poire William	<i>15,00</i>	
Grappa	11,00	
Limoncello	10,00	
		Hot drinks
	€	
Cognac	11,00	Coffee
Calvados	11,00	Coffee Mokka
		Double Mokka
		Latte Macchiato

		Double Mokka	5,50
		Latte Macchiato	5,50
		Decaffeinated	4,50
		Cappuccino	5,00
		Irish coffee	14,00
****		French coffee	14,00
Whisky	€	Italian coffee	14,00
Johnnie Walker	11,00	Loose tea in a box	7,50
<i>Je³B</i>	11,00	(10 minutes pulling time)	
Jameson	12,00	Ask for the compiled tea card	
William Lawson	by the tea sommelier Ann Va	nsteenkiste	

€
4,50
4,50





Brapas eð Mini Brapas to share with an aperitif or as a	starter	
Variety of Bruges snacks with local specialities Artisanal rillette with toast West Flemish cheeses with Bruges crackers Can of sardines in olive oil with capers, lemon and toast Salmon croquettes with smoked salmon and herb sauce Italian-style smoked ham with crackers Naan bread with herb butter and tapenade Mozzarella sticks (6pcs) with homemade tartare		€ 23,00 15,00 18,50 16,00 18,00 18,00 15,00 12,00
Salads		
A = APPETIZER $MD = MAIN DISH$	€	€
all the dishes with Vare vegetarian	\boldsymbol{A}	MD
Salad with goat cheese crisps, nuts and lots of fruit	21,50	25,50
Colourful exotic salad with chicken and curry sauce	21,50	25,50
Lukewarm salad with baked chicken, sliced mushrooms & bacon, roquefort cheese	21,50	25,50
Salad with typical West Flemish cheeses, Bruges crackers, dates, nuts and grapes	21,50	25,50
Spicy vegetarian salad with quorn	21,50	25,50
Salad with baked and smoked salmon, crunchy fennel, sesame seeds and soya sauc	e 22,50	28,00
Baked scampi's on a seasonal salad with fresh fruit, vegetables and herb sauce	24,00	29,00
Portion of fries, rice, baked potatoes, mashed potatoes, pasta 4,50 €		



Soups not available separately

€

Soup of the day 7,00

Fish soup with small vegetables 16,00

Pasta !	103	Woka
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A = APPETIZER $MD = MAIN DISH$	€	€
all the dishes with Vare vegetarian	A	MD
Fettucine with goat cheese, green veggies and herb cheese sauce, pine kernels	21,50	25,50
Tagliatelle with diced chicken, strips of leek in a creamy cheese sauce	21,50	25,50
Cappellini vongole with musbrooms, zucchini, leek and garlic butter	21,50	25,50
Fried and smoked strips of salmon with pasta, leek, zucchini and soya sprouts in a pesto cream sauce	22,50	28,00
Caserecce with baked scampi in herb butter, sliced mushrooms, zucchini e3 tomato cubes and parmesan swirls	24,00	29,00
Mildly spiced scampi with wok vegetables, tomato sauce and pasta	24,00	29,00
Wok fried spicy strips of chicken, crispy vegetables, paprikasauce and basmati rice	21,50	25,50
Vegetarian wok medley with quorn, stir-fried vegetables, paprikasauce and basmati rice	21,50	25,50



Home made spring rolls with wok vegetables

	€	€	all the dishes with	Tare vegetarian
	1 spring roll	2 spring roll		
Just vegetables	20,00	24,00		
Goat cheese	21,00	26,00		
Chicken	21,00	26,00		
Smoked Salmon	22,00	27,00		
Smoked ham & Bruges cheese	22,00	27,00		
Scampi	24,00	29,00		

Choice side dish

Pasta • Basmati rice • Crunchy salad • fries

Choice of sauce:

Tamato • Curry • Paprika • Chive fish sauce



The Classics

	€
Fish of the moment with	
seasonal salad,	34,00
hot vegetables,	36,00
wok vegetables	36,00

choice of side dish: fries • baked potatoes
• mashed potatoes • basmati rice
choice of sauce: homemade tartare • chive fish sauce
• paprika fish sauce

Grilled Chateaubriand with
seasonal salad,
bot vegetables,
wok vegetables
36,00

choice of side dish: fries • baked potatoes
• mashed potatoes • basmati rice
choice of sauce: meat • pepper • mustard
• mushroom • roquefort

Children's menu

1 to 12 years

Crispy chicken and fries	
with a children's salad	
or bot/cold apple sauce	14,50

Pasta or basmati rice with strips of chicken, carrots and tomato sauce 14,50

Fish of the moment with hot vegetables and mashed potatoes 20,00



Desserts

	€
Apple-pear crumble with speculoos and gingerbread, vanilla ice cream	12,00
Chocolate mousse	12,00
Tiramisu with Amaretto flavour	12,50
Duo of chocolate mousse and tiramisu	13,00
Mushroom-shaped vanilla ice cream with a chocolate sauce	12,00
Fresh fruit variation with vanilla ice cream and raspberry syrup	14,50
Beirens advocaat with vanilla ice cream	13,50

Little taste

Mini chocolate mousse	6,00
Mini tiramisu	7,50
1 vanilla ice cream with caramel	6,00
1 vanilla ice cream with raspberry syrup	6,00
1 vanilla ice cream with bot chocolate sauce	6,00
I vanilla ice cream with with Beirens advocaat	7,50



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 bouse 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 costumer has something to eat and drink.

When sharing a dish, 7€ will be requested.

Just eating soup in not possible.

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

Maximum of 6 different main dishes per table.

We love to see four-legged friends, but unfortunately we don't allow them because of our "open kitchen"



An Vissers e3 Arnout Beyaert Sint-Amandstraat 4 • 8000 Brugge • (050) 34 01 22 E-mail den.amand@telenet.be • www.denamand.be closed Sunday and Monday