

# MENU

SOUP OF THE DAY WITH BREAD \*1/9

5,50

## SALADS

### SMALL/LARGE

SALAD OF GOAT'S CHEESE \*3/7/8/10

14,00/18,00

SALAD OF GOAT'S CHEESE & BREYDEL BACON \*3/7/8/10

15,00/19,00

CHICKEN SALAD \*7

15,00/19,00

BERLOUMI SALAD \*7

15,00/19,00

EXTRA FRIES OR BREAD \*1

3,50

## MEAT/FISH/VEGGIE

with seasonal vegetables and chips or puree

STEAK PIEMONTEES 23,00

SAUCE (PEPPER OR MUSHROOM) \*7/9

3,00

VOL-AU-VENT \*1/7/9

18,00

VOL-AU-VEGGIE \*1/6/9

18,00

BURGER MAISON \*1/3/11

17,00

MUSHROOM BURGER \*1/3/11

17,00

BURGER FISH \*1/3/4/11

17,00

SPAGHETTI BOLOGNAISE \*1 18,00

SPAGHETTI BOLOTARIAN \*1

17,00

EXTRA CHEESE \*7 2,50

EXTRA: GLUTEN-FREE PASTA 1,50

## DESSERTS

CRÈME BRULÉE \*3/7

7,00

CHOCOLATE MOUSSE \*3/7

7,00

DESSERT OF THE DAY

8,00

## KIDS (-12 YEARS)

SPAGHETTI \*1

11,00

VOL-AU-VENT/LETTUCE/FRIES \*1/7 12,00

SAUSAGE/APPELMOES/PUREE \*3/7 11,00

4 CHICKEN NUGGETS/ \*1/3/7 11,00

LETTUCE/FRIES

### KIDS MENU:

MAIN COURSE + DESSERT + SOFT

DRINK 15,00



All prices are in EUR, including VAT, taxes and all services.

\*Info allergens, see overleaf.

# WELCOME TO T'OTEL

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*Our passion for local produce shines through in every dish we serve. From the freshest produce to the finest cuts of meat, we use only the best ingredients the region has to offer. Our commitment to homemade food means you can always expect fresh, flavoursome dishes, made with care and attention to detail.*

Mario and Nancy of **FM Meat** in Ypres are active in breeding, cutting and selling their own cattle. The Piedmontese meat breed originated in the Italian province of Piedmont. This unique breed delivers superior meat quality. The dark red meat has a fine, firm texture and is very tender. Its flavour is sublime. The meat is also low in fat and very low in cholesterol.



**Fruit Vervisch** van Boezinge is a family-run business that grows fruit itself or sources vegetables directly from the farmer to ensure quality.

At **De Zuivelarij** in Berlare, we process milk from local farmers into unique dairy products. Berloumi has a unique taste, which you cannot compare with other cheeses. This cheese is made to the rhythm of the seasons.



**Breydel bacon**, produced in Gavere, was recognised by VLAM, as a regional product. A confirmation of craftsmanship and skill!

## \*INFO ALLERGENS

1 Gluten  
5 Peanut  
9 Celery  
13 Lupin

2 Crustaceans  
6 Soy  
10 Mustard  
14 Molluscs

3 Egg  
7 Milk  
11 Sesame seeds

4 Fish  
8 Nuts  
12 Sulphur dioxide and sulphite

