



Specialties Today

Sea Grazing

Peel & Eat Shrimps
Gulf Nachos

Chowders & Soups

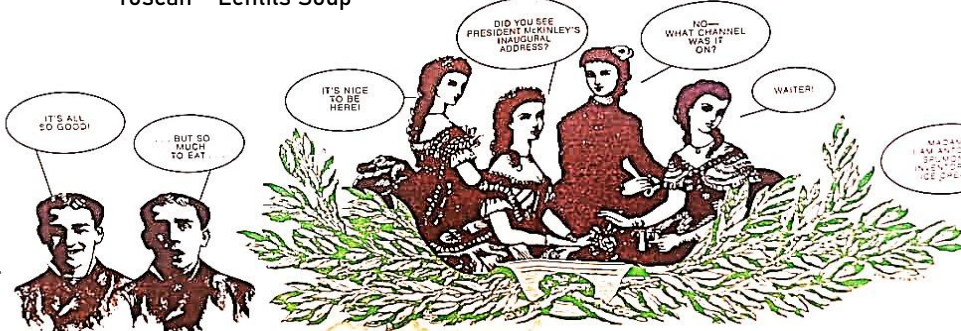
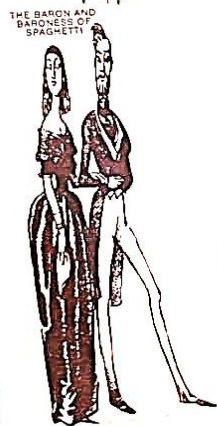
Bermuda Fish Chowder (advice Ur-Weizen)
Toscan Lentils Soup

Small Dishes

Portobello Ribs
Chicken Wings (advice Ur-Hop 10A)
Half Avocado's

Deserts

Janette's Cheese Cake
Little Devil



Powerbites

Haver-Dadel Koekjes
Haver-Rozijnen koekjes
Amandel Reepj (advice IJsbock)

Sandwiches

Ann's Roll

Pastery

Citrus Cake (advice Ur-Weizen)
Coco Cake
Strudel Apple with warm
vanilla pie
Cottage Cheese Cake
Date-Walnut pie (advice IJsbock)

Appetisers

Black Bean & Avocado
with toasted bread
Smokey Beans
Almond Flour Pancake with
Blueberries
Avocado with Black Beans
and Eggs

Beerpairing

Beer can make the tastes of a dish stronger, softer or more balanced. Or the opposite – also in that area are entertaining arrangements to create.

Why does beer combine so well with many dishes?

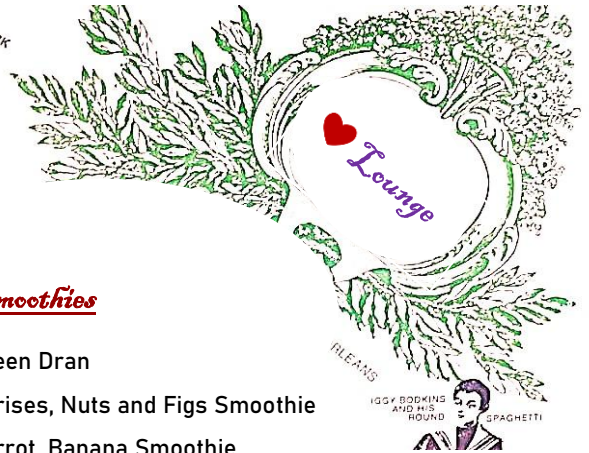
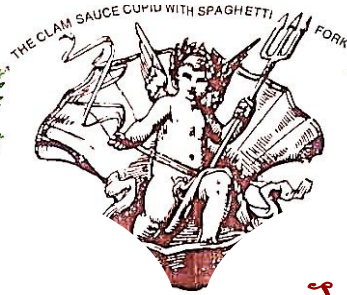
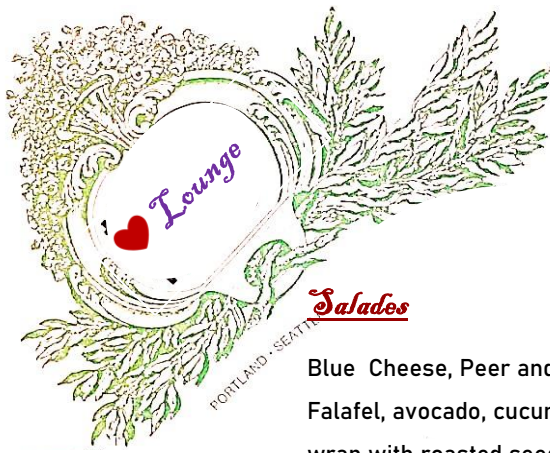
There is a huge diversity of tastes in Beer: from fresh up to light or heavy, sweet, sour, bitter or spicy.

✓ Beer is sparkling, that effects in more defined tastes, can give a push to dishes and diminish the taste of oily spices.

✓ Many beers have malty, caramel-like, fruity or spicy tones that fit well.

Ask the people of ♥ Lounge - They can tell you a lot more, and are there to advice you





Salades

Blue Cheese, Pear and Walnut Salad
 Falafel, avocado, cucumber, paprika
 wrap with roasted seeds
 Detox Tabouleh Salad (*advice Gladiator*)
 Venkel en Biet Salad (*advice Pilsner*)
 Broccoli Antioxidant Salad
 Caesar Salad

Smoothies

Green Dran
 Cerises, Nuts and Figs Smoothie
 Carrot, Banana Smoothie
 Spinage, Pear Smoothie
 Berries, Oranges Smoothie
 Kidenthee Smoothie
 Green Pineapple Smoothie
 Berry Goodness Smoothie
 Tahini Cocoa Beany Smoothie

Gerechten

Irish Stew with Guinness
 Stout (*advice Oud Bruin*)
 Omelett
 Cajun salmon
 Spicy Chicken
 Wings (*advice Weizen*)
 Gado Gado (*advice Ur-Hop IPA*)

Meat

Boeuf in Stout
 (*advice Oud Bruin*)
 Steak And Eggs
 (*advice Lentebock*)

Beers

Weizen *Biological*
 Pils *Biological*
 IPA/Lager *Ur-Hop IPA*
 IJsbock *Strong, biological*
 Pilsner *Local barley and hop*
 Korenwolf *White Beer*
 Chateau Neubour *Luxury quality*
 Gladiator *Sterk Blond Beer*
 Lentebock *Bock Beers*
 Herfstbock ans
 Zwarte Ruiter
 Ur-serie, like
 Ur-Hop IPA,
 Ur-Pilsner, Ur-Weizen
 Wintervreund
 Oud Bruin

Soups

Avocado, Currat Soup
 Yoyos Soup (*advice Gladiator*)
 Cauliflower and Bacon Soup
 with Toscan cheese tosties
 Lintals Soup with Parmesan
 Cheese (*advice Bockbier*)

Desserts

Icecream
 Apple Pie

Wines

Rosé
 Red
 White

Gulpener Beers

- Brewed with barleytar, wheat and hop from locals (within a range of ca. 40 km around the brewery)
- Lokac farmers work without any type fertilizer or pesticides
- No artificial compounds
- Brewed on green energy and durable water management
- Gulpener since 1996 has a own field for breeding and growing hop

