Elckerlijc

Grill x Restaurant

Menu

KRAAILOKERKWEG 17 - MALDEGEM - 050 71 52 63

WWW.ELCKERLIJC.BE

It's Gin O'clock

With Fever tree tonic

ELCKERLIJC "Vlamme"

16,50
- Our second-generation Elckerlijc gin! -
The botanicals and the power of Elckerlijc, with our feminine touch

MARE

SPAIN - *15,00*
Arbequina olive - rosemary - thyme - basil

MARE CAPRI

SPAIN -*16,00*
Bergamot - Capri lime - Mare's basic spices

ETSU

JAPAN -*15,50*
Fresh - bold - spicy - yellow yuzu - green tea - pepper

COPPERHEAD

BELGIUM - *17,00*
Powerful - orange

DADA CHAPEL RASPBERRY

BELGIUM - *15,00*
SWEET gin! - *Fresh raspberries*

DADA CHAPEL PEACH & YUZU

BELGIUM - *15,00*
Spicy yuzu peel - peaches

BUSS REBEL

BELGIUM - *16,00*
Lavender - mandarin - cilantro - orange

BUSS MASTER

BELGIUM -- *16,00*
Fresh citrus - licorice - angelica - cardamom

Aperitifs

CHAMPAGNE GLASS - *Marcel Deheurles Prestige* 15,00

GLASS OF ROSÉ CHAMPAGNE - *Marcel Deheurles Rosé* 16,00

MAISON - *Recipe Grandma Rachel - Gin - fresh fruit juice* 11,00

HUGO - *sparkling - elderflower - mint* 9,00

APEROL SPRITZ 11,50

KIRR ROYAL 12,00

PICON - *white wine* 11,00

DADA CHAPEL POTATOE VODKA - *Belgium* 11,00

DADA CHAPEL COFFEE LIQUOR - *Belgium* 11,50

SANG DE PASCUAL - *mediterranean tonic* - *Belgium* 14,00

MARTINI BELLINI 9,50

BUSS GINGER VODKA 14,50

Rum

WHITE BACARDI - *Refreshing - smooth - creamy* 9,50

DADA CHAPEL AGED BEET BRH*M - *Wood - sweets* 12,50

BACARDI 4Y - *Dark honey - clove - toasted oak* 10,00

BACARDI 8Y - *Oak - herbs - dried apricots - banana leaf* 13,00

DON PAPA - *Matured in bourbon casks - vanilla - honey* 13,00

MASKARRA - *Mellow - fruity - honey - a hint of citrus* 12,00

SHACK RUM SUPER SPICED - *Ginger - cinnamon -citrus* 13,50

ZACAPA 23 - *Dried fruit - cocoa - vanilla* 14,50

DIPLOMATICO RESERVA - *Sinaasappel - toffee - zoethout* 13,50

Mocktails

NONA JUNE - *Belgium - gin 0 % - Fever tree tonic* 13,50

BULOO - *Belgium - sparkling - spicy - dry* 12,50

GINGERBERRY - *Nona ginger - cranberry - rosemary* 12,50

VIRGIN MOJITO - *Mint - Lime - sprite* 11,50

DARK 'N NOT SO STORMY - *Gutss spiced - Ginger beer* 12,50

APERI-NO - *Gutss italian bittersweet - non-alcoholic cava* 12,50

NO RED CHEEKS - *Raspberry - lime* 12,50

HOME MADE ICE TEA - *Natural iced tea* 6,00

Cocktails

APPLE JACK - *Jack apple liquer - appel cider* 14,00

FIREMAN JACK - *Jack fire - gingerbeer* 14,00

FLANDERSMULE - *Dada chapel potatoe vodka - gingerbeer* 14,00

MOJITO - *Mint - lime - bacardi* 14,00

DARK 'N STORMY - *Carta negra - lime - gingerbeer* 14,00

NEGRONI - *Elckerlijc gin - campari - Vermouth* 15,00

LAZY RED CHEEKS - *Vodka - raspberry - lime* 14,00

CHAMPAGNE COCKTAIL - *Champagne - hibiscus flower* 16,50

Beer 0% Bar

JUPILER 0% -- 4,00

FORCE MAJEURE - KRIEK <0.5% -- 6,50
Refreshing - fruity - slightly tart finish

FORCE MAJEURE - TRIPLE <0.5% -- 6,50
Taste marathon - a spicy final sprint!

LA TRAPPE NILLIS 0.0 % -- 6,50
Trappist beer -- Dark, amber, fruity and malty with a pleasant bitterness and a hint of caramel

Beers

EXPORT ELCKERLIJC 4,00
Van Steenberge brewery

JUPILER 4,00

WESTMALLE TRIPLE 6,00

WESTMALLE DOUBLE 5,00

ORVAL 6,50

DUVEL 6,00

OMER 6,00

TRIPLE CARMELITE 7,50

VEDETT 5,00

VEDETT WHITE 5,00

FOURCHETTE 6,50
"Van Steenberge" multigrain roll

LIEFMANS *On the rocks!* 5,00

GULDEN DRAAK SMOKED 7,00
Deep, dark barley wine - caramel - rounded smokiness

GERARD LOCAL BEER 6,50
Grandad Gerard's blonde beer

Starters to share Or not to Share

Our dishes are ideal for sharing, so you can discover even more!
Would you prefer your own plate? Please do let us know -
Anything can be served as a starter!

PRAWN CROQUETTE (PER 2) -- *Artisanal - deep-fried parsley - lemon* 25,00
CHEESE CROQUETTE (PER 2) -- *deep-fried parsley - lemon* 18,00
BEEF CARPACCIO -- *Rubia Gallega - dry-aged - truffle - parmesan* 21,50
1/2 LOBSTER -- *Grilled - herb butter - rocket* 42,00
WILD SCAMPI -- *Grilled - nut salad - homemade tartare -4 or 6 pieces* 21,50//29,50

Salty sea

ELCKERLIJC OYSTERS (4) -- *Apple & basil granité - Elckerlijc gin gel* 24,00
FINES DE CLAIRES (6) -- *A refined, subtle salty flavour and a nutty flavour* 24,00
GILLARDEAU (6) -- *Full-bodied, firm texture -refined nutty flavour* 35,00
ASSORTIMENT OYSTERS (6) -- *3 Fines de Claires - 3 Gillardeau* 29,50
GRILLED OYSTERS -- *Surcharge. + 4,50*

MINI PRAWN CROQUETTES (4) -- *Artisan* 19,00
SALMON ON TOAST (4) -- *Home-smoked salmon on toast* 22,00
SCAMPI TAPAS (4) -- *Grilled - homemade tartar sauce* 18,50

Elckerlijc signatures

BUTCHERS TOAST -- *Hand-chopped steak tartare - mustard mayonaise* 24,00
AUBRAC CROQUETTES (4) -- *Aubrac beef - Gerard beer - pickle dip* 20,00
GRILLED PORK BELLY -- *Slow-cooked - BBQ sauce* 17,00

Meaty and tasty

HOMEMADE WHITE SAUSAGE -- *crispy onion - radish shoots* 17,00
BRUSCETTA PANCETTA (4) -- *Tomato salsa - Italian pancetta - toast* 20,00
GRILLED HAM -- *Honey and mustard sauce* 16,00
MEAT PLATTER -- *Assortment of finely sliced cold meats* 27,00
MANGALICA HAM (100 G PORTION.) -- *Exclusive, Hungarian cured ham* 31,50

Veggie

VEGGIE TOAST (PER 4) -- *Brucetta - tomtato salsa - burrata* 20,00
SWEET POTATO FRIES -- *Parmesan - truffle mayonnaise* 6,50

Honest & delicious wild

Wild season is here again!
Because quality is very important to us, we choose genuine wild.
The wild hares and pheasants that live here in the nearby fields.
Wild just as it should be!

HARE ON THE FIELD -- *42,50*
Grilled - wild accompaniments - port wine sauce - plum compote(from own farm) - croquettes

PHEASANT AT THE EDGE OF THE WOOD -- *36,00*
Grilled - wild accompaniments - cognac cream sauce - quince gel (from own farm) - croquettes

HARE STEW -- *32 ,00*
Braised chicory - quince jelly (from our own farm) - croquettes

The best from the sea!

WILD SCAMPI -- *32,50 / 39,50*
Grilled - cherry wood - fiery herbs - homemade tartare - fries - salad
Sea-caught scampi, of exceptional quality and flavour.
Our delicious homemade shellfish marinade gives our scampi a spicy kick.

LOBSTER - SPECIALITY -- *82,00*
Grilled - herb butter - jacket potato - salad
These lobsters live in the cold seawater off the coasts of Canada.
They weigh between 690 and 730 grams.

SOLE -- *44 ,50*
Grilled - fries - salad
A firm flatfish with a tender and succulent flavour.

WILD SALMON -- *38,50*
Grilled - fries - salad
Hidden Fjord - wild salmon is fattier than farmed salmon, and the flavour is much purer.

Veggie

VEGETABLE PLATTER *28,50*

Grilled - cherry tomatoes - mixed herbs - grilled potato

Please enquire about our options regarding allergens or dietary restrictions

Any questions about the menu? Do you have a request or anything that might help us make your experience even better?

Please feel free to speak to us- we'd be delighted to help!

Meat menu

Prijzen zijn per persoon

For meat lovers, we can serve the cuts you've chosen as a 'tasting'

so you can discover the flavours together!

FILET PUR WHITE_BLUE -- *Lean and fine-grained* 48,50

RIBEYE HOLSTEIN -- *Netherlands - Cut from the back, near the neck, more sinewy and fattier* 47,50

WEXFORD ENTRECÔTE -- *Ireland - Renowned for its excellent flavour and tenderness* 49,00

BAVETTE FROM WAGYU -- *Australia - Tagliata - the chef's cooking method* 56,00

OCEAN BEEF SIRLOIN -- *Grazed on the coast of New Zealand, beautiful marbling, rich flavour* 45,50

WAGYU -- *Japan - A5 grade for marbling, exclusive cut, melt-in-the-mouth* 149,00

LAMB CROWN -- *Ireland - grilled vegetables - gratin* 57,00

Pieces of meat in sets of 2 or 3

CÔTE À L'OS WHITE-BLUE -- *Belgium - From 2 people* 43,00

CHATEAUBRIAND AUBRAC -- *For 2 or more. - Served with roasted vegetables and new potatoes* 57,50

T-BONE HOLSTEIN -- *For 2 pers.. - Netherlands - Lower back, with the tenderloin remaining attached to the vertebrae* 64,00

COTE À L'OS NOIR BALTIQUE -- *Dry-aged - for 2 pers.-Selected for quality from countries around the Baltic sea.* 76,50

Dry-aged Entrecôte

AUBRAC -- *France - Fine, tender fibres; leaner* 78,00

BERUGI -- *Belgium - very beautifully marbled* 88,00

GALLOWAY -- *Scotland - Nutty flavour, firm texture* 73,00

HERREFORD -- *Ireland - Grass-fed, creamy flavour, firm texture* 69,00

PRUSSIAN BLACK -- *Northern Germany/ Poland - Dairy cow, robust aroma, mature flavour!* 84,00

RUBIA GALLEGA -- *Spain - Spicy and salty flavour* 98,00

OEDSLACH -- *Selected for colour, fat marbling and flavour* 94,00

Side dishes

All our dishes are served with a salad and fries, unless otherwise stated.
Here are a few dishes to share for an extra taste experience!

ASSORTMENT OF VEGETABLES -- *Grilled*	*19,00*
CAULIFLOWER -- *Deep fried - almond - onion - curry*	*11,00*
BRUSSELS SPROUTS -- *With bacon and shallots*	*9,50*
CARAMELISED CHICORY	*9,50*
CHICORY SALAD -- *Mayonaise*	*6,50*
FRIED MUSHROOMS -- *Ass. mushrooms - shallot*	*9,50*
PUMPKIN -- *chesnut - butternut squash - parmesan*	*9,50*
PARSNIP PURÉE -- *finished with hazelnut*	*9,50*

Rossini

GRILLED FOIE GRAS -- *With rossini sauce* *14,50*

Potato dish

SWEET POTATO FRIES -- *Parmesan - truffle mayonnaise* *6,50*

Sauces

3,50

ARCHIDUC -- *Cream of mushrooms with a dash of Madeira*

PEPPER CREAM -- *With a dash of cognac*

BÉARNAISE -- *A french emulsified sauce with tarragon and white wine*

CHORON -- *Tomtao-based béarnaise*

ROQUEFORT -- *Blue-veined cheese sauce*

CHIMICHURRI -- *A fresh, herb-infused and slightly spicy marinade from Argentina*

FANCY SOMETHING OTHER THAN FRIES?
Rice, jacket potatoes with herb butter - croquettes - mashed potatoes - gratin

A place at our table is there for us to enjoy together.
We therefore kindly ask that each person orders at least one main course.
If you choose to have a starter as your main course, there is an additional charge of €5 for our fresh side dishes.

Wines

White wines

MOULIN DES VIGNES *6,00*

Languedoc - France - 100% Chardonnay

Fresh butter, pineapple, exotic fruit - full of citrus notes - full-bodied

HERÈNCIA ALTÉS BENUFET *8,50*

DO terre alta - Spain - 100% Grenache blanc

High concentration and minerality - white floral notes and ripe white fruit -fresh, with lovely acidity

STELLENRUST "BARREL FERMENTED" *9,00*

Stellenbosch - South Africa - 100% Chenin Blanc

A unique interplay of freshness and strength - citrus with spices - followed by notes of apple and toast

RULLY "LES GAUDOIRS" *13,00*

Domaine de L'Ecette - Rully - Burgundy - 100% Chardonnay

Discreet on the nose, followed by light floral notes. A mineral attack on the plate with good body. A lovely finish.

TOKAJI OREMUS "MANDOLÁS" *14,00*

Vega Sicilia - Hungary - 100% furmint

A young, fruity wine with fresh aromas, yet full-bodied and expressive with crips acidity.

Red wines

BIG RED BEAST *6,00*

Languedoc - France - 100 % Alicante Bouschet

Ripe red berries, violets and vanilla with a hint of pepper. A spicy, juicy wine.

WEINGUT KETH " SAINT-LAURENT" [ORGANIC] *7,00*

Rheinhessen - Germany - 100% Saint-Laurent

Elderberries, wild cherries, fruity.

COCO RÔTIE *8,50*

MCLaren vale - Australia - 96% Syrah - 4% Viognier

Lively, fruity. Red fruit, cedar & apricot.

PARADISO MAST *10,50*

IGP Puglia - Italy - Negroamaro

Plenty of ripe fruit and notes of wood and caramel.

CHATEAU PAPE CLÉMENT "L'ÂME DE PAPE CLÉMENT" *11,00*

Graves - Bordeaux - 48% Merlot - 35% Cabernet Sauvignon - 17% Cabernet Franc

Soft on the palate, with velvety tannins and a fruity freshness that lend it a pleasant sweetness.

BRUNELLO DI MONTALCINO DOCG *16,50*

Castelli Martinozzi - Tuscany - Italy -100% Sangiovese

Violets, musk, luskh tannins, harmonious.

Rosé wines

GRIS D'AMÉLIE *6,00*

Languedoc - France - 80% Grenache rosé - 20% Syrah rosé

A fresh rosé with a clear, light colour. Intense aromas of small red fruits (particularly raspberries).

DOMAINE BELAMBRÉE "LES EPHÉMÈRES" [ORGANIC] *7,50*

Aix-en-Provence - France - 90% Grenache noir - 5% Syrah - 5% Cinsault

Rosé de saignée. Light rosé colour, expressive aromas of red fruits with floral notes such as rose and hawthorn.

SANCERRE FRANÇOIS COTAT [ORGANIC] *16,50*

Loire - France - 100% Pinot noir

One of the most sought-after and renowned Sancerre wines from the Loire!