

In't Nieuw Museum



Exclusively on draft!



**Paljas Winter
Whisky Infused**

DRINKS

3 & 4 Aperitif

5 & 6 Soft Drinks

7,8,9 Wine

10,11

12,13

& 14 Beer

15&16 Liquor

23 Hot drinks

FOOD

17 Short chain

18 Menu

19 Starter

20 Rib Eye

21 Main courses

22 Dessert

Less is more

Welcome!

Tonight we will do our utmost to provide you with a fantastic evening. To do that, we have put together this newspaper with some extra information about all the goodies.

New in this newspaper is that the information increases but the number of items is decreasing. And that's for a reason: We are moving from a very extensive menu with many different dishes and about 100 beers, 20 wines, 50 types of spirits to a kind of synthesis.

It seems wiser to us to focus on one or a few product(s) within a certain taste category than to select 10 different ones. Within our meat selection we try to combine different textures with different flavors.

Enjoy!

Koen & Marijke
In't Nieuw Museum



3aperitif.

APERIRE

(Latin: to open)

Aperitif drinks are intended to “open” the stomach or, more simply, to stimulate the appetite. To achieve this, we try to avoid the sweeter drinks in order not to start the meal oversaturated. For each category (spicy, bitter & dry) we offer one or more classics, a beer and a non-alcoholic option. On the next page we also present you our Gin selection.

SPICY

classics

Martini Bianco

7

--

Martini Rosso

7

--

Ricard

7

beer

Vie

(Brouwerij Ruimtegist)

6

non-alcoholic

Gnista

Tonic

5

BITTER

classics

Campari

7

--

Picon Vin Blanc

9

--

Picon Bière

10

beer

Super Noah

(’t Verzet)

6

non-alcoholic

Bitter Cordial

Tonic/Soda

5

DRY

classics

Poniente Sherry Fino

7

--

Poniente Sherry

Amontillado

9

beer

Wit Schaerbeekse kriek

(Bierstekers)

7

non-alcoholic

Sour Ritchie Cola

5

4aperitif.

GIN AS APERITIF

FOREST DRY GIN SPRING



**Forest Dry Gin Spring (BE)
& Tonic**

13

Forest Dry Gin is a 100% Belgian gin, the basic distillate, a mix of grains and water is distilled four times in a pot still. This is used as a base for all Forest Dry Gins.

The herbs, plants and fruit are soaked and distilled separately. Finally, all individual distillates are blended together. Each gin has its own typical seasonal ingredients that provide a specific taste.

The “Spring” is typified by juniper, coriander and especially roses, which provide a floral touch.

Or try one of our other Gins:

Bulldog Gin (UK) & Tonic

11

Hendrick's Gin (UK) & Tonic

13



As tonic we serve the Erasmus Bond Dry tonic. This tonic is designed to be the perfect companion for Gin. The grapefruit at the beginning and the closing quinine and bergamot bring out the best in many gins.

Erasmus Bond is a Belgian brand but is actually named after the “inventor” of tonic. In 1858 he was the man who took the first patent (“improved aerated tonic liquid”) on a quinine-containing drink. He was the first to add a whole lot of herbs to it to make something drinkable.

Ritchie Lemonades



Belgian lemonade history is rich and Jan Verlinden knows it through and through. Because his father also had a small brewery in Lubbeek, where he also 'brewed' Ritchie, the family lemonade. Until he (and many others with him) had to stop production at the end of the 1970s due to the emergence of larger and international brands such as Coca Cola, which took over most of the Belgian market in the following years.

Ritchie

More info?

www.drinkritchie.be

While more natural, trendy lemonades were popping up in the countries around us, not much has happened in the last twenty years. Fortunately, in 2018, artisanal, local products with natural ingredients are again in demand. So Jan decided, after finding a photo from his childhood, to take matters into his own hands.

6softdrinks.



Ritchie Cola

4

The America of the fifties in a bottle. Yet it is purely Belgian. And of course, without artificial caramel or phosphoric acid.

Ritchie Cola Zero

4

Good for the line, this cola zero from Ritchie. And also free from artificial caramel, phosphoric acid, aspartame and acesulfame-K. That makes it almost 100% natural: a premiere for our country!

Ritchie Orange

4

The Gilles van Binche throw it, compatriot Ritchie prefers to add bubbles to oranges. And more: the orange lemonade was enriched with a pinch of vanilla, for a soft, rounded taste.

Ritchie Lemon

4

Take a generous dose of lemon juice and add a little bit of raspberry juice and prick, and what do you get? A cute pink lemonade. And wonderfully refreshing too! Sincerely, Ritchie.



puur west-natuur

Appelsap

4

Appel peer

4

Appel Framboos

4



Erasmus Bond Dry Tonic

4



Still/Sparkling 25cl

2,5

Still/Sparkling 50cl

5

easy

Dreams Heaven Can Wait

glass7 bottle35

Moldava – Pinot Grigio

In the scent fruit nuances such as green apple, ripe pear, lime zest and passion fruit. The taste is ripe and full of fruit.

Cuvée Kiwi Bin 086

glass7 bottle35

Vin de France – France – Sauvignon Blanc

Pleasant fresh acidity (Granny Smith, citrus) well balanced with the ripeness of candied fruit (passion fruit, gooseberry).

sweet

La Pélissière Moelleux

glass7 bottle35

Cotes De Bergerac – France – Muscadelle

Ripe exotic fruit complemented by citrus and apricot gives this wine a plump, elegant and refined soft-sweet character.

mellow

Morgado do quintao branco de anfora

bottle55

Vinho Regional de Algarve – Portugal – Crato Branco

Refreshing white fruit tones with a mineral-like taste.

rich

Domaine Thierry Drouin

bottle55

Pouilly Fuissé 'En Buland' – France – Chardonnay

Rich and refined Pouilly Fuisse. White fruit (pear, peach, quince) and honey.

Columbia Crest Grand Estates

bottle55

Columbia Valley AVA – USA – Chardonnay

Complex creamy “buttery” wine with tropical fruit flavors.

white



Orange Wine

Fitapreta Laranja Mecanica
bottle50

Vinho Regional Alentejano – Portugal

Arinto/Roupeiro/Verdelho/Antao Vaz/
Alicante Branco/Trincadeira-das Pratas/
Fernaõ Pires

Honey-colored (almost orange), intense experience of ripe fruit, a buttery touch supplemented with red fruit, peach and a light subtle acidity that adds the necessary fraîcheur.

About Fita Preta



Fita Preta was founded in 2004 by António Macanita. He leads a small international team of wine professionals, who have gained experience in the main wine countries.

The company's sustainable viticulture is characterized by their constant drive to innovate. For example, they photograph the vineyards from the air with infrared cameras to see where the best grapes grow and António experiments with many unknown indigenous grape varieties and vinification methods. When it comes to winemaking, António doesn't shy away from 'old-fashioned' methods: picking and selecting manually, clarifying with proteins and using oak barrels.

The “Laranja Mecanica” is a perfect example of his non-conformist journey of discovery. Unknown grape varieties, skin soaking of no less than a week, spontaneously fermented and not filtered. A tribute to Clockwork Orange, the Stanley Kubrick film that caused as much controversy on its release as this limited edition orange wine from António goes.

Bubbles Prosecco

Ca di Rajo
Valdobbiadene
Millesimato

bottle35

Valdobbiadene
Prosecco
Superiore
DOCG - Italy –
Glera



A juicy fresh sparkling wine with fruity aftertaste

Rosé

PigouDET
Première
Rosé

glass7
bottle35

Coteaux Aix en
Provence –
France –
Cabernet



Sauvignon/Cinsault
/Grenache/ Syrah

A fresh, light and aromatic rosé. A real “gris” rosé. In the taste an interplay of citrus, peach and melon.

soft-fruity

Domaine Hoppenot Origines

bottle45

Fleurie AC – **Beaujolais, France** – Gamay

Beautifully balanced, fruity (yet mineral) Beaujolais.

Morgado do quintao tinto de anfora

bottle55

Vinho Regional de Algarve – **Portugal** – Castelao/Negra Mole.

Refreshing and clean red fruit flavors

Vignobles de quatre vents “Z” Rouge

bottle50

Bordeaux AOC – **France** – Merlot /Cabernet Sauvignon/Petit Verdot

A fresh and fruity Bordeaux to drink.

smooth

MAN Family Wines

glass7 **bottle**35

Skaapveld Coastal Region – **South Africa** – Shiraz

A sweet spiciness and dried fruit, silky tannins.

Lornano

bottle50

Chianti Classico DOCG – **Italy** – Sangiovese

Ripe red fruits with a spicy touch. Balanced tannins and long finish.

deep

Cascina Ghercina

bottle50

Barbaresco DOCG – **Italy** – Nebbiolo

Full and velvety in the mouth. Lots of tannins. Long finish.

Domaine Boisson L'exigence Rouge

bottle50

Cairanne AOC (Côte du Rhone) – **France** – Grenache/Mourvèdre/Syrah

Spicy, rich and elegant, supple tannins, hints of strawberry pepper. The long finish dominated by blackberries and toasted toast.

Madremia Bodegas Divina Proporción

bottle50

Do Toro – **Spain** – Tinta de Toro

Ripe fruit with subtle hints of cocoa, caramel & vanilla. Full wine long aftertaste.

red

MissBaxels Beers



Since lockdown n°2 I (Marijke Bax) started sharing my passion for beer through my own beer blog.

The aim is to discuss (mainly Belgian) beer in human language, as we have been doing for years in our restaurant.

So don't expect fancy terms, technical tidbits or flavor diagrams. No, I do it my way: straight forward. Based on what I taste...

Our Beermenu

Since the very beginning, In't Nieuw Museum has been a place where you can find the better beers. In those days, it was mainly mainstream beers supplemented with a few local gems. After that it became a very extensive list with gems from allaround and less and less mainstream.

Meanwhile, the pendulum has landed somewhere in the middle. We don't necessarily want (just) the most, or the most special beers on the menu.

No, this beermenu has been thoroughly thought through with something for everyone:

We have both light and heavier beers on tap, sweet and bitter, blond or brown.

Our own beer brews are also present, albeit limited.

The general beer menu focuses on mainly small local players who may be unknown to the general public, but no less tasty.

Above all, we have tried to record a presence for every taste profile. Enjoy your meal!

Interested?
Find me @

www.missbaxelsbeers.com

f @missbaxelsbeers 

Cheers!

11beer.

Hops Bitter Fruity

I have a love-hate relationship with bitter beers, in essence it's not quite my favorite flavor profile, but by continuing to taste I have discovered that bitter sometimes has a really nice fruity side.

- Picobello** can33cl 6
0,3% – **Brussels Beer Project** – Belgium
Pleasantly hopped, cloudy, very subtle acidity. Nice for alcohol-free.
- Duvel 666** draft33cl 5,5
6,66% – **Duvel Moortgat** – Belgium
Soft, floral hopped, citrus notes that pass into a mild dry aftertaste
- Orval** bottle33cl 7
6,2% – **Notre Dame D'Orval** – Belgium
1 word: Orvalian! This taste is unique, bitter, slightly sour, spicy,...
- Orval 2017** vintage bottle33cl 10
6,2% – **Notre Dame D'Orval** – Belgium
Still Orvalian but the sour gradually takes over from bitter
- Paranoia** can33cl 6
5,6% – **Brouwerij Huyghe** – Belgium
Slightly hoppy, especially fruity quasi IPA
- Super Noah** bottle33cl 6
4,9% – **'t Verzet** – Belgium
Nice full bitter hop at the start with a strong dry aftertaste
- Hommel Fresh Harvest** bottle75cl 15
7,5% – **Leroy Breweries** – Belgium
Especially (Hop), less floral in taste than in the nose, dry (hop) aftertaste
- Damme Nation** bottle33cl 6
7% – **Siphon Brewing** – Belgium
Hoppy, fruity, nicely carbonized and even a hint of caramel
- Black Sour IPA** can33cl 8
4% – **Totem** – Belgium
Roasted malt, hops and acidity, all in a 4% beer..
- Godvermiljaardjuice** can33cl 8
8% – **Dok Brewing** – Belgium
Passion fruit and grapefruit with a hop-bitter dry aftertaste

12beer.

Malty & Bitter

For many of us typical beer taste, especially the sweet malty is well known to us (pints) and supplemented with the slightly more bitter variants.

Sportzot **bottle33cl** **6**
0,4% – **Halve Maan** – Belgium
Tasty spicy-like low-alcohol beer.

Cristal Alken **draft33cl** **3,5**
5% – **Alken Maes** – Belgium
Pleasant maltiness with a soft bitterness and citrus notes

Fort Lapin Blanche **bottle33cl** **6**
5% – **Fort Lapin** – Belgium
A classic wheat beer recipe, slightly sweet malt with spicy aftertaste

Vie **bottle33cl** **6**
6,5% – **Ruimtegist** – Belgium
A nice balance between sweet malt and slightly hoppy bitters

Westmalle Tripel **bottle33cl** **7**
9,5% – **Trappisten Westmalle** – Belgium
Fruity (sweet malt) and pleasantly slightly bitter, the reference triple

Chimay Tripel **draft33cl** **7**
8% – **Abbaye de Scourmont** – Belgium
Our draft triple for years, beautiful malty taste, slightly bitter aftertaste

Enfant Terrible **bottle33cl** **6**
8,2% – **De Leite** – Belgium
A perfect marriage between spicy maltiness and fine bitterness

Dulle Teve **bottle33cl** **6**
10% – **Dolle Brouwers** – Belgium
Fairly alcoholic (caramel) sweet maltiness, slight bitterness

13beer.

Roasted Infused Barrel

Very often dark beers are disliked or pre-excluded because of the prejudice that they are sweet and sticky. The leffe double-with-syrup syndrome.

Nothing like that on this list, just gems that each bring out the beauty of dark roasted malts.

Bourgogne Des Flandres **draft33cl** **5**

6% – **Bourgogne Des Flandres** – Belgium

Very lightly roasted, very light sour, especially sweet drinker

Noir De Dottingies **bottle33cl** **6**

8% – **Brouwerij De Ranke** – Belgium

Roasted malts, coffee, chicory and chocolate bitter

Sint Bernardus 12 2015 vintage bottle33cl **10**

10% – **Sint-Bernardus** – Belgium

Slightly more alcoholic than the original, almost porto-like aftertaste.

Dark Sister **can33cl** **6**

6,66% – **Brussels Beer Project** – Belgium

Coffee and chocolate at the start with a strong bitter aftertaste

Viven Chocolat Stout **bottle33cl** **6**

8% – **Viven** – Belgium

soft chocolate bitters that transition into a subtle praline sweet

Marshmallow Stout **can33cl** **8**

12% – **Totem** – Belgium

Soft balanced (marshmallow) sweet full-bodied thick stout

Black Albert 2015 **vintage bottle33cl** **10**

13% – **Struise** – Belgium

6 year old king of the belgian stouts, very pleasantly soft

Paljas Winter Whisky infused draft33cl **6**

7,5% – **De Leite** – Belgium

Surprisingly drinkable double with fine whiskey notes.

Silver Series Epiphania Cognac BA bottle33cl **12**

13,5% – **Puhaste Brewing** – Estonia

Intensely deep flavors of coffee, chocolate, cognac and vanilla

Pannepot **bottle33cl** **8**

10% – **Struise** – Belgium

Caramel, coffee, licorice, a little banana, honey, cocoa.

F* de Kerstboom staat in de fik can33cl** **8**

12% – **Uiltje** – Netherlands

Surprising combination of a stout and a lot of orange

Lorelei #2 **bottle50cl** **20**

14% – **d'Oude Maalderij** – Belgium

Yet another masterpiece by Jef Pirens, Barley Wine that was aged for 22 months in carolus barrels.

14beer.

Sour Fruity

You can talk endlessly about sour beers, the complex aromas, the deep flavors. The influences of blending or mixed fermentation,.. I can't manage it, I just keep tasting and enjoying. This is my beer style, totally my thing...

Oud Bruin bottle 33cl 7

6% – 't Verzet – Belgium

Nice sour old brown, slightly burnt notes. Apples and red fruit.

Cantillon Oude Geuze bottle 37,5cl 7

5,5% – Cantillon – Belgium

Mildly acidic start that turns into grapefruit

Wit Schaerbeekse Kriek bottle 37,5cl 9

6% – Bierstekers – Belgium

Fresh sour cherry with creamy (white beer) mouthfeel

Boon Framboise bottle 37,5cl 8

5% – Boon – Belgium

Red (sweet) fruity beer with subtle acidity

Hanssens Framboise bottle 37,5cl 13

6% – Hanssens – Belgium

Mainly sour at the start, then the oak and raspberry come through.

3Fonteinen oude kriek bottle 37,5cl 12

6% – 3Fonteinen – Belgium

Sour start that turns into a full red fruit taste. flavor bomb

Boon Vat 77 vintage bottle 37,5cl 15

8,5% – Boon – Belgium

Mildly sour with even a strange sweetness in the aftertaste. Interesting...

Horla Megablend 2021 bottle 75cl 25

7% – Horla – Belgium

Mildly fruity, mildly acidic, very drinkable

15liquor&spirits.

spirits

Grand Marnier	9
Amaretto Disaronno	9
Baileys	8
Cointreau	8

port

tawny (white)	7
ruby (red)	7

jenever

Braeckman Blauwe Druif	5
Jonge Braeckman	6
Braeckman Kiekendief	7
Oude Braeckman	8
Braeckman 10Y Single Grain	14

After 10 years of aging in American first fill Bourbon barrels, this grain genever acquires a very complex character, with a soft touch of vanilla, honey & caramel in addition to the fresh juniper berry.

calvados



Roger GROULT
Calvados Pays d'Auge

Roger Groult 3Y	8
Roger Groult 12Y	10

cognac

Remi Landier VS 3Y	9
Remi Landier VSOP 15Y	11
Remi Landier Napoleon 9Y	13
Remi Landier XO 15Y	15

wodka

Adnan Southworld Vodka (UK)	10
Grey Goose(FR)	14

rhum

Havana Rum 3Y	8
Havana Rum 7Y	12
Sailor Jerry	9
Ron Flor de Cana 12Y	15
Ron Flor de Cana 18Y	18

16 liquor & spirits.

Bourbon

Simply put, bourbon American whiskey is made from corn. Written with -ey.

The corn gives the bourbon a sweeter taste compared to other whiskeys. This gives bourbon a smoky and caramel rich taste.

Woodford Reserve 8

From hearty notes of grain and wood to the best of various fruits and herbs, you'll find it all when you enjoy a glass of Woodford Reserve.

Characteristic is an excellent balance and a silky texture. .

Elijah Craig 9

Elijah Craig Small Batch is made on the basis of different whiskeys with an age between eight and twelve years.

The whiskey has a sweet and spicy character, with notes of vanilla, nuts, caramel and fruit.

Jeffersons 10

Jefferson's Bourbon is produced in very small batches. There will be a maximum of 4 different Kentucky straight bourbons.

The result is a complex bourbon for both the connoisseur and the novice

Eagle Rare 12

Eagle Rare 10 years is a bourbon from only one barrel. The aroma contains notes of caramel, toasted oak and maple syrup.

The taste contains notes of honey, bread with butter, walnuts and red fruit. In the finish: vanilla, spiced oak and a hint of leather.

Whisky

Chivas Regal Blended 12Y (SC) 10

The Macallan Gold Double Cask Single Malt (SC) 12

Asta Morris Pete's Series (SC) 12

Carolus Single Malt (BE) 12

Braeckman Single Grain 12 Y Single Barrel 20

Aged for 12 years on a first fill Bourbon.

Braeckman Single Grain 12 Y Olorosso CF 20

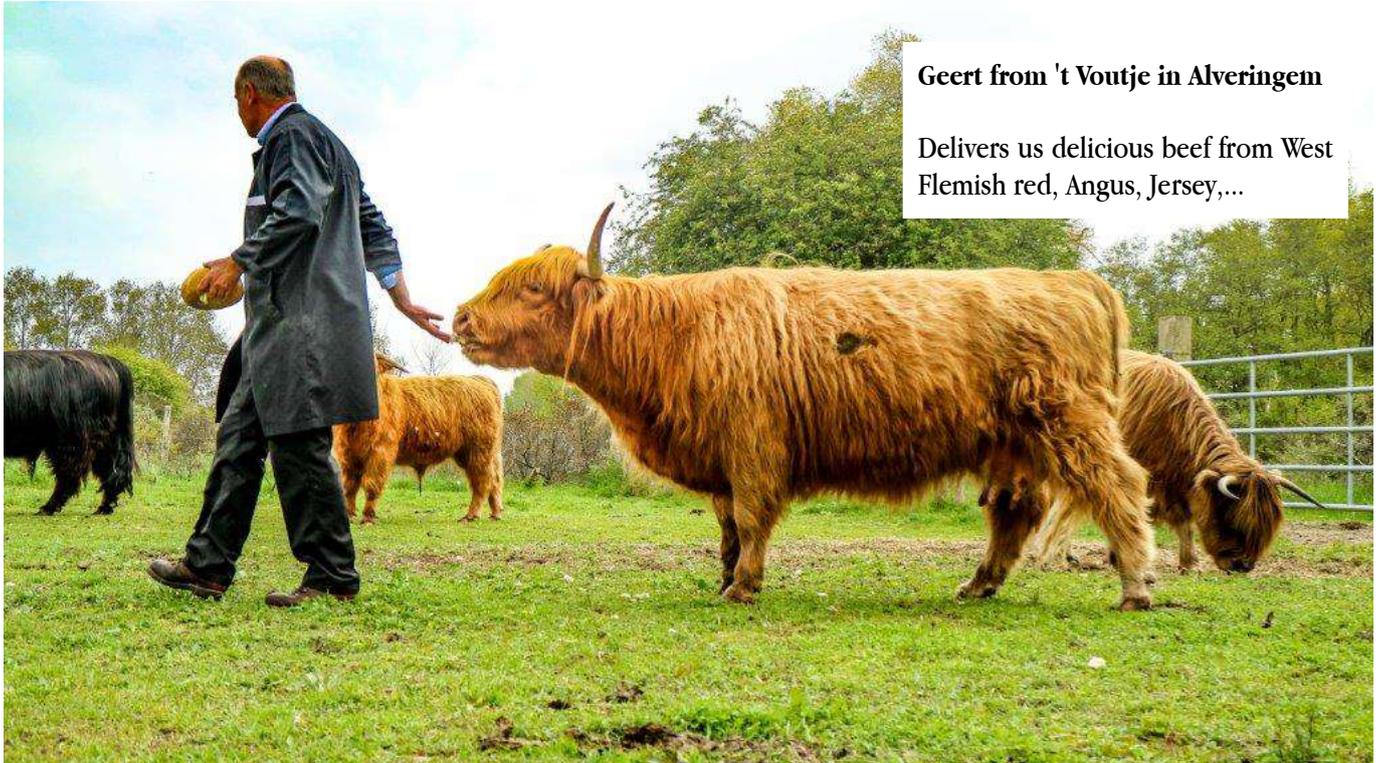
The whiskey was first matured in first fill Bourbon barrels, and then given an Olorosso Sherry butt finish.

Braeckman Single Grain 12 Y Single Barrel CS 24

Bottled at cask strength after a 13-year aging in a first fill Bourbon cask.

Braeckman Single Grain 10 Y Olorosso CS 24

This Belgian single grain whiskey was bottled at cask strength. The whiskey was first matured in first fill Bourbon barrels, and then given an Olorosso Sherry butt finish.



Geert from 't Voutje in Alveringem

Delivers us delicious beef from West Flemish red, Angus, Jersey,...

Short Chain

Short chain is when your food passes few or no intermediate links and thus ends up on your plate via the shortest route from the farmer.

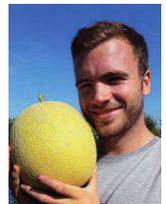
Good for you, because you know perfectly where your food comes from, it is not tampered with or added to. And good for the farmer, who receives a fair price.

We are happy to participate in that, we have contact with our farms on a weekly basis and we agree which pieces of meat are available in addition to the offer they have in the store.

We distil our menu from that. Initially the farm menu below, but also our à la carte menu is created in this way.

We wish you tasty food!

Tim Baeckelandt
from Roksem takes care of our fruits and vegetables.



Hoeveslager Willem from Sint Denijs has his very own style of butchering



Hof ter driehoek brings us very tasty blonde d'aquitaine.



Chefs Menu



Grilled Camembert



Rib Eye Westvlaams Rood

With salad and fries
Sauce of your choice
Pepper, Mushroom or Roquefortsauce



Tiramisu

65

PER PERSON

(80/per person with beerpairing)

Farmers Menu



Home cured cold cuts



Coarsely sliced beef tartar



Forgotten cut of beef



Shouldersteak Hollstein

With salad and fries
Sauce of your choice
Pepper, Mushroom or Roquefortsauce



Dessert of choice

60

PER PERSON

(75/per person with beerpairing)

19starters.



Italian Fennel Sausages 12

beerpairing: Oud Bruin

Grilled Camembert 1 person 15

beerpairing: Bourgogne Des Flandres

Grilled Camembert 2 persons 25

beerpairing: Bourgogne Des Flandres

Cold cuts 1 person 15

beerpairing: Cantillon Oude Geuze

Cold cuts 2 persons 25

beerpairing: Cantillon Oude Geuze

Scampi Garlic 15

beerpairing: Fort Lapin Wit

Coarsely sliced beef tartar 15

beerpairing: Vie



20speciality.

RIB EYE

Westvlaams Rood

Aged 4 weeks

1 person (400gram) 55
2 person (800gram) 100

Chefs Choice:

Zeeuwse Hollstein

Aged 4 weeks

1 person (400gram) 60
2 person (800gram) 110

Henegouwse Black Angus

Aged 6 weeks

1 person (400gram) 65
2 person (800gram) 120

MWITH SALAD AND FRIES
SAUCE OF YOUR CHOICE (Pepper, Mushroom or Roquefort sauce)

21 main courses.

meat

Steak Westvlaams Rood 35

With salad and fries – Sauce of choice (Pepper, mushroom or Roquefort sauce)
beerpairing: Noir De Dottignies

Filet Blonde D'Aquitaine 40

With salad and fries – Sauce of choice (Pepper, mushroom or Roquefort sauce)
beerpairing: Westmalle Tripel

Lamb Crown Brugse Ommeland 45

With salad and fries – Port Sauce
beerpairing: Pannepot

Jamboneau Westvlaams Piétrain 30

With salad and fries – With grain mustard
beerpairing: Enfant Terrible

fish

Scampi Chef 30

With salad and fries
beerpairing: Duvel 666

Wild Salmon 35

With salad and fries
beerpairing: Fort lapin Wit

Grilled Tuna 40

With salad and fries
beerpairing: Oud Bruin

kids

Fish Sticks 10

With salad and fries

Grilled chickenfilet 10

With salad and fries

Steak 14

With salad and fries

22dessert.



Homemade Tiramisu 8.

Beerpairing Viven Chocolat stout

Crème Brûlée 8

beerpairing Noir De Dottignies

Homemade Brownie with ice cream 9

beerpairing Dark Sister

Dame Blanche with fresh chocolatsauce 10

beerpairing Pannepot

dessert

23 hot drinks.

tea 4



- Pepermint
- Chamomille
- Early Grey
- Super Berries
- White Tea
- Rooibos
- Green Sencha

Coffee

Our coffee partner is Matubu Coffee, the roastery is located in Vleteren.

The beans we use are from the Castar Blend, a mixture of high-quality beans, roasted for the perfect espresso.

The refined aroma of this coffee has hints of licorice, gingerbread, red berries and dark chocolate. Also lightly peppered. Full-bodied taste with notes of nuts. The aftertaste is complex and refined.

Beans used: Brazil Santos Fancy Astrid Mundo Novo, Costa Rica La Panterra Tarrazu, Guetemala SHB Genuine Antuigua Pastoral and India Robusta.



- Espresso 3
- Coffee 3
- Milky Coffee 4
- Grandma's Cappuccino 4
- Irish Coffee 9
- French Coffee 9
- Italian Coffee 9
- Cuban Coffee 9



THANK YOU