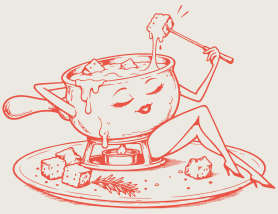
MATTERHORN





CHEESE FONDUE

Swiss cheese, bread & vegetables

35

To share. Perfect for four.

BETTER IN GOOD COMPANY

TO SHARE

Cerignola olives with stones	8
Brugse Oude cheese Mustard and pickles	10
Edamame Salted or spicy | Preparation time ± 10 minutes	12
Bitterballen with mustard	12
Crispy chicken with curry mayo	14
Calamari with tartare sauce	16
Shrimp balls 't Werftje 5 pieces	17
Sweet potato fries With truffle mayo	12.5
Rõka cheese balls 5 pieces	14
Mixed hot selection	21
Nachos **Option** Extra bolognese +4.5	18
Camembert With honey, walnuts and toasted bread	18.5
Smoked sausage with mustard	15
Kibbeling with tartare sauce	16
Hummus with pizza bread	12.5
Bruschetta with tomato and pesto	14.5

THE ALPS TAPAS

The Matterhorn 2 people	55
The Mont Blanc 4 people	75

L'HEURE DE L'APÉRO

Port white / red	**7**
Ricard	**7**
Kir	**7.5**
Kir Royale	**15**
Martini bitter	**8**
Martini Bianco | Rosso Riserva Rubino Vermouth	**10.5**
Picon Vin blanc	**9.5**

SOFT DRINKS

Coca-Cola Regular | Zero	**4**
Chaudfontaine Still | Sparkling - 25 cl | 50 cl	**4 | 8**
Fanta | Sprite	**4**
Fuze Tea | Fuze Tea Green	**4**
Fristi | Cécémel	**4**
Red Bull	**5**
Fever-Tree Indian Tonic | Elderflower | Mediterranean Ginger Ale | Ginger Beer | Pink Grapefruit Raspberry & Rhubarb | Tonic Light Sicilian Lemonade	**4.5**
Almdudler	**5**
Pajottenlander 100% organic Pure fruit. Pure juice. Pure enjoyment. Apple | Grapefruit | Orange Apple-ginger | Tomato juice	**5**



DRAUGHT BEER

Stella Artois 25 cl | 33 cl	4 | 4.5
De Koninck bolleke	4.5
Tripel Karmeliet	5

BOTTLED BEER

Duvel	6
Tripel d'Anvers	5
Leffe blonde	5
Leffe brown	5
Corona	5
Hoegaarden	4
Belle Vue kriek	4
Stella 0.0%	4
Karmeliet 0.4%	5
Corona 0.0%	4
God 0.02%	5

COFFEE & HOT DRINKS

Ristretto	4
Espresso Single or double	4 | 6
Lungo	4
(Iced) latte macchiato + Caramel, hazelnut 0.5	5.5
(Iced) cappuccino + Whipped cream or milk	5.5
Hot chocolate + Whipped cream 0.5	5.5
(Iced) chai latte + Dirty Chai 2	5.5

TEA

Superior tea Earl Grey | Black Tea | Sencha Lemon Green Tea (organic chill) Chamomile | Herbal Sexy Pomegranate Fruit	4.5
Fresh mint tea	6
Fresh ginger tea	6

AFTER DINNER

Filliers Old or young jenever	6
Amaretto Disaronno	8
Sambuca Molinari	8
Cointreau	8
Limoncello	8
Rémy Martin	10
Patrón Tequila Silver	11.5



VODKA

Grey Goose	11.5

RUM

Bacardi Carta Blanca	9
Bacardi Añejo Cuatro	10.5
Bacardi Reserva 8	13

WHISKY

Johnnie Walker	9
Chivas Regal 12 Years	11.5
Jack Daniel's	9

GIN TONIC

Bombay Sapphire — 13
Lemon

Pink Sapphire For The Ladies — 13.5
Red fruit, café Couture Moments 2

Hendrick's — 16
Cucumber

Matterhorn Gin — 14
Juniper berries

Matterhorn Gin Alpin Fresh — 14
Orange, juniper berries, mint

Copperhead — 15
Coriander, orange

Gin Mare — 14
Rosemary

Copperhead Gin 0.0 — 12
Coriander, orange

COCKTAILS

Amaretto Sour 16
Amaretto, lemon juice, sugar syrup, egg white

Bloody Mary 16
Grey Goose vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, celery salt, pepper

Dark 'n' Stormy 16
Bacardi Carta Negra Rum, ginger beer, lime juice

Espresso Martini 16
Grey Goose vodka, espresso, coffee liqueur, sugar syrup

Hot Toddy 16
Whisky, honey, lemon, hot water

Pornstar Martini 16
Grey Goose vodka, passion fruit purée, vanilla syrup, lime juice, shot of prosecco

Negroni 16
Bombay Sapphire Gin, Martini Riserva Bitter, Martini Rosso Vermouth

Mojito 16
Bacardi Carta Blanca Rum, lime, mint, cane sugar, soda

MOCKTAILS

Balicha 12
Mandarin, green tea, passion fruit, lime juice, ginger ale

Cranberry Cooler 12
Cranberry juice, lime juice, ginger ale

Homemade Ice Tea 12
Black tea, lemon, peach, honey

Virgin Pornstar 12
Passion fruit, vanilla syrup, lime juice





BUBBLES

Pere Ventura Collentium Brut Reserva — 8.5 | 48
Spain, elegant sparkling wine with fine bubbles, notes of citrus, green apple and brioche

Pere Ventura Collentium Brut Rosé — 10 | 52
Spain, refined sparkling rosé with aromas of strawberry, raspberry and redcurrant

Champagne Nicolas Feuillatte Blanc de Blancs — 16 | 90
France, refined Chardonnay-based champagne, with aromas of white flowers, citrus, peach and an elegant mineral touch

Ruinart Blanc de Blancs — 160
France, iconic Blanc de Blancs of exceptional finesse, notes of ripe citrus, white flowers

Rish Pet Nat Rosé 0.0% — 10 | 52
Brussels, damask rose, fine bubbles

ROSÉ WINE

Abadia Real Rosé | Vino de la Tierra de Castilla y León — 7 | 46
Spain, light fresh wine, dry and smooth with notes of red fruit

Domaine Ott Rosé Côtes de Provence — 10.5 | 62
France, elegant and refined rosé with aromas of redcurrant, peach, citrus and Mediterranean herbs



WHITE WINE

Horgelus Colombard Sauvignon — 7 | 39
France, light and dry wine

Pitars Pinot Grigio IGT — 8 | 46
Italy, light, dry and fresh, with floral aromas and an elegant finish

Francis Coppola Central Coast Chardonnay — 10 | 56
USA, aromas of citrus, apple cake, nutmeg and cinnamon

Jean Luc Colombo La Redonne Côtes du Rhône — 13 | 72
France, dry and elegant, with aromas of exotic fruit, minerals, herbs and citrus

RED WINE

Abadia Real Tinto | Castilla y León — 7 | 46
Spain, intense flavours of red and black fruit, soft spicy notes

Pinot Noir Secret Reserve | Santa Rita Leyda Valley — 9 | 49
Chile, red fruit, floral notes, caramel and vanilla, with hints of French oak

Francis Coppola Rosso Cabernet Sauvignon — 10 | 52
France, cherries, plums, black raspberries, oak and mocha

EVERY SAT.
& SUN.
UNTIL 11.30 AM
COFFEE & CROISSANT
7.5



BREAKFAST 10 AM – 12 PM

Toast with scrambled eggs Option Feta / avocado / bacon / salmon +3.5	14.5
Yoghurt with granola and fresh fruit	14

STARTERS

Tomato soup with meatballs	11.5
Pea soup with bacon and smoked sausage	14
Cheese croquettes 1 or 2 pieces	9.5 | 17
Shrimp croquettes 't Werftje 1 or 2 pieces	12 | 22
Duo cheese / shrimp	19

HEALTHY CORNER

Caesar salad Grilled chicken, lettuce, tomato, red onion, croutons, parmesan	21
Avocado chicken salad Grilled chicken, mango, avocado, mixed salad	21
Goat cheese salad Goat cheese, apple, walnuts, bacon, cucumber, mixed lettuce	21
Pulled pork salad Pulled pork, lettuce, barbecue sauce, tomatoes, red onion	21
Scampi salad Scampi, salad, red onion, tomato, cucumber, mango, dressing	23

PAIN BAGNAT / ROLLS

Mozzarella 17.5
Mozzarella, pesto, tomato, rocket
Option Parma ham +3.5

Goat cheese 17.5
Sandwich, goat cheese, apple, raisin, honey, mixed greens

Chicken avocado 18.5
Sandwich, grilled chicken, avocado, mixed greens, egg, mayo

Pulled pork 19.5
Pulled pork, barbecue sauce, mixed greens

Roast beef 19.5
Sandwich, beef, truffle mayo, tomato,
parmesan, rocket

Smoked salmon 21
Sandwich, herb cheese, smoked salmon, onion, mixed greens

SIGNATURE TOASTS & CLUBS

Croque Matterhorn 12
Ham, cheese, mixed greens
Option bolognese +3.5

Croque salmon 18
Salmon, baby spinach, red onion, tomato, herb cheese

Croque goat cheese 16
Spinach, red onion, curry mayo

Toast avocado 18.5
Avocado, poached egg, mixed greens

Toast salmon 21
Salmon, onion, sour cream

Club chicken 19
Chicken, bacon, mixed lettuce, cocktail sauce

Club salmon 23
Salmon, guacamole, red onion, tomato, lettuce, herb cheese

MAIN COURSES

Flemish beef stew 24
Endive salad, fries

Vol-au-vent 26
Puff pastry filled with chicken, fries

Meatballs in tomato sauce 24
Meatballs, tomato sauce, onion, mashed potatoes

Oven-baked endive 24
Endive, ham, béchamel sauce, mashed potatoes

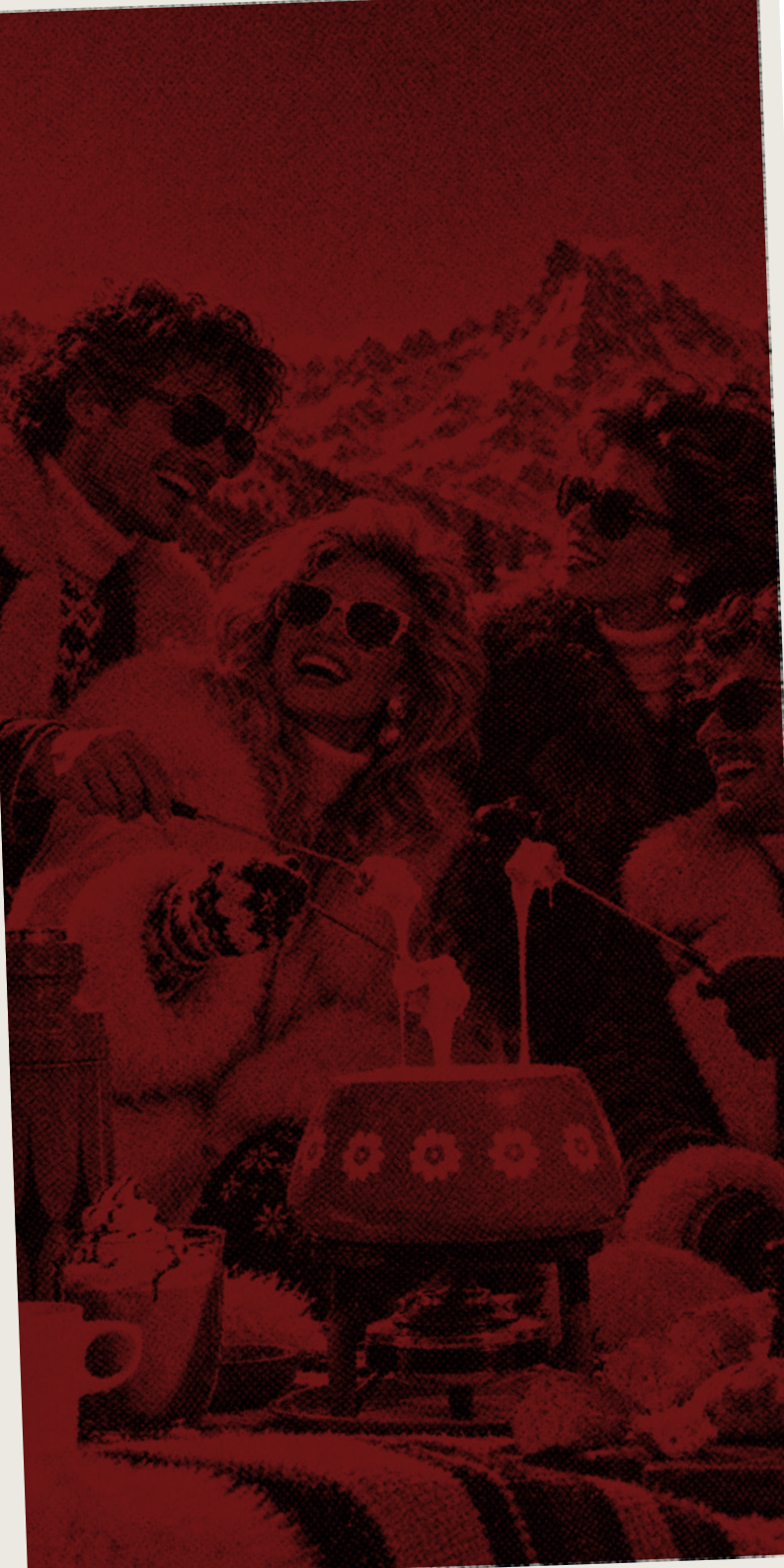
Marinated spare ribs 26
Pork spare ribs, barbecue sauce, mixed greens, fries

Beef cheeseburger 21
Tomato, fried onion, bacon, pickle, fries

Chicken burger 21
Crispy tempura chicken, lettuce, fries

Fish and chips 23
Fried fish strips, fries, tartare sauce, mixed greens





PASTA

Spaghetti bolognese 21

Pasta scampi 26

Truffle pasta 31



PIZZA

Margherita 17
Mozzarella, tomato sauce

Matterhorn 21
Spiced minced meat, pepperoni, tomato sauce, mozzarella, basil

Valentina 19
Spicy salami, tomato sauce, mozzarella

Tricolore 21
Burrata, tomato sauce, cherry tomatoes, red onion, rocket
OPTION Parma ham +3.5

FLAMMKUCHEN

Classic Matterhorn 23.5
Onion, bacon, sour cream, leek

Salmon 25
Salmon, sour cream, spinach, red onion

Tartufo deluxe 31
Mascarpone, truffle, sour cream

KIDS

Spaghetti bolognese	**16**
Fish and chips	**16**
Curry sausages with fries	**16**

DESSERTS

Oven-baked apple pie Preparation time ± 10 minutes	**9.5**
Fresh pancakes	**11.5**
Pancake Mikado Pancakes, vanilla ice cream, warm chocolate sauce	**11.5**
Brownie with vanilla ice cream	**10.5**
Dame blanche	**9.5**



AFTERWORK, STAFF PARTY OR PRIVATE EVENT?

CELEBRATE AT MATTERHORN





The first floor of Matterhorn is
the cosy spot for private events, afterworks
and get-togethers, overlooking the lively
shopping heart of the city.

Perfect for a seated lunch or early dinner for up to
20 people, or a reception for up to 30 guests.

From staff party and birthday to presentation or
B2B event: the space can be booked exclusively
for you.

Contact us for availability and a tailor-made
package.

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I FOLLOWED
MY HEART
AND IT LED ME TO
MATTERHORN



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