

# LUNCH

[ 11.30u tot 18.00u – laatste bestelling om 17.30u ]

## LUNCHMENU

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**LIGHT** | € 45 | Glas huiswijn naar keuze

Schotse gerookte zalm – toast – avocado dressing – limoen – appel – crème van gember  
Kabeljauwhaas 'dugléré' – witte wijn – boter – sjalot – tomatenblokjes – spinazie – aardappelpuree

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**LENTE** | € 33 | Glas huiswijn naar keuze

Aspergesoep – rivierkreeft – bieslook – broodcroutons  
Tomaat met grijze Noordzeegarnalen – kropsla – tomaat – scharrelei – verse frieten

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**BELGISCH** | € 30 | Glas huiswijn naar keuze

Huisbereide kaaskrokot klassiek – citroenmayonaise – gefrituurde peterselie  
Vol-au-vent van zwartpootkip – lekkere kropsla met tomaat en mayonaise – verse frieten of een smeuiige aardappelpuree

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**VEGGIE** | € 31 | Glas huiswijn naar keuze

Tomaat – buffelmozzarella – verse basilicum – pesto  
Ravioli ricotta – spinazie – Parijse champignons – botersausje

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## LUNCH À LA CARTE

PRIJZEN IN EURO

### TOAST

Toast krab met – gemengde salade	23
Toast Americain – gemengde salade	22
Tosti Goesting – ham – kaas – tomaat – pesto	18

### SCROCCHIARELLA

 Scrocchiarella – avocado – buffelmozzarella – kerstomaatjes – pesto – rucola – crumble van zwarte olijven (de Romeinse straathap ter vervanging van de pizza – luchtig en krokant)	19
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**BURGERS & MEAT**

'Goei Goesting' Burger – Wagyu burger – crispy bacon – butterhead lettuce – tomato – Parmesan – Aioli sauce – homemade fries	24
Spareribs (the best) – crispy butterhead lettuce – mild chilli mayonnaise – homemade fries	28
Meatballs – tomato sauce – homemade fries or mashed potato (6 off)	22





**SALADES**

'Goei Goesting' salad – crab – potatoes – asparagus – egg – shallot – chives – mayonnaise (delicious!)	25
Scampi Caesar salad (6 off)	25
Caprese Salad: Tomato – buffalo mozzarella – basil – pesto	19



**PASTA**

Spaghetti Bolognese	18
Penne with scampi – tomato – light tangy cream sauce (6 off)	25
 Ravioli ricotta – spinach – Paris brown mushrooms – butter sauce	24

**VEGGIE | VEGAN**

 Vegetarian Burger – butterhead lettuce – tomato – chimichurri sauce – homemade fries	24
 Caprese Salad: Tomato – buffalo mozzarella – basil – pesto	19
 Nachos with tangy tomato sauce – Cheddar – guacamole – jalapeño – sour cream	19,50
 Vegetarian lasagne – mozzarella	19

**FROM FINGER FOOD TO DESSERT: from 11.30 to 22.00 hrs****FINGERFOOD TO SHARE**

 Scrocchiarella	19
Avocado – buffalo mozzarella – cherry tomatoes – pesto – rocket – black olive crumble (Roman street food snack to replace pizza – light and crispy)	
Platter of Jamón Iberico cebo ham with Pan con tomate (40 g – 60 g)	19 – 26
Platter with 3 or 6 Zeeland oysters – butter – rye bread – lemon	13,50 – 27
Toast with Scottish smoked salmon and horseradish cream (6 pcs)	17
Toast with steak tartare (6 pcs)	17
Toasts with smoked Scottish salmon and steak tartare (6 pcs)	17
Toasts with fried boudin blanc/white pudding and Tierenteyn mustard (6 pcs)	16
Nobashi shrimp tempura with a sweet and sour dipping sauce (6 pcs)	17
Fish goujons – fried – fresh tartar sauce (6 pcs)	18
 Tomato mozzarella croquettes with guacamole dip (4 off)	16
Wagyu croquettes with mild chilli mayonnaise (4 pcs)	20

Meat lovers' platter: toasts with steak tartare (2 pcs) – Toasts with fried boudin blanc/white pudding with Tierenteyn mustard (2 pcs) – Pan con tomate with Iberico ham – Wagyu croquettes (2 pcs) 25

Fish lovers' platter: toasts with smoked Scottish salmon and horseradish cream (4 pcs) – Nobashi shrimp tempura with a sweet and sour dipping sauce (3 pcs) – Fried fish goujons with a fresh tartar sauce (3 pcs) – Zeeland oysters (2 pcs) 25

## CAVIAR

Royal belgian caviar – sour cream – lime – blini's (10 g) 39

Royal belgian caviar – sour cream – lime – blini's (30 g) 80



## SMALL TASTING DISHES (small portions, distinct flavours)

*Minimum of 2 dishes served per person,*

*but can also be combined with one dish with a main course.*

Oysters au naturel (3 off) on ice with lemon, shallot dressing and rye bread	13,50
Zeeland oysters au gratin (3 off) – with rye bread	15,50
Scottish smoked salmon – toast – avocado dressing – lime – apple – ginger infused cream	18
Briefly seared tuna tataki – sesamzaad – avocado – burrata – sojascheuten – teriyaki	19
 Caprese Salad: Tomato – buffalo mozzarella – fresh basil – pesto	15
Vitello tonnato – slow-cooked pink – tuna mayonnaise – capers	15
Jamón Iberico de Bellota – pan con tomate 40 g	18
 Traditional homemade cheese croquette – lemon mayonnaise – deep fried parsley (1 off)	11
Traditional homemade shrimp croquette – lemon mayonnaise – deep fried parsley (1 off)	14
 Ravioli ricotta – spinach – Paris brown mushrooms – butter sauce	16
Cod filet 'Dugléré' – white wine – butter – shallot – tomato cubes – spinach – mashed potato	26
Vol-au-vent of black leg chicken – savoury butterhead lettuce with tomato and mayonnaise – homemade fries or creamy mashed potato	18
Tomato with brown North Sea shrimp – lettuce – tomato – gekookt eitje – fresh fries	23
Veal tenderloin tagliata – cream sauce with button mushrooms and lardons – spinach – potato croquettes	24
'Irish Angus Beef', grilled or pan-fried – sauce of your choice – warm seasonal vegetables – homemade fries	27
Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries	18
<i>Caviar supplement 10 g of 30 g: + € 29 of + € 60</i>	

## STARTERS

Zeeland oysters (6 off) – on ice, with lemon, shallot dressing and rye bread	27
Zeeland oysters au gratin (6 off) – with rye bread	30
Briefly seared tuna tataki – sesame seeds – avocado – burrata – soybean sprouts – teriyaki	27
Half lobster 'Belle vue' – butter lettuce – farm egg – cherry tomato – fresh mayonnaise – cocktail dressing (minimum order of 2 people)	35
Half a lobster – farm butter and olive oil – melting San Marzano tomato – thyme, bay leaf, rosemary (minimum order of 2 people)	p.p. 37
Scottish smoked salmon – toast – sour cream – beetroot cream – 'classic'	26
Vitello tonnato – slow-cooked pink – tuna mayonnaise – capers	22
Jamón Iberico de Bellota – pan con tomate (60 g)	26
 Traditional homemade cheese croquettes – lemon mayonnaise – deep fried parsley	22
Homemade shrimp croquettes – lemon mayonnaise – deep fried parsley	25
Duo of homemade cheese and shrimp croquettes – lemon mayonnaise – deep fried parsley	24
 Caprese Salad: Tomato – buffalo mozzarella – basil – pesto	19

## MAIN COURSES

Sole 'Meunière' (± 450 g), pan-fried in farm butter – garden cress – homemade fries or creamy mashed potato	45
Sole (± 450 g), pan-fried in farm butter with homemade tartare sauce – homemade fries or creamy mashed potato	45
Gently seared tuna tataki – sesame seeds – bok choy – soybean sprouts – teriyaki – mashed potatoes	36
Baked breaded cod 'Dugléré' – white wine – butter – shallot – tomato cubes – spinach – mashed potato	36
Whole lobster (± 650/700 g) – farmhouse butter and olive oil – San Marzano tomato – thyme, bay leaf, rosemary – fresh pasta	70
Vol-au-vent of black leg chicken – homemade fries or creamy mashed potato	27
Tomato shrimp – lettuce – tomato – boiled egg – fresh fries	36
Veal tenderloin tagliata – cream sauce with button mushrooms and lardons – spinach – potato croquettes	38
Grilled 'Irish Angus Beef', grilled or pan-fried – sauce of your choice – garden cress – homemade fries	42
Chateaubriand – garden cress – homemade fries (per 2 persons)	p.p. 42
Steak tartare – homemade mayonnaise – homemade fries	27
<b><i>Caviar supplement 10 g of 30 g: + € 29 of + € 60</i></b>	
 Ravioli ricotta – spinach – Paris brown mushrooms – butter sauce	24

**Price includes**


Choice of pepper cream sauce, mushroom cream sauce or Béarnaise sauce.

Choice of homemade fries, creamy mashed potato, homemade potato croquettes or fresh pasta with olive oil.

**Supplements**

Bread and butter	1,50
Fried mushrooms au naturel	5
Glazed warm seasonal vegetables	6,50
Mixed salad	5
Tomato salad	5
Mashed potato	4
Homemade fries	4
Homemade potato croquettes	4

**FOR THE KIDS**

 Home-made cheese croquette	11
Home-made fried fish goujons – apple sauce, ketchup or freshly prepared tartare sauce – home-made fries	24
Vol-au-vent of black leg chicken – apple sauce – mayonnaise or ketchup – home-made fries or creamy mashed potato	19
Filet pur 'Angus Ireland', grilled or fried – apple sauce – mayonnaise or ketchup –home-made fries or creamy mashed potato	26

**CHILDREN'S MENU**

**Starter:** Home-made cheese croquette

**Mains:** Home-made fried fish goujons – applesauce, ketchup or fresh tartar sauce – home-made  
fries or mash

*or*

Vol-au-vent of black leg chicken – apple sauce – ketchup – home-made fries or mash

**Dessert:** Children's ice cream with chocolate sauce

Price of 3 course menu: p.p. € 36

**DESSERT**

Chocolate biscuit (Patisserie Brabanders) and Lavazza coffee	12
Crème brûlée	12
Dame blanche – hot chocolate – whipped cream	13
Children’s Dame blanche	8
Chocolate moelleux – vanilla ice cream – roasted hazelnuts	13
Café glacé – almond brittle	12
Vanilla panna cotta – macerated strawberries	12
Sabayon – prosecco – vanilla ice cream – Amarena cherries	13
Raspberry sorbet – yoghurt foam – toasted meringue	13

**Wine suggestions**

Col D’Orcia, Pasceno Moscadello di Montalcino DOC <i>Delicious white dessert wine from Tuscany</i>	13
Niepoort Porto LBV 2014 <i>Slightly chilled! Super tasty!</i>	8

## GOEI GOESTING MENU

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### STARTER

Scottish smoked salmon – toast – avocado dressing – lime – apple – ginger infused cream

*or*

Vitello tonnato – slow-cooked pink – tuna mayonnaise – capers

*or*

Vegetarian: Caprese Salad: Tomato – buffalo mozzarella – basil – pesto

### MAIN COURSE

Cod filet' Dugléré' – white wine – butter – shallot – tomato cubes – spinach – creamy mashed potato

*or*

Veal tenderloin tagliata – cream sauce with button mushrooms and lardons – spinach – potato croquettes

*or*

Vegetarian: Ravioli ricotta – spinach – Paris brown mushrooms – butter sauce

### DESSERT

Dame blanche – hot chocolate sauce – whipped cream

*or*

Crème brûlée

*or*

Raspberry sorbet – yoghurt espuma – toasted meringue

*Three-course menu: € 59 per person | Three-course vegetarian menu: € 49 per person |*

*With wine pairing: € 24 per person*

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**This menu can be expanded to a four-course menu**

### FOUR COURSES

Asparagus soup – crayfish – chives – bread croutons

*Four-course menu: € 69 per person | With wine pairing: € 29 per person*

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**This menu is served by the table only and the dishes may not be switched or modified.**

#### **Wine suggestions with our desserts:**

Col D'Orcia, Pasceno Moscadello di Montalcino DOC (*delightful white dessert wine from Tuscany*)

€ 13

Niepoort Porto LBV 2014 – Super smooth!

€ 8

*Goei Goesting, a household name in Hasselt. Located at the ever dynamic Zuivelmarkt, the establishment of Dirk Hendrickx and Fabienne Cuypers has been delivering a refined and accessible concept for more than twenty years. The Goei Goesting concept has not changed over the years: a French-Belgian-Mediterranean kitchen with a menu packed with many - ever popular - small tasting dishes. A perfect match for an aperitif, to share with your table companions or to just enjoy yourself. Always served with an excellent glass of wine.*

*The Goei Goesting menu is updated four times a year based on the current season. Traditional dishes such as sole, beef tenderloin, lobster and steak tartare are fixed items on the menu. We also have an extensive wine list which includes a great selection of high quality Burgundies.*

*In addition to lunch and dinner, the Goei Goesting also serves breakfast on Saturdays and Sundays, as well as a cosy High Tea every afternoon between 14.30 and 17.00 hrs.*

*You can choose to spend time inside the venue, which was restyled in 2017, or on the attractive Goei Goesting terrace for a drink and/or meal when the weather is kind. There is also a welcoming 'Piazza' area that will accommodate groups of up to 45 people. A 3 or 4 course menu or walking dinner, we are more than happy to accommodate your wishes.*

*The Goei Goesting is listed in the Gault&Milau with a 12/20 score.*




#### Looking for a culinary gift?

Why not surprise someone with a Goei Goesting gift voucher for dinner or a cosy breakfast, lunch, drink or high tea. Our staff will be happy to provide more information.



Online menu

#### Our vegetarian dishes

 are recognisable by the leaf motif in front of the dish.

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In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

PRICES IN EURO



We offer free parking in our parking garage. When booking ask for the code to use this facility. If you book online you will qualify for a **parking discount** at the Q-Park underneath Dusartplein.



# BREAKFAST

[ Available on Saturday & Sunday from 8.30 am till 11 am ]

**REMEMBER TO CLEARLY INDICATE THAT YOU REQUIRE A GLUTEN FREE BREAKFAST WHEN BOOKING!**

Your favourite spot to enjoy a leisurely breakfast with family or friends.

## **SMALL BREAKFAST**

- Crusty roll with ham or cheese – 2 small rolls – butter – ham or cheese 3,70
- Croissant – 2 small croissants – butter – jam 2,80
- Plain omelette – butter – multigrain bread 9,50
- Omelette – tomato – mushrooms – butter – multigrain bread 11,50
- Scrambled egg – butter – multigrain bread 9,50
- Bacon and egg – butter – multigrain bread 13
- 'Goei Goesting' breakfast roll – fried egg – bacon 12
- Toast with avocado – smoked salmon – fried egg 15

## **CLASSIC BREAKFAST**

25

- Fresh orange juice
- Fresh cut seasonal fruit
- Wide range of bread
- Mini croissant/chocolate roll
- Jam and chocolate paste
- Range of charcuterie and cheese
- Homemade egg salad and meat salad
- Scrambled egg or fried egg with crispy bacon
- Coffee, tea or hot chocolate milk (two pieces each)

## **CHILDREN'S BREAKFAST**

15

- Fresh orange juice
- Fresh cut seasonal fruit
- Mini pancake with Nutella
- Mini croissant and rolls
- Ham and cheese
- Jam and chocolate paste
- Scrambled egg or fried egg with crispy bacon
- Hot chocolate milk

## VEGETARIAN BREAKFAST

25

- Fresh orange juice
- Greek yoghurt with granola and honey
- Fresh cut seasonal fruit
- Wide range of bread
- Mini croissant en chocolate roll
- Jam and chocolate paste
- Range of cheese
- Blinis and avocado
- Breakfast roll 'Goei Goesting' fried egg and bacon
- Coffe, tea or hot chocolate milk (two pieces each)

## GOEI GOESTING LUXURY BREAKFAST

33

- Glass of prosecco brut or rosé
- Fresh orange juice
- Greek yoghurt with granola and honey
- Fresh cut seasonal fruit
- Wide range of bread
- Mini croissant en chocolate roll
- Jam and chocolate paste
- Range of charcuterie and cheese
- Homemade egg salad and meat salat
- Smoked salmon – toast – avocado
- Breakfast roll 'Goei Goesting' fried egg and bacon
- Coffe, tea or hot chocolate milk (two pieces each)

### Supplement

Glass of Prosecco	8,50
Glass of Prosecco rosé	8,50
Glass of Champagne Laurent-Perrier Brut La Cuvée	15
't Kadeeke apple – ginger juice	5,60
't Kadeeke apple – blueberry juice	6,30
Freshly squeezed orange juice	5
Boiled egg	2,50
Croissant (2 small)	2,80
Broodje	1,50
Jam or chocolate paste	1,50
Cheese, salami or cooked Breydelham	3,50

# HIGH TEA

[ Available daily from 2.30 am till 5 am ]

Welcome to HIGH TEA at Goei Goesting!

We felt it was high time to serve our guests a High Tea.

Our 'Goei Goesting High Tea' starts with light sandwiches and delicious scones, followed by assorted homemade pastries.

The Afternoon High Tea is an impressively elegant meal served with Lavazza coffee or Mighty Leaf tea and, for those who'd like a bit of bubbly, a glass of fresh, dry prosecco (rosé or brut).

- Assorted finger sandwiches  
(roast beef – egg salad – smoked salmon)
- Toast  
(meat salad – steak tartare – tuna salad)
- Freshly baked scones with clotted cream and artisanal jams
- Assorted heavenly sweets  
(muffin with apple – shortcrust pastry tart with fruits of the forest and meringue panna cotta with raspberry)
- Two hot beverages of choice from the selection  
of tea/hot chocolate/coffee drinks

*Price: € 29 per person*

*With an extra glass of prosecco (rosé or brut): + € 8,50*

*With an extra glass of Champagne Laurent-Perrier La Cuvée brut + € 15*

# DESSERT

Chocolate biscuit (Patisserie Brabanders) and Lavazza coffee	12
Crème brûlée	12
Dame blanche – hot chocolate – whipped cream	13
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# DIGESTIVE

## GRAPPA

Grappa Berta Elise	14
Grappa Berta Tre Soli Tre	25
Grappa Berta Roccanivo	35
Grappa Berta Valdavi	13,50

## RHUM

Havana Club Cuban 7 years	7,50
Ron Barceló Imperial	8,50
Ron Diplomático reserva exclusiva	14
Ron Zacapa Centenario XO	30
Mount Gay XO	16
Bacardi	8
Bacardi reserva	9

## COGNAC

Martel VSOP	13
Rémy Martin Accord royal 1738	16
Hennessy XO	25

## WHISKY

Johnnie Walker blended whisky Black label	9
Johnnie Walker blended whisky Red label	8
Glenfiddich 12 years, 40%	14
Laphroaig 10 years, 40%	11
Nikka blended whisky, 40%	9
J & B Rare blended whisky, 40%	6
The Macallan Fine Oak 12 years, 40%	13
Jim Beam Devil's Cut Bourbon whiskey, 45%	9
Glenmorangerie The original, 10 years, 40%	9,50
Bruichladdich Port Charlotte Scottisch Barley, 50%	12
Highland Park Dark origins, 46,8%	14

## CALVADOS

Père Magloire calvados	9
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## DIGESTIVE

Amaro d'Arancia rossa	10
Montenegro	7
Baileys	7
Amaretto 'Berta' di Mombaruzzo	9
Grand Marnier	7
Sambucca 'Berta' di Anise	9,50
Hierbas de las Dunas	7
Mandarine Napoleon	7

# COFFEE

## COFFEE (LAVAZZA)

Ristretto	3,60
Espresso	3,60
Caffè crema	3,60
Dubbele espresso	5,20
Decafeïne koffie	3,60
Espresso macchiato	3,70
Cappuccino met melkschuim	3,90
Decafeïne cappuccino met melkschuim	3,90
Latte	3,95
Decafeïne latte	3,95

## ALCOHOLIC COFFEE

Spanish coffee	12,50
<i>Heated Licor 43, coffee, whipped cream, cinnamon</i>	
Irish coffee	12,50
<i>Heated whiskey with brown sugar coffee and whipped cream</i>	
French coffee	12,50
<i>Heated Cognac with brown sugar coffee and whipped cream</i>	
Italian coffee	12,50
<i>Heated Amaretto with brown sugar coffee and whipped cream</i>	

# TEA

## THEE | MIGHTYLEAF TEA

Breakfast Decaf	4,10
Organic Earl Grey	4,10
Organic Green Dragon	4,10
Marrakesh Mint Green Tea	4,10
Organic Detox Infusion	4,10
Chamomille Citrus	4,10
Ginger Twist	4,10
Wild Berry Hibiscus	4,10

# CHOCOLATE MILK

Cold chocolate milk	3,20
Hot chocolate milk	3,40
Hot chocolate milk with whipped cream	3,50