

APERITIF

aperitif maison (old recipe for picon vin blanc)	7
cava 'masia dibon' brut	glass/ bottle 5/ 25
elderflower syrup with cava/ spa	fair trade/ organic 5.7/ 3
byrrh (kind of portwine with herbs & quinine)	4.5
martini white / red	4.3
porto red	4.3
kirr/ kirr royal (with cava)	4.5/ 5.5
picon vin blanc (white wine)	4.5/ 6.9
pineau des charentes	4.3
sherry (dry)	4.3
pastis	4.3
roomer (local artisan elderflower liqueur)	5.3
campari/ passoa	4.5
gibson's gin	5.5
tanqueray gin	6.7
save the queen gin	9.2
+ soda's	2.5
+ thomas henry tonic	3.8

SPECIALS

jinzu gin with thomas henri tonic	13
notekop (homemade walnut-liqueur)	6
aperol spritz	8
moscow mule	9
dark 'n stormy	9


0% ALCOHOL

cava 0% (glass/bottle)		5/25
pimento spicy ginger 25cl		4.5
crodino (pure / with tonic)		4.2 / 8
energibajer alcohol free beer 33cl 0%		4.3
free damm alcohol free beer 25cl 0%		2.5
vandestreek playground alcohol free beer (ipa)33cl 0.5%		4.9

WATER

tapwater		0
spa (still or sparkling)	glass/ 1L	2.3/ 7.8
bru (still or sparkling)	50cl	4.6

SODA

homemade lemonade <i>à l'AmuZette</i>		3.6
ginger / lime-mint / ice tea		
coca cola/ zero		2.4
orangina		2.7
gini		2.7
almdudler		2.7
schweppes tonic		2.6
thomas henry tonic		3.8
ritchie lemonade		3.5
appletiser		3.1

JUICES

orange juice	oxfam fair trade	2.5
apple-cherry	3 wilgen/ organic	2.8
apple-rhubarb	3 wilgen/ organic	2.8

BEER SPECIALS

vanderghinste red bruin	on draft	amber	5.5°	4
jambes en l'air	33cl	blond	4.8°	3.9
golden tricky	25cl	blond	7.5°	3.8

THIRST QUENCHERS

bockor	25cl	blond	5.2°	2.5
taras boulba	33cl	blond	4.5°	3.8
st-bernardus white	33cl	white	5.5°	3.8
keikoppenbier (organic)	33cl	blond	6.1°	4.3
saisont dupont (organic)	33cl	blond	5.5°	3.3
special de ryck	33cl	amber	5.5°	3.8
kriek lindemans (cherry)	25cl	red	4°	3.3
oude geuze girardin	37.5cl	blond	5°	6.1
duchesse de bourgogne	25cl	dark	6.2°	3.7

LOCAL BEERS

steenuilke	33cl	blond	6.5°	4.1
tripel karmeliet	33cl	blond	8°	4.3
troubadour blond	33cl	blond	6.5°	4.2
troubadour magma	33cl	amber	9°	4.5

TRAPPIST BEER AND OTHER HEAVY STUFF

westmalle tripel	33cl blond	9°	4.2
chimay blauw	33cl dark	9°	4.8
orval	33cl amber	6.2°	5
rochefort 10	33cl dark	11.3°	5
hommelbier	25cl blond	7.5°	3.6
omer	33cl blond	8°	4.1
la chouffe	33cl blond	8°	4.3
duvel	33cl blond	8.5°	4.2
gouden carolus tripel	33cl blond	9°	4.5
gouden carolus classic	33cl dark	8.5°	4.5
st-bernardus tripel	33cl blond	8°	4.2
st-bernardus abt 12	33cl dark	10.5°	4.5
brunehaut amber (🍷/ organic)	33cl amber	6.5°	4.2
brunehaut tripel (🍷/ organic)	33cl blond	8°	4.5

HOUSE WINE

white / red / rosé

glass (15cl)	4.3
25cl	7.2
50cl	14.4
bottle	21.5

<u>white</u>	: fernão pires & sauvignon blanc	ribatejo, port.
<u>red</u>	: cabernet sauvignon & merlot	pays d'oc, fr.
<u>rosé</u>	: touriga nacional, castelão, shiraz, merlot & cabernet sauvignon	ribatejo, port.

WHITE WINE SPECIALS

glass (15cl) / bottle

heiner sauer (bio) 2017 pfalz, du 6.2/31
cepage: riesling

babich 2016 hawke's bay, n-z 7/35
cepage: chardonnay

dom. castera 'tauzy' 2016 ac jurançon sec, fr 8.2/41
cepage: petit manseng (60%) petit courbu (30%)

RED WINE SPECIALS

dom.de montfin (bio) 2017 aoc corbières, fr 5.7/29
cepage: carignan 'vieilles vignes' (70%), grenache

celler piñol 'portal tinto' 2015 terra alta, sp 6.8/34
cepage: garnacha (70%), cariñena (15%), syrah (10%)

babich 2016 marlborough, n-z 7.2/36
cepage: pinot noir

ROSE WINE SPECIALS

lous grezes 'ça pétille?' (bio) 2009 vdp de cévennes, fr 6/30
cepage: grenache noir

DESSERT WINE SPECIAL

'notekop' homemade liquor from red wine, walnuts and herbs 6

COFFEE

	<i>fair trade</i>	
coffee, espresso, decaf		2.4
double espresso		2.9
latte, cappuccino		3

TEA

oxfam fair trade/organic

earl grey – lemon – orange&mango – forest fruit – rooibos – green darjeeling		2.4
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HERBAL TEA

small pot

jasmine – chamomile – rosehip – verbena		4
mix stokerij (evening tea with herbs and fruit)		4
homemade ginger tea <i>à l'AmuZette</i>		4
fresh mint tea		4.5

STRONG COFFEE

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irish (whiskey) - italian (amaretto) - french (cognac or calvados) - flemish (graanjenever) - cuban (rum)		
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DIGESTIF

amaretto, cointreau, sambuca, bailey's		5.8
calvados	busnel v.s.o.p.	7.9
cognac	otard v.s.	7.9
poliakov wodka		5.5
peterman graanjenever (young grain jenever) p. bruggeman		3.5
oude hertekamp (old grain jenever)	p. bruggeman	4
jameson		6.6
jack daniels		7.1
oban 14y		9.3
rum varadero 3y/7y	oxfam fair trade	6.1/7.1

ALLERGENS

We try to give you a good overview of the most common allergens related to our menu.

Be aware that contamination is always possible in a professional kitchen! Also preparations can change slightly. Thank you for understanding.

Vegetarian



Vegan



Lactose free



Sugar free



Nut free



Gluten-free



Intolerances:


We try our best to avoid any contamination, but the rule is: “traces of gluten can always be possible”

We do have gluten-free bread and gluten-free pasta, just ask for it.

Raw vegetables: All salad and rocket is washed twice. You can always ask for warm vegetables.

Dairy and eggs: all dairy produce (incl. cheese) is pasteurized. All desserts and mayonnaise are homemade with pasteurized eggs.

Meat: Do you want your meat well done? Just ask your waiter.

We bake our fries in vegetable oil. 

Sometimes recipes change slightly. Do tell your waiter when you are allergic to something.

Do not hesitate to ask more information about allergens!

TAPAS

olives		4.6
bruschetta - tapenade		9.2
vegan cheese croquettes		11.5
veganaise of sweet paprika		
marinated beef - sesame cream - prawn crackers		10.5
bulgur balls - spicy tomato sauce		9.5
smoked mackerel rilette - brioche toast - passion fruit mayonnaise		11.5

KIDS

pasta pesto (veggie)		12.5
children's stoverij - fries - applesauce		13.4
beef tartar (raw dish) - fries		12.9
chicken nuggets - fries - applesauce		11

MAIN DISHES

lamb skewer – greek pasta – aioli – candied tomatoes		23.5
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beer tip: vanderghinste red bruin, troubadour magma


wine advice: babich (red), piñol (red)

lacquered pork belly - potato cream - roasted broccoli - curry mayonnaise		22.5
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beer tip: jambes en l'air, vanderghinste red bruin

wine advice: lous grezes (rosé), babich (red)

- stoverij - fries  19.5
 (local meat stew of pigs cheeks, prepared in dark beer)
- beer tip: gouden carolus classic, vanderghinste red bruin
wine advice: piñol (red), montfin (red)
- beef tartar (raw dish) - fries  18.5
- beer tip: vanderghinste red bruin, keikoppenbier, la chouffe
wine advice: babich (red), piñol (red)
- grilled iberico pork - peppercream - fries  25.9
- beer tip: vanderghinste red bruin, brunehaut amber
wine advice: piñol (red), babich (red)
- brill on bone  24.5
 roasted sweet potato - southern white wine sauce with sundried tomatoes
- beer tip: jambes en l'air, troubadour blond
wine advice: babich (white), heiner sauer (white)
- salmon filet, pan-fried skin-side down  19.8
 dill sauce - fries / rice
- beer tip: omer, st-bernardus white
wine advice: heiner sauer (white), castera (white)
- shrimp pasta - chorizo – pastis sauce  19.5
- beer tip: brussels calling, keikoppenbier, taras boulba
wine advice: heiner sauer (white), babich (white)


thai salad - rice noodles – tofu crumble - peanuts  19.5

beer tip: brussels calling, hommelmier, taras boulba
wine advice: heiner sauer (white), babich (red)


pasta pesto– rocket – parmesan (veggie)  18.5


beer tip: vanderghinste red bruin, steenuilke
wine advice: lous grezes (rosé), babich (red)


DESSERT


children’s ice cream (1, 2 of 3 scoops)  3.2/4.7/5.8

crème brûlée  6.9
beer tip : rochefort 10

dame blanche  6.9
beer tip : st-bernardus abt

trio van sorbet  6.9
 (lemon, passion fruit, raspberry)
beer tip : a cherry beer

brownie with vanilla icecream  6.9
beer tip : st bernardus abt 12

tiramisu with speculoos (a traditional flemish biscuit)  6.9
beer tip : steenuilke

lemon pie with meringue	✓	6.9
<u>beer tip</u> : duchesse de Bourgogne		
sweets to share (2 personen)	✓	9.5
<u>beer tip</u> : vanderghinste red bruin, rochefort 10		
<u>wine advice</u> : guillaman, notekop		

DESSERT SPECIAL

date pie with vanilla ice cream	✓	6.5
<u>beer tip</u> : chimay blauw		
<u>wine advice</u> : guillaman, notekop		

EXTRA

fries (small/large)	✓ ✎ ⓧ ☑ ☞	2.7 / 4.2
salad	✓ ✎ ⓧ ⓧ ☑ ☞	3.7
rice	✓ ✎ ⓧ ⓧ ☑ ☞	2.1
pepper cream	☑ ☞	2.1
gluten-free pasta	✓ ✎ ⓧ ⓧ ☑ ☞	+1
extra chocolate sauce	✓ ⓧ ☞	1.1
extra whipped cream	✓ ⓧ ☞	0.5

Free WiFi via Stokerij Hotspot

We cook with organic and/or fair trade products and natural meat as much as possible.

All our dishes are homemade, except for the artisan ice cream (De IJster)

1 table = 1 bill

We only accept electronic payments, thanks!

Reservations online via www.destokerij.gent

Other questions : info@destokerij.gent

<https://www.facebook.com/destokerij>

<https://www.instagram.com/destokerijgent/>

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From Wednesday to Sunday open from 5:30pm

Kitchen open 6 – 9pm (Wednesday, Thursday and Sunday)

Or 6 – 9:30pm (Friday & Saturday)

1 table = 1 bill

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