

Welcome

*Our team of good catches
would like to take you on a journey
through our culinary offer.*

*For us, everybody counts
Everybody will be well taken care of*

MAXIMUM 10 PERSONS PER TABLE *(larger parties: info@skaldu.be)*

AS OFF 7 PERSONS we kindly request you to limit your choices to spare our kitchen staff.
For your and our health we follow the applicable corona regulations.

More information concerning allergens? Please ask our staff for more information.

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Stolly.be, graphic designer
www.stolly.be



Let's get things started

#Aperitif

A glass of champagne (<i>Didier Ducos, St-Martin d'Ablois, Brut</i>)	12,00
A bottle of champagne (<i>Didier Ducos, St-Martin d'Ablois, Brut</i>)	60,00
A glass of crémant (<i>Imagine, Réthoré Davy</i>)	8,00
A bottle of crémant (<i>Imagine, Réthoré Davy</i>)	39,00
Red or white port wine	7,50
Port wine aged 10 years	7,70
Sherry Dry	7,50
Sherry Medium	6,50
Martini white or red	7,50
Elixir d'Anvers	7,50
Carafe of white wine	10,50
Vodka Smirnoff *	7,50
Rum white or brown *	7,70
Safari/Passoa/Pisang *	7,50
Aperol Spritz	10,00
Sangria red/white (<i>summer</i>)	10,50
Ricard & water	8,70
Kirr	7,50
Kirr Royal	8,80
Campari *	7,50
Limoncello spritz	10,00
Pineau des Charentes	8,00

* Surplus for soft drinks





GINS

Monkey 47 gin (<i>herbal gin with Mediterranean Tonic</i>)	16,50
Beefeater (<i>floral gin with Aromatic Tonic</i>)	15,50
Copperhead Gibson Gin (<i>herbal with a sweet after taste, Indian Tonic</i>)	16,50
Hendrickx Gin (<i>with Elderflower Tonic and cucumber</i>)	15,50
Gin mare (<i>herbal with Mediterranean Tonic</i>)	16,50
Buss raspberry (<i>with Raspberry Tonic</i>)	16,50
Copperhead Non-Alcoholic 0% (<i>with Elderflower Tonic</i>)	10,50
Gin 43 (<i>with Indian Tonic</i>)	16,50

LIQUORS

Jenever young	6,00
Jenever old	6,50
Calvados	8,50
Cointreau	8,50
Grappa	8,50
Amaretto	8,50
Baileys	8,50
Grand Marnier	8,50
Limoncello	8,50
Sambuca	8,50
Cognac V.S.	9,00
Remy Martin VSOP	11,75
Jack Daniels	8,95
Jameson	8,95
Bushmills Irish Malt (10 years)	10,20
Whisky Lagavulin 18 years	18,50

Beautiful colors on the rocks

#Cocktails

COCKTAIL SKALDU

Intriguing mix of herbs, elixir and ginger beer with a hint of lime

13,50

LAZY RED CHEEKS

*A delicious local cocktail that will make you blush
Raspberry and violet flavors*

13,50

MOSCOW MULE

Classic ginger and vodka-based cocktail

13,50

ZOMBIE

A well-known tiki cocktail, prepared with rum, orange juice and absinth

15,50

PORNSTAR MARTINI

The Pornstar Martini is a sexy cocktail based on Martini, passion fruit and vanilla-flavored vodka. The taste is sweet and passionate!

12,50

ESPRESSO MARTINI

A cold, coffee-flavored cocktail with vodka, espresso, coffee liqueur and sugar syrup

12,50

MOJITO

This unbeatable ancient cocktail is prepared with rum, lime juice, cane sugar, sparkling water, fresh mint and lots of ice cubes

10,50

MAI THAI 'RENEWED'

Mai Thai means 'out of this world' in Tahitian.

The perfect name for an irresistible exotic cocktail

11,50

COSMOPOLITAN

Citrus, vodka, lime- and cranberry juice for a 'Sex and the City'-feeling

12,50

SINGAPORE SLING

A cocktail based on gin, cherry liqueur and lime. Invented in 1915 by bartender Ngiam Tong Boon of the Raffles Hotel in Singapore

12,50

COCKTAIL MARGHARITA

Enjoyable mix of tequila, cointreau, lime and vanilla

13,00

EL DIABLO

A refreshing cocktail with a diabolical name, which will pleasantly surprise you.

Made with tequila, blackcurrant, ginger beer and lime

12,50

OLD FASHIONED 'OUR STYLE'

The Old Fashioned is one of the oldest cocktails in the world.

Made with bourbon, cane sugar, lemon zeste and soda

14,50

WHISKY SOUR

Masculinity and femininity combined in a single drink. The perfect balance of sour, sweet and strong with whiskey, lemon juice, sugar and egg white

13,50

NEGRONI

This classic Italian cocktail has a well-known bittersweet taste given by the basic ingredients gin, Italian vermouth and Campari

13,50

DARK'N'STORMY

The Dark'n'Stormy is an herbal cocktail with dark rum, lime and ginger beer

13,00

CUBA LIBRE

Absolute classic with rum and cola

13,00

JUNGLE BIRD

Tropical tiki cocktail made of rum, campari, lime, passion and orange

13,00

SPICY MOJITO

Mojito with spiced mango and ginger

13,00

#Mocktails

NOT SO LAZY RED CHEEKS *(lazy red cheeks without alcohol)*

10,00

NOT REALLY A PORNSTAR MARTINI *(pornstar martini without alcohol)*

10,00

NOT YOUR AVERAGE MOJITO *(The flavor of a Mojito, but without alcohol)*

10,00

BITTERSWEET SKALDU *(A modern bittersweet "rosso"-aperitive with a hint of ginger)*

10,00

VIRGIN SPICY MOJITO *(not your average mojito with spiced mango and ginger)*

10,00

With a collar of Foam

#Beers

ESTAMINET DRAFT BEER (5,2% vol), 25 cl

*Hoppy thanks to SAAZ hop / fruity touch due to slow fermentation /
"brewed and bottled in Belgium"*

3,40

ESTAMINET 0%, 25 cl

*Hoppy thanks to SAAZ hop / fruity touch due to slow fermentation /
"brewed and bottled in Belgium"*

3,40

STEENBRUGGE DOUBLE (6,5% vol), 33 cl

*Brown beer with a busty, full flavor / Characterized by the
subtle Bruges herbmix "Gruut" / top fermentation beer*

4,90

STEENBRUGGE WHITE (6,5% vol), 25 cl

*Refreshing white beer / Characterized by the subtle Bruges herbmix "Gruut" /
top fermentation beer, secondary fermentation in the bottle*

3,70

STEENBRUGGE BLONDE DRAFT BEER (6,5% vol), 33cl

*Blonde beer with a warm, round taste / Characterized by the
subtle Bruges herbmix "Gruut" / top fermentation beer*

4,90

CORNET 0% bottle

4,90



PALM (5,4% vol), 25 cl

*Amber-colored Belgian beer / High fermentation with a reasonable alcohol content /
Honey-like tenderness thanks to special PALM malts / fruity fermented aroma*

3,70

BRUGGE TRIPEL DRAFT BEER (8,7% vol), 33 cl

*Malt character / Perfumed with a combination of hop and subtle herbs /
Characterized by the subtle Bruges herbmix "Gruut" / top fermentation beer,
secondary fermentation in the bottle*

4,90

CORNET DRAFT BEER (8,5% vol), 33 cl

*Full-bodied oaked beer / Perfect balance between the fruity yeast and the vanilla
sweetness of the wood / Warm aftertaste with soft bitterness /
top fermentation beer, secondary fermentation in the bottle*

4,90

CORNET Oaked & smoked (8,5% vol), 33 cl

*A unique blond Belgian beer / Subtle 'smoked' taste, obtained by
addition of smoked oak chips during brewing*

4,90

LA TRAPPE WHITE TRAPPIST DRAFT BEER (5,5% vol), 33 cl

*The world's first Trappist wheat beer / Easy to drink, vibrant and fresh thirst quencher /
Soft malted with light acidity, spiciness and a sparkling taste*

3,70

LA TRAPPE DOUBLE (7% vol), 33 cl

*Classic dark Trappist beer / Full malted, caramel-sweet taste /
Subtle touch of date, honey and dried fruit / Ruby red color*

4,90



LA TRAPPE TRIPEL (8% vol), 33 cl

Classic Trappist beer with a powerful and full taste / Candy sweet and light malted character / Shiny golden colored beer with a perfect white collar 4,90

LA TRAPPE QUADRUPEL (10% vol), 33 cl

The strongest beer of La Trappe / Full, heartwarming and intense taste / Malty with a touch of date and caramel 4,90

BOON KRIEK (6,5% vol), 25 cl

Spontaneous fermented beer / A combination of old and young lambic from Lembeek / Matured in oak barrels 3,70

RODENBACH FRUITAGE DRAFT BEER (off season in a bottle) (3.9% vol), 25 cl

Surprising beer with moderate alcoholpercentage / Unique flavor combination of lime and mint / Made from Rodenbach Classic and red fruits / Ideal for the summer 4,90

RODENBACH ALEXANDER (5.6% vol), 33 cl

A 'foeder beer' (mixture of beers, matured for up to 2 years in oak 'foeders') / Macerated with sour cherries / Special beer with a unique, balanced flavor palette / Fruity touch / Complex taste / One of the best Sour Ales from this brewery 4,90

RODENBACH GRAND CRU (6% vol), 33 cl

This beer has been in oak barrels for even longer and therefore has an even more distinctive taste / Grand Cru = 1-3rd young beer plus 2-3rd for 2 years oakmatured beer / Complex beer with a lot of woodtaste / Vinous / Very long taste just like grand cru wine 4,90



BORNEM DOUBLE (7,2% vol), 33 cl

*A lively, dark beer with a fruity taste / Warm dark brown color /
Fruity taste and hoppy aftertaste / Creamy, firm collar /
Few other double beers can match this one*

4,90

BORNEM TRIPEL (9% vol), 33 cl

*Powerful beer with an excellent balance between sweet and bitter / Blonde going to light
amber color / Fruity citrus aroma, hoppy taste / Spicy and bitter aftertaste*

4,90

ORVAL (6,2% vol), 33 cl

*Trappist brewed in the Notre-Dame d'Orval Abbey in the province of Luxembourg /
An outsider within the range of Trappist beers / Only one variant available /
Relatively light beer reminiscent of an English ale*

5,20

SOFT DRINKS

Chaudfontaine 0.20 cl (still or sparkling)	3,20
Chaudfontaine 0.50 cl (still, mild-sparkling or sparkling)	6,20
Chaudfontaine 1 L (still or sparkling)	9,20
Coca Cola	3,20
Coca Cola zero	3,20
Fanta Orange	3,20
Sprite	3,20
Schweppes Tonic	3,50
Fuze Tea Sparkling	3,50
Schweppes Agrum or Agrum zero	3,50
Gini Lemon	3,50
Orange juice / grapefruit juice / mixed fruit juice / apple juice	3,20
Tönissteiner sparkling fruit juice/ sparkling orange juice /sparkling lemon juice	3,50

A Flow of hot water

#Hot drinks

Coffee or Decaf coffee	3,20
Mokka	3,20
Coffee with milk	4,50
Latte Macchiato	4,50
Latte with a flavor (<i>caramel, hazelnut, cinnamon, tiramisu or chocolate</i>)	4,95
Cappuccino	4,50
Hot cocoa (<i>milk chocolate or dark chocolate</i>)	4,95



Coffee sweets, 5 gourmandizes to complete your coffee	9,50
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OCTOPOUSSE CAFÉ

Irish Coffee (<i>whiskey</i>)	10,95
Italian Coffee (<i>Amaretto</i>)	10,95
French Coffee (<i>Grand Marnier</i>)	10,95
Baileys Coffee (<i>Baileys</i>)	10,95
Coffee from Hasselt (<i>jenever</i>)	10,95
Chouffe Coffee (<i>beer spirit</i>)	10,95
Spanish Coffee (<i>licor 43</i>)	10,95
Mexican Coffee (<i>Kahlua</i>)	10,95

TEA

Fruit Garden (<i>intense flavor of red berries</i>)	3,20
Earl Grey (<i>fresh and malty</i>)	3,20
Chamomile (<i>soft and flowery</i>)	3,20
Breakfast (<i>robust tea, full of flavor</i>)	3,20
Rosehip (<i>sweet and fruity</i>)	3,20
Liquorice mint (<i>fresh and soft green tea</i>)	3,20
Ginger freshness (<i>fresh and spicy with liquorice</i>)	3,20
Green tea (<i>not fermented</i>)	3,20

Choose only the very best

#Skaldu Menus

Before you start exploring our menu for food on the following pages,
we would like to let you know we have 3 different menus
that change weekly and/or monthly



In addition, we have some specialties we can offer,
please feel free to ask our staff what is available



Sometimes you can enjoy, besides the food,
a nice discount for specific dishes




If you want to be sure not to miss out on any of our offers, please scan the below QR code.
You can find special offers and recommendations on our website as well as all our menus

There is plenty of choice to suit all tastes, so go ahead, scan and scroll our menus!



Information regarding allergens: the composition of our products
can vary or change, so please do not hesitate to check with our staff
about relevant information concerning allergens



In Skaldur starters
are served in
"sharing portions".

You can order
several dishes to share
with your table
companions

Sharing
is caring!

**#Share with your
loved ones**

We advise you
to order 1 or 2 dishes
to share per person
as a starter

**Sharing
as a main course?**

Of course, please go ahead!

(Ordering a main course
from the menu is obligatory
for the dinner service and on
Sundays/holidays)

*Please, relax! Dishes to share are served
according to the pace in the kitchen*

Sharing is caring

#Share with friends!

SNACKS TO GO WITH YOUR DRINK

Portion of unpeeled shrimp • Portion of whelks • Portion of herring pickled

9,50 per serving of your choice

COLD DISHES TO SHARE

Carpaccio of Irish Hereford beef

Pine nuts, rucola and a balsamic dressing

18,95

Oysters natural, per piece

Lemon and pickled fennel

4,20

Oysters Thai style, per piece

With oyster bread

4,95

Tuna tartare

With different structures of wasabi

22,50

Steak tartare

Skaldu style

18,95

Smoked salmon

Horseradish, toast

22,95

Scallops

Sour cream, olive oil, piment d'espelette

18,95

In order to offer you seasonally inspired sharing dishes of top quality, we offer you weekly changing suggestions. Our staff will be happy to introduce them to you.



Sharing is caring

#Share with friends!

HOT DISHES TO SHARE

Scampi tempura	16,50
<i>Mayonnaise shiracha</i>	
Scampi	18,50
<i>A special Skaldu recipe</i>	
Baked tripe	16,50
<i>With caramelized apple</i>	
Cheese & shrimp croquettes	16,95
<i>Mini croquettes of only cheese, only shrimp or both</i>	
King crab legs	24,95 per half a leg
<i>Lime and garden herb butter</i>	
Chef's specialty mussels	17,50
<i>Red curry, lime, ginger, chili</i>	
Japanese beef tataki (If available)	39,95
<i>(Japanese Wagyu beef is next level. This meat exceeds all expectations by structure and the color of the meat and the nut-like flavor. Incomparable!)</i>	
Fried kibbeling	15,95
<i>Tartare sauce</i>	
Camembert out of the oven	16,95
<i>Bread, rosemary, honey</i>	
Nachos	15,95
<i>Sour cream, guacamole (+ pulled pork +€3,00)</i>	
Thai street food chicken skewer	19,50
<i>Thai style marinated</i>	
Scallops	21,00
<i>With different structures of butternut</i>	

Lot's of choice

#For a small appetite

SALADS

Goat cheese salad with honey, walnut, fig, apple and bacon	25,00
Smoked salmon salad	25,95

VEGETARIAN DISHES

Cauliflower steak	24,00
Mrs. Melanzane & Mr. mozzarella	24,00
Winter garden, a tasty variety of seasonal vegetables	24,00

CLASSIC DISHES

Spaghetti Bolognaise	22,00
Vol-au-vent (French fries, potato croquette or mashed potatoes)	24,00
Stew with chicory salad (French fries, potato croquette or mashed potatoes)	24,00
Meatballs in tomato sauce (French fries, potato croquette or mashed potatoes)	24,00

FOR OUR LITTLE GUESTS *(ice cream included)*

Meatballs in tomato sauce with fries	18,00
Baked salmon with spinach mashed potatoes	18,00
Fish and chips with fries and tartare sauce	18,00
Spaghetti bolognaise	18,00
Vol-au-vent with fries	18,00
Stew with fries and chicory salad	18,00



The best is yet to come

#Main courses

Scampi with garlic butter (French fries, potato croquette or mashed potatoes)	28,00
Scampi Horecatoppers (bell pepper, garlic, fennel) (French fries, potato croquette or mashed potatoes)	28,00
Eel in green herb sauce / baked with tartare (French fries, potato croquette or mashed potatoes)	36,00
Dover sole meunière (French fries, potato croquette or mashed potatoes)	market price
Dorade in saltcrust with a vegetable garnish (French fries, potato croquette or mashed potatoes)	39,95
Fried skin-on salmon fillet with leek puree and choron sauce	28,95
Gambas with garlic, lime, garden herbs, piment d'espellete (French fries, potato croquette or mashed potatoes)	33,50
Classic fish casserole with pommes duchesses	28,00
Uruguay sirloin steak (French fries, potato croquette or mashed potatoes and choice of salad)	42,50
Steak (French fries, potato croquette or mashed potatoes and choice of salad)	28,00
USA grainfed sucade steak (French fries, potato croquette or mashed potatoes and choice of salad)	38,95
Mixed grill (steak, salmon, scallops and gamba) (French fries, potato croquette or mashed potatoes and choice of salad)	35,95

*With meat dishes, choice of gravy, pepper sauce, mushroom sauce, porto gravy, bearnaise, choron sauce or herb butter
Free choice of side dish: mixed salad, chicory salad, cucumber salad, baked mushrooms*

*No hidden costs! All our dishes are including potato preparations, sauce and even mayonnaise.
Enjoy a complete and tasty meal without additional charges!*

TOP OF THE BILL: SKALDU'S CHOICE

Lobster Horecatoppers (<i>choice of whole or half of lobster</i>)	Market price
Lobster with garlic butter / belle vue (600 gr.)	Market price
Fruits de Mer royal (cockles, clams, whelks, crab, king crab, unpeeled prawns, oysters, gambas, langoustines, mayonnaise, cocktail sauce) (1/2 lobster surplus + market price)	50,00 pp
Seafood hot pot (1/2 lobster, crab, langoustines, gamba, mussels) (French fries, potato croquette or mashed potatoes)	55,00


Last but not least

#Desserts

Dessert of the day (<i>to be found on our leaflet for specialties of the day</i>)	12,95
Coffee sweets, 5 gourmandizes to complete your coffee	9,50
Eton mess with vanilla, meringue and coulis of seasonal fruit	12,95
Apple pie Skaldu with salted butter	12,95
Limoncello gebakje (<i>supplement limoncello +€8,50</i>)	12,95
Chili & Chocolat	12,95
Crème Brûlée	12,50
Sabayon with Marsala wine and vanilla ice cream	12,50
Moelleux with vanilla ice cream	12,50
Cheese plate (<i>4 pcs</i>) with chutney and butter	12,50

HORECA TOPPERS.be

#Trowing a party?



Did you know?

Do you have a party or event planned soon? Did you know that we, at Horecatoppers, are prepared to relieve you from your worries? We can help you choose the ideal location and therefore we collaborate with shipping companies Flandria, Greenstarlines en Rivertours. Castle d'Ursel and Castle de Marnix de Sainte Aldegonde are two magical locations that we are pleased to offer to you. You can also choose Oud Gemeentehuis or Skaldu as your party venue. Would you like it to be a little more up to date? Then we would like to introduce Eventroom in Sint-Amands.

Do you already have an other location in mind? Great, because we recently acquired two completely equipped mobile kitchens, available at any location you might have in mind. A buffet, walking dinner, cozy barbecue or a party with waiters? We are ready for you. Feel free to ask the members of our staff for more info.

PANCAKES AND WAFFLES (from 14.00 to 17.00 hrs.)

Pancake plain	6,00
Pancake with sugar	6,50
Pancake Mikado (2 scoops of vanilla ice cream, chocolate sauce)	12,00
Pancake with strawberries (2 scoops of vanilla ice cream, strawberry sauce, seasonal availability)	12,50
Pancake with 2 scoops of vanilla ice cream, fried apple and calvados (+€3)	12,00
Waffle plain	6,00
Waffle with sugar	6,50
Waffle Mikado (2 scoops of vanilla ice cream, chocolate sauce)	12,00
Waffle with strawberries (2 scoops of vanilla ice cream, strawberry sauce, seasonal availability)	12,50

ICE CREAM SUNDAES

Coupe Vanilla	10,00
Coupe Colonel (with a shot of Vodka)	12,50
Coupe Dame Blanche	12,00
Coupe Eggnog	12,50
Coupe Noisette	12,00
Coupe Skaldu (brownie, chocolate mousse, vanilla ice cream, chocolate sauce)	12,50
Coupe strawberry (seasonal)	12,50