



360° ROOFTOP BAR

BAR BERNARD

BY ST. BERNARDUS

USEFUL INFORMATION

MORE INFO RELATED TO ALLERGENS?
ASK THE WAITER FOR ADDITIONAL EXPLANATION.

1 TABLE = 1 BILL
MAX. 4 DISHES PER TABLE

KITCHEN / BAR

KITCHEN OPEN UNTIL

WED	2.30 PM
THU	2.30 PM
FRI	9.00 PM
SAT	9.00 PM
SUN	2.30 PM

BAR OPEN UNTIL

WED	6.00 PM
THU	6.00 PM
FRI	11.00 PM
SAT	11.00 PM
SUN	6.00 PM

LAST CALL 30 MIN. BEFORE CLOSING



**YOUR GROUP IS
WELCOME IN OUR
BREWERY!**

**PUT TOGETHER YOUR
GROUP FORMULA**



APERITIF

APPETIZER / PLATTERS

MAIN COURSE

DESSERT



info@barbernard.be



**DISCOVER OUR UNIQUE
STORY! PERFECT
TAILORED TO YOUR
COMPANY!**

BREWERY TOUR

In the summer of 2023, we have opened our new visitor experience, where you get the chance to learn all about the unique story behind St. Bernardus, completely at your own pace. This museum experience immerses you in the history of the brewery, teaches you the basics of the brewing process, and gives you a unique peek behind the scenes. Expect a sensory audio-visual experience with – and how could it be otherwise – a beer tasting at the end!



1,5 H.

+ 13 YEAR ▶ € 17,0 *

6 - 12 YEAR ▶ € 10,0 **

- 6 YEAR ▶ FREE

+ 13 YEAR ▶

NL

FR

EN

DU

6 - 12 YEAR ▶

NL

FR

-
- * Discount worth €5.00 included (to spend in the brewery store)
2 drinks or tastings (2x 15cl on draught) in Bar Bernard.
 - ** Water or fruit juice in Bar Bernard.



**ONTDEK DE
NEDERLANDS-
TALIGE MENU**



**DÉCOUVREZ
LE MENU
EN FRANÇAIS**

BEERS

ST. BERNARDUS

			15 CL - DRAFT	25 CL - DRAFT	33 CL - DRAFT	33 CL - BOTTLE	33 CL - CAN	75 CL - BOTTLE	150 CL - BOTTLE
EXTRA 4	BLOND	4,8 %	AVAILABLE WITH YOUR BREWER TOUR TOKEN	3,2	4,2	4,2	•	•	•
PATER 6	DARK	6,7 %		3,2	4,2	4,2	•	•	•
PRIOR 8	DARK	8,0 %		3,4	4,5	4,5	•	11,5	•
ABT 12	DARK	10,0 %		4,0	5,0	5,0	•	12,5	•
ABT 12 - NITRO	DARK	10,0 %		4,8	•	•	•	•	•
TRIPEL	BLOND	8,0 %		3,4	4,5	4,5	•	11,5	•
WIT	WHITE	5,5 %		3,2	4,2	4,2	4,2	11,0	•
TOKYO	WHITE	6,0 %		3,2	4,2	•	4,2	•	•
CHRISTMAS ALE	DARK	10,0 %		4,0	5,0	5,0	•	12,5	•
ABT 12 - MAGNUM	DARK	10,0 %		•	•	•	•	•	34,0
WATOU TRIPEL	BLOND	7,5 %		•	•	•	4,5	•	•
BAVIK SUPER PILS	BLOND	5,2 %	•	2,7	•	•	•	•	

BEERS

BREWERY KAZEMATTEN

25 CL - DRAFT
33 CL - DRAFT
33 CL - BOTTLE
50 CL - BOTTLE

*LIMITED
EDITION
COLLAB
WITH
BOURY!*

WIPERS TIMES BLOND	BLOND	6,2 %	3,4	4,5	4,5	•
WIPERS TIMES DUBBEL	DARK	6,5 %	3,4	4,5	4,5	•
WIPERS TIMES TRIPEL	BLOND	8,2 %	•	•	4,5	•
TREMIST	BLOND	6,4 %	3,4	4,5	4,5	•
→ FLAVAS	BLOND	6,0 %		•	6,0	•

WEIHENSTEPHAN

HEFEWEISS ALCOHOLFREI	WHITE	0,0 %	•	•	•	4,5
DUNKEL	DARK	5,3 %	•	•	•	4,5
VITUS	BLOND	7,7 %	•	•	•	4,5
HEFEWEISS	WHITE	5,4 %	•	•	•	4,5

RECOMMENDATIONS? OUR CHALKBOARD CAN GIVE ADVICE.

HOUSE APERITIF WHITE VYLMER 8,0

St.Bernardus Wit - Vylmer

PICON VIN BLANC 7,0

white wine

PICON BIÈRE 7,0

Wipers Times Dubbel

PALOMA 9,0

Tequila - grapefruit soda - lime juice - citra hops

LAZY RED CHEEKS 9,5

Vodka - raspberry juice - lime - violet - hibiscus

MARTINI ESPRESSO 9,0

Vodka - coffee liqueur - espresso - cane sugar

MARTINI PORNSTAR 9,0

vodka - passion fruit

GIN & TONIC - 0% 11,0

Copperhead 0% (spiced) - tonic

GIN & TONIC 13,0

Clover Gin - tonic

CRÉMANT DE BORDEAUX BRUT 7,5

glass

CRÉMANT DE BORDEAUX BRUT 36,0

bottle

CRÉMANT LAURENT TRUFFER - 0% 6,0

glass - alcohol-free crémant

CHAMPAGNE JEAN MILAN GC 55,0

bottle

SOFT DRINKS

WATER STILL - 20 CL	2,5
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WATER SPARKLING - 20 CL	2,5
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WATER STILL - 75 CL	7,5
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WATER SPARKLING - 75 CL	7,5
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BIONADE ELDERBERRY - 33 CL	3,9
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BIONADE LEMON - 33 CL	3,9
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BIONADE ORANGE-GEMBER - 33 CL	3,9
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COCA COLA - 25 CL	2,7
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COCA COLA ZERO - 25 CL	2,7
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ICE TEA - 25 CL	2,7
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MINUTE MAID ORANGE - 25 CL	2,7
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MINUTE MAID MULTIVITAMINE - 25 CL	2,7
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FUZE TEA PEACH HIBISCUS - 25 CL	2,7
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TONIC ROYAL BLISS - 25 CL	2,9
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LOCAL FRUIT JUICE LOMBARTS CALVILLE

25 CL	75 CL
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APPLE - BLACKBERRY	3,9	9,8
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artisanal and organic

APPLE - SWEET VARIETIES	3,9	9,8
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artisanal and organic

25 CL	75 CL
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OTHER DRINKS

WHITE



DOMAINE ST.-LANNES
Côtes De Gascogne - France

4,5 24,0

ENTRE-DEUX-MONTS
Westouter - Belgium

• 28,0

JEAN LOUIS DENOIS
Languedoc - France

• 39,0

TERRAS GAUDA O ROSAL
Rias Baixas - Spain

• 49,0

RED



MONT D'HORTES
Languedoc - France

4,5 24,0

RÉVÉLATION
Pays d'oc - France

• 24,0

MONARDIÈRE
Vacqueyras - France

• 39,0

LA RASINA
Brunello di Montalcino - Italy

• 69,0

ROSÉ

MONT D'HORTES
Languedoc - France

4,5 24,0

ONE MENU BAR BERNARD PER TABLE.

TO SHARE

APERITIF PLATTER BAR BERNARD

charcuterie from local
butcher's shop Leuridan -
cheese from De Moerenaer
- bread

MAIN DISH

FLEMISH STEW PREPARED WITH ST.BERNARDUS ABT 12

meat from local Farmmeat Vlamertinge -
fries - fresh salad

LING FILLET + 5,0 WITH ASPARAGUS

Mashed potatoes - mousseline sauce

RIBEYE + 7,0 WITH FRIES AND SALAD

sauce of choice:
pepper / mushroom / garlic butter

DESSERT

DAME BLANCHE

from local farm store
Baljuwhoeve Reningelst - fresh
chocolate sauce - whipped cream

CHOCOLATE MOUSSE

artisanal mousse
of dark chocolate

VANILLE - SPECULOOS ICE CREAM

artisan ice from
l'Heritage Poperinge

MENU OF CHOICE

3 COURSE	42,0
TO SHARE + MAIN DISH	34,0
MAIN DISH + DESSERT	31,0

WALTSOON CHIPS	2,5	JAR OF PATÉ AND RILETTE	15,0
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paprika - salt		with bread and lard	
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DRY SAUSAGE	5,0	CAMEMBERT IN THE OVEN	15.0
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from local butcher's shop Leuridan in Watou		with bread	
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SLICE OF WATOU CHEESE	8,0	LACQUERED PORK BELLY	12,0
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ST.BERNARDUS CHEESE	9,5	APERITIF PLATTER BAR BERNARD	24,0
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		cheese - cold cuts - bread	
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SOUP OF THE DAY	7,5	CRUSHI WITH SALMON	3,5
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with bread		Crusty baked sushi - wasabimayonaise	
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WARME NACHOS	12,0	EXTRA PORTION OF BREAD	3,5
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salsa - sour cream - cheddar - guacamole			
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AVAILABLE UNTIL 2:30 P.M. (WEDNESDAY – SUNDAY) AND FROM 6 P.M. TO 9 P.M. (WEDNESDAY – SATURDAY)
VEGGIE OR VEGAN? FEEL FREE TO ASK US ABOUT THE POSSIBILITIES.

★ **FLEMISH STEW PREPARED WITH ST. BERNARDUS ABT 12** 24,0

meat from Farmmeat
Vlamertinge - fries - salad



ST. BERNARDUS ABT 12

RIBEYE WITH FRIES AND SALAD 31,0

sauce of choice: mushroom /
pepper / garlic butter



ST. BERNARDUS PATER 6

LING FILLET WITH ASPARAGU 29,0

mashed potatoes
mousseline sauce



ST. BERNARDUS TOKYO

SALAD WITH GAMBA AND SMOKED SALMON 27,0

With bread or fries



KAZEMATTEN TREMIST

LAMB STEW 27,0

spring vegetables
baby potatoes



ST. BERNARDUS PRIOR 8

SUGGESTION OF THE CHEFS

ask us about our temporary special



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BEERSUGGESTION

EXTRA

FRIES AND SAUCE

6,0

EXTRA PLATE

6,0

PORTION BREAD

3,5

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VEGGIE OR VEGAN? FEEL FREE TO ASK US ABOUT THE POSSIBILITIES.

FOR THE LITTLE ONES

CHEESE CROQUETTE

fries - salad

13,5

MEAT BALLS

tomato sauce - mashed potatoes



13,5

STEAK

fries - salad



14,0

★ FLEMISH STEW

fries - salad

13,5



AFTER DINNER

AVAILABLE FROM 2.30 PM

DESSERTS

DAME BLANCHE 9,5

Baljuwhoeve Reningelst
Chocolate sauce - whipped cream

VANILLE - SPECULOOS ICE CREAM 9,5

artisan ice from l'Heritage Poperinge
vanilla - speculoos

WARM APPLE PIE 9,5

Bakery Vandecasteele
served with abt 12 ice from l'Heritage Poperinge

CHOCOLATE MOUSSE 8,5

artisanal mousse
of dark chocolate

BRUSSELS WAFFLE 8,0

with artisanal ice cream
from l'Heritage Poperinge

MAZARINE PIE FROM POPERINGE 10,5

with artisanal ice cream
from l'Heritage Poperinge

CHILDREN'S ICE CREAM 6,5

vanilla

COFFEE

COFFEE	3,5
regular coffee	

ESPRESSO	3,5
small coffee	

CAPPUCCINO	4,0
milk foam/ whipped cream	

CAFÉ AU LAIT	4,0
coffee with warm milk	

LATTE MACCHIATO	4,0
warm milk with espresso	

DÉCA	3,5
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STRONG COFFEE

HOUBLONESSE COFFEE	9,0
genever coffee	

MARTINI ESPRESSO	9,0
Vodka - coffee liqueur - cold espresso - cane sugar	

AFTER DINNER

TEA

ORGANIC EARL GREY	4,5
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ORGANIC LEMON GINGER	4,5
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GREEN TEA TROPICAL	4,5
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ORGANIC MINT MELANGE	4,5
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CHAMOMILE CITRUS	4,5
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WILD BERRY HIBISCUS	4,5
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DIGESTIVE

HOUBLONESSE GENEVER	7,0
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HOUBLONESSE MARC	7,0
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MALT WHISKEY OBAN	13,0
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COGNAC REMY MARTIN ACCORD ROYAL	9,5
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CALVADOS CHATEAU DU BREUIL - 8 Y.	9,5
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RUM ZACAPA CENT - 23 Y.	14,0
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