
DALI PRESENTS...

Breakfast Buffet every day from 7 until 10 o'clock

Choose from a wide assortment of sandwiches, croissants, cold meats, cheese, egg, bacon, coffee, tea, juices, etc. ... 12,50

Menu of the Day daily from Monday until Saturday both at lunch time and in the evening includes soup, main course and dessert

13,10

Suggestions a seasonal selection of individual dishes, which you can combine to a 2 or 3 course Marketmenu.

Please address the restaurant staff for more information about allergens. De composition of our products may vary from time to time because we use fresh ingredients.

Register for our newsletter and stay up-to-date about our new menu's and suggestions!

Be the first to find out about our new menu's, using your smartphone!
Scan the QR-code to install the application.



Did you enjoy your visit? Tell us about it! Leave a message at the bar or through Tripadvisor, Facebook or Resto.be. Would you like to share your remarks? We're keen on improving our service!



Tip!
Purchase your gift voucher for the restaurant at the hotel reception and surprise your family and friends with an original present!

Do you often order our daily menu? Apply for your customer card and receive a discount each time you order the menu of the day!

MARKETMENU - SUGGESTIONS

selection of individual dishes with you can combine to a 2- or 3-course Market Menu

Menu benefit : 20 %

Find out about our seasonal suggestions in the restaurant or through www.restaurant-dali.be

starters 14,90

main courses 21,00




desserts 10,60

2-course MarketMenu: 28,70 3-course MarketMenu: 37,40

Aperitif of the House with appetizer & white and/or red house wine complemented with the 3 course menu: 13,10

Menu = More than one course, including a main course, ordered by one person

ENTREES

Scampi's: 5 pieces with medium hot Tomato Creamsauce (peeled)		14,80
Smoked Salmon with Toast, Onion and Horseradish Cream		14,50
Carpaccio of Belgian Blue with Parmesan and Truffle oil		13,20
Artisan Ganda Ham Croquettes: 2 pieces with fried Parsley and Lemon		11,90
Artisan Cheese Croquettes: 2 pieces with fried Parsley and Lemon		9,40
Fish soup with Rouille & Toast		7,50
Mixed salad with herb dressing		5,00



Typical Ghent specialty



Vegetarian dish

MEAL - SALADS

Salad with Smoked Salmon, poached Egg and Horseradish Dressing	19,00
"Caesar Salad" with Mechelen Cuckoo, Croutons, Anchovy, Garlic mayonaise and Parmesan	18,20
Salad with Gorgonzola, Pear Chutney, Caramelised Walnuts & Ginger Dressing	17,00



MAIN COURSES

Served with mixed salad and either fries, croquettes or jacket potato
hot vegetables of the season instead of mixed salad: +4 euro

Homemade Nutburger with Carrot-Cuminsalad & Sweetsour Sauce	15,70
Gentse Waterzooi with Fish typical Ghent Stew with several fishes, vegetables, cream and parisian pommes, served as a soup	19,50
Scampi's: 8 pieces with medium hot Tomato Cream sauce (peeled)	19,50
Salmon filet with Bearnaise sauce	19,00
Codfish with Leak prepared Ghent style with Tierenteyn mustard	18,00
Copious Fish soup with Rouille & Toast	14,50
Steak of Belgian Blue	19,00
Grilled Entrecote with Onion Crumble	20,50
Sauces: Peppercream, Mushroom, Béarnaise, Kazak (cold, medium hot sauce), Gorgonzola	2,50
Filet of Mechelen Cuckoo with Pear Chutney and Gorgonzola sauce	18,20
Grandmother's Vol au Vent	16,80
Gentse Stoverij prepared with dark Ghent Gruut Beer	16,80
Roasted Half Chicken	15,70



Typical Ghent speciality



Vegetarian dish

Wine Suggestions see page 6

DESSERTS

Coffee Treat: Espresso, Advocaat 5cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream	8,80
Chocolate Moelleux with Raspberry Sherbet & Whipped Cream	8,80
Grandmother's Apple Fritters	6,00
Advocaat 7 cl	4,50
Pancakes with white or brown Sugar	3,80
Pancakes "Suzette" with Orange Liquor & Vanilla Ice Cream	8,00
Brussels waffle	4,90
supplements: Butter - Jam - Whipped Cream	1,10
Vanilla Ice Cream - Warm Berries - Hot Chocolate sauce - Advocaat	2,10
'Ironed' Ghent Mastel with Candysugar & Vanilla Ice Cream 	8,00
Coupe Dame Blanche (vanilla sundae with hot chocolate sauce)	7,70
Coupe Warm Berries (vanilla sundae with warm mixed red fruits)	7,70
Coupe Advocaat (vanilla sundae with advocaat)	7,70



Typical Ghent specialty



Vegetarian dish

SNACKS & SMALL BITES

* Served with mixed salad & cold vegetables

Homemade Nutburger with Carrot-Cuminsalad & Sweetsour Sauce with either Fries, Croquettes or Jacket Potato	15,70
Spaghetti Bolognaise	10,50
Croque Dali: Ham, Cheese & fried Egg *	10,10
Croque with Gorgonzola, Pear Chutney and caramelized walnuts *	9,50
Croque Monsieur: Ham & Cheese *	8,30
Omelette with bread * &, optionally, Cheese - Ham - Mushrooms - Tomato per supplement	8,30 1,10
The original "Club Sandwich" with Mechelen Cuckoo, Smoked Bacon, Garlic Mayonaise, Sundried Tomato & Salad	10,10
"Club Sandwich" with Smoked Salmon, Dill-Cream Cheese, Sundried Tomato & Salad	12,90
Soup of the Day: daily fresh prepared, served with bread	5,50
serving of Fries or Croquettes	3,50



Vegetarian dish

MENU FOR THE LITTLE ONES

for children under 12

Artisan Cheese Croquette: 1 piece	6,00
Spaghetti Bolognese	7,10
Gentse Stoverij (typical stew) with Applesauce and Fries	10,40
Vol au Vent with Fries	10,40
Steak with Applesauce and Fries	12,10
Vanilla Ice Cream	3,80

BEVERAGES

BEERS

Maes Pils on draught	50 cl	4,30	25 cl	lager	2,60
Hoegaards Wit	25 cl				2,60
Palm	25 cl				2,60
Carlsberg	25 cl				2,80
Kriek BelleVue Extra	25 cl				3,60
Gruut Blond / Dark	33 cl				3,60
Jupiler n/a	25 cl				2,80
Westmalle Dubbel	33 cl			Belgian trappist beers	3,60
Westmalle Triple	33 cl				4,30
Orval	33 cl				4,30
Chimay blauw	33 cl				4,30
Rochefort 10	33 cl				4,90
Duvel	33 cl			other strong beers	3,90
Leffe Blond	33 cl				3,90
Leffe Bruin	33 cl				3,90
La Chouffe	33 cl				3,90
Delirium Tremens	33 cl				4,30

SMALL BITES

Olive Mix with Sundried Tomatoes	3,50
Plate of Ghent Brawn with Tierenteynmustard, Cheese & Dry Sausage	7,00



Brewed in Ghent / Typical Ghent dish

WINE

Country, Wine Region, Wine, Winehouse, Grape Variety, Vintage

White Wines

South-Africa, Stellenbosch - Franshoek Valley, Bellingham, Chardonnay, '15 29,90

France, Alsace, Pinot Gris Réserve, Dom. Fernand Engel, Pinot Gris, '16 16,90 (37.5) 27,90

France, Bourgogne, Saint-Véran, Dom. de la Denante, Chardonnay, '16 15,90 (37.5) 26,90

France, Bordeaux - Côtes de Blaye, Ch. La Rose Bellevue, Sauvignon Blanc, '16 14,90 (37.5) 24,90

France, IGP d'Oc, Sauvignon Blanc, Cave des Pomerols (Housewine)
 glass 12cl: 4,20 carafe 25cl: 7,90 carafe 50cl: 15,50 bottle : 22,00

Red Wines

South-Africa, Stellenbosch - Franshoek Valley, Bellingham, Pinotage, '15 29,90

France, Beaujolais Crus, Moulin-à-Vent, Au Grand Moulin, Jean Loron, Gamay noir, '14 15,90 (37.5) 26,90

France, Sud-Ouest, Aoc Cabardès, Ch. de Pennautier, Jean Loron, Cabernet-Merlot-Grenache-Syrah, '15 14,90 (37.5) 23,90

France, IGP d'Oc, Merlot, Domaine Preignes les Vieux (Housewine)
 glass 12cl: 4,20 carafe 25cl: 7,90 carafe 50cl: 15,50 bottle: 22,00

Rosé Wines

France, IGP d'Oc, Cinsault Grenache, Les Hauts des Median (Housewine)
 glass 12cl: 4,20 carafe 25cl: 7,90 carafe 50cl: 15,50 bottle: 22,00

Sparkling Wines

Champagne Piper Heidsieck Brut 52,00
 Champagne Albert de Milly Brut 40,50
 Cava Dom Potier 29,00
per glass 12cl 5,4

mentioned are the available vintages in January '18

APERITIFS

Martini white	7 cl	3,50
Porto Taylor's Select red	7 cl	3,80
Porto Taylor's Select white	7 cl	4,20
Sherry Wisdom Fino Palma Dry	7 cl	3,80
Pineau des Charentes	7 cl	4,20
Pastis	5 cl	5,50
Campari	5 cl	5,50
Kirr	12 cl	4,60
Kirr Royal	12 cl	5,40
Picon with white wine	3 cl liquor	5,60
Cava Dom Potier	12 cl	5,40
Aperitif of the house with pink grapefruit, honey, vodka & sparkling wine		5,80

LIQUOR

Cognac Martell VS	3 cl	5,80
Cognac Remi Martin VSOP fine champagne	3 cl	5,90
Calvados Norois 3 Pommes	3 cl	5,90
Whisky J & B blended	3 cl	3,90
Whisky Auchentoshan single malt	3 cl	5,70
Matured in American oak bourbon casks. Bourbon vanilla and coconut with layers of zesty citrus fruit to the nose. Refreshingly smooth yet lively with vanilla cream, coconut and white peach to the tongue. Crisp, with sugared grapefruit and a hint of spice to the end.		
Whisky Bowmore 12 years old single malt	3 cl	5,90
Breathe in subtle lemon and honey, balanced beautifully by Bowmore's trademark <u>peaty smokiness</u> . Sip sweet and delicious heather honey and gentle <u>peat smoke</u> . Savour a long, mellow finish.		
Soda		2.10
Vodka - Smirnoff	5 cl	5,90
Rhum - Bacardi	5 cl	5,90
Gin Gordon's	5 cl	5,50
supplement tonic / cola / orange / gini		2.60
Gin : Filliers jong 30°	7 cl	3,80
Advocaat	7 cl	4,50
Amaretto	3 cl	3,90
Cointreau	3 cl	4,30
Grand Marnier	3 cl	5,50
Hasseltse Coffee	3 cl gin	7,90
Irish Coffee	3 cl whisky	7,90
Italian Coffee	3 cl amaretto	7,90
French Coffee Grand Marnier	3 cl grand marnier	8,60

SOFT DRINKS

Gerolsteiner Naturell	20 cl		2,30
Gerolsteiner Sprudel	20 cl		2,30
Gerolsteiner Naturell	75 cl	use on hotel room 4,00	6,00
Gerolsteiner Sprudel	75 cl	use on hotel room 4,00	6,00
Coca Cola / Coca Cola Light / Coca Cola Zero			2,50
Sprite			2,50
Fanta			2,50
Tonic			2,60
Gini			2,60
Ice Tea			2,60
Orange juice			2,50
Grapefruit juice			2,50
Tomato juice			2,50
Fresh Orange juice			4,90

HOT DRINKS

Rombouts coffee			
Espresso	Grand Reserve		2,50
	Mokka / Decafeine / Colombie		2,70
	Max Havelaar (Fair Trade)		2,70
Hot Chocolate 'the one and only Cecemel'			2,90
Hot Chocolate 'the one and only Cecemel' with Whipped Cream			3,20
Cappuccino			2,90
Latte			2,90
Tea pot (2 cups) Classic - Rosehip - Lime - Camomille - Mint - Green			2,50
Coffee Treat: Espresso, Advocaat 5 cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream			8,80
Hasseltse Coffee	3 cl gin		7,90
Irish Coffee	3 cl whisky		7,90
Italian Coffee	3 cl amaretto		7,90
French Coffee Grand Marnier	3 cl grand marnier		8,60