

De oude kaasmakerij

BRASSERIE



Our brasserie is perfect for all your events, birthday parties, communions, wedding anniversaries,...

Or just on a beautiful day to dream away on our great terrace.

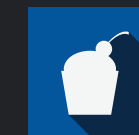
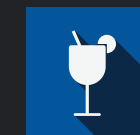
DE OUDE KAASMAKERIJ • 'S GRAVENTAFELSTRAAT 48 A • 8980 PASSEDALE
YOU CAN ALWAYS BOOK ON 0470 61 60 56 OR info@brasserieoudekaasmakerij.be

De oude
kaasmakerij



BRASSERIE

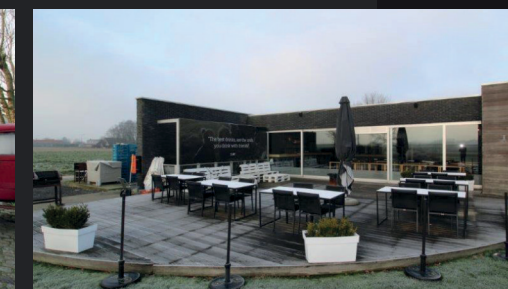
MENU



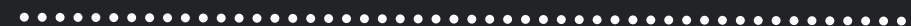
In Flemish fields, a stone's throw from Tyne Cot Cemetery, the symbol of the indelible traces of the first World War, family Donck-Spruytte started to make cheese on their farm in 1932.

They learned the knowledge about cheese making from family in Normandy. After the war, Germaine Spruytte's brother is married with a daughter of a Norman cheese farmer. Within the family of his wife, the tradition was to make Pont L'Évêque.

The first cheeses that were made in Passendale, on the farm, were of the type 'priestcheese'. During the start it was kind of improvising. The potato cellar is cleaned and a hard ceiling is installed. This way they have a ripening cellar for the cheeses. Production continues to rise and the family realizes that the farm is becoming too small for cheese production. This is why they decide to build a cheese factory on the other side of the street. The family baptises their cheese factory to the saint of dairy "St-Jozef". From 2002, the authentic factory forms the framework for the cheese museum and accompanying brasserie.



saintjef



APERITIF

Porto Red/ White	€ 4,00
Ricard	€ 4,00
Kirr	€ 4,50
Without alcohol	€ 5,00
Picon	€ 6,00
Maison	€ 6,00

BEERS

Jupiler 0.00%	€ 2,00
Jupiler	€ 2,00
Kriek Max	€ 2,20
Rodenbach	€ 2,50
Hommelbier	€ 3,00
Passendale	€ 3,00
Brugse Zot	€ 3,50
Kapittel Pater (bruin 6°)	€ 3,50
Kapittel Blond 6,5°	€ 3,50
St. Bernardus Prior 8°	€ 4,00
Duvel	€ 3,50
St. Bernardus Tripel	€ 4,00
St. Bernardus 12°	€ 4,50

TIP! Ask for our beers of the month of the barrel!

WHINE

White	Glass € 3,00
	Bottle € 18,00
Red	Glass € 3,00
	Bottle € 18,00
Rosé	Glass € 3,00
	Bottle € 18,00
Cava	Glass € 3,50
	Bottle € 20,00

SOFT DRINKS

Coca cola	€ 2,00
Coca cola zero	€ 2,00
Fanta	€ 2,00
Sprite	€ 2,00
Ice tea	€ 2,20
Orange juice	€ 2,00
Water	€ 2,00
Sparkling water	€ 2,00
Cecemel	€ 2,50
Fristi	€ 2,50

HOT DRINKS

Coffee espresso	€ 2,40
White coffee	€ 2,40
Tea	€ 2,40
Hot chocolate	€ 2,60
Cappuccino	€ 3,00
Irish coffee	€ 6,50
Italian coffee	€ 6,50



Summer suggestion

Château Cavalier 2016
Côtes de provence
Cuvée mariafiance
Certifié terra vitis

Glass € 4,00 Bottle € 25,00

SNACK

Portion Passendale cheese	€ 5,00
Portion dry sausage	€ 5,00
Portion mix	€ 6,00
Cheese tasting (4 types)	€ 3,00
Cheese tasting (6 types)	€ 4,50
Croque Monsieur	€ 10,00

TIP! Make your own mixed portion at our cheese shop

BREAD OF FLANDERS

Bread of flanders with Cheese of your choice*	€ 12,00 (1 type of cheese)
Bread of flanders Pate*	€ 12,00
Cheeseboard*	€ 15,00 (5 types of cheese)

* Served with garnish

HOMEMADE DISHES

Tosti with ham & cheese	€ 10,00
Tosti Boum Boum	€ 12,00
Carbonades	€ 18,00
Vol-au-vent	€ 15,00
Spaghetti bolognaise	€ 12,00
Vegetarian spaghetti	€ 12,00
Vegetarian lasagne	€ 12,00
Scampi salad	€ 18,00
Cheese and shrimp croquettes	€ 15,00

DESSERTS

Ice cream cone (1 flavor of your choice)	€ 2,00
Children's ice cream	€ 4,50
Cornetto / Frisco	€ 2,20
Coupe Vanille	€ 6,00
Dame Blanche	€ 6,50
Coupe Brésilienne	€ 6,50
Coupe from the chef (3 flavors)	€ 7,00
Pancake with sugar	€ 4,50
Pancake with ice cream	€ 6,00
Waffle with sugar	€ 4,50
Waffle with ice cream	€ 6,00
Supplement whipped cream	€ 0,50

SUGGESTION

Coffee with cake	€ 5,00
Coffee with warm apple pie and ice cream	€ 6,00



You really should have a look at our cheese counter. We offer a nice assortment with delicious cheeses.