IT'S APEROTIME!

RECOMMENDED

APEROL SPRITZ – 8,00

COUPE FLEUR – 8,00
Based on cava and Roomer.

STRONGBOW GOLDEN APPLE – 4,20

STRONGBOW ROSE APPLE – 4,20

BULLDOG GIN – 12,00

WHITE MARTINI – 5,50

MOJITO – 10,00

HOUSE APERITIF – 8,00
Based on cava and our homemade lemonade.

VIRGIN MOJITO – 7,00

LIEFMANS RED GLOW COCKTAIL – 12,50
Based on white rum, Liefmans, ginger ale and lemon juice.

HOMEMADE LIQUEUR – 7,00

CRODINO – 4,00
Non-alcoholic aperitif.

WINE? WINE? WINE? WINE!

CAVA 6,00 (glass) | 29,00 (bottle)
WHITE WINE 5,00 (glass) | 25,00 (bottle)
RED WINE 5,00 (glass) | 25,00 (bottle)
ROSÉ WINE 5,00 (glass) | 25,00 (bottle)

SOFT DRINKS

HOMEMADE ICED TEA – LEMONADES

Classic iced tea 4,50
Kiwi iced tea 4,50
Red fruits iced tea 4,50
Ginger ale lemonade 4,50

WATER

Evian still water ..... 3,50 (33 cl) | 6,50 (75 cl)
Badoit sparkling water ..... 3,50 (33 cl) | 6,50 (75 cl)

SOFT DRINKS

Coca-Cola 2,80
Coca-Cola Zero 2,80
Fanta 2,80
Sprite 2,80
Lipton Ice Tea 2,80
Looza apple juice 2,80
Russell & Co. Tonic 3,20

HOT BEVERAGES

whipped cream + 0,50

Fresh hot chocolate 4,00
Coffee 2,80
Espresso 2,80
Deca 2,80
Cappuccino 3,60
Caffè latte 4,10

Pot of tea
3,50 (small)
4,50 (big)
Black, green, fruit, mint, camomile, jasmine, lemon & rosebud tea.

Fresh mint tea
4,20 (small)
5,20 (big)

BEER FROM BEER HERE BEER

AFFLIGEM BLOND – 30 CL – 6,8 %
This abbey beer is still brewed with a stem of the original Affligem barm. This blonde beer owes its fruity and spicy nose, as well as the pleasant hop bitter aftertaste to it.
4,50

AFFLIGEM PATERSVAT – 30 CL – 6,8 %
The abbey of Affligem is situated in a hop region. Unfortunately, there is little left of the heyday of hop in the area around Asse. The Patersvat is now one of the few beers that is being brewed with the local hops. That makes for a highly enjoyable hop-bitter Affligem that, thanks to the barm, keeps its fruitiness.
4,50

AFFLIGEM TRIPEL – 30 CL – 9 %
This acknowledged Belgian abbey beer surprises with its pleasant sweet, fruity aromas of the barm, like banana and peach. The hop adds some nice floral and spicy accents to that.
4,50

BRUGS TARWEBIER / BLANCHE DE BRUGES – 25 CL – 5 %
Soft and at the same time fresh, thanks to the wheat this classic from Bruges is brewed with. However, it's the herbs like coriander and curaçao (dried orange peel) that really add the finishing touch. The citrus accent and the spicy tones are best perceived in the nose.
3,20

BUFFALO BELGIAN BITTER ALE 33 CL – 8 %
A zesty blonde with a bitter taste, a dash of citrus and a dry aftertaste; an ideal thirst quencher, deriving its name from the Buffalo Bill-circus.
4,70

1 table = 1 bill | vegan | gluten free burger = + € 1,50

CINEY BRUIN – 25 CL – 7 %
This classic was born in Ciney in the year 1978. Sweet with a character of caramel, this is the ideal beer if you have a sweet tooth. The barm adds aromas of pear, fig and banana.
3,80

CRISTAL PILS – 25 CL – 5 %
This was the very first pilsener to appear on the market in our country. Brewed after the example of the pilsener originating from the Czech Republic, it is noticeably hoppier than its colleagues, which you'll particularly experience in its pleasantly bitter aftertaste.
2,90

DUVEL – 33 CL – 8,5 %
Blonde, light and fruity, well-hopped, light-bitter aftertaste. High fermentation.
4,50

FORT LAPIN 8 TRIPEL – 33 CL – 8 %
First beer to come from this charming, small brewery. White beer qualities, thanks to the coriander and barley malt. Genuine craftsmanship.
4,50

FORT LAPIN 10 QUADRUPEL 33 CL – 10 %
A dark quadruple with a spicy full-malt taste.
5,50

GOUDEN CAROLUS TRIPEL 33 CL – 9 %
The barm of brewery Het Anker provides the beer with its sweet fruity aromas of apricot and banana. The seasoned aspect in its flavour profile is reinforced by the coriander, curaçao and cardamom. The sweet-bitter body nicely balances it all.
4,50

GOUDEN CAROLUS WHISKY INFUSED 33 CL – 11,7 %
Gouden Carolus Cuvée by the Keizer Imperial Dark was enriched with an infusion of Gouden Carolus Single Malt whisky. This results in a unique beer: strong and full with subtle touches of vanilla, oak and chocolate. An imperial brew to be cherished.
5,90

GRIMBERGEN OPTIMO BRUNO 33 CL – 10 %
With a character of chocolate and caramel, a hint of rock candy and its full, sweet taste, this is clearly a beer to be savoured. This beer finishes with a long-lasting aftertaste.
4,80

HAPKIN – 33 CL – 8,5 %
Count Baldwin VII of Flanders was given the nickname 'Hapkin' or 'with the axe' because of his firm action against anyone who would think of disturbing the peace. The sturdy beer of the same name combines a round character with a raw bitterness.
4,50

JUDAS – 33 CL – 8,5 %
This strong blonde beer has become a Belgian classic which, thanks to a bittersweet flavour, tastes treacherously delicious, and has a bitter dry aftertaste thanks to the Bohemian hop.
4,50

LA CHOUFFE – 33 CL – 8 %
La Chouffe leaves citrus notes on the palate, followed by a refreshing, pleasantly spicy note, giving it a lovely lightness. With its 8% alcohol content and slightly hoppy taste, this golden beer has won over beer lovers from all over the world down the years.
4,50

LAGUNITAS IPA – 36 CL – 6,2 %
The explosive aromas of the citrus and grapefruit immediately greet you in the nose. And the taste of this West-Coast style IPA impresses likewise with its fresh and fruity character and pleasant bitterness.
4,60

LEFORT – 10% – 33 CL
LeFort is a complex, dark beer with a sweet and fruity touch. A completely unique taste.
4,50

MOAT – 33 CL – 6,5 %
Four friends from Zedelgem launched this great West-Flemish blonde; round and fruity with a touch of lychee, a friend to all.
4,50

MORT SUBITE KRIEK LAMBIC 25 CL – 4,5 %
The sour base of the Mort Subite Kriek is a blend of one, two, and three year old lambics ripened in wooden barrels. This makes for this sweet 'kriek lambic' to retain more freshness than fruit beers with a wheat beer bases. For two months 32 kilos of cherries per 100 liter are ripening on the lambic beer.
3,20

MORT SUBITE OUDE GUEUZE 37,5 CL – 7 %
With its aromas of lemon and green apple, which are carried by fine bubbles, it is clear straight away why this old 'geuze' is called the 'champagne of beers'. The unique blend of the lambics that have ripened in wooden barrels for years, results in an elegant sour taste.
5,60

OMER TRADITIONAL BLOND – 8% – 33 CL
A top-fermented beer, brewed according to an original recipe. It is a full flavoured beer with a fruity aroma and a subtle bitterness.
4,50

ORVAL – 33 CL – 6,2 % (WHEN AVAILABLE)
Beautiful complex trappist with an aroma and a taste that corresponds with its age. A young Orval is bitter, while an older Orval reveals some acidity, thanks to the wild yeasts (re-fermentation).
5,50

PAPEGAEI – 33 CL – 8 %
A blonde high-fermented beer and re-fermentation in the bottle, not filtered and unpasteurized.
4,50

PLOEGSTEERT BLOND – 33 CL – 8 %
Queue de Charrue Blond is high-fermentation beer with a soft and generous taste.
4,20

PLOEGSTEERT ROOD/KRIEK 33 CL – 8,7 %
Queue de Charrue Red is a perfumed beer with the cherry juice and their natural aromas.
4,20

PLOEGSTEERT TRIPEL – 33 CL – 9 %
Re-fermentation in the bottle and characterised by a strong white foam with aromas of rye and hop and a prolonged, well-balanced taste.
4,50

POSTEL TRIPEL – 33 CL – 9 %
This abbey beer full of character combines a spicy personality with a sweet body. This classic tripel ends in style with a nice dry-bitter aftertaste.
4,50

ROSTEKOP – 33 CL / 75 CL – 6 %
Expect an utterly refreshing amber-coloured beer in your glass with a nice malt character and a slight touch of bitterness. In brief, a thirst quencher with oomph.
4,40 (33 CL) | 8,50 (75 CL)

SIMPLEX – 33 CL – 4,5 %
Despite Simplex being an ale, it has all the characteristics of an old-styled pils. It is a blond, unfiltered, unpasteurized, hoppy and bitter beer that remains low in alcohol. Resulting in a straw blonde, highly drinkable beer with plenty of flavor and character.
4,50

SINT BERNARDUS ABT 12 – 33 CL – 10 %
Very tasteful and rich dark brown beer with a chocolate, coffee, caramel-aroma, with a beautiful bittersweet aftertaste.
5,00

TANK 7 – 33 CL – 8,5 %
This farmhouse ale remains a hit in its genre. The name refers to the fermenter it came from. The beer style cannot just be translated into a traditional Belgian saison. The flavour rather reminds one of a mild IPA, also thanks to the aromas of peach, citrus and grapefruit.
4,50

TRIPEL LEFORT – 8,8% – 33 CL
A golden blonde beer, sets itself apart through its crisp, fruity aroma and beautifully rounded full flavour. Pleasant hints of citrus, lime and roses make this into a balanced beer that is intriguingly complex at the same time.
4,50

VANDERGHINSTE OUD BRUIN 25 CL – 5,5 %
West-Flemish red-brown beer that has aged – at least – 18 months in oak barrels. A fresh, sweet-'n-sour beer, with a label that shows a 1920's advertisement.
4,00

WESTMALLE TRIPEL – 33 CL – 9,5 %
A complex beer with a lot of fruit; touches of ripe banana and a fine bop bitterness; round and full taste; a subtle sweet touch, supported by fruitiness and a bitter. Long aftertaste, dry and pleasantly bitter.
4,50

WILD JO – 33 CL – 5,8 %
This Antwerp city beer is not only a nice dry hop, but very unique because of the re-fermentation with wild yeast, giving it a subtle acidity; has an ever-evolving taste.
4,50

THE BEST BURGERS WITH BELGIAN BEER

WELCOME AT JILLES

NON-ALCOHOLIC BEERS

DRIVE HOME SAFELY

AFFLIGEM 0.0 – 30 CL – 0 %
This non-alcohol pils is very drinkable. Utterly grainy and floral in the nose, but what strikes most is the beer's thirst-quenching character.
4,20

LIEFMANS FRUITESSE 0.0 25 CL – 0,5 %
For those who are fond of the Liefmans Fruitesse, this beer is an ideal non-alcoholic alternative.
Just like the Fruitesse, it yields aromas of cherry, raspberry, blueberry, elderberry and strawberry, supported by a sweet and fruity flavour.
3,80

MAES 0.0 – 25 CL – 0 %
What catches the eye, or rather the nostrils and taste buds, is the high drinkability and the nice freshness of this non-alcoholic beer. It's an easy non-alcoholic pilsner with an aftertaste that is slightly bitter. Thanks to its balance and thirst-quenching character it is a pleasant non-alcoholic pilsner.
3,10

WAIT THERE'S MORE!

WATCH OUT!
Here, scan the allergen list.

LET'S MEET AT YOUR PLACE!
Place your order for takeaway.

Made with love by debarbaren.be | v.u. P. Van Loocke, Industrielaan 9A, 8755 Ruiselede

FINGER FOOD

GREAT TO SHARE

Share our finger food or have these titbits as an appetizer.

Potato Dips – 10,00
with Belgian pickles sauce and hot sauce.

Nacho's 2.0 – 8,00

Chicken Wings – 8,50
with smoky BBQ sauce and a southern herb mix.

Sharing Plate – 13,50

Vegan Sharing Plate – 13,50

Vegan Nacho's – 9,00

SIDE DISHES

EXTRA

Prepared with vegetable oil.

Beer Battered Onion Rings 4,70
Fried onion rings with beer batter, served with a wonderful dip sauce.

Jilles Fries (gluten free) 3,80
Our authentic and crispy fries.

Jilles Sweet Potato Fries (gluten free) 4,70
Our crispy sweet potato fries.

SALAD BOWLS

All salad bowls come with bread.

GOAT CHEESE SALAD – 17,50

Mort Subite Kriek Lambic
25 cl - 4,5 % - 3,20
The sour base of the Mort Subite Kriek is a blend of one, two, and three year old lambics ripened in wooden barrels. This makes for this sweet 'kriek lambic' to retain more freshness than fruit beers with a wheat beer bases. For two months 32 kilos of cherries per 100 liter are ripening on the lambic beer.

Foodpairing: Its intense flavour of red fruit goes extremely well with a fresh goat cheese. Moreover, it nicely matches a freshly sour apple and sun-dried tomatoes.

CHICKEN SALAD – 17,50

MOAT - 33 cl - 6,5 % - 4,50
Four friends from Zedelgem launched this great West-Flemish blonde; round and fruity with a touch of lychee, a friend to all.

Foodpairing: In combination, you get to experience that this beer with its fruity body makes for an ideal harmony pairing with this light chicken salad.

VEGAN SALAD – 19,50

La Chouffe - 33 cl - 8 % - 4,50
La Chouffe leaves citrus notes on the palate, followed by a refreshing, pleasantly spicy note, giving it a lovely lightness. With its 8% alcohol content and slightly hoppy taste, this golden beer has won over beer lovers from all over the world down the years.

Foodpairing: The gently fruity beer, with a touch of coriander in the nose, freshens up the earthy and nutty touches of the falafel balls, walnuts and pine nuts, whereas its barm-fruity accents nicely merge with the apple and tomatoes.

KIDS

* You receive the toy when you check out.

KIDSMENU ('TIL THE AGE OF 8) 12,50 12,50 12,50

For the little ones. Two small burgers (ketchup, cherry tomatoes, salad), fries and homemade iced tea for kids.

There is a little surprise here!*

DESSERT

Cheesecake 6,50
Chocolate brownie 5,50
Chocolate mousse 5,50
Vegan dessert 5,00
Ask for our vegan dessert of the moment.

BURGERS

OUR 3 CLASSICS

LOUIS PAUL BACON 15,50 15,50 -

Cheddar, bacon and red onion on a burger, with a finish of rocket, cherry tomatoes and our beloved barbecue sauce. This burger is so good it rouses your conscience!

Hapkin - 33 cl - 8,5 % - 4,50
Count Baldwin VII of Flanders was given the nickname 'Hapkin' or 'with the axe' because of his firm action against anyone who would think of disturbing the peace. The sturdy beer of the same name combines a round character with a raw bitterness.

Foodpairing: The beer wipes away the salty touches of the bacon, making for total highlighting of the burger's flavours.

JACQUES REBEL 15,50 15,50 15,50

This one is getting hot! Let this spicy burger entice you with homemade dressing, melted cheddar cheese, red onion, gherkin, lettuce and cherry tomatoes.

Lagunitas IPA - 36 cl - 6,2 % - 4,60
The explosive aromas of the citrus and grapefruit immediately greet you in the nose. And the taste of this West-Coast style IPA impresses likewise with its fresh and fruity character and pleasant bitterness.

Foodpairing: The hops adequately counter the spicy taste of this burger. The crackling fresh and hop fruity beer is a perfect match for the dish.

HUGO CLASSIC 15,00 15,00 15,00

What can we say? Only for the greatest of all time! A classic you will feast on, with fried onion, lettuce and our homemade tartar sauce.

Rostekop - 33 cl / 75 cl - 6 %
4,40 (33 cl) | 8,50 (75 cl)
Expect an utterly refreshing amber-coloured beer in your glass with a nice malt character and a slight touch of bitterness. In brief, a thirst quencher with oomph.

Foodpairing: this thirst-quenching amber-coloured beer knows how to refresh you. Its slightly bitter aftertaste that goes together well with the homemade tartar sauce.

PARMEZENKO - 17,00 -

On solitary heights according to cheese lovers! A chicken fillet with melted brie, cheddar, emmental, and parmesan, finished off with barbecue mayonnaise, tomato and rocket.

Ciney Bruin - 25 cl - 7 % - 3,80
This classic was born in Ciney in the year 1978. Sweet with a character of caramel, this is the ideal beer if you have a sweet tooth. The barm adds aromas of pear, fig and banana.

Foodpairing: This dark and sweet beer is the ideal partner for the creamy taste of the melted brie

EDDY CARNIBAAL 18,50 - -

An absolute winner! This double burger with twice emmental cheese, bacon, fried onions, mesclun, gherkin, tartar and ketchup is unforgettable.

Fort Lapin 8 Tripel - 33 cl - 8 % - 4,50
First beer to come from this charming, small brewery. White beer qualities, thanks to the coriander and barley malt. Genuine craftsmanship.

Foodpairing: The round flavour and full body of this pleasant tripel makes the flavours of the burgers shine. The beer softens the salty accents and refreshes the whole in an ingenious way.

LILIAN ST. CHÈVRE 16,50 - -

This burger fires love! The melted goat cheese with sun-dried tomatoes, pine nuts and honey got a delicious finish with rocket and a light homemade pesto dressing.

VanDerGhinste Oud Bruin - 25 cl - 5,5 % 4,00
West-Flemish red-brown beer that has aged – at least – 18 months in oak barrels. A fresh, sweet-'n-sour beer, with a label that shows a 1920's advertisement.

Foodpairing: Goat cheese has a light acidity, as does the beer.

GUIDO BRIECANTO 16,50 - -

An idiosyncratic yet addictive burger with melted brie, walnuts, stewed apple, lettuce and homemade honey dressing.

Affligem Tripel - 30 cl - 9 % - 4,50
This acknowledged Belgian abbey beer surprises with its pleasant sweet, fruity aromas of the barm, like banana and peach. The hop adds some nice floral and spicy accents to that.

Foodpairing: Its full taste effortlessly supports this burger with the melted brie, while the sweet, fruity body connects with the stewed apple and the honey dressing.

CHEESY CHRISTY 16,50 - 16,50

A burger of standing with melted emmental cheese and blue cheese, stewed apple, rucola and homemade slightly sweet honey dressing. Could it be happiness!

Grimbergen Optimo Bruno - 33 cl - 10 % 4,80
With a character of chocolate and caramel, a hint of rock candy and its full, sweet taste, this is clearly a beer to be savoured. This beer finishes with a long-lasting aftertaste.

Foodpairing: Nothing beats a strong dark beer when it comes to accompanying a burger with blue cheese. Few beers manage to stand their ground in a pairing like this, but this Optimo Bruno softens the pungent edge of the cheese and establishes abalance of flavours.

THE CHOICE IS YOURS!

Beef burger · Chicken burger · Veggie burger

The icons indicate whether the burger is available with beef, chicken or veggie.

WHAT ELSE?

All our burgers come with a salad, side dishes are extra.

A tip? There is always a beer that pairs perfectly with your dish. Sofie Vanrafelghem, the internationally renowned sommelier, selected some great beers.

VOOR DE PRO'S!

DOUBLE UP YOUR BURGER

+ €4

LA MOZZARELLA 16,50 - 16,50

A burger full of character singing like there's no tomorrow. With melted mozzarella, grilled courgette, red pesto, rocket and pine nuts. A burger like no other!

Brugs Tarwebier / Blanche de Bruges 25 cl - 5 %- 3,20
Soft and at the same time fresh, thanks to the wheat this classic from Bruges is brewed with. However, it's the herbs like coriander and curaçao (dried orange peel) that really add the finishing touch. The citrus accent and the spicy tones are best perceived in the nose.

Foodpairing: Brugs Tarwebier has, just like mozzarella and courgette, a kind of tenderness in it, at the same time, the herbiness is pleased to meet the pesto.

BENOIT POULET - 17,00 -

This burger has everything it takes for an enjoyable evening. The chicken fillet with crispy bacon, fried onion, mushrooms, peppercorn sauce and sesame seeds is incredibly tasty.

Affligem Blond - 30 cl - 6,8 % - 4,50
This abbey beer is still brewed with a stem of the original Affligem barm. This blonde beer owes its fruity and spicy nose, as well as the pleasant hop bitter aftertaste to it.

Foodpairing: The beer knows how to nicely freshen up the saltiness of the bacon and the earthiness of the mushrooms. Its pleasant and gently bitter aftertaste totally highlights the flavour of the peppercorn sauce and the chicken.

CHICON & HUGO 16,50 16,50 -

Apple and chicory are like the Nicole and Hugo of burgerland! Discover this burger with stewed apple, chicory and red onion, and a finish of crispy onion, mesclun and curry sauce.

Gouden Carolus Tripel - 33 cl - 9 % - 4,50
The barm of brewery Het Anker provides the beer with its sweet fruity aromas of apricot and banana. The seasoned aspect in its flavour profile is reinforced by the coriander, curaçao and cardamom. The sweet-bitter body nicely balances it all.

Foodpairing: The sweet fruity aromas of the beer melt into those of the stewed apple, while the gently bitter aftertaste meets the bitterness of the chicory. Its sweetly seasoned body totally lifts the burger's meat.

TOOTS PICKELMANS 16,00 - 16,00

Soft jazz tunes in the background and this happy burger with gherkin, fried onion, rocket, cherry tomatoes, cheddar and ketchup, with a lovely pickles sauce poured over it. The stuff dreams are made of.

Mort Subite Oude Gueuze - 37,5 cl - 7 % 5,60
With its aromas of lemon and green apple, which are carried by fine bubbles, it is clear straight away why this old 'geuze' is called the 'champagne of beers'. The unique blend of the lambics that have ripened in wooden barrels for years, results in an elegant sour taste.

Foodpairing: The undeniably sour flavour meets that of the old gueuze, and softens it in the encounter. This makes the pure flavour of the burger come to the fore in this pairing.

SOEUR BÉARNAISE 17,00 - -

Hell yeah! A trendy interpretation of a popular classic. This burger is topped off with sweet fries, mesclun, cherry tomatoes and béarnaise sauce.

Tank 7 - 33 cl - 8,5 % - 4,50
This farmhouse ale remains a hit in its genre. The name refers to the fermenter it came from. The beer style cannot just be translated into a traditional Belgian saison. The flavour rather reminds one of a mild IPA, also thanks to the aromas of peach, citrus and grapefruit.

Foodpairing: The hop fruity beer breaks the full-bodied taste of the béarnaise sauce and the sweet fries, and accentuates the fresh touches of the tomatoes.

ROCCO CHORIZO 17,00 17,00 -

This Southern-Belgian burger with chorizo and melted brie, paired with sun-dried tomatoes, rocket, cherry tomatoes, crispy onion and barbecue sauce sounds like music to the ears.

Affligem Patersvat - 30 cl - 6,8 % - 4,50
The abbey of Affligem is situated in a hop region. Unfortunately, there is little left of the hay day of hop in the area around Asse. The Patersvat is now one of the few beers that is being brewed with the local hops. That makes for a highly enjoyable hop-bitter Affligem that, thanks to the barm, keeps its fruitiness.

Foodpairing: The hops offer a nice contrast against the spicy chorizo. At the same time, the beer freshens the creamy brie and this hoppy blond perfectly complements the full-bodied taste of the meat.

DIMITRI VEGAN - - 15,00

This burger is world class! A vegan hazelnut burger with vegan cheese, mushrooms, mesclun and curry-coconut sauce is hard not to love.

Cristal Pils - 25 cl - 5 % - 4,50
This was the very first pilsener to appear on the market in our country. Brewed after the example of the pilsener originating from the Czech Republic, it is noticeably hoppier than its colleagues, which you'll particularly experience in its pleasantly bitter aftertaste.

Foodpairing: The earthy flavours of the mushrooms and the hazelnut burger are totally freshened by the beer. This pairing succeeds in giving the accents of the garlic and the mesclun a fair chance, and really brings the round flavour of the burger to the fore.

JEF A(D)VOCADO - - 16,50

There is every motive to go for it! We advocate our renowned vegan hazelnut burger with vegan cheese, guacamole, red onion, cherry tomato, nachos, mesclun.

Mort Subite Oude Gueuze - 37,5 cl - 7 % 5,60
With its aromas of lemon and green apple, which are carried by fine bubbles, it is clear straight away why this old 'geuze' is called the 'champagne of beers'. The unique blend of the lambics that have ripened in wooden barrels for years, results in an elegant sour taste.

Foodpairing: The cheese and guacamole match the fresh notes of grapefruit and oak. A clear golden yellow beer with a very old past.

1 table = 1 bill | vegan | gluten free burger = + € 1,50

JILLES
BIER & BURGERS

What's in a name, right? Well, for 10 years now we have been combining the best of both worlds: **GREAT BURGERS** and **AMAZING BELGIAN BEERS**. Sofie Vanrafelghem, internationally renowned beer sommelier, provided the most surprising **FOOD PAIRING**. In our burger restaurants, **EVERYTHING IS HOMEGROWN BELGIAN**. From sandwiches to sauces and burgers, we resolutely opt for local entrepreneurs and farmers. We go for **QUALITY**, every time.

But enough said and done. Now it's your turn to experience it for yourself: choose your burger and beer, raise your glass to the good life and don't forget to look into the eyes of your table companion. Because you know what they say ...

CHEERS!

WAIT
THERE'S MORE

#JILLESBURGERS
Follow us on

JILLES BRUGES
Braambergstraat 10
8000 Brugge
brugge@jilles.be

JILLES GHENT
Tentoonstellingslaan 165
9000 Gent
gent@jilles.be

JILLES OSTEND
Albert 1 Promenade 60
8400 Oostende
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JILLES COURTRAI
Grote Markt 21
8500 Kortrijk
kortrijk@jilles.be

OUR DNA

BEER AND BEER MORE BEER

BELGIAN STYLE BURGERS

WELCOME TO THE BURGER CLUB TAKE A SEAT

THIRSTY?