

SOFT

Coca Cola	€ 2,80
Coca Cola Zero	€ 2,80
Fanta Orange	€ 2,80
Sprite	€ 2,80
Homemade Ice Tea	€ 4,50
Homemade Lemonade	€ 4,50
Apple Juice	€ 4,00
Orange Juice	€ 4,00
Fever Tree Indian Tonic	€ 3,50
Fever Tree Mediterranean Tonic	€ 3,50
Fever Tree Ginger Beer	€ 3,50

APERRO

Campari Orange	€ 9,50
Aperol Spritz	€ 9,50
Limoncello Spritz	€ 9,50
Martini Rosso	€ 5,50
Martini Bianco	€ 6,00
Porto	€ 6,00
Ricard	€ 6,00
Coupe de fleur	€ 7,50



DRAFT BEER

Stella Artois 25cl	5,0%	€ 3,20
Stella Artois 50cl	5,0%	€ 6,00
Goose IPA 25cl	5,9%	€ 4,00
Goose IPA 50cl	5,9%	€ 7,00
Victoria 33cl	8,5%	€ 5,00
Leffe Blond 33cl	6,6%	€ 5,00
Tripel Karmeliet 33cl	8,4%	€ 5,20

BOTTLED BEER

Corona	4,5%	€ 5,00
Desperados	5,9%	€ 5,00
Duvel	8,5%	€ 5,20
Hoegaarden	5,0%	€ 4,00
Kwak	8,4%	€ 4,20
La Chouffe	8,0%	€ 4,50
Leffe Bruin	6,5%	€ 4,50
Liefmans on the rocks	3,8%	€ 4,00
Omer	8,0%	€ 4,50
Force Majeur Kriek	0,4%	€ 4,00
Force Majeur Tripel	0,4%	€ 4,00
Stella Artois 0,0%	0,0%	€ 3,20
Corona 0,0%	0,0%	€ 5,00
Leffe Blond 0,0%	0,0%	€ 4,00
Liefmans on the rocks 0,0%	0,0%	€ 4,00

BELGIAN TRAPPIST

Westmalle Tripel	9,5%	€ 5,50
Orval	6,2%	€ 6,00
La Trappe Nillis 0,0%	0,0%	€ 5,50

LOCAL HEROES

Delirium Tremens	8,5%	€ 5,50
Gentse Strop	6,9%	€ 5,00

Beer of the month

Ask our waiter for the beer of the month

BAR BITES

Belgian fries with truffle mayo Topped off with parmesan	€ 7,00
Dutch "Bitterballen" Served with Tierenteyn mustard, 6 pcs.	€ 8,50
Shrimp croquettes Served with homemade tartare and lemon, 6 pcs.	€ 12,00
Cheese & ham toast Grilled cheese with ham, 2 pcs.	€ 10,00
Nachos Vulcano Corn chips with cheddar, jalapeño, tomato, guacamole & sour cream, 4 p.	€ 16,50
Apero board Cheese, salami & olives	€ 9,00

STAY CONNECTED

Follow us: [@takeingent](#)
on Instagram, Tiktok and Facebook

Stay updated and be the first to know about our events,
exclusive offers, and vibrant community!

TAKE IN

COCKTAILS

Gent Mule	€ 9,50
Vodka, ginger beer, lime juice, mint	
Dark & Stormy	€ 10,50
Brown rum, ginger beer, lime juice	
Pornstar Martini	€ 12,00
Vodka, vanilla, passion fruit syrup, lime juice, prosecco	
Mojito	€ 10,50
White rum, lime juice, soda water, sugarcane, mint	
Whiskey Sour	€ 10,00
Whiskey, lime juice, sugarcane	
Espresso Martini	€ 11,00
Vodka, Kahlúa, espresso, sugar syrup	
Old Fashioned	€ 12,00
Bourbon, sugarcane, red bitters	
Negroni	€ 11,50
Campari, Gin, Vermouth	

MOCKTAILS

Lilo	€ 11,50
Nona 0% Gin, sugarcane, lime juice, mint, sparkling water	
Ginger Is Your Friend	€ 11,00
Apple juice, ginger beer, lime juice, ginger juice, agave syrup, thyme	
The Red Wedding	€ 9,50
Strawberries, lime juice, sugarcane, basil, sparkling water (only in season)	
Mary's Moment	€ 9,50
Rosemary syrup, grapefruit juice, sparkling water	
Ginger Passion	€ 11,00
Ginger juice, pineapple juice, sparkling water, passion fruit	
Virgin Mojito	€ 8,50
Lime juice, soda water, sugarcane, mint	

OUR WINE SELECTION

	Glass	Bottle
Rosé Wine		
Beroia 'Cuvée Joséphine' Languedoc Roussillon (FR) Syrah & Grenache 2023 BIO	€ 5,00	€ 22,50
White Wine		
Beroia 'Cuvée Laureenne' Languedoc Roussillon (FR) Sauvignon 2023 BIO	€ 5,00	€ 22,50
Huber Terrassen Traisental (AT) Grüner Veltliner 2023 BIO	€ 6,50	€ 28,00
Heritage Blanc Sud-Ouest (FR) Chardonnay 2023	€ 6,50	€ 28,00
La Bianco Sicily (IT) Insolia & Grillo BIO		€ 25,00
Red Wine		
Beroia 'Cuvée Madeleine' Languedoc Roussillon (FR) Syrah & Merlot 2023 BIO	€ 5,00	€ 22,50
Qui Pro Quo Umbria (IT) Montepulciano & Sangiovese 2022	€ 6,50	€ 28,00
Chateau Malbat Bordeaux (FR) Merlot & Cabernet Sauvignon	€ 6,50	€ 28,00
Barbera d'Asti La Villa Piemonte (IT) Barbera 2022		€ 34,00
Bozeto de Exopto La Rioja (ES) Garnacha Tinta & Tempranillo & Graciano 2022		€ 29,00
Sparkling Wine		
Prosecco Treviso Brut	€ 6,50	€ 28,00

Drinks

Bites

Cocktails

Wines

HOT DRINKS

Coffee



Espresso	€ 2,90
Espresso Macchiato	€ 3,20
Doppio Espresso	€ 3,30
Doppio Macchiato	€ 3,60
Americano	€ 3,20
Cappuccino	€ 4,00
Latte Macchiato	€ 4,20
Iced Coffee	€ 4,00
Irish Coffee	€ 8,00
Italian Coffee	€ 8,00

Hot Favorites

Chai Latté	€ 4,30
Matcha Latté	€ 4,30
Hot Chocolate Milk	€ 4,00

Tea

Fresh Ginger	€ 4,00
Fresh Mint	€ 4,00
Black Tea	€ 4,00
Green Tea	€ 4,00

Herbal Tea

The Force is with you	€ 4,00
Evening Herbs	€ 4,00
Chai Tea	€ 4,00

Sweet Tea

Tropical Sky	€ 4,00
Sanguini	€ 4,00
Persimmon Peach	€ 4,00

Drinks

Bites

Cocktails



Wines

Hot Drinks

SOUP

Tomato	€ 8,00
Soup of the day	€ 8,00

LUNCH

Spaghetti carbonara	€ 16,00
Egg sauce, crusty guanciale, pecorino cheese, black pepper	
Spaghetti bolognese	€ 18,00
Classic Italian bolognese	
 Ravioli 4 formaggi	€ 18,00
Homemade 4 cheese sauce, gorgonzola, talleggio, parmigiano, cream	
Salmon toast	€ 15,00
Smoked salmon, pickled onion, guacamole, sour cream, lemon	
 Goat cheese salad	€ 18,00
Grilled goat cheese, mixed salad, apple, pine nuts	
Caesar salad	€ 17,50
Lettuce, creamy dressing, chicken, croutons	

PIZZA

Head to the Pizza tab for more delicious lunch options.

Discover our homemade pizzas, crafted with care and made using Gent's own Pils 13 beer, with dough fermented for 3 days to enhance flavour and texture!

DESSERT

Tiramisu	€ 9,00
Panacotta red fruit	€ 9,00
Chocolate mousse	€ 9,00

Our kitchen is open for lunch from 12h - 14h

Drinks

Bites


Cocktails

Wines

Hot Drinks

Lunch

STARTERS

Soup of the day	€ 8,00
Tomato soup with meatballs or ask for the soup of the day!	
 Ravioli 4 formaggi	€ 9,50
Homemade 4 cheese sauce, gorgonzola, talleggio, parmigiano, cream	
Burrata & parma ham	€ 18,00
Finely sliced parma ham with burrata	
Carpaccio classico	€ 18,00
Finely sliced beef with parmigiano, tomato, rocket salad	

KIDS MENU (<13)

Spaghetti bolognese	€ 10,50
Spaghetti with tomato sauce	€ 10,50
Beef burger with fries	€ 11,50
Pizza margherita	€ 8,50

TAKE IN

Our kitchen is open for dinner from 18h - 22h

Drinks

Bites

Cocktails

Wines

Hot Drinks

Lunch

Dinner

MAIN COURSE

Spaghetti carbonara Egg sauce with crusty guanciale, pecorino cheese, black pepper	€ 16,00
Spaghetti bolognese Classic Italian bolognese	€ 18,00
 Cocotte gnocchi pumpkin & gorgonzola oven dish Gnocchi pumpkin sauce with gorgonzola, topped with bread crumble	€ 17,00
Escalope à la milanese Breaded veal with baked potatoes or spaghetti with tomato sauce	€ 18,50
Fish & chips Home made breaded cod with mix salad, fries, homemade tartare sauce	€ 17,50
Spare ribs Pork ribs with BBQ sauce, slow-cooked, served with sweet potatoes	€ 20,50
Salmon burger Grilled salmon, guacamole, cherry tomatoes, salad, lime pepper mayo	€ 18,00
Belgian beef burger 100% beef, local cheese, tomato, salad, caramelized onion, Leffe mayo	€ 17,50
Caesar salad Lettuce, creamy dressing, chicken, croutons	€ 17,50
 Goat cheese salad Goat cheese, rocket salad, apples, pinenuts, dried tomatoes	€ 18,00
 Ravioli 4 formaggi Homemade 4 cheese sauce, gorgonzola, talleggio, parmigiano, cream	€ 18,00

DESSERT

Tiramisu	€ 9,00
Panacotta red fruit	€ 9,00
Chocolate mousse	€ 9,00

Our kitchen is open for dinner from 18h - 22h

Drinks

Bites

Cocktails

Wines

Hot Drinks

Lunch

Dinner

PIZZA

 Margherita	€ 12,00
Pomodoro, mozzarella	
Pepperoni	€ 15,00
Pomodoro, mozzarella, spicy salami, parmigiano	
Peppa Queen	€ 17,00
Pomodoro, smoked mozzarella, artisanal ham, mushrooms, parmigiano	
Perfect with a Negroni	€ 16,50
Pomodoro, mozzarella, pork sausage, caramilsed onion, parmigiano	
 Ghent Royale	€ 16,50
4 cheeses	
Red Dot Chili	€ 15,50
'Nduja with mozzarella, shallot, fennel powder, parmigiano	
Calzone	€ 14,00
Braised onion, baked olives, smoked mozzarella, anchovy butter	
Smokey Pumpkin	€ 17,00
Pumpkin cream, pancetta, smoked cheese	
 Summertime Sadness	€ 15,00
Mozzarella, gorgonzola, lemon zest	
Fake Puttanesca	€ 15,50
Yellow tomato sauce, anchovis, olive crumble, dried capers	
 Purple Vegan	€ 16,00
Cauliflower sauce, roasted mushrooms, olives, shallot purée	
Mister Buffalo	€ 20,00
Pomodoro, mozzarella, parmigiano, parma ham, stracciatella cheese	

TAKE IN

Our pizzas are available from 12h - 14h and 18h - 22h

Drinks

Bites

Cocktails

Wines

Hot Drinks

Lunch

Dinner

Pizza