



BR.



Blossom menu

Starter



Limburg asparagus with smoked salmon

Green herbs . citrus dressing



Main course

Calf oyster

Limburg asparagus . fava beans . pommes château



Dessert



Rhubarb

Pistachio . white chocolate . blossom honey

€55 per person



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bistro richard



BR.

Welcome to Bistro Richard, located in the beautiful courtyard of Ordingen Castle, amid the endless orchards of Haspengouw.

Our chef brings regional bistro classics to the table,
always with a subtle personal touch.

Discover the rich flavours of daily fresh products throughout our menu, from artisanal farmhouse bread to the classic vol-au-vent, sole meunière and hand-cut steak tartare.

Our name, Bistro Richard, is a tribute to the lord of the castle.

Dive into the rich historical atmosphere of our authentic venue while enjoying cosy get-togethers in a stylish interior.

Don't miss our premium gin Castle of Ordingen made from the harvest of our own pears.

Share your bistronomic moments on social media:

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#kasteelvanordingen

menu Richard

Starters

North Sea shrimp croquette

Fried parsley . lemon

or

Steak tartare

Belgian beef .

pickled vegetables

Main course

Sea bass

White wine sauce .

green asparagus . potato purée with herbs

or

Haspengouw beef steak

Cream of carrot . lettuce . fries .

sauce of your choice

Dessert

Dame blanche or crème brûlée

€ 49.50 per person

Suggestions

Starter

Limburg asparagus with smoked salmon

Green herbs . citrus dressing

€ 19.90

Limburg asparagus "à la flamande"

Butter . farm egg . parsley

(including pommes château, croquettes or

mashed potatoes with the main course)

Starter: € 18.00

Main course: € 24.90

Limburg asparagus in mousseline sauce

64° farm egg . spinach

(including pommes château, croquettes or

mashed potatoes with the main course)

Starter: € 18.50

Main course: € 25.90

Main course

Calf oyster

Limburg asparagus . gravy .

fava bean

€ 32.00

Dessert

Rhubarb

Pistachio . white chocolate . blossom honey

€ 12.50

Starters

Beef carpaccio € 18.00
Parmesan cheese . rocket salad . olive oil . pine nut

Cheese croquette **v** € 16.00
Parmesan cheese . lemon . fried parsley . tartare

North Sea shrimp croquette € 21.00
Lemon . fried parsley . cocktail sauce

Duo cheese- and shrimp croquette € 18.00
Lemon . fried parsley . parmesan cheese

Tuna tartare € 21.00
Ponzu . radish . shallot

Burrata **v** € 19.00
Tomato . shallot . pesto

For the kids up to 12 years

Frikandel with fries € 8.50

Vol-au-vent with fries € 12.50

Chicken with apple sauce and fries € 12.50

Spaghetti bolognese € 9.50

Chicken nuggets with fries € 12.50

+ € 3.00 supplement for salad

Classics

Vol-au-vent € 21.00
Chicken . meatballs . mushrooms . puff pastry shell

Flemish beef stew € 22.00
Belgian beef . syrup . onion

Sole meunière € 22.00
Lemon . butter

Hand-cut steak tartaar € 21.50
Belgian beef . capers . shallot

Scampi 9 pieces € 23.00
In tomato sauce

*These dishes are served with seasonal garnish.
+ € 3.00 supplement for hot vegetables*

With these dishes, you can choose from:

Fries € 3.00

Potato croquettes € 3.00

Potato purée € 3.00

Pasta € 3.00

v Vegetarian

Are you allergic to certain ingredients?

Ask the team for more information.

The composition of our dishes may change.

Cross-contamination is possible.

Meat

Haspengouw beef steak	250 g	€ 22.00
Haspengouw beef filet	250 g	€ 39.00
Presa Iberico	250 g	€ 20.50
"Belle Flamande" chicken	220 g	€ 17.00

These dishes are served with a seasonal garnish.

+ € 3.00 supplement for hot vegetables

With these dishes, you can choose from:

Fries	€ 3.00
Potato croquettes	€ 3.00
Potato purée	€ 3.00
Pasta	€ 3.00
Pepper sauce	€ 3.00
Mushroom sauce	€ 3.00
Fresh bearnaise sauce	€ 3.00
Stroganoff sauce	€ 3.00
Herb butter	€ 3.00

Fish

Seabass	220 g	€ 23.50
Tuna	220 g	€ 25.00
Gamba 8/12	4 pieces	€ 28.00

These dishes are served with a seasonal garnish.

+ € 3.00 supplement for hot vegetables

With these dishes, you can choose from:

Fries	€ 3.00
Potato croquettes	€ 3.00
Potato purée	€ 3.00
Pasta	€ 3.00

Desserts

Dame blanche	€ 10.50
Children's ice cream	€ 6.00
Chocolate moelleux <i>Cuberdon ice cream . red fruit coulis</i>	€ 12.50
Crème brûlée	€ 8.00
Café glacé	€ 9.00
Chocolate mousse	€ 8.00
Eton Mess with Richard pear <i>Whipped cream . meringue . mascarpone</i>	€ 12.50
Tarte Tatin <i>Apple pie with salted caramel ice cream</i>	€ 12.00

Pancakes from 2 to 5 pm

Pancakes	2 pieces	€ 8.00
<i>White, blond or brown sugar . marmalade, syrup or Nutella</i>		
Pancakes mikado		€ 11.50
Children's pancakes	1 piece	€ 5.50
<i>White, blond or brown sugar . marmalade, syrup or Nutella</i>		

1 bill per table. As of 8 people, we ask you to limit your choice to 4 dishes, in order to avoid long waiting times and make you and our guests as comfortable as possible.

Snacks & bites to share

Bitterballs 8 pieces € 16.50

Served with mustard "De Ster"

Local mature cheese (V) € 12.50

Onions in vinegar . pickle

Oysters 3 pieces € 9.50

6 pieces € 18.00

12 pieces € 36.00

Hummus naanbread (V) € 12.00

Chickpeas . pomegranate . sesame oil

Snack board 18 pieces € 16.00

Nachos (V) € 15.00

Tortilla chips . guacamole . cheddar . sour cream

+ € 3.50 supplement pulled pork

Bruschetta (V) 4 pieces € 14.50

Tomato . buffalo mozzarella

Soup

Tomato soup € 6.00

Meatballs . cream . chives

Soup of the day € 6.00

According to the chef's inspiration

Grilled sandwiches until 5 pm

Grilled sandwich € 11.00

Framhouse bread . Breydel ham . mature cheese . lettuce

Grilled sandwich with egg € 14.00

Farmhouse bread . Breydel ham . mature cheese .

fried egg . lettuce

Grilled sandwich **Haspengouw** € 16.00

Farmhouse bread . Brie cheese . Syrup from Loon . Richard pear . walnut

Pasta

Spaghetti bolognese € 16.00

Ravioli ricotta-spinach (V) € 18.50

Tomato sauce . grilled zucchini . burrata . olive oil

Spaghetti with vongole € 24.00

Vongole . shallot . olive oil

Orecchiette (V) € 16.00

Tomato sauce . basil

+ € 3.00 supplement burrata

Salads

Caesar salad € 22.50

Belle Flamande chicken . Romaine lettuce . egg .

parmesan cheese . bread croutons

Scampi salad 7 pieces € 23.50

Scampi . mango . lettuce . wakame . yoghurt dressing

Goat cheese salad (V) € 20.50

Quinoa . beetroot . raspberry . sucrine . lettuce

Burgers

Burger **Richard** € 24.00

Belgian beef burger . pickle . lettuce . bacon . tomato .

crispy onion . cheddar . fries

Chicken burger € 21.50

Chicken . coleslaw . pickle . tomato . pepper mayonaise .

fries

Vegetarian burger (V) € 20.00

Beetroot burger . zucchini . eggplant . tomato . hummus .

rocket salad . walnut . fries

Spirits

Rum Captain Morgan	€ 10.00
Bacardi white / brown	€ 10.00
Vodka Ketel One	€ 10.00
Amaretto	€ 8.00
Baileys	€ 8.00
Calvados	€ 10.00
Cointreau	€ 9.00

Digestives

Cognac Réserve de Jean	€ 12.50
Napoleon Drouet	€ 12.50
Glenfiddich 12 y	€ 10.00
Grand Marnier	€ 9.00
Limoncello	€ 8.00
Sambuca	€ 9.00

Wine

House wine white	€ 6.00 / € 30.00
House wine red	€ 6.00 / € 30.00
House wine rosé	€ 6.00 / € 30.00

Belgian sparkling wine

Blanc des Noirs 'Bizjoe' Brut Nature	€ 10.00 /
<i>Domaine Cuvelier</i>	€ 50.00

Champagne

Champagne Louis Casters	€ 15.00 / € 65.00
<i>Pinot Meunier</i>	
Champagne Louis Casters	€ 75.00
<i>Rosé / Blanc de Blanc</i>	
Champagne Ruinart Blanc de Blanc	€ 125.00



Soft drinks

Coca Cola / Coca Cola Zero	€ 3.00
Still water Acqua Panna 0,25 l	€ 3.00
Sparkling water San Pellegrino 0,25 l	€ 3.00
Still water Acqua Panna 1 l	€ 9.00
Sparkling water San Pellegrino 1 l	€ 9.00
Ice tea	€ 3.00
Fanta	€ 3.00
Sprite	€ 3.00
Tönissteiner Orange	€ 3.50
Tönissteiner Citroen	€ 3.50
Tönissteiner Fruit mix	€ 3.50
Fever Tree Indian Tonic	€ 4.00
Fever Tree Mediterranean Tonic	€ 4.00
Pipo apple juice	€ 3.00
Fresh orange juice	€ 6.00
Cécémel	€ 3.00

Hot drinks

Coffee / Decaf coffee	€ 3.00
Espresso	€ 3.00
Espresso Doppio	€ 5.00
Cappuccino	€ 3.50
Latte macchiato	€ 3.50
Italian coffee	€ 8.50
Irish coffee	€ 8.50
Tea	€ 3.00
Fresh mint tea	€ 4.00
Fresh ginger tea	€ 4.00
Hot chocolate	€ 3.50

+ € 1.00 supplement whipped cream

Bottled beers

Vedett White	€ 3.00
Leffe Blond / Brown	€ 4.50
Duvel	€ 4.50
Maredsous Brown / Triple	€ 5.00
La Chouffe Blond / Cherry	€ 4.50
Sint Bernardus Abt 12	€ 5.00

Draught beers

Stella Artois	€ 3.00
Tripel Karmeliet	€ 4.50

Local beers

Wilderen Gold	€ 4.50
Wilderen Kriek	€ 4.00
Wilderen Cuvée Clarisse	€ 5.50
Wilderen Kannunik	€ 5.00
Haspengouwse Tripel	€ 5.00

0,0%

Leffe 0,0%	€ 4.50
Stella 0,0%	€ 3.00
Liefmans 0,0%	€ 4.00
Crodino 0,0%	€ 4.00
Gordon Gin-Tonic 0,0%	€ 11.00

Apero

Pineau des Charentes	€ 9.00
Porto white / red	€ 8.00
Martini white / red	€ 8.00
Campari	€ 9.00
Campari Orange	€ 12.00
Sherry Dry	€ 8.00
Aperol Spritz	€ 11.00
Kirr	€ 9.00
Kirr Royal	€ 14.00
Ricard	€ 8.00
Picon white wine	€ 9.50

Gin

Kasteel van Ordingen Premium Gin	€ 13.50
Hendrickx Gin	€ 15.00
Gordons Gin	€ 11.00

Gin is always served with Fever Tree Tonic.