

STARTERS

TO SHARE UPFRONT
OR TO ENJOY ALONE AS A MAIN!

HOUSE BURRATA 15,-

Originally and contemporarily seasoned. Tasteful balance between flaming red and soft creamy white. ('Burrata' mozzarella, pesto, tomato mix, red onion & pine nuts)

BEER TIP: CHÂTEAU D'YCHOUFFE rosé 75cl 19,-
The ideal beer aperitif

BUTCHER'S DISH 16,9

Selection of fine meats (raw ham, salami with fennel), with delicious hummus, stracciatella dip (the heart of the burrata) and XO double matured cheese (Van Tricht).

PERFECT FOR
THE APERITIF!

SOUP

FRESH TOMATO SOUP, SERVED AS AN APPETIZER OR BIG PORTION AS A MEAL (BREAD INCLUDED).

	small	large
OTOMAT Tomato soup with meatballs	4,5	7,5

PIMP YOUR SOUP WITH STRACCIATELLA +2€
(THE HEART OF BURRATA)

SIDE SALADS

MUSHROOM SIDE SALAD 3,8

Thinly sliced raw mushrooms, baby gem lettuce, red pointed pepper with a yogurt dressing

OTOMAT SIDE SALAD 3,8

Tomato salad with red onion

COLESLAW SALAD 3,8 NEW

White cabbage, Amsterdam onions, garlic sauce and crispy onions

BEETROOT SIDE SALAD 3,8

Beetroot, baby spinach with garlic, fresh mint, yogurt

CHICON SIDE SALAD 3,8

Chicory, apple, pecan nuts, honey dressing

NOTOMAT SIDE SALAD 3,8

Mesclun salad with a dressing

DESSERTS

PIZZA NUTELLA 7,5

Topped with strawberries and hazelnuts.

ETON MESS 8,-

Meringue, red fruits, yoghurt cream, coulis in a glass.

GIVE PEARS A CHANCE 9,5 / 14,9

Total surprise: blue cheese combined with pear and syrup of Liefmans and syrup liegeois. Mesclun on top!
Small version available.

DAME BLANCHE 8,- KIDS ICE CREAM 5,-

DOLCE CALZONE 10,-

Double folded bottom with lemon curd and 2 scoops of vanilla ice cream. THE dessert to share with 2.

TRIPLE CHOCOLATE PIZZA 10,5

Taste three different types of chocolate, crispy roasted nuts and softly burnt marshmallow. Finished with lime powder from Mexico and basil.

PAVLOVA PIZZA 13,9

Red fruits, yoghurt cream, coulis on meringue.
Ideal to share after the meal, for 3 people.



MARGHERITA CLASSIC STYLE 9,5

The classic among the classics.
A combination of three colors:
Green, White and Red!

BEER TIP: Vedett EXTRA Blond 3,5

PIMP THESE CLASSICS WITH EXTRA TOPPINGS:

Grana Padano 1,-
Mesclun- Arugula or stracciatella
(the heart of the burrata) 2,-
Belgian raw ham, cooked ham on the bone,
mozzarella di bufala or burrata 3,-
Dolce gorgonzola 3,5

MADRAS 14,5

Delicious combination of tender chicken,
cumin, curry madras, mango, mozzarella,
red onion and fresh coriander.

BEER TIP: Vedett IPA 3,5

RITMO DE LA NACHO 13,5

Mexican fury with black beans, jalapeno, nachos,
red onion, cheddar and coriander. And with two surprises
on top: sour cream and creamy guacamole.

BEER TIP: Sol 4,-

BUSHWICK 14,9

Our tribute to Roberta's: mozzarella,
oregano on a mouth-watering red pizza, topped
with Ricotta di Bufala and salami with fennel.

BEER TIP: Vedett IPA Session (on tap) 2,9

ROCK THE KASBAH 15,5

A wink to North Africa with merguez sausage,
red pointed pepper, red onion, raisins and raz el hanout.
Finished with feta, coriander and mint.

BEER TIP: Tripel d'Anvers 4,3

BOULE & BOULETTE 14,9

The thrilling taste of delicious minced meat, seasoned
with fennel seeds, garlic and basil. mesclun on top!

BEER TIP: Tank 7 (on tap) 4,2

TOM SELLECK 13,9

5 stars on a pizza: pickled pineapple with jalapeños,
ham on the bone, pickled ginger and Ricotta di Bufala.

BEER TIP: La Chouffe (on tap) 3,7

THREE OF A KIND 35,- (for 2P)

3 small pizzas perfect for sharing with 2
RITMO DE LA NACHO, VOL AU VENT
& GIVE PEARS A CHANCE,
including 2 side salads of your choice.

MATCHING BEER FLIGHT: 15,- FOR 2P

LUNCH TIME

All our pizzas (except for the classic pizza's)
are served in a smaller size with a fresh
side salad of your choosing!

12,5

NOTOMAT PIZZA'S

TIP
+ DELICIOUS ITALIAN
GORGONZOLA

CLASSIC BIANCA PIZZAFIORE 9,5

Less is more: white base sauce, mozzarella, thyme and caramelized red onion.

BEER TIP: Vedett WHITE 3,5

PIMP THESE CLASSICS WITH EXTRA TOPPINGS:

- Grana Padano 1,-
- Mesclun- Arugula or stracciatella (the heart of the burrata) 2,-
- Belgian raw ham, cooked ham on the bone, mozzarella di bufala or burrata 3,-
- Dolce gorgonzola 3,5

WITH LOVE FROM B (SEASONAL) 14,5

Belgian Classic made with love: cooked ham, white base sauce and chicory!

BEER TIP: Duvel 4,3

VOL AU VENT 14,5

Tender chicken, little meatballs, mushrooms and Grana Padano.
Topped with fresh cress and sauce 'mousseline'

BEER TIP: Chouffe Soleil 3,9

ASPERGES À LA FLAMANDE (SEASONAL) 16,9

LIMITED TIME ONLY

A true spring classic! Heavenly white Flemish asparagus, smashed egg, fresh parsley, a pinch of nutmeg and aged Gouda.

BEER TIP: Duvel Tripel Hop Citra 4,6

LITTLE RED COURGETTE (SEASONAL) 14,9

BACK IN TOWN!

Subtle balance between courgette, fresh mint, red peppers and mozzarella di bufala!

BEER TIP: De Koninck (on tap) 2,9

ABBEY ROAD 14,9

3 types of Belgian Top Cheese (Van Tricht) served with pearl onions and pickles.

BEER TIP: Maredsous 10° Tripel 4,5

GIVE PEARS A CHANCE 14,9

Total surprise: blue cheese combined with pear and syrup of Liefmans and syrup liegeois. mesclun on top!

BEER TIP: Liefmans Goudenband 4,5

VEGAN PIZZA'S

NEW

DIRTY VEGAN 14,9

Our brand-new vegan pizza! Oven roasted seitan on top of our tomato sauce. Garnished with 3 sorts of onion: Amsterdam, red and fried. Topped with gherkins, white cabbage and a vegan garlic sauce.

BEER TIP: Wild Jo 3,9

LAS VEGA 13,9

HOT & SPICY

A surprising vegan pizza with a sauce of legumaise curry, young leaf spinach with garlic and mushrooms. With a finishing touch of Zuma paste (homemade chili paste Xtra, made of Habanero peppers), coconut flakes and an espuma of soy yogurt.

BEER TIP: Tripel d'Anvers 4,3