

PHILOSOPHY

WE'RE FASCINATED BY THE MAGIC THAT HAPPENS ON THE FIELD WHEN A SEED TURNS INTO A GREAT VEGETABLE WITH THE INTENSE FLAVOR OF DAYS GONE BY, IN INTERACTION WITH MOTHER EARTH AND ALL THE LOVE AND ATTENTION OF THE FARMER. THE EAT LOVE TEAM IS SO GRATEFUL AND HAPPY WHEN THESE BEAUTIES ARRIVE IN OUR KITCHEN. WE PREPARE THEM WITH TENDERNESS AND A HUGE AMOUNT OF PASSION TO FEED YOU WITH LOVE.

ANTIPASTI

(NICE TO SHARE)

Edamame	€8
Smeltfish tempura, lemon mayonaise	€9,9
Eggplant tempura, chili mayonaise	€8,5
Keiemtaler cheese balls	€9,9
Fritura mista <i>carrot + aubergine + zucchini + peppers</i>	€16
Focaccia with humus of chickpeas	€9,9
Focaccia with garlic and tomato	€9,9
Iberic chorizo	€11
Focaccia alla pancetta particolare <i>pizzabread with pickled and aged beef belly of a Galician milkcow (Txogitxu), an explosion of taste</i>	€14
Porc rilette + Tierenteyn mustard	€9,5
Nodini (<i>mozzarella</i>) + <i>red pointed peppers</i>	€11
Burrata + <i>fennel + orange + capers</i>	€13
Bufala + <i>leek + tomato gazpacho</i>	€12

OPENING HOURS

Open each day from noon to 2pm and from 6pm to 9pm. Open to 10pm on Fridays and Saturdays. *Cards only, no cash.*

DISCOVER OUR GIFTCARDS!

Book (€24,95) + Eat Love giftcard (€30) €50

FROM NOW ON, OUR PIZZA DOUGH HAS BEEN ENRICHED WITH BEER FROM THE LOCAL '13' BREWERY. EXPECT EVEN MORE CRUNCHINESS COMBINED WITH A TRUE GHENTIAN TOUCH!

PIZZA ROSSA

Prosciutto <i>tomato + mozzarella + organic barbecue-ham 'De Boom'</i>	€13,5
Funghi <i>tomato + mozzarella + chestnut mushrooms</i>	€12,5
Diavola de Luxe <i>tomato + mozzarella + Iberic chorizo 'Casalba'</i>	€15,9
Margherita de Luxe* <i>confit tomato + burrata + arugula</i>	€14,5
Eliette <i>tomato + garlic + onion + black olives + anchovy + oregano + pili pili</i>	€14,3
San Daniele* <i>tomato + burrata + San Daniele ham + arugula</i>	€18,5

*Burrata, salmon and San Daniele are topped fresh on the pizza when it comes out of the oven.

TASTING MENU (PER PERSON)

A beautiful variation of the entire menu €35
because variety is the spice of life - only per table

LUNCH

Eggplant tempura + pizza €16
(lunch only on weekdays and not on holidays)



PIZZA BIANCA

BLT <i>tomato + smoked bacon + crispy lettuce + aioli + flat leaf parsley + onion</i>	€18
Salmone* <i>tarragon + organic white asparagus + herbs + burrata + top salmon smoked by De Vis</i>	€19,9
Txistorra <i>pimientos del piquillo + sheep cheese + spicy Txistorra sausage</i>	€19,5
Bosco <i>mushrooms + truffle cream + arugula</i>	€18
Broccoli <i>broccoli + fennel + carrots + spicy minced lamb</i>	€18

OUR FORMULAS

Lactose free mozzarella +€1,5
Gluten free dough (only for those who are intolerant, not for those who are allergic)+€2,5
Half & half | 2 different flavours on one pizza (not for groups over 5 people) +€0
Small pizza with 2 side orders of veggies +€0

PIZZA SPECIALS

Bufala <i>zucchini + bufala + garlic + radish + herbs + onion</i>	€18,9
Vegana <i>carrot curry + sweet potato + cauliflower + raisins + nuts</i>	€19
Fichi <i>figs (carpaccio and chutney) + gorgonzola cheese + spicy salad + sesame seeds</i>	€17,9
Dries <i>spring beans + leek + confit tomatoes and garlic + burrata + Monde des Mille Couleurs herbs</i>	€18,9

TAKE-AWAY

Taking along pizza's is 10% cheaper! Take as well one or more of our wines with you, since you'll get them 20% cheaper!
You can order during our opening hours by calling 0479 87 93 87 (or just come in and join us at the bar for a drink while we prepare your food).

OUR FARMERS ARE OUR HEROES!

DUE TO THE CLOSE COOPERATION WITH LOCAL ORGANIC FARMERS OUR PASSIONATED TEAM IS ABLE TO PREPARE THE MOST WONDERFUL DISHES AND LET THE MAGIC HAPPEN.
Special thanks to Dries, Antoine & Rudi for the vegetables and Cuore di Puglia for the mozzarella (made in Gent!)

CONTORNI | BIO VEGGIES

Spicy salad (mustardsalad + parsley + young onion) + garlic and tarragon vinaigrette	€6
San Marzano tomato salad	€6
Cherry tomato + sheep cheese + cucumber + young onions	€8
Grilled zucchini + eggplants	€8
Sofie's love-wafers	€8,5
Sofie's love-wafers <i>with organic strawberries and whipped cream</i>	€11
Crème brûlée	€9
Tiramisu	€9
Le vésuve cornetto <i>homemade caramel ice cream</i>	€9

PIZZA @ HOME VIA DELIVEROO

Deliveroo and Uber Eats now also deliver pizza's at your doorstep.

APERITIVO

TRADIZIONALMENTE	
Vermouth del Professore <i>bianco</i>	€8
Vermouth del Professore <i>rosso</i>	€8
Cynar	€8
Roomer	€8
Amontillado Colosia	€7,9
<i>dried fruits + zest + nuts + top bio Sherry</i>	

GIN & TONIC

Tanqueray Ten	€10
<i>grapefruit + coriander</i>	
Sipsmith	€14,5
<i>lemon thyme</i>	
The Duke	€12,5
<i>burned rosemary</i>	
<i>with Schweppes tonic +€2 Fevertree tonic +€3</i>	

FARM TO GLASS (*ZERO ALCOHOL)

Green heart*	€5,9
<i>celery + chervil + lavas + apple + bergamot</i>	
Crazy carrot*	€6,5
<i>carrot + orange + lemon + apple + ginger</i>	
Mojito (virgin)*	€9 €6,5*
<i>lime + herbs by Dries + cane sugar + rum</i>	
Professore Spritz	€9
<i>vermouth del Professore + cava brut nature + soda</i>	
Vermouth tonic	€8,5
<i>ermouth del Professore + tonic</i>	
My Way or the Highway	€7,9
<i>tarragon + fennel + Cava</i>	
Watermelon mojito (virgin)*	€9,9 €7,5*
<i>lime + herbs by Dries + watermelon + rum</i>	

SPUMANTE

Prosecco Ca’ Furlan (it)	GLASS €7,6 BOTTLE €35
<i>pure prosecco notes of peach and blossoms</i>	
Rosé col fondo De Stefani (it)	BOTTLE €38
<i>sparkling rosé from the prosecco region organic and without sulfur raspberry, wild strawberry</i>	
Franciacorta Solo Uva Brut (it)	GLASS €11 BOTTLE €55
<i>Italy’s Champagne no sugar or sulfur added pear and almond so pure and elegant</i>	

VINO BIANCO

Jungling	GLASS €5,9 BOTTLE €23
RIESLING	
<i>flowers apples peach fresh and intense</i>	
Civitas	GLASS €7 BOTTLE €29
PECORINO (IT)	
<i>fresh and acidic citrus biodynamic</i>	
Château Lapuyade	GLASS €8 BOTTLE €35
GROS MANSENG (FR)	
<i>natural, full wine of the Jura that has matured on Sauternes barrels very complex slightly oxidative</i>	
L’Arpent de Vaudons	GLASS €8 BOTTLE €35
SAUVIGNON BLANC (FR)	
<i>acidic citrus herbs mineral creamy</i>	
Meursault Vincent Girardin	GLASS €15 FLES €69
CHARDONNAY (FR)	
<i>coup de coeur</i>	

VINO NON VINO VAN NAHMEN

Pear	GLAS €5,7 FLES €21
<i>intense strong pure</i>	
Quince	GLAS €5,7 FLES €21
<i>fresh long nose golden elegant</i>	
Rhubarb	GLAS €5,7 FLES €21
<i>sour pink a touch of raspberry</i>	
Riesling grapes	GLAS €5,7 FLES €21
<i>pure riesling, without alcohol</i>	
Plum	GLAS €5,7 FLES €21
<i>umami, beautiful sweet and sour balance</i>	

VINO ROSSO

Salbide Rioja	GLASS €6 BOTTLE €24
TEMPRANILLO	
<i>fruity aged in oak barrels cherry spices not too complex but accessible</i>	
Ruminat Lunaria	GLASS €7 BOTTLE €29
PRIMITIVO	
<i>full-bodied wine from Puglia, plum marmelade</i>	
Perez Pasquaz Crianza	BOTTLE €59
TINTO FINO	
<i>one of the best wines from the ribera del duero it makes you smile</i>	

Sexto Elemento	GLASS €12 BOTTLE €49
BOBAL (ES)	
<i>this wine will make you smile intense aromas pure</i>	

Les Trois Pierres	BOTTLE €41
SYRAH DOMAINE DE L’AUSSEIL (FR)	
<i>powerfull, spicy wine that has been maturing since 2003</i>	

Coste di Moro Lunaria	GLASS €7 BOTTLE €29
MONTEPULCIANO	
<i>full-bodied wine from Abruzzo, dark cherry and prune</i>	

Renaissance Viret	BOTTLE €47
GRENACHE, SYRAH, MOURVÈDRE	
<i>Alain Viret is one of the wildest winemakers of the Côte de Rhône. He’s completely into the cosmoculture... Powerfull wine, very concentrated, but well balanced with a high minerality.</i>	

Pian delle Querci	GLASS €9,9 BOTTLE €45
SANGIOVESE GROSSO (IT)	
<i>elegant rosso di Montalcino, made by an 80-year old passionated winemaker served chilled</i>	

Càlitro	GLASS €12 BOTTLE €49
CESANESE (IT)	
<i>intense chalk a lot of dark fruit very natural</i>	

Pusztá Libre	GLAS €8 FLES €35
ZWEIGELT - ST LAURENT (AU)	
<i>elegant served chilled summer wine</i>	

VINO ROSÉ

Ramoro Lunaria	GLASS €7 BOTTLE €29
PINOT GRIGIO	
<i>aromatic lightly sweet & flowery</i>	

BEERS

‘13’ Gentse pils 5,2% alc	€3,5
<i>Our pizza dough has been enriched with beer from the local ‘13’ brewery</i>	

l’Arogante 7,2% alc	€5,5
<i>blonde 3 kinds of hoopoe soft bitters fruity</i>	

Gueuze Girardin (gefilterd) 5% alc	37,5 CL €8
<i>sour bitter compost-like because of fermentation</i>	

Papegaei 8% alc	€5,5
<i>artisanal blonde unfiltered non-pasteurized secondary fermentation in the bottle</i>	

Bravoure 6,5% alc	€6,8
<i>De dochter van de Korenaar smoky particular</i>	

Grisette 5,5% alc	€3,5
<i>organic glutenfree blond pils</i>	

Den Ouwen Duiker 7% alc	€5
<i>Hedonis unfiltered pale ale made in Gent fruity citrus</i>	

Oud bruin ‘t Verzet 6% alc	€5,9
<i>Sour red cherry green apple in the beginning toast at the end</i>	

Golden tricky ‘t Verzet 7,5% alc	€5,9
<i>Tropical fruit citrus sweet aroma’s to start but it ends with bitters</i>	

WATER

Spa	25 CL €2,9 50CL €5,9 1L €8,9
<i>choose between: mineral lightly sparkling sparkling</i>	

HOMEMADE LEMONADE

Rhubarb ‘On Lemon’	€4,5
Pear ‘On Lemon’	€4,5

Happy Ginger Ale	SINGLE €4,9
<i>cold pressed ginger shot lemon soda</i>	

Happy Ginger Ale	DOUBLE €5,5
<i>cold pressed double ginger shot lemon soda</i>	

Love Lemon Limonade	€3,9
<i>orange lemon soda elder blossom</i>	

JUICES

Apple juice <i>Oude rassen</i>	€3
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Tomato juice <i>Big tom</i>	€4,5
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Apple and beetroot juice	€3,5
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Ginger shot (<i>with apple + beetroot</i>)	€2
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HOT

Coffee ‘OR’	€3
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Cappuccino	€4
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Latte	€4
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Samova tea (<i>eco & bio</i>)	€4
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Fresh mint tea	€4
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Fresh ginger- and lemon tea	SINGLE €4,5 DOUBLE €5,5
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Italian Coffee	€9
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Irish Coffee	€10,9
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DIGESTIVO

Grappa	€7,9
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Frangelico	€7,9
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Amaretto	€7,9
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Sambuca	€7,9
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Limoncello	€7,9
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Averna	€8
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Bushmills	€9,5
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Talisker	€11,5
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Oban	€11,5
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Laphroaig	€11,5
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Glenlivet	€11
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Glenfiddich	€11
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