

BALLS & GLORY

TODAY'S FOOD & DRINKS

ORDER AT THE KITCHEN OR
CALL US BY OUR NAME :)

LONGDRINKS

Gin tonic	€9
B&G-gin & fever-tree tonic	
Moscow mule	€9
vodka & fever-tree ginger beer	
Aperol Spritz	€9
Aperol & cava	

BITES & BALLS

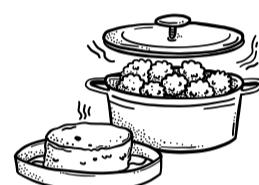
Belgian cheese- "ballekes"	€8
ovenbaked, with B&G-mustard (6 pcs)	
"Bitterballekes"	€8
ovenbaked, with B&G-mustard (4 pcs)	
"fish ballekes"	€8
ovenbaked, with tartar sauce (4 pcs)	
Hummus of the day	€6
with sourdoughbread & butter	

OUR SIGNATURE DISHES

MENU

€13⁵⁰

"Ballekes" + side



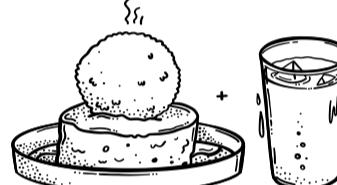
€15

Ball + side



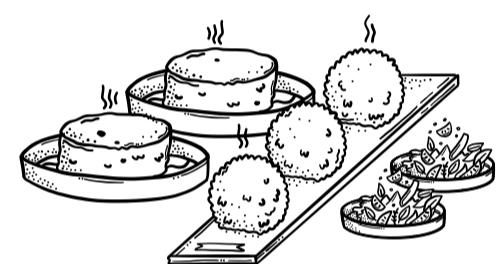
€18⁵⁰

Ball + side + drink



€22^{pp}

Ball the way:
Balls + stoemp + salad
min 2 persons



1 CHOOSE YOUR BALL

Belgian ballekes

our interpretation of the rock-solid Belgian dish of the day
--> [check our menu for the flavors of the day](#)

€8 naked / €13,5 with side

Classic pork

ovenbaked pork meatball with meat from our own farm
--> [check our menu for the flavors of the day](#)

€9 naked / €15 with side

Seasonal pork (+ €2)

ovenbaked pork meatball with meat from our own farm,
with seasonal filling and topping
--> [check our menu for the flavors of the day](#)

€11 naked / €17 with side

Pure chicken

ovenbaked chicken ball from pure Belgian chicken
--> [check our menu for the flavors of the day](#)

€9 naked / €15 with side

Delicious veggie

ovenbaked stuffed arancini (based on risotto rice)
--> [check our menu for the flavors of the day](#)

€9 naked / €15 with side

Ball the way Sharing Menu

an assortment of our balls on wooden board to share,
with stoemp and salad

€22pp min 2 persons

2 CHOOSE YOUR SIDE - WITH LOTS OF VEGETABLES

Our original "stoemp"

Mashed potatoes, carrots & Belgian seasonal vegetables,
served with our 2 sauces: gravy & green curry

€8

Tasty salad

--> [check our menu](#)

€8

Cold pasta

--> [check our menu](#)

€8

3 DRINKS

HOMEMADE DRINKS

Lemonade of the day	€4
Lemonade lemon-ginger	€4
Homemade ice-tea	€4
Apple-rhubarb juice, sugar free	€4

BELGIAN BEERS

Vedett	€3,5
Vedett IPA	€3,5
Bolleke	€4
Duvel 666	€4

WATER

Infused water	FREE
Spa blue 50 cl	€4,5
Spa red 50 cl	€4,5
Spa lemon 25 cl	€2,5

FINE WINES

White	€4 ½ / €20 1
Red	€4 ½ / €20 1
Rosé	€4 ½ / €20 1
Cava	€6 ½ / €23 1



Shop

TAKE AWAY

GET DELIVERED

WWW.BALLSNGLORY.COM

Flip me over :)



MEET OUR FARMERS & CRAFTERS

"Simple & Good Food" doesn't need a lot of flings, but it does require the best ingredients, close to home, with expertise.

That's why we are super close to our eco-system of farmers! Since we opened the doors of our first restaurant in Ghent, on May the 14th, 2012, our only goal is: bringing the Belgian farmer to your plate, with fun & glory ;)

Mieke Verniest

Mieke Verniest is not only the most beautiful farmer of Flanders, she is above all the very best farmer in the world. We couldn't wish for a better partner at Balls & Glory than Mieke & her husband Luc. At their farm, the Zwalmbeekhoeve, in the middle of the beautiful Flemish Ardennes, they give the utmost to breed our pigs.



From the start of Balls & Glory we've been committed to raising pigs ourselves, as it should be. We realized we didn't need fancy varieties to make good meatballs. But this allowed us to invest extra time in detailed specifications with attention to local feeds, animal welfare & fair prices for our farmer. Those fair prices are considerably higher than the current market prices, but we don't think this is Mieke's motive.

Are we organic? No, but we are very logical. Rather local corn than organic soy as feed, you are what you eat - and pigs are not different.

Read more on our blog

You can visit Mieke's farm & her farm shop in the beautiful Flemish Ardennes.

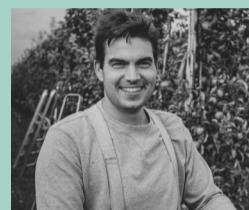
Ideal to combine with a brisk bike ride.



ADRESS:
Zwalmbeekhoeve - Wafelstraat 48, 9630 Munkzwalm

Brecht Porreye

It was because of Wim's partner Nico that we arrived in Sint-Truiden: first to the scouts, then to the Porreye family. It started in the late 70's Piet decided to grow fruit, a passion that he inherited from his father Walter Porreye, who invented the "Porreye pruning", a method that is still used in their fruit business to this day.



Titles are of no importance, every link within their family business is equally important, a beautiful attitude that we also cherish within our teams. With their team of 8, they cultivate apples, pears & cherries. Since 2012, some of these apples have been pressed into our recipe for apple-rhubarb juice, a recipe from our grandmother: "metje".

VISIT AND SUPPORT LOCAL!

In addition to our recipe, they also have their own products that you can have delivered at home through their webshop! Or if you have a fruit tree at home, you can also have your fruit pressed.

Would you like to see how things work at Pipo? Plan a visit! Piet & Veerle are happy to show you around in the beautiful nature of Haspengouw.

ADRESS:
Pipo - Naamsesteenweg 389b 3800 Sint-Truiden

Wilfried Ballieu

By far the best minced meat in Ghent can be found in the butcher's shop of Wim's parents in Ghent. It's also the butcher shop where he grew up: with 1 foot in the parental butcher shop and with the other foot on his grandparents' farm in Leisele / Veurne.



The "secret" spice mix of pepper, salt, nutmeg, mace, cardamom & chilli is the one that has been passed on from generation to generation, for years. Together with "the master" to find the right fat-meat balance in our minced meat, every day, because home-grown meat is never standard, so good craftsmanship is necessary.

Today my father is still the one behind the chopping block of the butcher shop, my mother prepares delicious "daily meals" in her kitchen and my sister takes care of the service in the butcher shop.

ADRESS:
Slagerij Alfin - Ottergemsesteenweg 91 - 9000 GENT



YUMMY DESSERTEN

Homemade brownie	€6
Our legendary dame blanche ball for chocolate lovers	€9
Dessert of the day --> check our menu	
Apple free on presentation of your smile :)	

DAME BLANCHE BAL FOR CHOCOLATE LOVERS :)

Dame blanche, by far our favorite dessert. Especially when we turn it over in Balls & Glory-style. Like in our own preparations, we also look for craftsmanship in our collaborations. That quickly brought us to the ice cream of the Missault team. The story of Missault starts in Bruges in 1945. Master ice cream maker Cyril Missault started his own ice cream workshop,

a boyhood dream come true. His "couture de glace" quickly became a household name in the wider area of his hometown. Missault is now an established value throughout Flanders.

Natural raw materials, subtle flavors, textures and elegant shapes find their way to fun combinations with an extremely fine finish. Now, 75 years later, these values are the solid foundation for their desserts, ice

cream cakes, buches, fresh fruit sorbets and artisanal ice cream. This delicious chocolate ball with vanilla ice cream in the middle is the latest result of this creative craftsmanship.

Pour the delicious, hot chocolate sauce straight over the ball and there will literally open up a world to you. Taste and enjoy!



HOT DRINKS

Tea green, black, fresh mint, fruit, ginger	€ 4
Coffee americano, latte, cappuccino	€ 3
Espresso	€ 2,5

Read more at our blog

