



GRANDS CAFÉS


25
JAAR

FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN FOUR DIFFERENT DISHES



VEGGIE

All our mains are served with fries / noisette potatoes / potato croquettes / mashed potato / rice / pasta or bread.

If you have any questions about allergens or gluten, feel free to ask our staff.

Our kitchen is open until 21:00 every day,
and until 21:30 on Fridays and Saturdays.

One bill per table, please.

CROQUES

Croque Monsieur (<i>with Breydel ham</i>)	10.00
Croque Madame	12.00
Croque Hawaii	12.00
Croque Bolognese	16.00
Croque Vol-au-vent	16.00
<hr/>	
Extra sauce (<i>mayonnaise / ketchup / cocktail / mustard / sweet and sour</i>)	1.00

SOUP

Soup (<i>seasonal</i>)	7.00
Cream of tomato soup with meatballs	7.00
Extra bread (<i>per person</i>)	2.00

STARTERS

Beef carpaccio (<i>with rocket salad - capers - Parmesan</i>)	17.00
Vitello tonnato	18.00
Scottish smoked salmon (<i>with red onion</i>)	17.00
Duo of cheese and prawn croquettes	16.00
🍃 Caprese salad (<i>with tomato - mozzarella</i>)	16.00
🍃 Cheese croquettes (<i>2 pcs.</i>)	13.50
Prawn croquettes (<i>2 pcs.</i>)	18.00


TAPAS

🍃 Marinated olives	7.00
🍃 Garlic bread (<i>6 pcs.</i>)	9.00
Deep-fried snack selection (<i>12 pcs.</i>)	13.00
🍃 Bruschetta (<i>with mozzarella - tomato</i>)	12.00
🍃 Calamari (<i>deep-fried</i>)	11.00
Bitterballen (<i>deep-fried, 8 pcs.</i>)	11.00
Selection of cheeses, salami and olives	15.00



YOUNGER GUESTS

Fish and chips	15.00
Spare ribs	14.00
Chicken fillet with apple sauce	16.00
Currywurst	11.00
Spaghetti Bolognese	11.00
Vol-au-vent	14.00
Vanilla ice cream with Callebaut chocolate sauce	5.50
Ice cream surprise	6.00
Kidibul (<i>750 ml - apple / strawberry</i>)	9.50

SALADS

Caesar (with grilled chicken - anchovies - egg - capers - red onion - croutons - Parmesan)	22.00
Greek (with feta - calamari - marinated olives - tzatziki dressing)	21.00
Dijon (with fried scampi (4 pcs.) - lardons - chicken - mustard dressing)	22.00
 Brie	19.00
Maison (with smoked salmon - scampi (4 pcs.) - prawns)	25.00
Normandy (with goat's cheese - lardons - apple - walnuts - Sirop de Liège dressing)	22.50

PASTA

Tagliatelle della foresta (with wild mushrooms - fried bacon - cream sauce)	19.00
 Tagliatelle Genovese (with pesto - pine nuts - Parmesan)	18.00
Lasagna	18.00
Spaghetti Bolognese (with fresh Parmesan)	16.00
 Spaghetti all'arrabbiata (with tomato - onion - fresh basil - hot chili peppers)	17.00

FISH

Cod fillet (with white wine - boiled vegetables - beurre blanc sauce)	30.00
Crispy skin salmon (with boiled vegetables - dill mousseline sauce)	27.90
Scampi (with salad - yoghurt dressing)	26.00
Fish and chips	25.00
Scampi with garlic butter (8 pcs.)	26.00
"Chef's special" scampi (curry - coconut - ginger - coriander (8 pcs.))	27.00

MEAT

Homemade Flemish stew with Leffe (with salad)	22.50
Marinated spare ribs (with salad - sweet and sour sauce)	23.50
Steak (with salad)	24.00
Filet pur (with boiled vegetables)	37.00
Mixed skewer (chicken - beef - pork) (with salad)	26.00
Chicken fillet (with salad)	22.00
Pork fillet skewer (with salad)	23.00
Vol-au-vent (with salad)	22.00
Burger (with Holstein beef - pancetta - Cheddar - red onion - black pepper)	22.50
Tagliata di Manzo (with rocket salad - Parmesan - sun-dried tomato - balsamic)	30.00

SAUCES ANDEXTRAS

Fries	3.00
Potato croquettes	3.00
Pasta with olive oil	3.00
Mashed potato	3.00
Potato gratin	4.00
Noisette potatoes (<i>fried with rosemary</i>)	4.00
<hr/>	
Pepper sauce	3.50
Mushroom sauce	3.50
Béarnaise sauce	3.50
Provençal sauce	3.50
<hr/>	
Garlic butter	3.50
Extra salad	4.00
Extra boiled vegetables	5.00

DESSERTS

Selection of sweet treats	13.00
Tiramisu (<i>with speculoos</i>)	9.50
Chocolate mousse	9.50
Crème brûlée	9.50
Apple pie (<i>with cinnamon ice cream</i>)	9.50
Moelleux (<i>with chocolate - vanilla ice cream</i>)	10.50
Fresh fruit	9.50
Vanilla ice cream with chocolate sauce	8.90
Vanilla ice cream	8.50
Vanilla ice cream with nuts and caramel sauce	8.90
Vanilla ice cream with fresh fruit	10.00

PANCAKES AND WAFFLES (*between 14:30 and 17:30*)

Pancakes (<i>Sirop de Liège / sugar / jam / Nutella</i>)	7.00
Pancakes with ice cream and chocolate sauce	9.00
Pancakes with fresh fruit	9.50
<hr/>	
Extra scoop of vanilla ice cream	2.00
Extra whipped cream	1.00

SOFT DRINKS

Chaudfontaine (<i>sparkling - 250 ml</i>)	3.20
Chaudfontaine (<i>still - 250 ml</i>)	3.20
Chaudfontaine (<i>sparkling - 1 l</i>)	11.00
Chaudfontaine (<i>still - 1 l</i>)	11.00
Vittel (<i>500 ml</i>)	7.00
San Pellegrino (<i>500 ml</i>)	7.00
Coca Cola	3.20
Coca Cola Zero	3.20
Fanta Orange	3.20
Sprite	3.20
Royal Bliss Tonic	3.40
Royal Bliss Agrum	3.40
Royal Bliss Pink	3.40
Tönissteiner Lemon	3.90
Tönissteiner Orange	3.90
Tönissteiner Multifruit	3.90
Tönissteiner Red Orange	3.90
Ice Tea Original	3.50
Ice Tea Green	3.50
Ice Tea Zero	3.50
Schweppes	3.50
Gini	3.50
Orangina	3.50
Appletiser	3.50
Almdudler	3.50
Minute Maid Orange	3.50
Minute Maid Tomato	3.50
Minute Maid Apple	3.50
Minute Maid Apple Cherry	3.50
Minute Maid Pink Grapefruit	3.50
Cécémel	3.50
Fristi	3.50

BEERS ON TAP

Stella Artois (250 ml)	3.20
Stella Artois (330 ml)	4.00
Stella Artois (500 ml)	6.00
Leffe Blonde (330 ml)	4.50
Leffe Brune (330 ml)	4.50
De Koninck (250 ml)	3.70
Tripel Karmeliet (8% ABV - 330 ml)	4.90

BOTTLED BEERS 250 ML

Hoegaarden Rosée	3.60
Lindemans Kriek	3.60

LOCAL AND REGIONAL BEERS 250 ML

Ter Dolen Blond 6.1% ABV	4.80
Ter Dolen Donker 7.1% ABV	5.00
Ter Dolen Kriek 4.5% ABV	5.00
Koolputter Zwart 10% ABV	5.20
Koolputter Goud 9.1% ABV	5.20
Herkenrode Vesper Tripel 9% ABV	5.20

TRAPPIST BEERS

Westmalle Tripel 9% ABV	5.20
Westmalle Dubbel 7% ABV	5.00
Chimay Cinq Cents 8% ABV (white)	5.20
Chimay Grande Réserve 9% ABV (blue)	5.50
Orval 6.2% ABV	5.50

EXCLUSIVE

Duvel 8.5% ABV	5.20
Vedett Blond 5.2% ABV	4.40
La Chouffe Blonde 8% ABV	5.20
Val-Dieu Triple 9% ABV	5.00
St Bernardus Abt 12 10% ABV	5.50
Triple d'Anvers 8% ABV	5.50
Paix Dieu 10% ABV	5.80
Wieze Tripel 8.5% ABV	5.50
Liefmans Goudenband 8% ABV	5.50

ALCOHOL-FREE BEERS

Stella Artois 0.0% (250 ml)	3.40
Leffe 0.0% (Blonde / Brune) (330 ml)	4.30
Liefmans Fruitesse	4.30

APERITIFS

"Classic" house cocktail (orange juice base)	9.50
"Ladies' Apéro" house cocktail (prosecco and Gancia base)	10.00
"Gentlemens' Apéro" house cocktail (prosecco and whiskey base)	10.00
Kir	6.50
Kir Royale	7.90
Port (white / red) (100 ml)	6.50
Pineau des Charentes Bisquit (100 ml)	8.00
Martini (Bianco / Rosso) (100 ml)	6.50
Campari	6.50
Ricard	6.50
Gancia (100 ml)	6.50
Pisang	6.50
Passoã	6.50

ALCOHOL-FREE APERITIFS

Crodino Biondo	5.50
----------------	------

GIN

Beefeater London Dry	7.00
Monkey 47 Schwarzwald Dry 47% ABV	14.00
Mombasa Club 41.5% ABV	10.00
Mare 42.7% ABV	12.00

SPECIAL TONICS

Fever-Tree Premium Indian	3.70
Fever-Tree Mediterranean	3.70
Fever-Tree Ginger Beer	3.70
1724	4.20

HOT DRINKS

Coffee	3.20
Decaf coffee	3.20
Single espresso / ristretto	3.20
Double espresso	6.00
Caffè macchiato / latte	3.80
Italian cappuccino (<i>milk</i>)	3.80
Belgian cappuccino (<i>whipped cream</i>)	3.80
Hot chocolate (<i>Cécémel</i>)	4.00
Lipton tea (<i>chamomile / green / black / milk / lemon</i>)	3.20
Fresh mint tea	4.50
Fresh mint tea with cinnamon	5.00
Café Deluxe (<i>selection of sweet treats - available until kitchen closing time</i>)	8.00

ALCOHOLIC HOT DRINKS

Hasseltse Koffie (<i>gin</i>)	9.00
Irish Coffee (<i>whiskey</i>)	9.00
Caffè Italiano (<i>amaretto</i>)	9.00
Café Cubano (<i>rum</i>)	9.00
Paal26 Coffee (<i>advocaat</i>)	9.00
Dublin Coffee (<i>Baileys</i>)	9.00
Café Français (<i>Cognac</i>)	10.00
Café Parisienne (<i>Grand Marnier</i>)	10.00
Mulled wine	7.00

TEAS

Earl Grey	5.00
Lemongrass	5.00
Star anise - liquorice	5.00
Strawberry - mint	5.00
Rose hip	5.00
Turmeric - ginger	5.00

VINS BLANCS

Borgo Molino Ciari Pinot Grigio	Bottle	27.00
Italy, Veneto, 100% Pinot Grigio	Glass	5.50
<i>This straw-yellow white wine presents an expressive aroma of juicy apples, white flowers and quinces. Its flavour is highly harmonious and perfectly balanced.</i>	250 ml	9.70
	500 ml	18.10
Mondevin Chardonnay Pomerols	Bottle	27.00
France, Languedoc-Roussillon, 100% Chardonnay	Glass	5.50
<i>Supple and pleasant mouthfeel with notes of white fruits and vanilla. This wine is the perfect pairing for smoked salmon, fish in sauce and fried shellfish, as well as white meat or hard, mature cheeses.</i>	250 ml	9.70
	500 ml	18.10
Muscat Moelleux Arnaud de Villeneuve	Bottle	35.00
France, Languedoc-Roussillon, 100% Muscat	Glass	7.00
<i>A very surprising mouthfeel with a sweet aroma, yet still dry with a touch of bitter in the finish. Perfect in combination with asparagus, fish dishes, and an ideal choice as an aperitif.</i>	250 ml	12.00
	500 ml	24.00
Caballero de Olmedo Verdejo	Bottle	30.00
Spain, Rueda, 100% Verdejo		
<i>Tropical aromas of papaya and pineapple stand out in the nose. The finish brings a small touch of bitter. A playful wine that will surprise many a wine lover.</i>		
Henri Bourgeois Sancerre Grande Réserve	Bottle	42.00
France, Loire, 100% Sauvignon Blanc		
<i>Henri Bourgeois is one of the standout producers in the Sancerre region. Rich and expansive on the palate, this wine offers complexity and length. This Grande Réserve is the perfect pairing for a wide range of dishes, including fish, white meat and cheeses.</i>		
Genoels-Elderen Chardonnay Blauw	Bottle	42.00
Belgium, Riemst, 100% Chardonnay		
<i>Fruity and aromatic in flavour. This wine is aged sur lie for twelve months, half in steel vats and half in wooden barrels. To be enjoyed as an aperitif and with light dishes (such as asparagus).</i>		
Joseph Drouhin Meursault	Bottle	80.00
France, Bourgogne, 100% Chardonnay		
<i>A sophisticated wine appreciated by wine lovers around the globe. Its stunning golden colour gives way to a wealth of aromas. Enjoy with a wide range of fish dishes, pasta, mild and soft cheeses, cured meats, shellfish and oily fish (such as salmon or tuna).</i>		

ROSÉ WINES

Mondevin Aurélie Trébuchon	Bottle	27.00
France, Languedoc-Roussillon, 65% Cinsault, 35% Grenach	Glass	5.50
<i>A refreshing rosé that is delicious with cured meats, raw vegetables, fish and seafood.</i>	250 ml	9.70
	500 ml	18.10

VINS ROUGES

Mondevin Sangiovese Marche Monvin	Bottle	27.00
Italy, Veneto, 100% Sangiovese	Glass	5.50
<i>Ruby red in colour. This dry red wine is extremely fruity at the same time, offering a perfect harmony of aromas. The perfect accompaniment to a meal, but also unbeatable paired with meat and mature cheese starters.</i>	250 ml	9.70
	500 ml	18.10
Mondevin Syrah Jérôme Vic	Bottle	27.00
France, Languedoc-Roussillon, 100% Syrah	Glass	5.50
<i>Extremely expressive wine with notes of red fruits and spices. With its herbaceous character and tannins, it goes perfectly with sausages and patés, lamb shank, duck breast, red meats and small game.</i>	250 ml	9.70
	500 ml	18.10
Cantele Primitivo	Bottle	34.00
Italy, Puglia, 100% Primitivo		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
Matsu El Recio	Bottle	39.00
Spain, Toro, 100% Tempranillo		
<i>Aged for fourteen months in French oak barrels. This wine has a full-bodied, silky smooth flavour with mineral notes and a pleasant finish with ample length. Pair with stews, lamb, duck, winter vegetables or grilled meats.</i>		
Bricco Maiolica Barbera D'Alba	Bottle	42.00
Italy, Piemonte, 100% Barbera		
<i>A refined, delicate and extremely fruity wine that is the perfect match for grilled meats and pasta dishes.</i>		
Mastrojanni Brunello di Montalcino	Bottle	65.00
Italy, Tuscany, 100% Sangiovese		
<i>A bright and lively ruby red colour. On the palate, the noble tannins in the Sangiovese are tart and imposing as well as velvety, accompanied by a fruity acidity and freshness that lend this wine its elegance and lingering finish. Perfect paired with game, lamb, grilled red meats and mature cheeses.</i>		

BUBBLES

Moët & Chandon Brut Champagne	Bottle	70.00
Ruinart Blanc de Blancs Champagne	Bottle	105.00
Mandois Brut Origine Champagne	Bottle	50.00
France, Champagne, 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir		
<i>This light, golden yellow cuvée d'assemblage has a rich layer of foam, ripe fruit aromas and notes of linden. The quality of this Champagne remains consistent thanks to centuries of craftsmanship. Aged for three years in the bottle, this is a wine with great complexity.</i>		
Mandois Blanc de Blancs Champagne	Bottle	60.00
France, Champagne, 100% Chardonnay		
<i>Brilliant, clear gold colour with a wealth of bubbles. The supple opening note on the palate is characterised by a high level of minerality coming from the chalky soil and is followed by a creamy finish with slight hints of vanilla.</i>		
Prosecco, Montelvini, Promosso, Spumante extra dry	Bottle	34.00
	Glass	7.50

RUM

Havana Club Añejo 3 Años	7.00
Havana Club Añejo Especial	7.50
Zacapa Centenario 23 Gran Reserve	14.00

WHISKY

Chivas Regal 12-year-old Blended Scotch Whisky	10.00
Jack Daniel's Old American Tennessee	8.00
Jameson Irish Whiskey	8.00

COCKTAILS

Original Mojito (<i>white rum - cane sugar - mint - lime - soda water</i>)	11.00
Sweet Mojito (<i>white rum - cane sugar - mint - lime - soda water - sugar syrup</i>)	11.00
Cuba Libre (<i>dark rum - cola - lime</i>)	11.00
Tequila Sunrise (<i>tequila - orange juice - grenadine</i>)	10.00
Aperol Spritz (<i>Aperol - prosecco - sparkling water</i>)	10.00
Dark 'n Stormy (<i>brown rum - ginger beer - lime</i>)	11.00

NEGRONI AMBASSADOR

Original (<i>Campari - gin - Martini Rosso</i>)	11.00
Deluxe (<i>Campari - Pinguino - Monkey 47</i>)	15.00

DIGESTIF

Martell VS Cognac	10.00
Calvados	8.00
Grand Marnier	9.00
Grappa	10.00
Limoncello (<i>homemade</i>)	8.00
Disaronno Amaretto Originale	8.00
Molinari Sambucca	8.50
Cointreau L'Esprit d'Orange	8.00
Baileys Irish Cream	8.00
Averna Amaro Siciliano	8.00
Smeets Extra	5.00
