

# GRANDS CAFÉS FOREST

Sustainability, environmental awareness, anti-waste, corporate social responsibility ... for the hospitality industry, these are no longer empty words. As a hospitality group, we realise that, in 2024, this is something we can no longer ignore either.

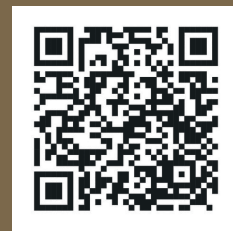
Every day we aim for energy-efficient operations, less waste, less plastic, better sorting and recycling. The number of different containers at the back of the kitchen is growing: we sort as much as possible. Local and seasonal products are given every possible opportunity, enabling us to keep the food chain as short as possible. When buying new equipment and machines, we focus on energy-saving and water-saving labels.

However, we intend to go even further and make an additional contribution. As part of the European Green deal (= Europe CO<sup>2</sup> neutral by 2050 and the planting of three billion extra trees by 2030), we have decided to plant a Grands Cafés forest, on our own land.

Our plan is to plant 1,000 trees every year over a period of five years, to be precise, in the village of Grune in the province of Luxembourg.

In this way, we will remove 875 tonnes of CO<sub>2</sub> from the air in the long term!

We will even be able to surpass that target... With the help of our customers. Great, right? Want to join us? For just EUR 6.99 We will plant your tree in our forest, in real life, on a real site in Belgium.



**FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN THREE 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>	12.00
Croque Madame	13.00
Croque Hawaii	14.00
Croque Bolognese	16.00
Croque Vol-au-vent	16.00
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Extra sauce <i>(mayonnaise / ketchup / cocktail / mustard / sweet and sour)</i>	1.50

## 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>	17.50
Vitello tonnato	18.50
Scottish smoked salmon <i>(with red onion)</i>	17.00
Duo of cheese and prawn croquettes	17.00
🌿 Caprese salad <i>(with tomato - mozzarella)</i>	16.00
🌿 Cheese croquettes <i>(2 pcs.)</i>	15.00
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>	14.90
🌿 Bruschetta <i>(with mozzarella - tomato)</i>	12.00
🌿 Calamari <i>(deep-fried)</i>	12.90
Bitterballen <i>(deep-fried, 8 pcs.)</i>	12.00
Selection of cheeses, salami and olives	15.00




## YOUNGER GUESTS

Fish and chips	15.00
Spare ribs	14.50
Chicken fillet with apple sauce	16.00
Currywurst	11.50
Spaghetti Bolognese	13.00
Vol-au-vent	14.50
Vanilla ice cream with Callebaut chocolate sauce	6.50
Ice cream surprise	6.50
Kidibul (750 ml - apple / strawberry)	12.00

## SALADS

Caesar (with grilled chicken - anchovies - egg - capers - red onion - croutons - Parmesan)	23.50
Greek (with feta - calamari - marinated olives - tzatziki dressing)	23.50
Dijon (with fried scampi (4 pcs.) - lardons - chicken - mustard dressing)	24.00
 Brie	22.00
Maison (with smoked salmon - scampi (4 pcs.) - prawns)	25.50
Normandy (with goat's cheese - lardons - apple - walnuts - Sirop de Liège dressing)	23.90
Scampi	27.00

## PASTA

Cod fillet (with white wine - boiled vegetables - beurre blanc sauce)	19.90
 Crispy skin salmon (with boiled vegetables - dill mousseline sauce)	18.90
Lasagna	18.90
Scampi with garlic butter (8 pcs.)	16.90
 "Chef's special" scampi (curry - coconut - ginger - coriander (8 pcs.))	17.90
 Tortellini ricotta - spinach	18.90

## FISH

Cod fillet (with white wine - boiled vegetables - beurre blanc sauce)	32.50
Crispy skin salmon (with boiled vegetables - dill mousseline sauce)	29.50
Fish & Chips	24.50
Scampi with garlic butter (8 pcs.)	27.00
"Chef's special" scampi (curry - coconut - ginger - coriander (8 pcs.))	28.00

## MEAT

Homemade Flemish stew with Leffe <i>(with salad)</i>	24.00
Marinated spare ribs <i>(with salad - sweet and sour sauce)</i>	25.50
Steak <i>(with salad)</i>	26.50
Filet pur <i>(with boiled vegetables)</i>	36.00
Mixed skewer <i>(chicken - beef - pork) (with salad)</i>	26.50
Chicken fillet <i>(with salad)</i>	24.00
Pork fillet skewer <i>(with salad)</i>	24.50
Vol-au-vent <i>(with salad)</i>	24.00
Burger <i>(with Holstein beef - pancetta - Cheddar - red onion - black pepper)</i>	24.00
Tagliata di Manzo <i>(with rocket salad - Parmesan - sun-dried tomato - balsamic)</i>	32.00

*Our mains meals dishes are served with fries, potato croquettes, noisette potatoes, mashed potato, rice noodles or bread.*

## SAUCES AND EXTRAS

Fries	3.50
Paal26 Grass	4.00
Potato croquettes	3.50
Pasta with olive oil	3.50
Mashed potato	3.50
Potato gratin	4.50
Noisette potatoes <i>(fried with rosemary)</i>	4.50
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Pepper sauce	
Mushroom sauce	3.50
Béarnaise sauce	3.50
Provencal sauce	3.50
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Garlic butter	3.50
Extra salad	3.50
Extra boiled vegetables	5.00

**DESSERTS**

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Selection of sweet treats	14.00
Tiramisu ( <i>with speculoos</i> )	12.00
Chocolate mousse	11.00
Crème brûlée	11.50
Apple pie ( <i>with cinnamon ice cream</i> )	12.50
Moelleux ( <i>with chocolate - vanilla ice cream</i> )	12.80
Fresh fruit	10.00
Vanilla ice cream with chocolate sauce	9.50
Vanilla ice cream	8.50
Vanilla ice cream with nuts and caramel sauce	9.50
Vanilla ice cream with fresh fruit	12.00

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**PANCAKES** (*between 14:30 and 17:00*)

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Pancakes ( <i>Sirop de Liège / sugar / jam / Nutella</i> )	7.00
Pancakes with ice cream and chocolate sauce	9.00
Pancakes with fresh fruit	10.00

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Extra scoop of vanilla ice cream	2.50
Extra whipped cream	2.00

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## SOFTS DRINKS

Chaudfontaine ( <i>sparkling - 250 ml</i> )	3.20
Chaudfontaine plate ( <i>still - 250 ml</i> )	3.20
Chaudfontaine ( <i>sparkling - 1 l</i> )	11.00
Chaudfontaine ( <i>still - 1 l</i> )	11.00
Aqua Panna ( <i>500 ml</i> )	7.50
San Pellegrino ( <i>500 ml</i> )	7.50
Coca Cola	3.30
Coca Cola Zero	3.30
Fanta Orange	3.30
Sprite	3.30
Royal Bliss Tonic	3.50
Royal Bliss Agrum	3.50
Royal Bliss Pink	3.50
Tönissteiner Lemon	4.00
Tönissteiner Orange	4.00
Tönissteiner Multifruit	4.00
Ice Tea Original	3.60
Ice Tea Green	3.60
Ice Tea Zero	3.60
Schweppes	3.60
Gini	3.60
Orangina	3.60
Appletiser	3.60
Minute Maid Orange	3.60
Minute Maid Tomato	3.60
Minute Maid Apple	3.60
Minute Maid Apple Cherry	3.60
Minute Maid Pink Grapefruit	3.60
Cécémel	3.70
Fristi	3.70
Fever-tree premium indian	4.00
Fever-tree mediterranean	4.00
Fever-tree ginger beer	4.00

**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	3.70
Kriek Lindemans	3.90

**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

**TRAPPIST BEERS**

Westmalle Tripel 9% ABV	5.30
Westmalle Dubbel 7% ABV	5.30
Chimay Cinq Cents 8% ABV ( <i>white</i> )	5.60
Chimay Grande Réserve 9% ABV ( <i>blue</i> )	6.00
Orval 6.2% ABV	5.60

**EXCLUSIVE**

Duvel 8.5% ABV	5.30
Vedett Blond 5.2% ABV	4.50
La Chouffe Blonde 8% ABV	5.30
St Bernardus Abt 12 10% ABV	5.40
Triple d'Anvers 8% ABV	5.50
Paix Dieu 10% ABV	5.90
Wieze Tripel 8.5% ABV	5.60
Liefmans Goudenband 8% ABV	5.60
Triple Kanunnik (8,2 %)	4.80

## ALCOHOL-FREE BEERS

Stella Artois 0.0% (250 ml)	3.40
Leffe 0.0% (Blonde / Brune) (330 ml)	4.20
Liefmans Fruitesse	4.60

## APERITIFS

"Classic" house cocktail (orange juice base)	10.00
"Ladies' Apéro" house cocktail (prosecco and Gancia base)	10.50
"Gentlemens' Apéro" house cocktail (prosecco and whiskey base)	10.50
Kir	7.00
Kir Royale	8.50
Port (white / red) (100 ml)	7.00
Pineau des Charentes Bisquit (100 ml)	7.00
Martini (Bianco / Rosso) (100 ml)	7.00
Campari	7.20
Ricard	7.00
Gancia (100 ml)	7.00
Pisang	7.20
Passoã	7.20

## ALCOHOL-FREE APERITIFS

Crodino biondo	6.00
Crodino rosso	6.00

## GIN

Beefeater London Dry	7.50
Monkey 47 Schwarzwald Dry 47% ABV	14.50
Mombasa Club 41.5% ABV	10.50
Mare 42.7% ABV	12.50
Double You Gin	13.00



## HOT DRINKS

Coffee	3.30
Decaf coffee	3.30
Single espresso / ristretto	3.30
Double espresso	6.50
Caffè macchiato / latte	3.90
Italian cappuccino ( <i>milk</i> )	3.90
Belgian cappuccino ( <i>whipped cream</i> )	4.10
Hot chocolate ( <i>Cécémel</i> )	4.10
Lipton tea ( <i>chamomile / green / black / milk / lemon</i> )	3.30
Fresh ginger tea	4.70
Fresh mint tea	4.70
Fresh mint tea with cinnamon	5.20
Café Deluxe ( <i>selection of sweet treats - available until kitchen closing time</i> )	9.20

## 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

## TEA 'UP!

Earl Grey	5.00
Star anise - liquorice	5.00
Strawberry - mint	5.00
Rose hip	5.00

## WHITE WINES

<b>Borgo Molino Ciari Pinot Grigio</b>	Bottle	<b>33.00</b>
<b>Italy, Veneto, 100% Pinot Grigio</b>	Glass	<b>7.00</b>
<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	<b>11.00</b>
	500 ml	<b>22.00</b>
<b>Mondevin Chardonnay Pomerols</b>	Bottle	<b>30.00</b>
<b>France, Languedoc-Roussillon, 100% Chardonnay</b>	Glass	<b>6.00</b>
<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	<b>10.50</b>
	500 ml	<b>21.00</b>
<b>Muscat Moelleux Arnaud de Villeneuve</b>	Bottle	<b>38.00</b>
<b>France, Languedoc-Roussillon, 100% Muscat</b>	Glass	<b>7.50</b>
<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	<b>13.00</b>
	500 ml	<b>25.50</b>
<b>Caballero de Olmedo Verdejo</b>	Bottle	<b>32.00</b>
<b>Spain, Rueda, 100% Verdejo</b>		
<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>		
<b>Henri Bourgeois Sancerre Grande Réserve</b>	Bottle	<b>44.00</b>
<b>France, Loire, 100% Sauvignon Blanc</b>		
<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>		
<b>Genoels-Elderen Chardonnay Blauw</b>	Bottle	<b>41.00</b>
<b>Belgium, Riemst, 100% Chardonnay</b>		
<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>		
<b>Joseph Drouhin Meursault</b>	Bottle	<b>80.00</b>
<b>France, Bourgogne, 100% Chardonnay</b>		
<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

<b>Mondevin Aurélie Trébuchon</b>	Bottle	<b>30.00</b>
<b>France, Languedoc-Roussillon, 65% Cinsault, 35% Grenach</b>	Glass	<b>6.00</b>
<i>A refreshing rosé that is delicious with cured meats, raw vegetables, fish and seafood.</i>	250 ml	<b>10.50</b>
	500 ml	<b>21.00</b>
<b>UP Ultimate Provence Rosé</b>	Bottle	<b>45.00</b>
<b>France, Provence, 30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle</b>	Glass	<b>8.50</b>
<i>It's not just the bottle that's great, the contents are pretty good, too. This wine is best combined with seafood, salads, pasta and good company!</i>	250 ml	<b>15.00</b>
	500 ml	<b>30.00</b>

## RED WINES

<b>Mondevin Sangiovese Marche Monvin</b>	Bottle	<b>33.00</b>
<b>Italy, Veneto, 100% Sangiovese</b>	Glass	<b>7.00</b>
<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	<b>11.00</b>
	500 ml	<b>22.00</b>
<b>Mondevin Syrah Jérôme Vic</b>	Bottle	<b>30.00</b>
<b>France, Languedoc-Roussillon, 100% Syrah</b>	Glass	<b>6.00</b>
<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	<b>10.50</b>
	500 ml	<b>21.00</b>
<b>San Marzano Vintage 'F'</b>	Bottle	<b>45.00</b>
<b>Italië, Puglia, 100% Negro Amaro</b>		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
<b>Matsu El Recio</b>	Bottle	<b>41.00</b>
<b>Spain, Toro, 100% Tempranillo</b>		
<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>		
<b>Bricco Maiolica Barbera D'Alba</b>	Bottle	<b>44.00</b>
<b>Italy, Piemonte, 100% Barbera</b>		
<i>A refined, delicate and extremely fruity wine that is the perfect match for grilled meats and pasta dishes.</i>		
<b>Mastrojanni Brunello di Montalcino</b>	Bottle	<b>68.00</b>
<b>Italy, Tuscany, 100% Sangiovese</b>		
<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

<b>Moët &amp; Chandon Brut Champagne</b>	Bottle	<b>70.00</b>
<b>Ruinart Blanc de Blancs Champagne</b>	Bottle	<b>105.00</b>
<b>Mandois Brut Origine Champagne</b>	Bottle	<b>55.00</b>
<b>France, Champagne, 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir</b>		
<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>		
<b>Mandois Blanc de Blancs Champagne</b>	Bottle	<b>65.00</b>
<b>France, Champagne, 100% Chardonnay</b>		
<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>		
<b>Prosecco, Montelvini, Promosso, Spumante extra dry</b>	Bottle	<b>39.00</b>
	Glass	<b>8.00</b>

## RUM

Havana Club Añejo 3 Años	7.00
Havana Club Añejo Especial	7.50
Zacapa Centenario 23 Gran Reserve	15.00
Omerta Rum	9.00

## WHISKY

Chivas Regal 12-year-old Blended Scotch Whisky	10.50
Jack Daniel's Old American Tennessee	8.50
Jameson Irish Whiskey	8.50

## COCKTAILS

Original Mojito ( <i>white rum - cane sugar - mint - lime - soda water</i> )	11.50
Sweet Mojito ( <i>white rum - cane sugar - mint - lime - soda water - sugar syrup</i> )	11.50
Cuba Libre ( <i>dark rum - cola - lime</i> )	11.50
Tequila Sunrise ( <i>tequila - orange juice - grenadine</i> )	10.50
Aperol Spritz ( <i>Aperol - prosecco - sparkling water</i> )	10.50
Dark 'n Stormy ( <i>brown rum - ginger beer - lime</i> )	11.50

## NEGRONI AMBASSADOR

Original ( <i>Campari - gin - Martini Rosso</i> )	11.50
Deluxe ( <i>Campari - Pinguino - Monkey 47</i> )	15.50

## DIGESTIF

Martell VS Cognac	10.50
Calvados	8.50
Grand Marnier	9.50
Grappa	10.50
Limoncello ( <i>homemade</i> )	8.50
Disaronno Amaretto Originale	8.50
Molinari Sambucca	9.00
Cointreau L'Esprit d'Orange	8.50
Baileys Irish Cream	8.50
Averna Amaro Siciliano	8.50
Absolut Vodka	7.50
Smeets Extra	5.50