

Monday to Friday - Only lunch time

12€

NL DAGSCHOTEL
FR PLAT DU JOUR
EN DAILY DISH

14€

LUNCH FORMULA
DAILY DISH + DRINK⁺

⁺regular beer or regular soft or coffee

Gluten free

Vegan

Lactose free



Viande / Vlees / Meat

13€

SPAGHETTI BOLOGNESE

17€

CHEESEBURGER AND BELGIAN FRIES⁺

1,5

⁺extra: bacon, blue cheese or cheddar

17€

NL STEAK TARTARE (met frietjes en salade)

FR AMÉRICAIN (avec frites et salade)

EN STEAK TARTARE (with Belgian fries and salad)

16€

NL CAESAR SALAD

(gegrilde kip parmezaan en croutons)

FR SALADE CESAR

(poulet grillé, parmesan et croutons)

EN CAESAR SALAD

(grilled chicken, parmesan and croutons)

16€

STOEMP SAUCISSE

(sausage, mashed vegetables and potatoes,
jus de viande)

Poisson / Vis / Fish

18€

NL TAGLIATELLE MET SCAMPIS

FR TAGLIATELLE AUX SCAMPIS

EN TAGLIATELLE WITH PRAWNS

..€

NL VIS GERECHT VAN DE DAG

FR POISSON DU JOUR

EN FISH OF THE DAY

Kids

10€

SPAGHETTI BOLOGNESE

Extra

4€

BELGIAN FRIES

4€

SWEET POTATO FRIES

4€

SALAD

1€

EXTRA BREAD AND BUTTER

Vegetarisch / Végétarien / Veggie

16€

TAGLIATELLE AUX PLEUROTES

NL (look, verse kruiden, haver room)

FR (ail, herbes fraîches, crème d'avoine)

EN (garlic, fresh herbs, oat cream)

17€

VEGGIEBURGER⁺

NL (met frietjes van zoete aardappel)

FR (avec frites de patate douce)

EN (with sweet potato fries)

1,5

extra: cheddar or blue cheese

16€

ZUCCHINI SALAD

NL Bulgur met verse kruiden, sesam en tahin saus,
feta kaas en zaadjes

FR Boulgour aux herbes fraîches, vinaigrette au tahini
et sésame, feta et graines.

EN Bulgur with fresh herbs, sesame and tahini
dressing, feta cheese and seeds

17€

BRIE TOAST AND SALAD

NL (gevuld met noten en tartufata)

FR (farci à la tartufata et noix)

EN (stuffed with walnuts and tartufata)

Ask the waiter for food allergies

No separate bills at crowded times only cash under 15€

Petit déjeuner / Ontbijt / Breakfast

(Monday to Sunday from 9 am to 12 am)

- 2 CROISSANT
- 2 ^{FR} PAIN AU CHOCOLAT
^{NL} CHOCOLADEKOEK
^{EN} CHOCOLATE CROISSANT
- 4,5 ^{FR} PAIN, BEURRE AVEC CONFITURE MAISON
^{NL} BROOD, BOTER MET HUISGEMAAKTE CONFITUUR
^{EN} BREAD, BUTTER WITH HOMEMADE JAM
- 7 ^{FR} MUESLI, YAOURT, MIEL ET FRUIT
^{NL} MUESLI, YOGHURT, HONING EN VRUCHT
^{EN} MUESLI, YOGHURT, HONEY AND FRUIT
- 7 ^{FR} FORMULE PETIT DÉJEUNER
(croissant, jus pressé et café)*
^{NL} ONTBIJTFORMULE
(croissant, vers geperst fruitsap en koffie)*
^{EN} BREAKFAST FORMULA
(croissant, orange juice and coffee)*
- 0,5 formule with cappuccino / latte / hot choco
- 5,5 ^{FR} OEUF SUR LE PLAT + PAIN
^{NL} SPIEGELEIEREN + BROOD
^{EN} FRIED EGGS + BREAD
- 7 ^{FR} OEUF SUR LE PLAT AVEC BACON + PAIN
^{NL} SPIEGELEIEREN MET SPEK + BROOD
^{EN} FRIED EGGS WITH BACON + BREAD

Brunch

(Saturday and Sunday from 10 am to 4 pm)

- 5,5 ^{FR} OEUF SUR LE PLAT + PAIN
^{NL} SPIEGELEIEREN + BROOD
^{EN} FRIED EGGS + BREAD
- 7 ^{FR} OEUF SUR LE PLAT AVEC BACON + PAIN
^{NL} SPIEGELEIEREN MET SPEK + BROOD
^{EN} FRIED EGGS WITH BACON + BREAD
- 18 ^{FR} CHEESEBURGER AVEC UN OEUF SUR LE PLAT*
^{NL} CHEESEBURGER MET SPIEGELEI*
^{EN} SUNNY SIDE UP CHEESEBURGER*
1,5 + extra bacon
- 8 ^{FR} PANCAKES AVEC SIROP D'ÉRABLE, FRUIT
^{NL} PANCAKES MET AHORNSIROOP, VRUCHT
^{EN} PANCAKES WITH MAPLE SYRUP, FRUIT
1,5 + extra bacon
- 7,5 BODDING WITH VANILLA ICE CREAM
- 13 SHAKSHUKA
- 6 MIMOSA (fresh orange juice + cava)

Desserts

- 6 DESSERT OF THE DAY
- 6 MOUSSE AU CHOCOLAT
- 6 CRÈME BRÛLÉE
- 7,5 DAME BLANCHE
- 7,5 MOELLEUX AU CHOCOLAT
^{FR} (et glace vanille)
^{NL} (met vanille ijs)
^{EN} (with vanilla ice cream)

We use free-range eggs . oeufs plein air - vrije uitloop eieren
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Au fut / Van't vat / Draft

- 2,5 5 CRISTAL (25cl / 50cl ♦ 5%)
(blond lager refreshingly bitter aftertaste)
- 3 DE KONINCK (25cl ♦ 5,2%)
(amber, malty, touch of caramel, a tip of cinnamon)
- 3 4 VEDETT WHITE (25cl / 33cl ♦ 4,7%)
(light blond, spicy, citrus-like aromas)
- 4,5 JAWA (25cl ♦ 6,5%)
(west coast IPA, exotic fruits, caramel-coco notes)
- 3,9 CHOUFFE (25cl ♦ 8%)
(gold, fruity, spicy, coriander notes)
- ..€ DRAFT OF THE MONTH (ask waiter)

Bouteille / Op fles / Bottled beers

- 3,8 VEDETT (33cl 5,2%)
(blond, pleasantly hopped and slightly malted aroma)
- 4,5 VEDETT IPA (33cl ♦ 5,5%)
(copper-colored, fruity aromas of exotic fruits and citrus)
- 4,5 DUVEL (33cl ♦ 8,5%)
(light blond, fresh and subtle hoppy aromas)
- 5,2 DUVEL TRIPLE HOP CITRA (33cl ♦ 9,5%)
(blond, citrus and tropical fruit)
- 4,5 XX BITTER (33cl ♦ 6%)
(very bitter but balanced straw blond ale, malty and super hoppy)
- 4,8 GULDENBERG (33cl ♦ 8%)
(triple abbey style beer with sweet-bitter balance)
- 4,5 TRIPLE D'ANVERS (33cl ♦ 8%)
(blond, beautiful balance between fruity flavors and hop with a sweet touch in the background)
- 4 GUEUZE BOON (25cl ♦ 7%)
(blond, flavors of grapefruit and ginger with a hint of muscat)
- 4 SAISON DUPONT (33cl ♦ 6,5%)
(refreshing thirst-quencher with fruity aromas)
- 6 LIEFMANS KRIEK BRUT (33cl ♦ 6%)
(dark red, real cherries)

Trappistes / Trappist / Trapist

- 4,5 TRIPLE WESTMALLE (33cl ♦ 9,5%)
(gold, fruity aroma of ripe banana and a nice nuanced hop scent with a bitter touch)
- 4,5 CHIMAY BLEUE (33cl ♦ 9%)
(dark beer, strong aroma of herbs and complex flavor)
- 5,5 ORVAL (33cl ♦ 6,2%)
(light color, a complex aroma of leather, spice, and many other earthy components)

Brussels Beer Project (33cl)

- 4,8 DELTA IPA (6,5%)
(copper blond, notes of lychee, passion fruit and bitterness)

Brasserie de la Senne (33cl)

- 4,4 ZINNEBIR (5,8%)
(gold, taste round and malty with slightly bitter aftertaste)
- 4,4 TARAS BOULBA (4,5%)
(complex yeast flavors, hopped to perfection)

En Stoemelings (33cl)

- 4,8 VOGELPIK (6%)
(refreshing blond with hints of citrus)

Brasserie de la Cambre (33cl)

- 4,5 LA CAMBRE IPA (4,9%)
(Brussels abbey IPA, generous dose of hops and very smooth finish)

Drink Drink (33cl)

- 4,8 TANDEM (3,8%)
(light, refreshing, organic wheat beer)
- 4 TROTINETTE (0,4%)
(4 hops, a real alcohol free IPA)

Bottle beer of the month (33cl)

- ..€ ASK WAITER

Digestif

- 6 LIMONCELLO (Belgian organic)
- 6 AMARETTO | NOBLESSE (Belgian organic)
- 6 MANDARINE NAPOLEON (Belgium)
- 8 GRAPPA AMARONE BARRICATA (Dist. Zanin)
- 9 COGNAC | COURVOISIER VSOP
- 9 CALVADOS | ROGER GROULT 3 ANS

Aperitifs

- 4 PORTO (WHITE / RED)
- 5 HALF & HALF
- 5 KIR
- 4 RICARD
- 5 MAURESQUE
- 5 HENRI BARDOUIN (pastis)

Cocktails

- 8 APEROL SPRITZ
- 8 CAMPARI SPRITZ
- 10 MOJITO
- 10 MOSCOW MULE
- 10 CAIPIRINHA
- 10 BLOODY MARY
- 12 BARTENDER'S SPECIAL

5 Shot / 6 Premium shot

Gin (+ soft 1) / + Premium tonic (2)

- 8 BRUSSELS GIN
- 9 HENDRICK'S
- 11 UPPERCUT (Belgium)

Rhum (+ soft 1)

- 8 DAMOISEAU AMBRÉ
- 9 DIPLOMATICO
- 11 3 RIVIÈRES VSOP 5 ANS

Vodka (+ soft 1)

- 8 BRUSSELS VODKA
- 8 DADA CHAPEL (Belgium)

Tequila

- 7 ESPOLON BLANCO
- 8 ESPOLON REPOSADO

Whisky (+ soft 1)

- 7 JB
- 8 JACK DANIELS
- 9 GLENFIDDICH 12 YEARS

Petite faim / Kleine honger / Little bites

Ask waiter for allergies

- 5 DAILY SOUP (with bread)
- 6 RILLETES OR TERRINE (with bread)
- 6 HOUMOUS (with bread)
- 6 TZAZIKI (with bread)
- 1 EXTRA BREAD
- 7 CHEESE PORTION (100gr)
- 4 OLIVE PORTION
- 3 DRY SAUSAGE PORTION
- 12 CROQUE CARNIVORE (with salad)
- 12 CROQUE VEGGIE (with salad)
- 3 SUPERBON CHIPS BIO / ORGANIC
- 6 DESSERT OF THE DAY
- 6 MOUSSE AU CHOCOLAT

Teas from Herboristerie Moderne

Thé noir / Zwarte thee / Black tea

- 3,5 BLACK TEA FROM RWANDA
- 3,5 BLACK CHAI⁺
(cinnamon, ginger, cardamom, pepper, fennel, licorice, clove)
- 0,5 *with oat milk (oatly)
- 4 BLACK CHAI LATTE

Thé vert / Groene thee / Green tea

- 3,5 GREEN EARL GREY
- 3,5 LUNGJING (chinese green tea)
- 3,5 GENMAÏCHA
(japanese green tea with puffed rice)
- 4 GIMBER TEA (organic ginger syrup)
- 4 FRESH MINT TEA

Tisane / Kruiden thee / Herbal tea

- 3,5 HERBAL DIGESTIVE TEA
(fennel, mint, rosemary, marigold, angelica)
- 3,5 HERBAL RELAX TEA
(verbena, rose, melissa, hawthorn)
- 3,5 HERBAL "ENERGIE DE FEU" TEA
(maté, ginseng, mint, galanga, lemon, lemongrass, marigold)

Boissons chaudes / Warme dranken / Hot drinks

- 2,5 COFFEE / ESPRESSO / DÉCA
- 3,5 DOUBLE ESPRESSO
- 3,5 CAPPUCCINO⁺
- 3,5 LATTE | KOFFIE VERKEERD | LATTE⁺
- 4 FLAT WHITE (DOUBLE SHOT)⁺
- 5 ICED COFFEE (WITH MILK AND/OR SUGAR)⁺
- 3,5 CHOCOLAT CHAUD / WARME CHOCOLADEMELK / HOT CHOCOLATE⁺
- 9 IRISH COFFEE
- 0,5 *with oat milk (oatly)

Soft / Soft / Soft

- 2,5 PEPSI-COLA
- 2,5 PEPSI-MAX
- 2,5 LIPTON ICE TEA
- 2,5 TONIC
- 3,5 ALMDUDLER
- 3,5 GINGER BEER
- 3,5 PREMIUM TONIC

Eau / Water / Water

- 2,5 25cl 5 50cl
SPA still or sparkling

Jus / Sapjes / Juice

- 3,5 ORGANIC APPLE JUICE
- 4 FRESH JUICE (till 4 pm)
(orange, grapefruit or lemon)
- 3 TOMATO JUICE (LOOZA)

Sirops / Syrups / Siroop

- 0,5 GRENADINE, MINT, ALMOND, PEACH OR VIOLET

Limonades

- 3,5 HOMEMADE ICED TEA
- 3,5 HOMEMADE LEMONADE
- 4 GIMBER LILLY LEMONADE (passion fruit, pineapple)
- 4 GIMBER LEMONADE (organic ginger syrup)

Vin maison / Huiswijn / House wine

- 4,5 glass / 9 ¼l / 18 ½l
FR BIO BLANC / ROUGE / ROSÉ
NL BIO WIT / ROOD / ROSE
EN BIO WHITE / RED / ROSÉ

Vin blanc / Witte wijn / White wine

- 6 34 CÔTES DE GASCOGNE (DOMAINE DUFFOUR)
Colombard, Gros manseng, Ugni blanc (BIO)
- 8 45 JEU DE ROLLE (CHÂTEAU SIMIAN)
100 % Vermentino (BIODYNAMIE)
Côtes du Rhône

Vin Rouge / Rode wijn / Red wine

- 6,5 36 630
Malbec, Cabernet Franc, Merlot, Tannat (BIO)
Sud-Ouest
- 7,5 42 INITIAL (DOMAINE VALJULIUS)
Syrah, Grenache (BIO)
Languedoc

Rosé / Rosé wijn / Rosé wine

- 5,5 30 630
Syrah, Cabernet Franc (BIO)
Sud-Ouest

Bubbles

- 39 L'ESSENTIALE
Prosecco Treviso DOC (BIO)

Cider

- 24 FRANÇOIS SEHEDIC (75cl, 5,5%)
Organic dry cider

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