

B E E R S

DRAFT

Stella artois	25cl	2.5
	33cl	2.8
De Koninck	25cl	2.6
Victoria	33cl	4.5

BOTTLE

Stella artois	0.0%	3.2
Leffe	0.0%	4
Vedett	extra blond	3.4
Leffe	Brown	4
Leffe	Royale IPA	4.8
Hoegaarden	white beer	2.6
Hoegaarden	grand cru	4.5
Rodenbach		3
Geuze	belle vue	3
Kriek	belle vue	3
Brugse	Zot	4.5
Tripel	Karmeliet	4.5
Duvel		4.5
Duvel	Tripel Hop	5
Westmalle	dubbel	4
Westmalle	tripel	4.5
Orval		5
Orval	(5years)	7.5
Chimay	blue	5
Rochefort	10	5
Omer		5
Goose	IPA	5
Verboden	Vrucht	5

LOCAL BEERS

Egotripel	(Oud-Heverlee)	4.5
Luvanium		4.5

S O F T D R I N K S

Chaudfontaine Water	
25cl still/sparkling	2.8
50cl still/sparkling/slightly sparkling	5
1L still/sparkling	10.5
Coca cola/light/zero	2.8
Fanta orange / lemon	2.8
Sprite	2.8
Fuze tea black/green	3.1
Nordic mist tonic/agrum/ bitter lemon/ginger ale	3
Tönisteiner	3.1
blood orange/multifruit	
Minute maid	
orange/apple/grapefruit/	3
ACE/apple-cherry/tomato	3
Sparkling wine non-alcoholic	4
Cécémel (cold)	2.8
Melk (cold)	2.5
Crodino	5
Freshly squeezed orange juice	5
Freshly squeezed lemon juice	6
Mix freshly squeezed juice	5.5
orange/lemon	

H O T D R I N K S

Coffee regular	2.8
Coffee espresso	2.8
Decaffeinated coffee	3.1
Coffee Latte	3.2
Capuccino	3.2
(whipped cream or steamed milk)	
Capuccino/Coffee Latte deca	3.3
Tea	2.8
(black/lemon/mint/forest fruits rose hip/lime/camomille/green)	
Fresh mint tea	3.8
Hot chocolate	2.8
Hot chocolate with whipped cream	3.2
Hot milk	2.6
Mulled wine	4.1
Hasseltse coffee (jenever)	7.5
Chouffe coffee (coffee liqueur)	7.5
Irish coffee (whisky)	8.5
French coffee (cognac)	8.5
Mexican coffee (tequila)	8.5
Italian coffee (amaretto)	8.5
Russian coffee (wodka)	8.5

A P E R O

Maison	6
Martini (white/red/fiero)	5.5
Kirr	5.5
Kirr réal (met cava)	7.5
Porto (white/red)	5.5
Pineau de Charentes	5.5
Campari	6.5
Lillet	7
Sherry	5.5
Ricard (3cl)	3.5

Bols jonge graanjenever	4.5
Wortegemse lemonjenever	4.5
Egte oude Bokma	4.5

S T R O N G

Gordon's gin	7.5
Havanna rum (3 years)	7.5
Absolut wodka	7.5
William Lawson's whisky	7.5
Jack Daniel's whisky	7.5
Jameson whisky	7.5
Poire William	7.5
Grappa del Piemonte	7.5
Amaretto di Saronno	7.5
Grand Marnier	7.5
Baileys	7.5
Cointreau	7.5
Cognac	7.5
Calvados Coquérel	7.5
Sambucca Pronol	7.5
Tequila Sauza	7.5

COCKTAILS

Aperol Spritz 8.5

Aperol, prosecco, sparkling water

Kirr Real 7

Crème de Cassis & cava

Pink Champagne 8

Campari & prosecco

Cosmopolitan 9

Vodka & Cointreau

Negroni 9

Red Martini, Gordon's gin en Campari

Hugo 8

Prosecco, elderberry Syrup, mint, lime, sparklingwater

Mojito 9

Rum, mint, lime, sugar, sparkling water

Gin-tonic

Copperhead 13

Mombassa 10

Hendrick's 9.5

Occitan 8

Gordon's Gin 7.5

Fevertree tonic 3.2

Nordic Mist tonic 2.8

Mocktail

Sweet Sunrise 4

Orange juice & grenadine

Grape 6

Apple/cherry & slightly sparkling grape juice

Crodino 6

Sparkling water 2.8

Nordic Mist tonic 2.8

W I J N E N

House wine (red / white / rosé)		
Glass		
12.5cl		4.2
quarter	25cl	8
Half	50cl	15
Bottle	75cl	22
Litre	1l	25

Cava: Marqués de Chivé		
Glass		6.5
Bottle		31

Champagne Tsarine brut	59
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SUGGESTION WINES

WHITE

Fashionable Chardonnay	28
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Diemersdal, Chardonnay unwooded; *Durbanville, South-Africa*

Fresh, fruity and intense	27
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Touraine, Sauvignon Blanc; *Domaine Geunault, France*

Broad, generous, meaty wine	41
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Chablis "vieilles vignes", Chardonnay; *Domaine Hamelin, France*

Star that makes you dream of Italian sun	34
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Borgo del Cedro "Frascati Superiore"; *Lazio D.O.G.C., Italy*

Sweet and seductive	27
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Le Moelleux de la Grande Métière, Semillon; *Bordeaux A.O.P., France*

Suggestion wines

Rosé

Rosé as rosé should be 23

Vignerons Ardechois, Cabernet/Grenache; IGP *Ardèche, France*

Red

Powerful, full and organic wine 28

Campos de Risca, Monastrell/Syrah;
Jumilla D.O., Spain

A true enjoyment as a meal companion 38

Château La Menotte, Lalande-de-Pomerol A.O.P.;
France

Juicy and pretty complex 34

Barbera d'Alba "piani" Pellisero D.O.G.C.;
Piëmonte, Italy

Solid summer wine 29

Campos de Hoja; Rioja; *Spain*

Overwhelming with a soothing length 40

Domaine de Tourelles "vieilles vignes", 100% Cinsault.;
Lebanon
(one of the one's you have to drink before you die)

SNACKS & PASTAS

Marinated olives	3.5
Mixed plate (olives, cheddar, chorizo and serrano ham) ^[4,13]	15
Warm nacho chips with red salsa	5
Mini loempias 'to share' ^[2,13]	10
Croque monsieur 1 piece ^[2,4,5,14]	9.5
2 pieces	13.5
Croque cheval 1 piece ^[1,2,4,5,14]	10.8
2 pieces	16
Soup of the day & bread ^[2]	6
Spaghetti bolognaise with grated (Small) emmental ^[1,2,6,8,13,(4)]	11
(Large)	14
Farfalle with fried forest mushrooms and green pesto ^[1,2,6,13]	(Small) 13.5
	(Large) 18
In olive oil fried tagliatelli with shrimps (6), curry and tarragon ^[1,2,4,5,6,12,13]	24
FOR THE KIDS	
Children's ice cream included	
Spaghetti bolognaise ^[1,2,6,8,13,(4)]	7
Vol-au-vent with fries ^[1,2,4,6,8,13]	10
Beef stew with fries ^[1,2,6,8,13]	10.5

STARTERS & SALADS

STARTERS

Homemade cheese croquettes (2)	13.5
<i>[1,2,4]</i>	
Homemade shrimp croquettes (2)	17.5
<i>[1,2,4,8,10,11,12]</i>	
Duo of homemade shrimp- and cheese croquettes	15.5
<i>[1,2,4,8,10,11,12]</i>	
House smoked salmon with onion and chives	16
<i>[12,(2)]</i>	
Carpaccio of Black Angus with basil, rucola en pink pepper	17
<i>[4]</i>	

SALADS

Fresh goat cheese and honey (small)	14.2
<i>[4,(2)]</i>	(large) 17.5
House smoked salmon, apple (small)	16.5
and sesame seed <i>[12,(2,9)]</i>	(large) 20.9
Fried shrimps, fresh (small)	16.5
pineapple and orange (4/6) (large)	19.8
<i>[12,(2)]</i>	
Extra	3
(fries, croquettes, mashed potatoes, jacked potatoe, pasta)	
Supplement sweet potatoe fries	4.5

MAIN DISHES

Fresh filet americain with garnish <i>[1,5,13]</i>	22
Beef stew with brown beer <i>[1,2,6,8,13]</i>	21
Vol-au-vent with chicken meatballs <i>1,2,4,6,8,13]</i>	18
Marinated spare ribs <i>[4,5,6,13,14]</i>	24
Skewer with: chicken & turkey salmon & tuna	<i>(4,5,6,13)]</i> 19 <i>[12]</i> 23
Filet mignon of Simmental	<i>[(4)]</i> 22
Rib eye of Black Angus	<i>[(4)]</i> 27.5
Filet pur of Charolais	<i>[(4)]</i> 30
Sauce mayonnaise	<i>[1,5]</i> 1
ketchup	<i>[5]</i> 1
garlic butter	<i>[4]</i> 1.5
provencal	<i>[2,6,13]</i> 3
peppercrream	<i>[1,2,4,8]</i> 3
mushroom cream	<i>[1,2,4,6,8,13]</i> 3
béarnaise	<i>[1,4,14]</i> 3.5

All our dishes are served with fries, croquettes, mashed potatoes, jacked potatoe, pasta or sweet potatoe fries (+1.5) and a salad with raw vegetables.

DESSERT

Coupe vanille $[4,(1,6,13)]$	6
Dame Blanche $[4,(1,6,13)]$	7.5
Crème brûlée $[1,4,14]$	5.5
Chocolate mousse $[1,4,13]$	7
Children's ice cream $[4,(1,13)]$	3

ALLERGENS



Egg



Gluten



Lupine



Milk



Mustard



Nuts



Peanuts



Celery



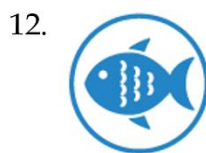
Sesame



Shellfish



Molluscs



Fish



Soy



Sulfites