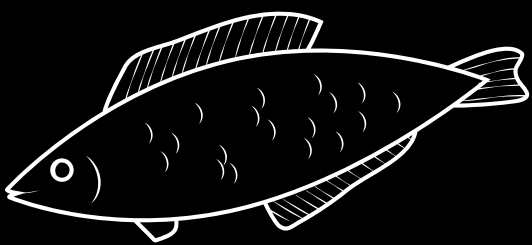
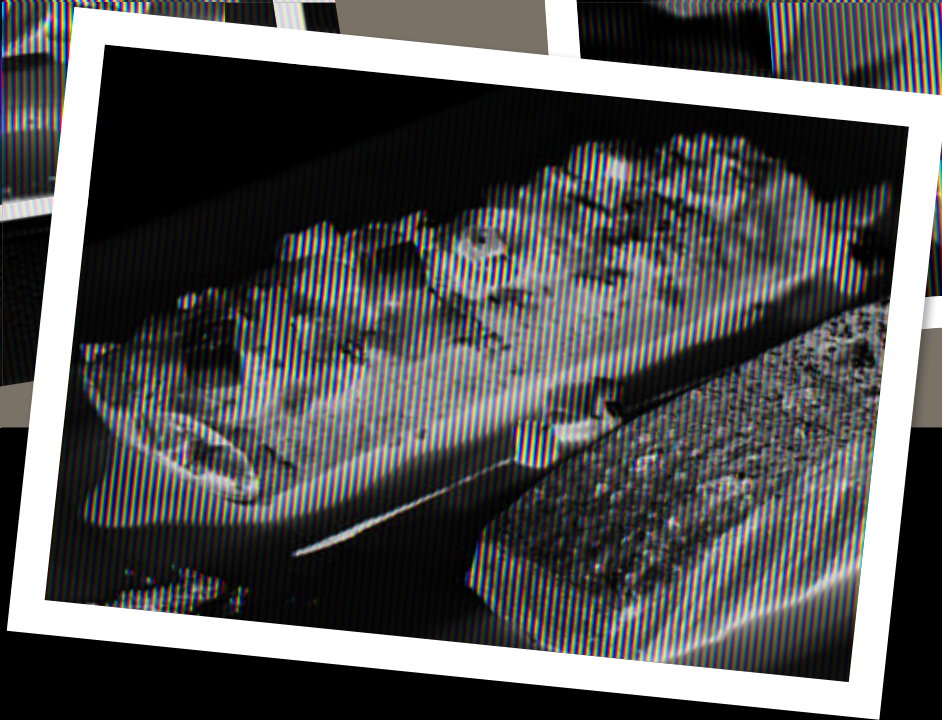
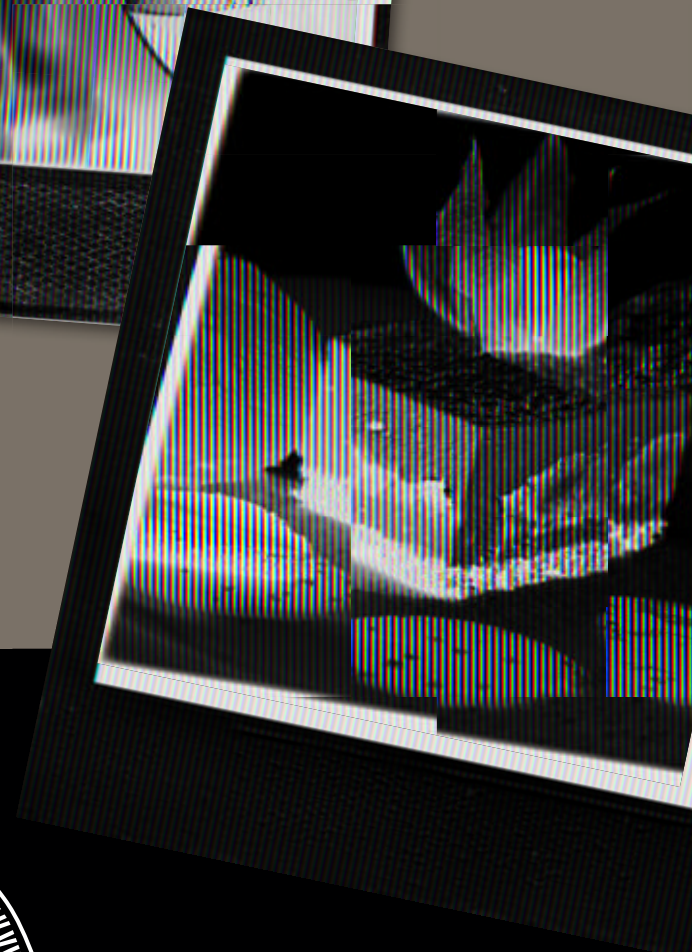
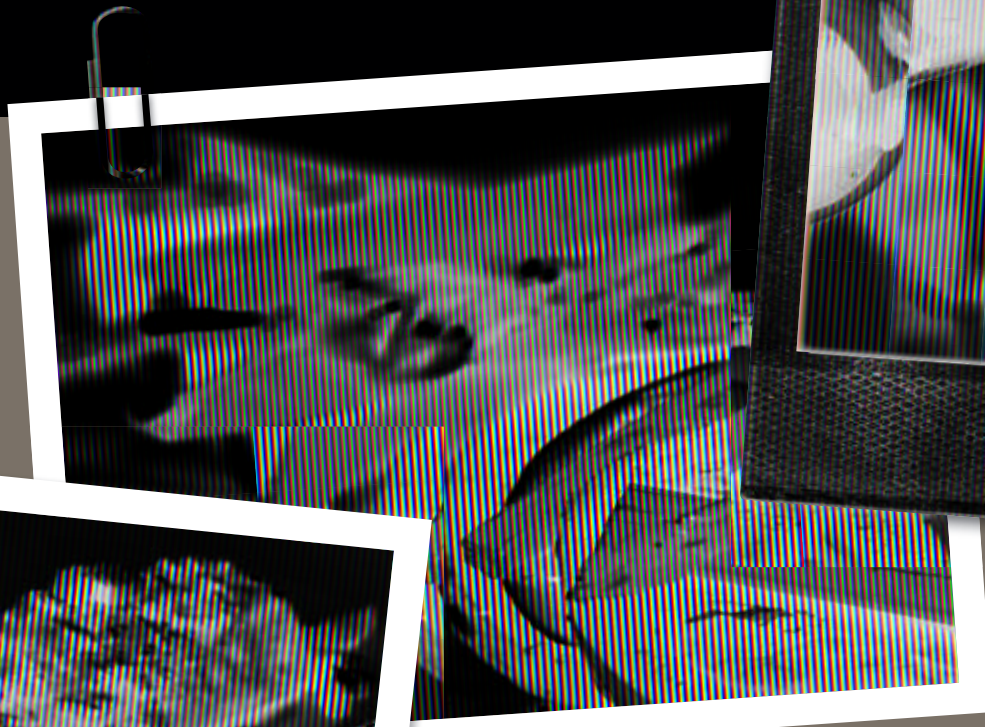
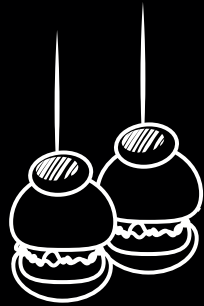
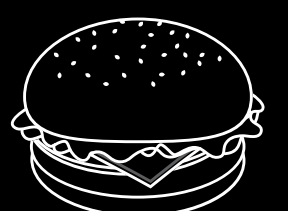


MENU



RAMADA®
BRUSSELS WOLUWE



CHAMPAGNES & WINES

Champagne	per glass (€)	per bottle (€)
Leblond Lenoir	n/a	49.00

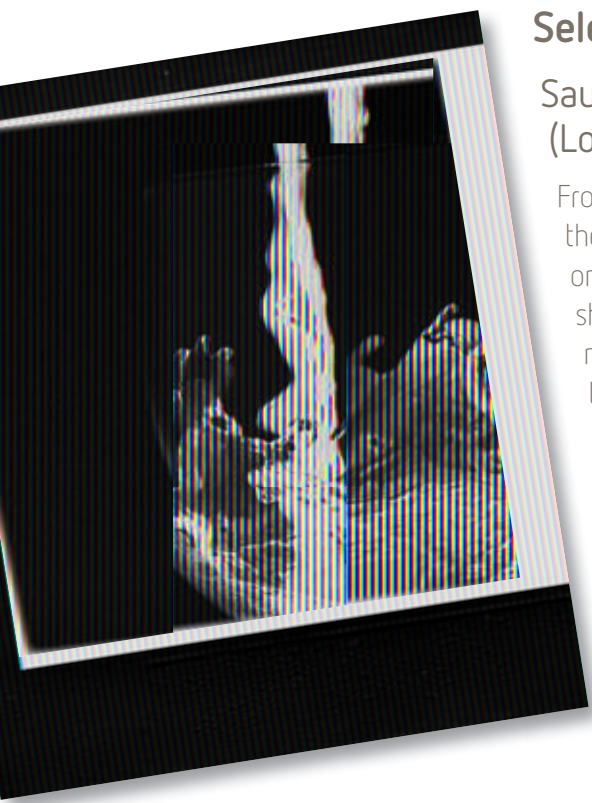
Champagne from 80% pinot noir and 20% chardonnay. Fine sparkle, fresh fruity taste, ideal aperitif.

Sparkling wine	per glass (€)	per bottle (€)
Cava Mussa	6.00	25.00

Cava from xarello, macabeo en parellada grapes. Traditional method vinification, balanced character, elegant finishing.

House wine (Maison Alexis Lichine, France)	per glass (€)	per bottle (€)
White, Chardonnay, monocépage	4.50	19.00
Rosé Cinsault, monocépage	4.50	19.00
Red, Merlot, monocépage	4.50	19.00

The Lichine House and winemakers remain prestigious for decades through their full, lively and tasty wines.



Selected White Wines per bottle (€)

Sauvignon de Touraine aoc, Xavier Frissant (Loire)	19.00
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From a parcel of vines located at the extreme south of the vineyards. 100% Sauvignon Blanc vines are planted on a stony hillside, in clay, silica and sandy soils. A pale shimmer in appearance, the wine reveals an expressive nose of lychee and linden flower. Fresh and mineral in the mouth, with lively aromas of citrus and exotic fruit notes.

Viognier de la Baume Pays d’Oc aoc (Languedoc)	24.00
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Mediterranean soil, lots of sun and within the Languedoc region. Very fresh wine with notes of tropical fruit,noble acidity, round and power full aroma. Needs to be served well chilled.

Chablis aoc Domaine Etienne Boileau (Bourgogne)	34.00
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Winegrowers of white wine of Chardonnay variety, Etienne Boileau runs a vineyard of 36 hectares into the heart of Burgundy. Round body, fresh taste, typical excellent wine within everybody’s flavor.

Selected Rose Wines	per bottle (€)
Côte de Vivarais aoc (Rhône)	18.00

Cotes du Vivarais wines come from specific vineyards on the west bank of the Côte du Rhône. The terroir here is founded on the hot, dry summer common to most Mediterranean climates. Made from a subtle blend of Grenache, Cinsault & Syrah, full-bodied wine, noted for their originality and suavity. Perfect (light) acidity.

Château du Galoupet Cru Classé (Provence)	26.00
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Beautifull wine house, who makes this rosé only from wine grapes average 25 years old. Very nice coloured, fresh minerals,complex and fine tasting with ending flavours of grapefruit.

Selected Red Wines	per bottle (€)
Château Bertinerie 1ère Côtes de Blaye (Bordeaux)	27.00

This wine is from Bordeaux’s right bank near the town of Blaye. It’s 100% Cabernet Sauvignon and delivers a clean, fresh, perfumed nose with white fruit aromas and hints of fresh mint leaves. On the palate, it’s fruity with hints of white flowers and tropical fruit. It’s light yet elegant with good length.

Côte de Brouilly du Château de Durette (Burgundy)	24.00
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Côte de Brouilly is a small area contained within Brouilly, the largest of the ten Beaujolais Crus. With its vineyards situated higher up the slopes of the extinct Mont Brouilly volcano than the rest of Brouilly, Côte de Brouilly’s wines tend to be more concentrated, with fewer earthy flavors. Open wine, fruit, can also be served chilled.

Nero d’Avola Terre Di Ginestra (Italy)	33.00
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10% Shiraz is blended with the premium quality Nero d’Avola fruit derived from Calatrasí’s Sicilian vineyards. After fermentation, 45% of the blend is transferred to a mix of new and one year-old barriques for ageing. A rich and intense wine with the savoury character of Nero d’Avola, the spice of the Shiraz and sweet vanilla-oak on the palate.

Château Pomys, Saint-Estephe	45.00
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Best in range of this wine card, excellent smell, perfect tasting, top Bordeaux from the minimum 20 year grapes parcels, 80% Cabernet Sauvignon, 20% Merlot.

Le Sablier du Château Tour du Pas, Saint-Emilion Saint Georges	29.00
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Second wine of Château Tour du Pas, freshly perfect balaced, meaty, fine tannines, 90% Merlot. Selected soil with smooth minerality.



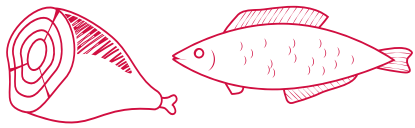
STARTERS

Soupe de saison, fraîche maison	6.50
Seasonal soup, freshly homemade	
Carpaccio de boeuf, basilic frais et copeaux de parmesan	12.50
Beef carpaccio, fresh basil and parmesan cheese	
Cassiolette de scampi à l’aïl, safran ou curry	13.50
Cassiolette of scampi, garlic, saffron or curry	
Croquettes au crevettes grises de Zeebrugge	12.50
Shrimps croquettes	
Croquettes au trois fromages	9.50
Cheese croquettes	
Carpaccio de saumon frais	12.50
Fresh salmon carpaccio, marinated with herbs	

Salade de Chèvre chaud au miel de Provence	12.50
Goat cheese salad with honey dressing	
Salade frisée aux lardons	12.50
Crispy bacon salad	
Classique Tomate Mozzarella	10.50
Tomato and mozzarella salad	

SPECIAL FORMULAS

Plat du jour – uniquement pour le lunch de midi	10.00
Special of the day – lunch time only	



MAIN COURSES

L'incontournable pavé de boeuf, ses frites maison et sauce au choix (Béarnaise, Poivre Vert, Provençale, Beurre Maître d'hôtel, Poivre Concassé)

Beef steak, Belgian french fries & choice of sauce (Bearnaise, soft green pepper, provencale, soft butter, broken pepper)

Gigoton d'agneau, bouquet de légumes et son gratin dauphinois

Lamb, warm vegetables and sliced gratin potatoes

Magret de canard à l'orange et miel d'Acacia

Duck with orange sauce & honey

Aubergine farcie aux légumes de saison

Stuffed eggplant with seasonal vegetables

Filet de dorade au beurre citronné

Filet of Bream seafish with lemon butter sauce

Sole Meunière

Sole of the northsea, baked in butter

Le tartare de boeuf cru ou poêlé

Beef Tartar, served raw or soft baked

Tagliatelles aux scampi, ail

Tagliattelli pasta with scampi and garlic

Penne aux quatre fromages

Penne pasta with four cheeses sauce

Penne au saumon, crème

Penne pasta with salmon & cream

Lasagne de légumes (Végétarien)

Vegetarian Lasagne

Vol au vent, pommes frites, salade

Chicken stew with cream sauce, french fries

Carbonnade à la Flamande, pommes frites, salade

Beef stew, french fries

Chicon gratin

Chicory (kind of andives) with ham & cheese sauce

€

23.50

23.50

19.50

14.50

18.50

29.00

17.50

15.50

13.50

15.50

13.50

17.50

17.50

15.50



DESSERTS

Tarte tatin flambée au Calvados

Tarte Tatin with Calvados

Farandolle de sorbets

Sorbet Selection

Mousse au chocolat Belge

Mousse from with Belgian chocolate

Salade de fruits frais

Fresh fruit salad

Dame blanche

Vanilla Ice Cream with chocolate sauce

Brésilienne

Vanilla Ice Cream with nut crumble and caramel sauce

Tiramisu au Spéculoos Belge

Tiramisu with Belgian speculoos

€

8.50

8.50

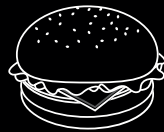
8.50

6.50

8.50

8.50

8.50



HAMBURGER CONCEPT

Grillé à la minute,
accompagné de pommes frites
et salade

Classic Hamburger (Boeuf, salade, tomate, concombre, oignon rouge, cheddar, bacon)

Beef, lettuce, tomato, cucumber, red onion, cheddar, bacon

Italian Burger (Boeuf, salade, tomate, concombre, oignon rouge, mozzarella, pesto vert)

Beef, lettuce, tomato, cucumber, red onion, mozzarella, green pesto

Vegetarian Burger (Falafel, salade, tomate, concombre, oignon rouge, cheddar)

Falafel, lettuce, tomato, cucumber, red onion, cheddar

Barbecue Burger (Boeuf, salade, tomate, concombre, oignon sautées, cheddar, bacon, sauce barbecue)

Beef, lettuce, tomato, cucumber, backed onion, cheddar, bacon, barbecue sauce

Double Plan (Double hamburger, boeuf, salade, tomate, concombre, oignon rouge, cheddar, bacon, sauce barbecue)

Double hamburger, beef, lettuce, tomato, cucumber, backed onion, cheddar, bacon, barbecue sauce

25.00

vegetarien | vegetarian

spécialités Belges | Belgian specialty

ALLERGY ADVICE

Possible food intolerance, allergy or religious preference, should be mentionned upon ordering. Allergen data will be provided by our staff on simple request.

RÉGIMES ALIMENTAIRES

En cas d'intolérance alimentaire, allergie ou préférence d'ordre religieuse, merci de le mentionner à la commande. Notre personnel peut vous informer au sujet des allergènes utilisés.

Demandez pain
sans gluten

+€2

Ask gluten-free
bread

GIN CONCEPT



BOMBAY Sapphire Gin

€

11.00

Distilled with 10 botanicals; almonds, lemon peel, licorice, juniper berries, cubeb berries, orris, coriander, angelica, cassia bark and 100% grain neutral spirits. Leaves a long, slowly fading spicy aftertaste. Little stronger than other gin's (origin U.K.) - served with Fever Tree Tonic water.

MONKEY 47

€

13.00

47 spices, excellent gin, the use of local cranberries adds a distinct fruity note to the incredibly floral and complex whirlwind of flavors.

Esteemed wine critic Robert Parker called it the "the greatest gin I have ever tasted." We're not sure if that makes it 100 points, but it might be as close as one can get. (Germany) - served with Fever Tree Tonic water.



HENDRICKS Gin

11.00

Handcrafted in small batches with traditional botanicals, juniper, cucumber, coriander, citrus peel and rose petals. Hendrick's is clean, crisp and refreshing. In a taste test published by The Wall Street Journal, tasters rated it number one and the Most Flavorful Super Premium Gin. (origin Scotland) - served with Fever Tree Mediterranean Tonic.



BULLDOG Gin

13.00

Quadruple-distilled ultra-refined using traditional copper-pots with juniper, dragon eye, natural poppy, lotus leaves, citrus and other botanicals give it a unique balance. A gin with an irresistible character. (origin U.K.) - served with Fever Tree Mediterranean Tonic.

ALCOHOL & APERITIFS

Whiskies

€

Johnnie Walker red	7.50
Johnnie Walker black	9.50
Jack Daniels	9.50
J&B	7.50
William Lawson	7.50
Chivas Regal 12 years	9.50

Cognacs

€

Otard V.S.	7.50
Otard V.S.O.P.	9.50
Otard X.O.	19.50

Vodka

€

Absolut Vodka	7.50
Eristoff	7.50
Eristoff red	7.50
Smirnoff	7.50

Rhum 's

€

Bacardi	8.50
Havana Club anno 3	8.50
Havana Club anno 7	8.50
Saint James rhum agricole	8.50

Aperitifs en alcohols

€

Batida de Coco	7.50
Martini blanc	7.50
Martini rouge	7.50
Amaretto di Saronno	7.50
Campari	7.50
Picon vin blanc/white wine	7.50
Porto red/white	7.50
Ricard	7.50
Cointreau	7.50
Kirr	7.50
Sherry	7.50
Pineau de charentes	7.50
Pisang Ambon	7.50
Alcoholfree Pisang Ambon	5.00

Soft drink or orange juice supplement:

€ 2.50

SOFT DRINKS, JUICES & BELGIAN BEERS

Soft drinks

€

Spa reine, mineral water	2.50
Spa reine, sparkling water	2.50
Galvanina, mineral 1/2l	4.00
Spa reine, mineral 1l	5.00
Spa reine, sparkling 1l	5.00
Coca cola	3.00
Coca cola light	3.00
Coca cola zero	3.00
Fanta orange or lemon	3.00
Sprite	3.00
Schweppes tonic	3.00
Schweppes Agrum	3.00
Ice Tea	3.00
Red Bull	5.00
Cécémel froid - cold	3.00

Fruit juices

€

Orange juice	4.00
Apple juice	4.00
Cranberry juice	4.00

Tomato juice

4.00

Multivitamin

4.00

Belgian beers

€

Jupiler pils	3.00
Maes pils	3.00
Hoegaarden (white beer)	3.00
Leffe abbey beer (blond)	4.00
Leffe abbey beer (dark)	4.00
Chimay bleu (dark)	5.00
Duvel (blond)	4.00
Kriek	4.00
Carlsberg (foreign pils)	4.00
Vedett	3.00
Chouffe	4.00
Westmalle	5.00

COCKTAILS



	€
Mojito Rhum white, lime juice, minth leaves, soda	8.00
Americano Campari & Perrier sparkling water	8.00
Gin Fizz Gin, lemon, sparkling water	8.00
Bloody Mary Vodka, tomato juice & herbes	8.00
Cocktail Maison	9.00

COFFEE, TEA & HOT DRINKS

Coffee

€

Espresso (normal)	3.00
Decafeine	3.50
Ristretto (small)	3.00
Capuccino	4.00
Caffe latte (coffee/milk)	5.00

Tea

€

Earl grey supreme	4.50
Menthe	4.50
Chamomille herbal	4.50

Hot drinks

€

Irish coffee (whiskey)	9.00
French coffee (Grand Marnier)	9.00
Italian coffee (Amaretto)	9.00
Belgian coffee (Mandarine Napoleon)	9.00
Hot Belgian chocolate	4.00