

# Drinks

## COCKTAILS

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Aperol Spritz	9.00
Mojito	9.00
Ti Punch, Cuba Libre, Caipirinha	8.50
Planters, Tequila Sunrise, Americano	8.50
Pina Colada	10.00

## BOISSONS CHAUDES - HOT DRINKS

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Espresso / Decaf	1.60
Hazelnut Coffee / café noisette	1.70
Long Coffee	1.80
Double Espresso	3.20
Cappuccino / Grand crème	3.80
Viennese Coffee	4.50
Tea / Bio herballinfusion	4.00
Tea Bag	3.50
Hot Chocolate	3.80
Milk Supplement	0.30



## PRESSION - CRAFT BEERS 25/50CL

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Pailloote (blonde)	3.00 / 5.50
Hapkin	6.00 / 11.50
Ciney Blonde	5.00 / 10.00
Pelican (cherry/cerise)	4.50 / 9.00
Affligem	4.50 / 9.00
Panach/Monaco	3.30 / 6.00
Picon supplement	1.00

## BOTLED BEERS/EN BOUTEILLE 33CL

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Desperados or red	6.50
Heineken or 1664	5.00
White Beer	5.00
KwakRouge	6.00
Pelforth Brune	6.00
0,0% Beer	3.50



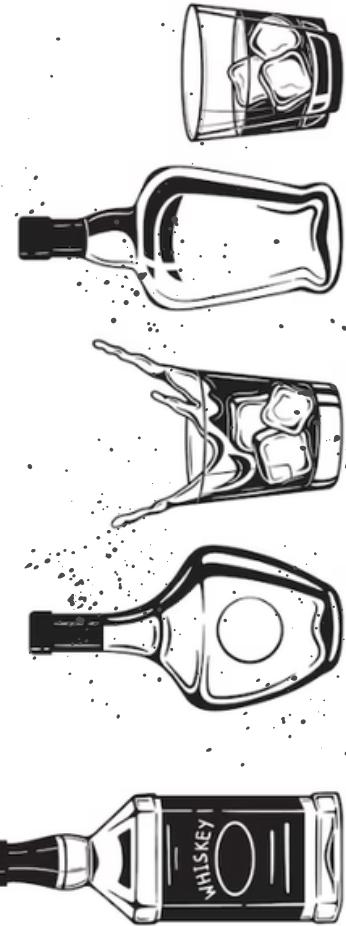
# WINES

Chardonnay (white)	4.00
Cinsault (rose)	4.00
Merlot (red)	4.00
Bottle	17.50



# ALCOHOLS

Whisky Campbell	7.50
Jack Daniel / Bushmills	9.00
Vodka / Gin / Tequila	7.50
Rhum (white/amber) Havana	7.50
Get 27 or Get 31	8.00
Baileys	8.00
Martini (red, white, ros)	6.00
Ricard	4.00
Kir (peach, blackberry, cassis)	4.50
Prosecco	6.00
Cognac / Calvados	8.00
Cider	4.50



# MOCKTAILS (ALCOHOL-FREE) 7.50

- Caraïbe

Strawberry, coconut, banana, pineapple/Fraise, noix de coco, banane, ananas

- Virgin Mojito

Rum syrup, lime, mint, lemonade/Sirop de rhum, citron vert, menthe, limonade

- Virgin Colada

Rum syrup, pineapple, coconut / Sirop de rhum, ananas, noix de coco

- Atomic Hawaï

Pineapple, guava, violet syrup/ Ananas, goyave, sirop de violette

# SOFT DRINKS / BOISSONS FRAÎCHES

Coca-Cola (regular, cherry, zero) 33cl	3.90
Iced Tea (peach) 25cl	3.60
Orangina / Oasis / Tropico 25cl	3.60
Schweppes (lemon/citrus) 25cl	3.60
Still Water Vittel 25cl	3.30
Sparkling Water Perrier 33cl	3.70
Diabolo 25cl	3.00
Syrup with Water 25cl	2.50



# FOOD / RESTAURANT

## BLACKBOARD SPECIALS / SUGGESTIONS DU JOUR

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Dish of the Day / Plat du jour	€10.00
Starter + Main / Entrée + Plat	€14.50
Main + Dessert / Plat + Dessert	€14.50
Full Menu / Menu Complet	€17.50

## STARTERS / ENTRÉES – €4.50

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- Hard-boiled eggs with mayo / Œufs mayo
- Country terrine / Terrine de campagne
- Raw veggie plate / Assiette de crudités

## MAIN COURSES / PLATS PRINCIPAUX

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Marinated beef skewers / Brochettes de bœuf marinées	18.50
Grilled salmon steak / Pavé de saumon grillé	17.50
Daily beef special / bavette de boeuf (-300g)	18.50
Ocean salad / Salade océane (potatoes, tomatoes, salad, shrimp, tuna)	13.50
Warm goat cheese and bacon salad / Chèvre chaud & lardons	13.50

## QUICK BITES WITH SALAD / PLATS RAPIDES + SALADE

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Croque-monsieur	9.50
Croque-madame	11.50
Quiche Lorraine	9.50
Shrimp plate / Assiette de crevettes	10.00



## PLANCHETTES-PLATTERS /

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Charcuterie, Cheese, or Mixed	15.00
Portion Individuelle - Individual Portion	8.50
Charcuterie: Jamón blanco, jamón cuñt, jamón sec, assortiment de terrines, saucissons	
White ham, cooked ham, dry-cured ham, terrine selection, sausages	
Cheeses / Fromages : Camembert, Rouy, Edam, Mimolette, Emmental, fromage frais, bleu-Camembert, Rouy, Edam, Mimolette, Emmental, fresh cheese, blue cheese	



# DESSERTS

<i>Tarte coco framboise - Coconut Raspberry Tart</i>	<i>5.00</i>
<i>Moelleux au chocolat, crème anglaise - Chocolate Lava Cake with Custard</i>	<i>5.50</i>
<i>Gaufres (Sucre / Chocolat / Chantilly - Waffles (Sugar / Chocolate / Whipped Cream)</i>	<i>5.00 to 6.00</i>



# GLACES - ICE CREAM

• <i>1 scoop / boule</i>	<i>2.50</i>
• <i>2 scoops / boules</i>	<i>4.70</i>
• <i>3 scoops / boules</i>	<i>7.00</i>
• <i>Milkshake</i>	<i>7.50</i>

*Parfums - Flavors : Vanille, fraise, chocolat, pistache, rhum-raisin, menthe-chocolat, citron -  
Vanilla, strawberry, chocolate, pistachio, rum-raisin, mint-chocolate, lemon*

## -NOS COMPOSITIONS GLACÉES -ICE CREAM CREATIONS

• <i>Chocolate Liégeois</i>	<i>8.00</i>
<i>Glace vanille, sauce chocolat, chantilly</i>	
<i>Vanilla ice cream, chocolate sauce, whipped cream</i>	
• <i>Dame Blanche</i>	<i>8.00</i>
<i>Glace vanille, sauce chocolat chaud, chantilly</i>	
<i>Vanilla ice cream, hot chocolate sauce, whipped cream</i>	
• <i>Banana Split</i>	<i>9.50</i>
<i>Glace vanille, chocolat &amp; fraise, banane, sauces, chantilly</i>	
<i>Vanilla, chocolate &amp; strawberry ice cream, banana, sauces, whipped cream</i>	
• <i>After Eight (with alcohol)</i>	<i>12.00</i>
<i>Glace menthe-chocolat, sauce chocolat, liqueur de menthe Get27</i>	
<i>Mint chocolate ice cream, chocolate sauce, mint liqueur Get27</i>	
• <i>Ti Créoile (with alcohol)</i>	<i>12.00</i>
<i>Glace rhum-raisin, rhum ambré</i>	
<i>Rum-raisin ice cream, rum ambré</i>	
• <i>Colonel (with alcohol)</i>	<i>12.00</i>
<i>Sorbet citron arrosé de vodka</i>	
<i>Lemon sorbet with vodka</i>	