

CHAMPAGNES & WINES



Champagne per glass (€) per bottle (€)

Leblond Lenoir n/a 49.00

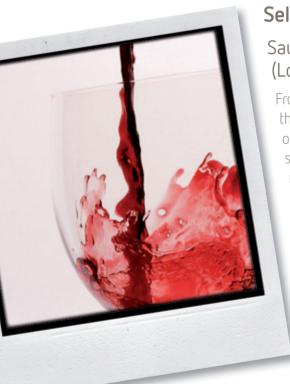
Champagne from 80% pinot noir and 20% chardonnay. Fine sparkle, fresh fruity taste, ideal

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.



per bottle (€) Selected White Wines

Sauvignon de Touraine aoc, Xavier Frissant (Loire) 19.00

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

Viognier de la Baume Pays d'Oc aoc (Languedoc) 24.00

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)

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 (Rhone)

Cotes du Vivarais wines come from specific vineyards on the west bank of the Côte du Rhone. 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

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

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.

33.00 Nero d'Avola Terre Di Ginestra (Italy)

10% Shiraz is blended with the premium quality Nero d'Avola fruit derived from Calatrasi'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

34.00

18.00

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

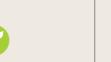
Second wine of Château Tour du Pas, freshly perfect balaced, meaty, fine tannines, 90% Merlot. Selected soil with smooth minerality.



Soupe de saison, fraîche maison Seasonal soup, freshly homemade

Carpaccio de boeuf, basilic frais et copeaux de parmesan Beef carpaccio, fresh basil and parmesan cheese

Cassolette de scampi à l'aïl, safran ou curry Cassolette of scampi, garlic, saffron or curry



Croquettes au crevettes grises de Zeebrugge

Shrimps croquettes Croquettes au trois fromages



Cheese croquettes

Carpaccio de saumon frais

Fresh salmon carpaccio, marinated with herbs

6.50 12.50 13.50 12.50

€

9.50

12.50



Salade de Chêvre 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 poêllé 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)



Vol au vent, pommes frites, salade Chicken stew with cream sauce, french fries

Carbonnade à la Flamande, pommes frites, salade

Beef stew, french fries

Tiramisu au Spéculoos Belge

Tiramisu with Belgian speculoos

Chicon gratin
Chicory (kind of andives) with ham & cheese sauce

23

€

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

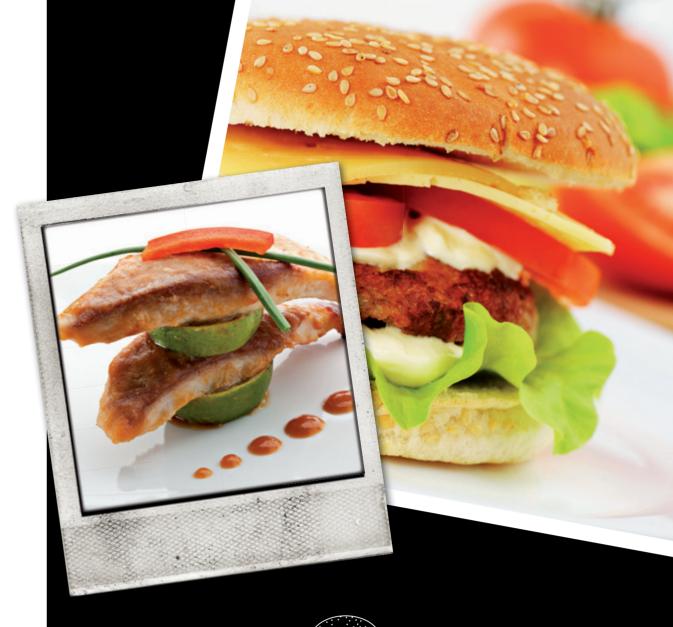
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15.50

8.50



	€
Tarte tatin flambée au Calvados Tarte Tatin with Calvados	8.50
Farandolle de sorbets Sorbet Selection	8.50
Mousse au chocolat Belge Mousse from with Belgian chocolate	8.50
Salade de fruits frais Fresh fruit salad	6.50
Dame blanche Vanilla Ice Cream with chocolate sauce	8.50
Brésilienne Vanilla Ice Cream with nut crumble and caramel sauce	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

Demandez pain sans gluten

€

15.00

15.00

15.00

15.00

+€2

Ask gluten-free bread



vegetarien | vegetarian

spécialitées Belges | Belgian specialty

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

GIN CONCEPT

MONKEY 47

Cranberry juice

Chamomille herbal

€

11.00



13.00

€

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.

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

BOMBAY Sapphire 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	€	Aperitifs en alcohols	€
Johnnie Walker red	7.50	Batida de Coco	7.50
Johnnie Walker black	9.50	Martini blanc	7.50
Jack Daniels	9.50	Martini rouge	7.50
J&B	7.50	Amaretto di Saronno	7.50
William Lawson	7.50	Campari	7.50
Chivas Regal 12 years	9.50	Picon vin blanc/white wine	7.50
		Porto red/white	7.50
Cognacs	€	Ricard	7.50
Otard V.S.	7.50	Cointreau	7.50
Otard V.S.O.P.	9.50	Kirr	7.50
Otard X.O.	19.50	Sherry	7.50
		Pineau de charentes	7.50
Vodka	€	Pisang Ambon	7.50
Absolut Vodka	7.50	Alcoholfree Pisang Ambon	5.00
Eristoff	7.50		
Eristoff red	7.50	Soft drink or orange juice	
Smirnoff	7.50	supplement:	€ 2.50
Rhum 's	€		
Bacardi	8.50		

8.50

SOFT DRINKS, JUICES & BELGIAN BEERS



Soft drinks	€	Tomato juice	4.00
Spa reine, mineral water	2.50	Multivitamin	4.00
Spa reine, sparkling water	2.50		
Galvanina, mineral 1/2l	4.00	Belgian beers	€
Spa reine, mineral 11	5.00	Jupiler pils	3.00
Spa reine, sparkling 1l	5.00	Maes pils	3.00
Coca cola	3.00	Hoegaarden (white beer)	3.00
Coca cola light	3.00	Leffe abbey beer (blond)	4.00
Coca cola zero	3.00	Leffe abbey beer (dark)	4.00
Fanta orange or lemon	3.00	Chimay bleu (dark)	5.00
Sprite	3.00	Duvel (blond)	4.00
Schweppes tonic	3.00	Kriek	4.00
Schweppes Agrum	3.00	Carlsberg (foreign pils)	4.00
Ice Tea	3.00	Vedett	3.00
Red Bull	5.00	Chouffe	4.00
Cécémel froid - cold	3.00	Westmalle	5.00
Fruit juices	€		
Orange juice	4.00		
Apple juice	4.00		



Havana Club anno 3 Havana Club anno 7

Saint James rhum agricole

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



4.00

Coffee	€	Hot drinks	€
Espresso (normal)	3.00	Irish coffee (whiskey)	9.00
Decafeine Ristretto (small) Capuccino	3.50 3.00 4.00	French coffee (Grand Marnier)	9.00
Caffe latte (coffee/milk)	5.00	Italian coffee (Amaretto)	9.00
Теа	€	Belgian coffee (Mandarine Napoleon)	9.00
Earl grey supreme Menthe	4.50 4.50	Hot Belgian chocolate	4.00

4.50