



GRANDS CAFÉS


25
JAAR

FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN THREE DIFFERENT DISHES.



VEGGIE

All our mains are served with fries / noisette potatoes / potato croquettes / mashed potato / rice / pasta or bread (extra potato gratin - 1.00 euro).

If you have any questions about allergens or gluten, feel free to ask our staff.


Our kitchen is open until 21:00 every day.

One bill per table, please.



APPETISERS

Mild cheese nibbles with Tierenteyn mustard	8.00
Salami nibbles with Tierenteyn mustard	8.00
Mixed cheese and salami nibbles with Tierenteyn mustard	9.90
Italian olives	6.50
Kwekkeboom bitterballen (6 pcs.)	9.00
Oriental spring rolls (8 pcs.)	10.00
Calamari fritti	10.00
Selection of hot appetisers	14.00

CROQUES


Croque Monsieur	9.80
Croque Madame	10.90
Croque Hawaii (with ham, pineapple and melted cheese)	12.00
Croque Bolognese	14.00
Croque Vol-au-vent	14.00
 Toasted artisan bread with creamy mushroom sauce	12.50
Toasted artisan bread with smoked salmon and finely chopped onion	14.50

PASTA

Spaghetti Bolognese	16.00
Spaghetti all'arrabiata (spicy tomato sauce - bacon)	17.00
Spaghetti carbonara	18.00
Lasagna	18.00
 Vegetable lasagna	18.00
 Spaghetti with mushrooms, pesto, rocket salad and pine nuts	18.00

All our pastas are served with bread.

ORIENTAL STIR FRIES (gluten free)

Chicken stir fry with soy sauce, coriander and rice noodles	21.50
Scampi stir fry with olive oil, coriander and rice noodles	23.00
 Vegetable stir fry with chili, coriander and rice noodles	20.00

SALADS

Caprese salad with burrata, tomato and balsamic	21.50
Salad with goat's cheese wrapped in bacon	22.50
Salad with fried calamari and tartare dressing	22.00
Salad with fried chicken strips, pineapple and curry dressing	22.00
"Grand Café" salad with scampi, smoked salmon and grey prawns	25.00

All our salads are served with bread.

STARTERS

Tomato soup with meatballs	6.90
Cheese croquettes (2 or 3 pcs.)	13.90 / 17.20
Prawn croquettes (2 or 3 pcs.)	17.90 / 21.70
Ganda ham croquettes (2 or 3 pcs.)	14.50 / 19.00
Duo of cheese and prawn croquettes	16.00
Trio of cheese, prawn and Ganda ham croquettes	18.50
Beef carpaccio with Parmesan	16.00
Beef carpaccio with Parmesan and truffle oil	17.50
Scampi with garlic cream sauce (5 pcs.)	17.00
Scampi with garlic butter (5 pcs.)	17.00
Scampi with curry and coconut (5 pcs.)	17.50
Chef's special scampi with red pesto and cream sauce (5 pcs.)	18.50
Smoked salmon with onion and parsley	16.00
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Extra fries, potato croquettes, noisette potatoes, mashed potato, rice or pasta	3.00
Extra potato gratin	3.80
Extra side salad	3.00

BELGIAN

Meatballs in tomato sauce	20.50
Vol-au-vent	22.00
Flemish stew	22.50
Ham with wholegrain mustard sauce	26.50

MEAT

House special spare ribs	23.50
Giant marinated chicken skewer	22.50
Lamb souvlaki with tzatziki	23.00
Grilled steak	24.00
Mixed skewer (chicken, pork, beef)	25.00
Chef's special burger (beef)	22.50
Chicken burger with guacamole, onion and tomato salsa	21.50
Scottish entrecote steak	34.00

FISH

Steamed salmon with fresh Béarnaise sauce	27.90
Cod fillet with Hollandaise sauce and grew prawns	31.00
Fish and chips with homemade tartare sauce	24.00
Chef's special fish casserole (<i>gratin</i>)	28.00
Scampi with garlic butter (<i>8 pcs.</i>)	25.00
Scampi with garlic cream sauce (<i>8 pcs.</i>)	25.00
Scampi with curry and coconut (<i>8 pcs.</i>)	26.00
Chef's special scampi with red pesto and cream sauce (<i>8 pcs.</i>)	26.50
Scapi skewer with fresh tartare sauce	25.00

SAUCES AND EXTRAS

Wholegrain mustard sauce	3.50
Green peppercorn sauce	3.50
Mushroom sauce	3.50
Béarnaise sauce	3.50
Provençal sauce	3.50
Garlic butter	2.00
Mayonnaise / ketchup / mustard	1.00
Extra side: salad or boiled vegetables	4.00

Our mains and kids menu dishes are served with fries, potato croquettes, noisette potatoes, mashed potato, rice or pasta (extra potato gratin: 1.00 euro).

KIDS MENU (*12 and under*)

Currywurst with fries and mayo / ketchup (<i>1 pc. / 2 pcs.</i>)	11.00 / 14.00
Vol-au-vent	12.00
Spare ribs	12.50
Chicken fillet with apple sauce	12.50
Flemish stew	12.50
Meatballs in tomato sauce	12.00
Spaghetti Bolognese	11.00
Fish and chips	13.00
Chicken nuggets	11.00

DESSERTS

Chocolate mousse	8.90
Crème brûlée	9.90
Homemade tiramisu	9.50
Chocolate moelleux wit vanilla ice cream	10.50
Hot apple strudel with vanilla ice cream and whipped cream	10.50
Vanilla ice cream	7.00
Chocolate ice cream	7.00
Vanilla ice cream with chocolate sauce	8.90
Vanilla ice cream with nuts and caramel sauce	8.90
Advocaat ice cream	8.90
Ice cream with fresh fruit	9.50
Ice cream with fresh strawberries (<i>seasonal</i>)	11.50
Café glacé	11.00
Lemon sorbet	7.00
Ice cream with Oreo	8.50
Kids ice cream with strawberry sauce	5.00
Kids ice cream with chocolate sauce	5.50
Kids ice cream with Oreo	6.00

PANCAKES AND WAFFLES (*between 14:00 and 17:00*)

Kids pancake	4.60
Pancake with sugar or Sirop de Liège	6.00
Pancake with vanilla ice cream	7.00
Pancake with vanilla ice cream and chocolate sauce	8.00
Extra whipped cream	2.00
Extra chocolate sauce	2.00
Extra ice cream	2.00

SOFT DRINKS

Chaudfontaine (<i>sparkling - 250 ml</i>)	3.10
Chaudfontaine (<i>still - 250 ml</i>)	3.10
San Pellegrino (<i>500 ml</i>)	7.00
San Pellegrino (<i>1 l</i>)	12.50
Aqua Panna (<i>500 ml</i>)	7.00
Aqua Panna (<i>1 l</i>)	12.50
Coca Cola	3.20
Coca Cola Zero	3.20
Fanta	3.20
Sprite	3.20
Gini	3.40
Royal Bliss Tonic	3.40
Royal Bliss Agrum	3.40
Royal Bliss Pink	3.40
Fever-Tree Mediterranean	3.90
Fever-Tree Elderflower	3.90
Tönissteiner Lemon	3.90
Tönissteiner Orange	3.90
Tönissteiner Multifruit	3.90
Ice Tea Original	3.50
Ice Tea Green	3.50
Ice Tea Zero	3.50
Minute Maid Orange	3.50
Minute Maid Apple	3.50
Minute Maid Grapefruit	3.50
Fristi	3.50
Cécémel	3.50
Pomton (<i>grapefruit + tonic</i>)	6.50
Eskimo (<i>orange + tonic</i>)	6.50

HOT DRINKS

Coffee	3.20
Decaf coffee	3.20
Espresso	3.20
Decaf espresso	3.20
Cappuccino with milk	3.80
Cappuccino with whipped cream	4.00
Decaf cappuccino with milk	3.80
Decaf cappuccino with whipped cream	4.00
Café au lait	3.80
Decaf café au lait	3.80
Latte macchiato	3.80
Caramel coffee with whipped cream	6.00
Speculoos coffee with whipped cream	6.00
Caramel latte with whipped cream	6.50
Speculoos latte with whipped cream	6.50
Hot chocolate (<i>Cécémel</i>)	4.00
Hot chocolate (<i>Cécémel</i>) with whipped cream	4.80
Irish Coffee (<i>whiskey</i>)	9.00
Caffè Italiano (<i>amaretto</i>)	9.00
Baileys coffee	9.00
House special coffee (<i>advocaat</i>)	9.00

TEA *Pure leaf*

Classic Earl Grey	3.20
Peppermint	3.20
Green Tea	3.20
Chamomile	3.20
Rose hip	3.20
Fresh mint tea	3.60

BEERS ON TAP

Stella Artois (250 ml)	3.20
Stella Artois (330 ml)	3.40
Karmeliet (330 ml)	4.80
La Chouffe (330 ml)	4.80
Duvel 666 (250 ml)	4.00

BOTTLED BEERS

Duvel	5.20
Cornet	4.80
Lindemans Kriek	3.80
Hoegaarden	3.20
Westmalle Tripel	5.20
Orval	5.50
Omer	4.60
Chimay Blue 9%	5.50
Leffe Brune	4.10
Leffe Blonde	4.10
Tripel Kanunnik 8.2%	4.70
Le Fort	4.80
Rochefort 8%	5.20

ALCOHOL-FBREEEERS

Stella Artois 0.0%	3.20
Leffe Blonde 0.0%	4.10
Leffe Brune 0.0%	4.10
Sportzot 0.0%	4.50
Liefmans on the Rocks 0.0%	4.50

APERITIFS

Apérol Spritz <i>(on tap)</i>	8.50
Kir	6.50
Kir Royale	7.90
Campari	6.50
Pisang Ambon	6.50
Martini Bianco	6.50
Martini Rosso	6.50
Martini Bellini	8.50
Port <i>(red)</i>	6.50
Port <i>(white)</i>	6.50
Pineau des Charentes	6.50
Ricard	6.50

+ soft drink surcharge

APERITIFS 0.0%

Virgin Mojito 0.0%	5.50
Crodino Biondo 0.0%	6.00

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Bombay Sapphire	8.50
Hendrick's	12.00
Monkey 47	10.00
Puerto de Indias	9.50

+ soft drink surcharge

AFTER DINNER

Amaretto	8.00
Limoncello	7.00
Cointreau	8.00
Baileys	8.00
Calvados	8.00
Grand Marnier	8.00
Johnny Walker	8.50
Bacardi	6.50
Bacardi Superior	8.50
Baron Otard VSOP Cognac	10.00
Sambucca	8.50

+ soft drink surcharge

BUBBLES

Montelvini Promosso Spumante Extra Dry Italië, Veneto	Glass	7.50
	Bottle	33.00
Mandois Brut Origine Champagne France, Champagne, 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir <i>This light, golden yellow cuvée d'assemblage has a rich layer of foam, ripe fruit aromas and notes of linden. The quality of this Champagne remains consistent thanks to centuries of craftsmanship. Aged for three years in the bottle, this is a wine with great complexity.</i>	Bottle	50.00
Mandois Blanc de Blancs Champagne France, Champagne, 100% Chardonnay <i>Brilliant, clear gold colour with a wealth of bubbles. The supple opening note on the palate is characterised by a high level of minerality coming from the chalky soil and is followed by a creamy finish with slight hints of vanilla.</i>	Bottle	60.00

WHITE WINES

Mondevin Chardonnay Jérôme Vic France, Languedoc-Roussillon, 100% Chardonnay <i>This wine offers a pleasant combination of freshness on the one hand, paired with the typical roundness of Chardonnay grapes.</i>	Glass	5.50
	1/4 l	9.70
	1/2 l	18.10
	Bottle	27.00
Borgo Molino Ciari Pinot Grigio Italy, Veneto, 100% Pinot Grigio <i>This straw-yellow white wine presents an expressive aroma of juicy apples, white flowers and quinces. Its flavour is highly harmonious and perfectly balanced.</i>	Glass	5.50
	1/4 l	9.70
	1/2 l	18.10
	Bottle	27.00
Caballero de Olmedo Verdejo Spain, Rueda, 100% Verdejo <i>Tropical aromas of papaya and pineapple stand out in the nose. The finish brings a small touch of bitter. A playful wine that will surprise many a wine lover.</i>	Bottle	30.00
Jeff Carrel Morillon Blanc France, Languedoc-Roussillon, 100% Chardonnay <i>A genuinely superior Chardonnay. Full-bodied, buttery, fruity, rich, strong and robust. Delicious paired with smoked ham and melon, mi-cuit foie gras, guinea fowl with mushrooms, mature cheese or apple pie.</i>	Bottle	30.00
Brunel de la Gardine Côtes du Rhône Blanc France, Côtes du Rhône, 50% Grenache Blanc, 20% Clairette, 10% Roussanne, 10% Viognier, 10% Bourboulenc <i>This wine is fresh and aromatic on the palate, with a perfectly balanced finish. Drink as an aperitif or with fish, tapas, white meats and poultry with cream sauce.</i>	Bottle	32.00
Jean Durup Petit Chablis France, Bourgogne, 100% Chardonnay <i>Strong, mineral and fresh, as you would expect of a Chablis wine. Delicious fruity flavours with a fresh and dry finish. Perfect as an aperitif, or with shellfish, seafood and salads.</i>	Bottle	37.00
Wijnkasteel Genoels-Elderen Chardonnay Blauw Belgium, Haspengouw, 100% Chardonnay <i>Extraordinarily elegant, fruity and fresh dry white wine with aromas of honey, fresh pineapple, apple and impressions of butter, with a standout finish of excellent freshness.</i>	Bottle	39.00
Henri Bourgeois Sancerre Grande Réserve France, Loire, 100% Sauvignon Blanc <i>Henri Bourgeois is one of the standout producers in the Sancerre region. Rich and expansive on the palate, this wine offers complexity and length. This Grande Réserve is the perfect pairing for a wide range of dishes, including fish, white meat and cheeses.</i>	Bottle	42.00

ROSÉ WINES

Mondevin Aurélie Trébuchon	Glass	5.50
France, Languedoc-Roussillon, 65% Cinsault, 35% Grenach	1/4 l	9.70
<i>A refreshing rosé that is delicious with cured meats, raw vegetables, fish and seafood.</i>	1/2 l	18.10
	Bottle	27.00

RED WINES

Mondevin Chardonnay Jérôme Vic	Glass	5.50
France, Languedoc-Roussillon, 100% Merlot	1/4 l	9.70
<i>This wine has a round, full-bodied flavour, with a slight presence of tannins.</i>	1/2 l	18.10
	Bottle	27.00

Mondevin Sangiovese Marche Monvin	Glass	5.50
Italy, Veneto, 100% Sangiovese	1/4 l	9.70
<i>Ruby red in colour. This dry red wine is extremely fruity at the same time, offering a perfect harmony of aromas. The perfect accompaniment to a meal, but also unbeatable paired with meat and mature cheese starters.</i>	1/2 l	18.10
	Bottle	27.00

Jeff Carrel Villa des Anges Red Blend Reserve	Bottle	29.00
France, Languedoc-Roussillon, 60% Cabernet Sauvignon, 20% Merlot, 20% Syrah		
<i>Sleek and tart on the palate with pleasant, consistent acidity, all wrapped in a round, velvety, charming body. The finish is invigorating and concentrated, with more discernible tannins.</i>		

Cantele Primitivo	Bottle	32.00
Italy, Puglia, 100% Primitivo		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		

Palagetto Chianti Colli Senesi	Bottle	32.00
Italy, Chianti, 85% Sangiovese, 5% Canaiolo, 5% Colorino, 5% Merlot		
<i>Aged in oak barrels. An intense ruby red colour with a fresh, fruity and round aroma. This wine is delicious paired with a range of meats, classic Italian dishes and cheeses.</i>		

Matsu El Recio	Bottle	39.00
Spain, Toro, 100% Tempranillo		
<i>Aged for fourteen months in French oak barrels. This wine has a full-bodied, silky smooth flavour with mineral notes and a pleasant finish with ample length. Pair with stews, lamb, duck, winter vegetables or grilled meats.</i>		

Brunel de la Gardine Cairanne	Bottle	42.00
France, Côtes du Rhône, 60% Grenache, 5% Muscardin, 20% Syrah, 15% Mourvèdre		
<i>A Cairanne that is every bit as distinguished as a Châteauneuf du Pape, albeit at a much more palatable price. On the palate, this wine is velvety soft with fruity tannins and ripe dark fruits, lasting deep into the finish. This wine is the perfect pairing for grilled vegetables. Also excellent with chicken stuffed with tomato, mozzarella and black olives.</i>		

Wijnkasteel Genoels-Elderen Pinot Noir	Bottle	48.00
Belgium, Haspengouw, 100% Pinot Noir		
<i>A pleasant, velvety opening note, bursting with red fruits and enjoyable acidity on the palate, and satisfying tannins in the finish. An elegant red wine full of finesse. Perfect paired with cheeses, red meat and game dishes.</i>		