

# GRANDS CAFÉS FOREST

Sustainability, environmental awareness, anti-waste, corporate social responsibility ... for the hospitality industry, these are no longer empty words. As a hospitality group, we realise that, in 2024, this is something we can no longer ignore either.

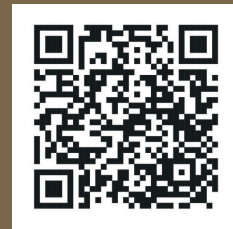
Every day we aim for energy-efficient operations, less waste, less plastic, better sorting and recycling. The number of different containers at the back of the kitchen is growing: we sort as much as possible. Local and seasonal products are given every possible opportunity, enabling us to keep the food chain as short as possible. When buying new equipment and machines, we focus on energy-saving and water-saving labels.

However, we intend to go even further and make an additional contribution. As part of the European Green deal (= Europe CO<sup>2</sup> neutral by 2050 and the planting of three billion extra trees by 2030), we have decided to plant a Grands Cafés forest, on our own land.

Our plan is to plant 1,000 trees every year over a period of five years, to be precise, in the village of Grune in the province of Luxembourg.

In this way, we will remove 875 tonnes of CO<sub>2</sub> from the air in the long term!

We will even be able to surpass that target... With the help of our customers. Great, right? Want to join us? For just EUR 6.99 We will plant your tree in our forest, in real life, on a real site in Belgium.



**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 noodles / 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	8.00
Salami nibbles	8.00
Mixed cheese and salami nibbles	10.00
Italian olives	6.50
Kwekkeboom bitterballen (6 pcs.)	9.50
Oriental spring rolls (8 pcs.)	10.50
Calamares fritti with tartare sauce	12.90
Selection of hot appetisers	14.90

## SMALL APPETITE


Croque Monsieur	12.00
Croque Madame	13.00
Croque Hawaii (with ham, pineapple and melted cheese)	14.00
Croque Bolognese	16.00
Croque Vol-au-vent	16.00
Chicken wrap with hot vegetables and a sweet-and-sour sauce	19.50

## PASTA

Spaghetti Bolognese	16.90
Spaghetti all'arrabbiata (spicy tomato sauce - bacon)	17.90
Spaghetti carbonara	18.90
Lasagna	18.90
 Vegetable lasagna	18.90
 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	24.50
Scampi stir fry with olive oil, coriander and rice noodles	26.00
 Vegetable stir fry with chili, coriander and rice noodles	23.50

## SALADS

Caprese salad with burrata, tomato and balsamic	22.90
Salad with goat's cheese wrapped in bacon	23.90
Salad with fried calamari and tartare dressing	23.50
Salad with fried chicken strips, pineapple and curry dressing	23.50
"Grand Café" salad with scampi, smoked salmon and grey prawns	25.50

*All our salads are served with bread.*

## STARTERS

Tomato soup with meatballs	7.00
Cheese croquettes (2 or 3 pcs.)	15.00 / 18.50
Prawn croquettes (2 or 3 pcs.)	18.00 / 22.00
Ganda ham croquettes (2 or 3 pcs.)	15.50 / 20.00
Duo of cheese and prawn croquettes	17.00
Trio of cheese, prawn and Ganda ham croquettes	21.00
Beef carpaccio with Parmesan	17.50
Beef carpaccio with Parmesan and truffle oil	18.50
Scampi with garlic cream sauce (5 pcs.)	18.00
Scampi with garlic butter (5 pcs.)	18.00
Scampi with curry and coconut (5 pcs.)	18.50
Chef's special scampi with red pesto and cream sauce (5 pcs.)	18.50
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Extra fries, potato croquettes, noisette potatoes, mashed potato, rice or pasta	3.50
Extra potato gratin	4.50
Extra side salad	4.00

## BELGIAN

Meatballs in tomato sauce	21.50
Vol-au-vent	24.00
Flemish stew	24.00
Ham with wholegrain mustard sauce	28.90

## MEAT

House special spare ribs	25.50
Giant marinated chicken skewer	25.50
Lamb souvlaki with tzatziki	26.00
Grilled steak	26.50
Mixed skewer (chicken, pork, beef)	26.50
Chef's special burger (beef)	24.00
Chicken burger with guacamole, onion and tomato salsa	24.00
Scottish entrecote steak	36.00

## FISH

Steamed salmon with fresh Béarnaise sauce	29.50
Cod fillet with Hollandaise sauce and grew prawns	32.50
Fish and chips with homemade tartare sauce	24.50
Chef's special fish casserole ( <i>gratin</i> )	29.50
Scampi with garlic butter ( <i>8 pcs.</i> )	27.00
Scampi with garlic cream sauce ( <i>8 pcs.</i> )	27.00
Scampi with curry and coconut ( <i>8 pcs.</i> )	27.50
Chef's special scampi with red pesto and cream sauce ( <i>8 pcs.</i> )	27.50
Scapi skewer with fresh tartare sauce	26.00

## SAUCES AND EXTRAS

Wholegrain mustard sauce	3.50
Green peppercorn sauce	3.50
Mushroom sauce	3.50
Béarnaise sauce	3.50
Provencal sauce	3.50
Garlic butter	2.00
Mayonnaise / ketchup / mustard	1.50
Extra side: salad or boiled vegetables	4.00

*Our mains and children meals dishes are served with fries, potato croquettes, noisette potatoes, mashed potato, rice noodles 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> )	11.50 / 14.50
Chicken nuggets with mayo / ketchup	12.00
Vol-au-vent	14.50
Spare ribs	14.50
Chicken fillet with apple sauce	14.00
Flemish stew	14.50
Meatballs in tomato sauce	14.00
Spaghetti Bolognese	13.00
Fish and chips	14.50

*Our children meals dishes are served with fries, potato croquettes, noisette potatoes, mashed potato, rice noodles or pasta (extra potato gratin: 1.00 euro).*

## DESSERTS

Chocolate mousse	11.00
Crème brûlée	11.50
Homemade tiramisu with speculoos biscuits	12.00
Chocolate moelleux wit vanilla ice cream	12.50
Hot apple strudel with vanilla ice cream and whipped cream	12.50
Vanilla ice cream	7.50
Chocolate ice cream	7.50
Vanilla ice cream with chocolate sauce	9.50
Vanilla ice cream with nuts and caramel sauce	9.50
Advocaat ice cream	9.50
Ice cream with fresh fruit 9.50	11.00
Ice cream with fresh strawberries ( <i>seasonal</i> )	12.50
Café glacé	12.00
Lemon sorbet	7.00
Ice cream with Oreo	9.00
Kids ice cream with strawberry sauce	6.50
Kids ice cream with chocolate sauce	6.50
Kids ice cream with Oreo	6.50

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

Kids pancake	4.60
Pancake with sugar or Sirop de Liège	6.50
Pancake with vanilla ice cream	7.50
Pancake with vanilla ice cream and chocolate sauce	9.00
Extra whipped cream	2.00
Extra chocolate sauce	2.50
Extra ice cream	2.50

## SOFT DRINKS

Chaudfontaine ( <i>sparkling - 250 ml</i> )	<b>3.20</b>
Chaudfontaine ( <i>still - 250 ml</i> )	<b>3.20</b>
San Pellegrino ( <i>500 ml</i> )	<b>7.50</b>
Aqua Panna ( <i>500 ml</i> )	<b>7.50</b>
San Pellegrino ( <i>1 l</i> )	<b>13.50</b>
Aqua Panna ( <i>1 l</i> )	<b>13.50</b>
Coca Cola	<b>3.30</b>
Coca Cola Zero	<b>3.30</b>
Fanta	<b>3.30</b>
Sprite	<b>3.30</b>
Gini	<b>3.50</b>
Royal Bliss Tonic	<b>3.50</b>
Royal Bliss Agrum	<b>3.50</b>
Royal Bliss Pink	<b>3.50</b>
Fever-Tree Mediterranean	<b>4.00</b>
Fever-Tree Elderflower	<b>4.00</b>
Tönissteiner Lemon	<b>4.00</b>
Tönissteiner Orange	<b>4.00</b>
Tönissteiner Multifruit	<b>4.00</b>
Ice Tea Original	<b>3.60</b>
Ice Tea Green	<b>3.60</b>
Ice Tea Zero	<b>3.60</b>
Minute Maid Orange	<b>3.60</b>
Minute Maid Apple	<b>3.60</b>
Minute Maid Apple-Cherish	<b>3.60</b>
Minute Maid Grapefruit	<b>3.60</b>
Fristi	<b>3.70</b>
Cécémel	<b>3.70</b>
Spini 40 cl ( <i>sparkling/gini</i> )	<b>6.70</b>
Eskimo 40 cl ( <i>grapefruit/tonic</i> )	<b>6.70</b>
Sinton ( <i>orange/tonic</i> )	<b>6.70</b>

## HOT DRINKS

Coffee	3.30
Decaf coffee	3.30
Espresso	3.30
Decaf espresso	3.30
Cappuccino with milk	3.90
Cappuccino with whipped cream	4.10
Decaf cappuccino with milk	3.90
Decaf cappuccino with whipped cream	4.10
Café au lait	3.90
Decaf café au lait	3.90
Latte macchiato	3.90
Hot chocolate ( <i>Cécémel</i> )	4.10
Hot chocolate ( <i>Cécémel</i> ) with whipped cream	4.90
Caramel latte with whipped cream	6.50
Speculoos latte with whipped cream	6.50
Irish koffie ( <i>whisky</i> )	9.00
French koffie ( <i>cognac</i> )	9.00
Italian koffie ( <i>amaretto</i> )	9.00
Baileys koffie ( <i>Baileys</i> )	9.00

## TEA *Pip's*

North American mint	3.30
Chamomile	3.30
Rosehip Hibiscus	3.30
Ginger Lemon	3.30
Green tea bancha	3.30
Earl Grey black	3.30
Fresh mint tea	4.70
Fresh ginger tea	4.70

**BEERS ON TAP**

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Stella (250 ml)	3.30
Stella (330 ml)	3.50
Triple d'Anvers (330 ml)	4.90
Karmeliet (250 ml)	3.70
La Chouffe (330 ml)	5.30

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**BOTTLED BEERS**

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Leffe Blonde	4.30
Leffe Brune	4.30
Duvel	5.30
Cornet	4.90
Le Fort	4.90
Lindemans Kriek	3.90
Liefmans on the rocks	4.60
Hoegaarden	3.30
Westmalle tripel	5.30
Orval	5.60
Omer	4.70
Chimay blauw 9%	5.60
Rochefort 8%	5.30
Triple Kanunnik 8,2%	4.80

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**ALCOHOL-FREE BEERS**

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Leffe blonde 0,0%	4.20
Liefmans on the rocks 0,0%	4.60
Carlsberg 0,0%	3.30
Sportzot 0,0%	4.60
Cornet Oaked 0,0%	4.90

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**APERITIFS**

Apérol Spritz <i>(on tap)</i>	8.90
Kirr	7.00
Kirr Royale	8.50
Campari	7.20
Pisang Ambon	7.20
Martini Bianco	7.00
Martini Rosso	7.00
Martini Bellini	7.00
Porto <i>(red)</i>	7.00
Porto <i>(white)</i>	7.00
Pineau des Charentes	7.00
Sherry dry	7.00
Ricard	7.00

*+ soft drink surcharge*

**GINS**

Bombay	8.50
Hendrick's	12.00
Pink 47	9.50
Double You Gin	13.00

*+ soft drink surcharge*

**APERITIFS 0,0%**

Pisang ambon orange 0,0%	7.00
Campari orange 0,0%	7.00
Crodino Biondo 0,0%	6.00
Crodino Biondo 0,0% with tonic	9.60
Crodino Biondo 0,0% with sinaas	9.60
Tanguerary Gin 0,0% with tonic	8.90
Virgin Mojito 0,0%	7.00

## AFTER DINNER

Amaretto	8.50
Cointreau	8.50
Baileys	8.50
Calvados	8.50
Grand Marnier	8.50
Cognac Courvoisier VSOP	10.50
William Lawson whisky	8.50
Highland park whisky (10y)	10.50
Sambucca	9.00
Limoncello	8.50
Eristoff vodka	10.50
Omerta rum	9.00

+ soft drink surcharge

## BUBBELS

Montelvini Promosso Spumante Extra Dry Italy, Veneto	Glass	8.00
	Bottle	39.00
Champagne Mandois Brut Origine 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	55.00
Champagne Mandois Blanc de Blancs 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	65.00

## WHITE WINES

<b>Mondevin Chardonnay Jérôme Vic</b>	Glass	<b>6.00</b>
<b>France, Languedoc-Roussillon, 100% Chardonnay</b>	1/4 l	<b>10.50</b>
<i>This wine offers a pleasant combination of freshness on the one hand, paired with the typical roundness of Chardonnay grapes.</i>	1/2 l	<b>21.00</b>
	Bottle	<b>30.00</b>
<b>Borgo Molino Ciari Pinot Grigio</b>	Glass	<b>7.00</b>
<b>Italy, Veneto, 100% Pinot Grigio</b>	1/4 l	<b>11.00</b>
<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>	1/2 l	<b>22.00</b>
	Bottle	<b>33.00</b>
<b>Caballero de Olmedo Verdejo</b>	Bottle	<b>32.00</b>
<b>Spain, Rueda - 100% Verdejo</b>		
<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>		
<b>Brunel de la Gardine Côtes du Rhône Blanc</b>	Bottle	<b>34.00</b>
<b>France, Côtes du Rhône, 50% Grenache Blanc, 20% Clairette, 10% Roussanne, 10% Viognier, 10% Bourboulenc</b>		
<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>		
<b>Jeff Carrel Morillon Blanc</b>	Bottle	<b>36.00</b>
<b>France, Languedoc-Roussillon, 100% Chardonnay</b>		
<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>		
<b>Wijnkasteel Genoels-Elderen Chardonnay Blauw</b>	Bottle	<b>41.00</b>
<b>Belgium, Haspengouw - 100% Chardonnay</b>		
<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>		
<b>Henri Bourgeois Sancerre Grande Réserve</b>	Bottle	<b>44.00</b>
<b>France, Loire, 100% Sauvignon Blanc</b>		
<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>		

## ROSÉ WINES

<b>UP Ultimate Provence Rosé</b>	Glass	<b>8.50</b>
<b>France, Provence, 30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle</b>	1/4 l	<b>15.00</b>
<i>It's not just the bottle that's great, the contents are pretty good, too. This wine is best combined with seafood, salads, pasta and good company!</i>	1/2 l	<b>30.00</b>
	Bottle	<b>45.00</b>

## RED WINES

<b>Mondevin Merlot Jérôme Vic</b>	Glass	<b>6.00</b>
<b>France, Languedoc-Roussillon, 100% Merlot</b>	1/4 l	<b>10.50</b>
<i>This wine has a round, full-bodied flavour, with a slight presence of tannins.</i>	1/2 l	<b>21.00</b>
	Bottle	<b>30.00</b>
<b>La Balade Minervois</b>	Glass	<b>7.00</b>
<b>France, Languedoc-Roussillon, 60% Mourvèdre, 20% Syrah, 10% Carignan, 10% Grenache.</b>	1/4 l	<b>11.00</b>
<i>A generous dark-red wine with purple accents. The ideal wine to accompany various meat dishes, as well as ribs.</i>	1/2 l	<b>22.00</b>
	Bottle	<b>33.00</b>
<b>Jeff Carrel Villa des Anges Red Blend Reserve</b>	Bottle	<b>31.00</b>
<b>France, Languedoc-Roussillon, 60% Cabernet Sauvignon, 20% Merlot, 20% Syrah</b>		
<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>		
<b>Cantele Primitivo</b>	Bottle	<b>29.00</b>
<b>Italy, Puglia, 100% Primitivo</b>		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
<b>Palagetto Chianti Colli Senesi</b>	Bottle	<b>34.00</b>
<b>Italy, Chianti, 85% Sangiovese, 5% Canaiolo, 5% Colorino, 5% Merlot</b>		
<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>		
<b>Matsu El Recio</b>	Bottle	<b>41.00</b>
<b>Spain, Toro, 100% Tempranillo</b>		
<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>		
<b>Château La Fleur Penin Saint-Emilion Grand Cru</b>	Bottle	<b>44.00</b>
<b>France, Bordeaux, 85% Merlot, 15% Cabernet Franc</b>		
<i>This Saint Emilion Grand Cru is a well-balanced wine from a production of just 14,000 bottles. Fine tannins blossom on the palate with a long and elegant finish. Ideal with veal, lamb, beef, game or a nice cheese board.</i>		