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# Good to know

One bill per table.

Ask for your receipt at checkout.

Prices in euros, including VAT and service.

Info about allergens: scan the QR-code below.  
The allergens list is based on the supplier information.  
Attention: cross contamination cannot be excluded 100%.

The composition of the products may change.

Because we would like to give full attention to your dishes, we kindly ask you to limit the choice of main courses to a maximum of 5 different dishes per table.

*And now, enjoy!*

Thank you,  
Team Brasserie O

## Aperitifs

Glas Cava "Costino"	€ 6,50
Glas Prosecco Conca d'Oro	€ 8,00
Glas Prosecco Conca d'Oro Rosato	€ 8,00
Glas Champagne M. Furdyna "Carte Blanche"	€ 11,00
Belsazar Dry Vermouth	€ 6,00
<b>Dry and distinguished with a scent of summer fruits, gentian, orange, kina, coriander and absinth</b>	
Belsazar Rosé Vermouth	€ 6,00
<b>Bittersweet and summery with a harmonious blend of grapefruit, orange and orange blossoms</b>	
Belsazar Red Vermouth	€ 6,00
<b>Full-bodied and bittersweet with an abundance of complex aromas with a sweet impression</b>	
Kirr	€ 5,50
Campari Orange	€ 9,50
Campari Tonic	€ 9,50
Pisang Orange	€ 9,50

*Apéro is always a good idea!*

### Spritzers

Aperol Spritz	€ 9,50
Bellini Spritz	€ 9,50
Hugo Spritz	€ 9,50
Kirr Spritz	€ 9,50
Limoncello Spritz	€ 9,50
Crodino Spritz 0,0°	€ 8,00

## Gin

Tanqueray London Dry Gin	€ 10,00
<b>(Royal Bliss Tonic) A dry clear gin with a rich juniper flavor</b>	
Tanqueray Flor de Sevilla	€ 12,50
<b>(Schweppes Premium Orange Blossom &amp; Lavender) Deliciously fresh with bittersweet flavors of oranges from Seville</b>	
Tanqueray Royal	€ 12,50
<b>(Schweppes Premium Tonic) Based on blackberry and with a subtle vanilla note</b>	
Tanqueray Rangpur	€ 15,00
<b>(Schweppes Premium Pink Pepper) Made from the Indian Rangpur lime, a spicy citrus variety</b>	
Tanqueray N° 10	€ 15,00
<b>(Schweppes Premium Orange Blossom &amp; Lavender) Exceptionally soft and fresh with fresh citrus and other botanicals</b>	
Hendrickx Gin	€ 15,00
<b>(Schweppes Premium Pink Pepper) Blend of 2 distillates with rose and cucumber extract</b>	
Gin Mare	€ 17,00
<b>(Schweppes Premium Tonic) Mediterranean gin made with rosemary, thyme, olive and basil</b>	
Gordons Premium 0,0°	€ 9,00
<b>(Schweppes Premium Orange Blossom &amp; Lavender) Alcohol-free elixir of life with spicy flavor, barely distinguishable from a real gin</b>	

## Wines



(see wine menu and suggestions)

### White

Domaine Guillaman Blanc	€ 5,00/€ 25,00
<b>(Colombard/Sauvignon - 2021 - FR)</b>	
Domaine Guillaman Chardonnay	€ 5,50/€ 27,00
<b>(Chardonnay - 2022 - FR)</b>	

### Rosé

Domaine Guillaman Rosé	€ 5,00/€ 25,00
<b>(Cabernet/Merlot - 2021 - FR)</b>	
Tenuta Sant'Antonio Scaia Rosato	€ 6,00/€ 29,00
<b>(Rondinella-2021-IT)</b>	

### Red

Domaine Guillaman Rouge	€ 5,00/€ 25,00
<b>(Cabernet-Sauvignon/Merlot-2021-FR)</b>	

## Ports

Vista Allegre Port White	€ 5,00
Vista Allegre Port 10YRS Old White	€ 7,00
Vista Allegre Port Fine Tawny	€ 5,00
Vista Allegre Port 10YRS Old Tawny	€ 7,00
Vista Allegre Port Rosé	€ 5,00

## Mocktails

Virgin Mojito (Mint - Lime - Ginger Ale - Mojito Mix)	€ 8,00
Gordons Premium Gin 0,0° - Schweppes Premium Orange Blossom & Lavender	€ 9,00
Virgin Lazy Red Cheeks (Raspberry - Violet - Lime - Cane Sugar)	€ 8,00
Virgin Strawberry Daiquiri (Strawberry - Lime - Cane Sugar)	€ 8,00
Crodino Spritz	€ 8,00

## Cocktails

Moscow Mule	€ 12,00
Smirnoff - Angostura Bitters - Lime - Schweppes Premium Ginger Beer	
Mexican Mule	€ 12,00
Don Julio - Angostura Bitters - Lime - Schweppes Premium Ginger Beer	
Cuba Libre	€ 12,00
Pampero Anejo - Lime - Coca Cola	
Tequila Sunrise	€ 12,00
Don Julio - Tripple Sec - Orange Juice - Grenedine	
Lazy Red Cheeks	€ 12,00
Smirnoff - Raspberry - Violet - Lime - Cane Sugar	
Dark & Stormy	€ 12,00
Pampero Anejo - Lime - Schweppes Premium Ginger Beer	
Mojito	€ 12,00
Pampero - Cane Sugar - Lime - Mint - Soda Water	
Strawberry Daiquiri	€ 12,00
Pampero - Lime - Strawberry - Cane Sugar	
Banana Daiquiri	€ 12,00
Pampero - Lime - Banana - Cane Sugar	
Negroni	€ 12,00
Belsazar Red Vermouth - Campari - Tanqueray London Dry Gin	
Espresso Martini	€ 12,00
Kahlua - Espresso - Smirnoff	
Amaretto Sour	€ 13,00
Amaretto - Lime - Egg White - Cane Sugar	
Bulleit Whisky Sour	€ 13,00
Bulleit - Lime - Egg White - Cane Sugar	
Long Island Iced Tea	€ 14,00
Smirnoff - Tanqueray London Dry Gin - Pampero Tripple Sec - Don Julio - Lime - Coca Cola - Cane Sugar	
Pornstar Martini	€ 14,00
Smirnoff - Passion Fruit - Egg White - Vanilla - Lime - Cava	

## Draft Beers

Stella Artois Small - 25cl (5,2°)	€ 3,10
Stella Artois Medium - 33cl (5,2°)	€ 4,00
Stella Artois Large - 50cl (5,2°)	€ 6,00
Leffe Blond - 25cl (6,6°)	€ 4,20
Karmeliet Tripel - 25cl (8,4°)	€ 4,40
Victoria - 25cl (8,5°)	€ 4,20
Cornet Oaked - 33cl (8,5°)	€ 6,50
Suggestion beer on tap	varies

## Non Alcoholic Beers

Stella Artois - 25cl	€ 3,50
Leffe Blond - 33cl	€ 4,40
Leffe Brown - 33cl	€ 4,40
Cornet - 33cl	€ 5,50
Corona Zero - 33cl	€ 5,00

## Bottled Beer

### Speciale Belge

Palm - 25cl (5,2°)	€ 3,50
Pauwel Kwak - 33cl (8,4°)	€ 5,50

### White Beer and Fruit Beer

Hoegaarden - 25cl (5°)	€ 3,50
Hoegaarden Rosé - 25cl (3°)	€ 3,60
Leffe Ruby - 33cl (5°)	€ 5,50
Ter Dolen Cherry - 33cl (4,5°)	€ 5,00
Rodenbach - 25cl (5,2°)	€ 3,50
Belle Vue Geuze - 25cl (5,2°)	€ 4,00
Kwak Rouge - 33cl (8°)	€ 5,50

### Blond Beers

Steenbrugge Blond - 33cl (6,5°)	€ 5,30
Ter Dolen Blond - 33cl (6,1°)	€ 5,30
Corona Extra - 33cl (4,5°)	€ 5,00

### Strong Blond Beers

Ter Dolen Armand - 33cl (7°)	€ 5,50
Kwak Blond - 33cl (7,4°)	€ 5,50

### Dark Beers

Ter Dolen Dark - 33cl (7,1°)	€ 5,30
Steenbrugge Brown - 33cl (6,5°)	€ 5,30
Leffe Brown - 33cl (6,5°)	€ 5,30

### Tripels

Brugge Tripel - 33cl (8,5°)	€ 5,50
Ter Dolen Tripel - 33cl (8,1°)	€ 5,50

### Trappists

Westmalle Double - 33cl (7°)	€ 4,90
La Trappe Blond - 33cl (6,5°)	€ 5,30
Westmalle Tripel - 33cl (9,5°)	€ 5,80
La Trappe Quadrupel - 33cl (10°)	€ 6,50

## Sparkling Wines



Cava "Costino" (Macabeo-Xarello-Parellada)	€ 6,50/€ 29,00
Prosecco Fattoria Conca d'Oro	€ 8,00/€ 39,00
Prosecco Rosato Fattoria Conca d'Oro	€ 8,00/€ 39,00
Champagne Michel Furdyna	€ 11,00/€ 55,00
"Carte Blanche" (Decanter WWA Bronze)/Pinot Noir-Chardonnay-Meunier-Pinot Blanc).	
Champagne Michel Furdyna rosé/Pinot Noir	€ 65,00

## Soft Drinks

Chaudfontaine Still / Sparkling	€ 2,80
Chaudfontaine Still / Sparkling - 0,5l	€ 5,00
Coca Cola / Zero	€ 3,10
Fanta	€ 3,10
Sprite	€ 3,10
Fuze Tea Sparkling Lemon	€ 3,10
Fuze Tea Peach Hibiscus	€ 3,10
Fuze Tea Green Mango Camomille	€ 3,10
Royal Bliss Agrum	€ 3,50
Royal Bliss Bitter Lemon	€ 3,50
Tönisteiner Lemon / Orange / Lemon Ginger	€ 3,50
Tönisteiner ACE / Naranja	€ 4,00
Cécémel	€ 4,00
Fristi	€ 4,00
Royal Bliss Tonic	€ 3,50
Schweppes Premium Tonica	€ 5,00
Schweppes Premium Ginger Beer & Chili	€ 5,00
Schweppes Premium Orange Blossom/Lavender	€ 5,00
Schweppes Premium Pink Pepper	€ 5,00
Schweppes Premium Ginger Ale	€ 5,00
Minute Maid	€ 3,50
Orange / Apple / Apple Cherry / Grape Fruit	
Fresh Orange Juice	€ 5,00

## Smoothies

Strawberry - Banana	€ 8,00
Strawberry - Raspberry - Bramble	€ 8,00
Pineapple - Mango - Papaya	€ 8,00

*April 1 to September 30*

## Frappuccino

(Finished with whipped cream)

Coffee Frappuccino	€ 7,50
Caramel Frappuccino	€ 8,00
Vanilla Frappuccino	€ 8,00
Hazelnut Frappuccino	€ 8,00
Cinnamon Frappuccino	€ 8,00
Baileys Frappuccino (Baileys)	€ 12,50
Italian Frappuccino (Amaretto)	€ 12,50

## Thirst Quenchers

Tennisbal (Tonic & Orange Juice)	€ 6,50
Pompton (Tonic & Grapefruit Juice)	€ 6,50
Eskimo (Tonic & Apple Cherry Juice)	€ 6,50
Narton (Tonic & Tönisteiner Naranja)	€ 7,00
Lemonic (Tonic & Royal Bliss Bitter Lemon)	€ 7,00

*Don't drink and drive*

## Mocktails

Virgin Mojito	€ 8,00
(Mint - Lime - Ginger Ale - Mojito Mix)	
Gordons Premium Gin 0,0° - Schweppes Premium Orange Blossom & Lavender	€ 9,00
Virgin Lazy Red Cheeks	€ 8,00
(Raspberry - Violet - Lime - Cane Sugar)	
Virgin Strawberry Daiquiri	€ 8,00
(Strawberry - Lime - Cane Sugar)	
Crodino Spritz	€ 8,00

# Wine Menu

(See also wines by the glass/suggestion menu)

## White wine



FR: Domaine Gayraud "Loin de l'oeil" /AOC Gaillac/Len de l'El	€ 17/€ 29
FR: Benoit Gautier "Argilex"/ AOC Vouvray/Chenin Blanc	€ 17/€ 29
FR: Chateau Pont de Brion/ AOC Graves/Semillon & Sauvignon	€ 17/€ 29
ES: Finca Bacara "Yeya"/ DO Jumilla/Moscatel & Chardonnay	€ 17/€ 29
IT: Tenuta Sant'Antonio "Scaia Bianco" (J.S. 90/100)/IGT Veneto/Garganega, Trebbiano, Soave & Chardonnay	€ 17/€ 29
AT: Weingut Leth "Klassik"/ DAC Wagram/Grüner Veltliner	€ 17/€ 29
FR: Dom. Raimbault "Les Belles Côtes" AOC Sancerre/ Sauvignon	€ 22/€ 39
FR: Séguinot Bordet "Vieilles vignes" (Decanter 94/100)/AOC Chablis/ Chardonnay	€ 22/€ 39
FR: Domaine De Montine/ AOC Grignan-Les-Adhemar/Viognier	€ 22/€ 39
IT: Vigneti Albino Rocca "La Rocca"/ DOC Piemonte/Cortese	€ 22/€ 39
AT: Weingut Leth "Grande Reserve"/ DAC Wagram/Chardonnay	€ 22/€ 39
PT: Vallegre "Reserva Especial/DOC Douro/Gouveio, Arinto, Viosinho & Rabigato	€ 22/€ 39
BE: Domein Gloire de Duras "Chardonnay Auxerrois"	€ 22/€ 39
BE: Domein Gloire de Duras "Cuvée Speciale Riesling"	€ 22/€ 39
BE: Domein Gloire de Duras "Chardonnay Barrique"	€ 25/€ 45

## Red Wine



FR: Château Tayet "Cuvée Prestige"/ AOC Bordeaux Supérieur/Merlot, Cabernet-Sauvignon & Petit Verdot	€ 17/€ 29
FR: Domaine de Montine/ (Decanter 92/100) AOC Vinsobres/Grenache & Syrah	€ 17/€ 29
FR: Château Lamartine "Cuvée Particulière"/ AOC Cahors/Malbec & Tannat	€ 17/€ 29
IT: Tenuta Sant'Antonio "Scaia Corvina"/ IGT Veneto/Corvina	€ 17/€ 29
IT: Ionis Vini "Abbasce"/DOP Primitivo di Manduria/Primitivo	€ 17/€ 29
ES: Finca Bacara Time waits for no one "Red Label" (Wine Advocate 95/100)/ DOJumilla/Monastrell	€ 17/€ 29
FR: Château de la Commanderie/AOC Lalande-de-Pomerol/Cabernet-Sauvignon & Merlot	€ 22/€ 39
FR: Dom. Du Pesquier/AOC Gigondas/ Grenache, Syrah & Mourvèdre	€ 22/€ 39
AT: Weingut Leth Pinot Noir Reserve/DAC Wagram/Pinot Noir	€ 22/€ 39
IT: Il Poggiolo "Sassello"/DOCG Rosso di Montalcino/Sangiovese	€ 22/€ 39
IT: Vigneti Albino Rocca Nebbiolo d'Alba (Jancis Robinson 17/20/DOC Nebbiolo d'Alba/Nebbiolo	€ 22/€ 39
ES: Finca Sobreno "Toro reserva" (James Suckling 90/100)/DO Toro/ Tinta de Toro (Tempranillo)	€ 22/€ 39

# Wine Menu

(See also wines by the glass/suggestion menu)

## Rosé wine



FR: Château Vignelaure € 22/€ 39  
(Wine Advocate 91/100)/ AOC  
Coteaux d'aix en provence/ Grenache Noir & Syrah

BE: Domein Gloire de Duras "Rosé" € 22/€ 39  
Pinot Gris & Blauer Zweigelt



## To share

### Tapas

Bruschetta's Garlic, Tomato & Balsamicocrème	€ 15,00
Bruschetta's Serano Ham & Pesto	€ 15,00
Chefs Chicken Wings	€ 12,00
Manchego Cheese Platter & Bread	€ 13,00
Fine Cuts & Cheeses Platter	€ 25,00
Mix of Artisanal Mini Croquettes (6stk)	€ 15,00
Nachos Vegetarian	€ 18,00
Nachos Pulled Pork	€ 22,00
Pastrami American Style	€ 22,00

### Nibbles

Cheese Cubes (Mustard)	€ 8,00
Salami (Ketchup)	€ 9,00
Meat Croquettes (Mustard)	€ 9,00
Calamari (Tartar Sauce)	€ 11,00
Toast "Monsieur" on the go (until 5pm)	€ 9,50
Olives	€ 6,00

### Platters

Manchego Cheese Platter & Bread	€ 13,00
Fine Cuts & Cheeses Platter	€ 25,00
Nachos Vegetarian	€ 18,00
Nachos Pulled Pork	€ 22,00
Pastrami American Style	€ 22,00

### The Chefs Platter

Tapas selected by the chef € 35,00

*Let us surprise you!*

# Starters

(Homemade brown Miller bread included)

Toast Smoked Salmon (Dill Cream)	€ 19,00
Handcut Beef Carpaccio	€ 19,00
Spinach and Mushroom Canneloni with Tomato Cream Sauce and Parmigiano	€ 15,00

## Soup

Soup of the Week	€ 7,00
Tomato Soup with Meatballs	€ 7,00

## Scampi

Scampi "Black Tiger" Nature	€ 16,00
Scampi "Black Tiger" Garlic Butter	€ 19,00
Scampi "Black Tiger" Garlic Cream	€ 19,00
Scampi "Black Tiger" Curry Sauce	€ 19,00
Scampi "Black Tiger" Diabolic Sauce	€ 19,00

## Artisanal Croquettes

Cheese Croquette with Salad (1 pc.)	€ 11,50
Cheese Croquette with Salad (2 pcs.)	€ 16,00
Shrimp Croquette with Salad (1 pc.)	€ 14,00
Shrimp Croquette with Salad (2 pcs.)	€ 19,50
Duo of Cheese and Shrimp Croquette with Salad	€ 18,00

## Platters

Manchego Cheese Platter	€ 13,00
Fine Cuts & Cheeses Platter	€ 25,00
Pastrami American Style	€ 22,00
Nachos Vegetarian	€ 18,00
Nachos Pulled Pork	€ 22,00

## The Chefs Platter

Tapas selected by the chef € 35,00

# Lunch

Available until 5pm

## Eggs

(Homemade brown Miller bread included)

Sunny Side Up	€ 9,50
Sunny Side Up & Bacon	€ 13,00

## French Baguettes

Club Ham & Cheese	€ 12,00
Healthy	€ 12,00
Guacamole & veggies	
Brie*	€ 16,00
Bacon, Honey & Apple	
Pastrami*	€ 19,00
Pickle Relish, American Mustard	
Handcut Carpaccio*	€ 19,00
Arugula, Pine Nuts, Parmigiano	

\*Salad included

## Wraps

Chickenfilet, Fresh Pineapple & Mangotopping*	€ 15,00
Vegetarian Chicken, fresh pineapple & Mangotopping*	€ 15,00
Smoked Salmon & Dillcream*	€ 17,00

\*Salad bowl included

Supplement Salad Bowl	€ 5,00
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## Toasts

(Homemade brown Miller bread included)

Croque on the go	€ 9,50
Monsieur Ham & Cheese	€ 14,00
Madame Ham, Cheese & Sunny Side Up	€ 16,00
Hawai Ham, Cheese & Fresh Pineapple	€ 16,00
Bolognese Bolognese Ham, Cheese & Bolognese Sauce	€ 17,00
Vol au Vent Ham, Cheese & Creamy Chickenstew	€ 19,00
BLT Bacon, Lettuce, Tomato & Paprika Mayonnaise	€ 16,00
Brie Brie, Bacon, Honey & Apple	€ 16,00

Supplement Gluten-Free	€ 2,00
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Please ask for your receipt at checkout.  
Prices in euros, including VAT and service.

# Main Courses

One bill per table

## Fresh Pasta

(Homemade brown Miller bread included)

Napolitana	€ 15,00
Tomato sauce, Cherry Tomatoes & Parmesan	
Bolognese	€ 17,00
Chicken, Curry & Apple	€ 21,00
Arrabiata	€ 21,00
Bacon & Slightly Spicy Tomato Sauce	
Arrabiata Vegetarian	€ 21,00
Vegetarian Meatballs & Slightly Spicy Tomato Sauce	
Lasagne Bolognese	€ 21,00
Shrimps	€ 24,00
With a creamy Tomato Sauce & Parmigiano	
Pasta with Homemade Pesto	€ 21,00
Cherry Tomatoes & Pine Nuts	
Pasta Tagliata	€ 27,00
Sliced Steak, Arugula, Cherry Tomatoes & Parmigiano	
Spinach and Mushroom Canneloni's	€ 23,00
With a creamy Tomato Sauce & Parmigiano	

Supplement Glutenfree Pasta € 2,00

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## Burgers

(Served with French Fries and Tartar Sauce)

Classic	€ 21,00
100% Beef, Salad, Tomato, Red Onion, Tomato Salsa, Pickle Relish, Mustard	
Cheese & Bacon	€ 24,50
100% Beef, Salad, Tomato, Red Onion & Burger Sauce	
Chicken	€ 21,00
Marinated Chicken Breast, Salad, Tomato, Red Onion & Curry Mayonnaise	
Pulled Pork	€ 21,50
Pulled Pork, Cheese, Salad, Tomato, Red Onion, & Tomato Salsa, pickle relish and LA Smokey Hemp Sauce	
Salmon	€ 24,50
Salmon, Salad, Tomato, Red Onion & Tartar Sauce	
Veggie	€ 21,00
Avocado Burger, Salad Tomato, Red Onion Tomato Salsa, Pickle Relish, Guacamole	
Mexican Burger	€ 24,50
100% Beef, Salad, Tomato, Red Onion, Tomato Salsa, Pickle Relish, Jalapeno, Cheddar Cheese, Nachos	

## Saladbowls

(Homemade brown Miller bread included)

Seasoned Chicken and Mangotopping	€ 23,00
Seasoned Vegetarian Chickenchunks and mangotopping	€ 23,00
Caesar	€ 25,00
Chicken, Bacon, Parmigiano, Croutons & Caesardressing	
Goatcheese	€ 26,00
Bacon, Honey and Apple	
Shrimps	€ 27,00
Bacon, Crouts and Pine Nuts	
Smoked Salmon, Nordsea Shrimps	€ 29,50
Cocktail Sauce	

# Main Courses

## Vegetarian Dishes

Old Cheese Croquettes with a salad (1 pcs.)*	€ 11,50
Old Cheese Croquettes with a salad (2 pcs.)*	€ 16,00
Salad with Seasoned Vegetarian Chickenchunks and mangotopping*	
Wrap with Vegetarian Chickenchunks,	€ 15,00
fresh Pineapple and Mangotopping (Until 5 pm)	
Pasta Napolitana*	€ 15,00
<b>Tomato Sauce, Cherry Tomatoes &amp; Parmesan</b>	
Pasta with homemade Pesto*	€ 21,00
<b>Cherry Tomatoes &amp; Pine Nuts</b>	
Pasta Arrabiata Vegetarian*	€ 22,00
<b>With Vegetarian Meatballs &amp; Slightly Spicy Tomato Sauce</b>	
Spinach and Mushroom Canneloni*	€ 23,00
<b>With Tomato Sauce &amp; Parmesan</b>	
Halloumi Cheese Pita, Arugula salad	€ 21,00
& Homemade Pesto	
(Potato preparation included)	
Veggie Burger	€ 21,00
<b>Avocado burger, Salad, Tomato, Red Onion, Tomato Salsa, Pickle Relish &amp; Guacamole</b>	
(Small Portion Fries Included)	
Vegetarian Meatballs in Tomato Sauce	€ 22,00
(Potato preparation included)	
O-Grass with fresh Avocaburger	€ 25,00

\*Homemade brown Miller bread included

## Childrens Corner

(Potato preparation included)

Chickenfilet with Applesauce	€ 14,50
Steak	€ 17,50
Creamy Chickenstew (Vol au Vent)	€ 16,00
Meatballs in Tomatosauce	€ 13,00
Spaghetti Bolognese	€ 13,00
German Curry Sausage	€ 9,00
Two German Curry Sausages	€ 12,00
French Fries Platter	€ 7,00
(With Mayonnaise and Ketchup)	

## Potato preparation

French fries  
Croquettes  
O-gras  
Mashed potatoes  
Pasta

# Main Courses

## Meat dishes

(Potato preparation included)

Chickenfilet "Farm Quality" (warm Vegetables)	€ 23,00
Steak - 250gr. (warm Vegetables)	€ 26,00
Pork Tenderloin "Ardenne Style" (warm Vegetables)	€ 23,00
The Chefs Spare Ribs (Salad)	€ 29,00
Entrecôte "Havian Beef" (warm Vegetables)	€ 33,00
Tagliata of Beef	€ 27,00
<b>Arugula, Cherry Tomatoes, Balsamic Cream &amp; Parmesan</b>	
Tomahawk "Duroc" (warm vegetables)	€ 25,00
Meatballs in Tomato Sauce (Salad)	€ 22,00
Vol au Vent (Chickenstew) (Salad)	€ 24,00
Homemade Flemish Beef Stew (Salad)	€ 25,00
Handcut Steak Tatar (Salad - 30 min)	€ 28,00

## Fish dishes

(Potato preparation included)

Wild Salmon Filet with Hollandaise (Warm Vegetables)	€ 29,50
Red Mullet with Choronsauce (Warm Vegetables)	€ 27,00
Fish & Chips with Tartar Sauce*	€ 26,00
"Black Tiger" Shrimps*	€ 24,00
"Black Tiger" Shrimps with Garlic Butter*	€ 28,00
"Black Tiger" Shrimps with Garlic Cream*	€ 28,00
"Black Tiger" Shrimps with Curry Sauce*	€ 28,00
"Black Tiger" Shrimps with Diabolic Sauce*	€ 28,00

\*Salad included

## O-grass

Steak - 250gr	€ 31,00
Fillet of Farm Chicken	€ 28,00
Ardennes Pork Tenderloin	€ 28,00
Veggie Advocaburger with tomatosalsa	€ 25,00
Meatballs in tomatosauce	€ 25,00

(hot sauce & mayonnaise included)

## Extra sides

Fries, Croquettes, Mashed Potatoes, O Gras or Pasta	€ 4,00
Bread	€ 2,00
Warm Vegetables	€ 5,00
Salad Bowl	€ 5,00
Warm sauce	€ 4,00
Mayonnaise, Ketchup, Mustard, Cocktail or Tartar or Curry sauce	€ 1,50

## Supplementary sauce

€ 4,00

Peppercrème, Mushroomcrème, Gravy, Garlic Butter,  
Mushrooms, Diabolic, Bearnaise, Currycrème, Blackwell

# Desserts

## Ice Cream Bowls

Vanilla	€ 9,00
Mokka	€ 9,00
Chocolate	€ 9,00
Dame Blanche	€ 11,00
Vanilla ice cream and hot Chocolate Sauce	
Dame Noire	€ 11,00
Chocolate ice cream and hot Chocolate Sauce	
Eggnog	€ 11,00
Vanilla and Chocolate Ice Cream and Eggnog	
Coupe Brésilienne, Caramel Sauce & Nuts	€ 11,00
Two scoops of vanilla, one scoop of mocha	
Coupe Pineapple	€ 13,00
Vanille	
Banana Split	€ 13,00
Vanilla Ice cream, Banana and hot Chocolate Sauce	
Kids Ice Cream (Take the cup home)	€ 5,00

Adults one scoop less - € 2,00

## Dessert

Chocolate Lava Cake with Vanilla Ice Cream	€ 11,00
Amaretto Sabayon with Vanilla Ice Cream	€ 12,00
Hot Apple Pie	€ 7,00
Hot Apple Pie with Vanilla Ice Cream	€ 9,00

Supplement Whipped Cream € 1,50

## Milkshakes

Vanilla	€ 7,50
Chocolate	€ 7,50
Strawberry	€ 7,50
Banana	€ 7,50

(Finished with whipped cream)

## Waffles from Brussels

Powdered Sugar	€ 7,00
Powdered Sugar and Whipped Cream	€ 8,50
Ice Cream	€ 9,00
Mikado	€ 12,00
Ice Cream & Chocolate Sauce	
Pineapple	€ 13,00
Banana Split	€ 13,00
Vanilla Ice cream, Banana and hot Chocolate Sauce	

## Pancakes

Only available from 2pm - 5pm

Sugar / Syrup / Marmelade / Nutella	€ 7,00
Ice Cream	€ 9,00
Mikado	€ 11,00
Ice Cream & Chocolat Sauce	
Banana Split	€ 13,00
Vanilla Ice cream, Banana and hot Chocolate Sauce	

## Frappuccino

(Finished with whipped cream)

Coffee Frappuccino	€ 7,50
Caramel Frappuccino	€ 8,00
Vanilla Frappuccino	€ 8,00
Hazelnut Frappuccino	€ 8,00
Cinnamon Frappuccino	€ 8,00
Baileys Frappuccino (Baileys)	€ 12,50
Italian Frappuccino (Amaretto)	€ 12,50

## Coffee and Decaf Coffee

Café Crème	€ 3,10
Decaf Coffee	€ 3,10
Americano	€ 3,30
<b>Coffee with hot water</b>	
Double Coffee	€ 5,00
Espresso	€ 3,10
Double Espresso	€ 4,50
Cappuccino whipped cream	€ 3,70
Cappuccino Italiano	€ 3,40
<b>Steamed milk</b>	
Latte Coffee	€ 3,40
Latte Macchiato	€ 3,70
Weense Koffie	€ 6,50
<b>Espresso, Hot Chocolate Milk &amp; Whipped Cream</b>	
M&M Cappuccino	€ 4,30
Malteser Cappuccino	€ 4,30

## Supplements

Whipped Cream	€ 1,00
Vanilla, caramel, hazelnut, cinnamon	€ 0,70

## Hot chocolate milk

Hot Chocolate milk	€ 3,30
Hot Chocolate milk with whipped cream	€ 4,00
M&M Chocolate milk	€ 4,60
Malteser Chocolate milk	€ 4,60

## Tea

*Whole loose leaf tea  
by Teahouse Exclusives*

### **Black Tea** € 3,10

Assam GFBOP  
A strong "full-bodied" black tea from northern India  
Darjeeling First Flush FTGFOP  
First pick of the year with a floral flavor from the flanks of the Himalayas  
Wild Cherry Blossom  
Rose petals and an aroma of cherry & almond from China

### **Green Tea** € 3,10

Sencha  
Traditional green tea with mild sourness from Japan  
Gunpowder Mint  
Refreshing & intense peppermint  
Panakeia Oolong  
A blend of green tea, Oolong & Ginseng with a touch of passion fruit

### **Herbal Infusions** € 3,20

Herbs & Honey  
Floral herbal tea with a sweet aroma  
Summerfruits  
Fruity tea with pieces of apple and berries in harmony with hibiscus & licorice  
Rooibos Vanilla  
Rooibos tea with a touch of vanilla from South Africa  
Lemon Tea  
Black tea with lemon infusion

*Between 10am and 11am  
a croissant with your coffee*



## Special Coffee

Hasselt Coffee (Jenever)	€ 9,00
Coffee Maison (Eggnog)	€ 9,00
Irish Coffee (Whiskey)	€ 9,00
Italian Coffee (Amaretto)	€ 9,00
French Coffee (Cognac)	€ 9,00
Paris Coffee (Grand Marnier)	€ 9,00
Normandy Coffee (Calvados)	€ 9,00
Spanish Coffee (43)	€ 9,00
Baileys Coffee (Baileys)	€ 9,00
Baileys Salted Caramel Coffee	€ 9,00
Cuban Coffee (Pampero)	€ 9,00

## Special hot chocolate

Hasselts Chocolate (Jenever)	€ 9,50
Chocolate Maison (Advocaat)	€ 9,50
Irish Chocolate (Whiskey)	€ 9,50
Italian Chocolate (Amaretto)	€ 9,50
French Chocolate (Cognac)	€ 9,50
Paris Chocolate (Grand Marnier)	€ 9,50
Normandy Chocolate (Calvados)	€ 9,50
Spanish Chocolate (43)	€ 9,50
Baileys Chocolate (Baileys)	€ 9,50
Baileys Salted Caramel Chocolate (Baileys Salted Caramel)	€ 9,50
Cuban Chocolate (Pampero)	€ 9,50

## Cognac & Calvados

Calvados Fine "Pierre Huet" Aged 2 to 3 years in oak, aroma of fresh apples cooked in butter	€ 6,50
Cognac Bertrand VS Aged 5 years in Limousin oak, well balanced with notes of vanilla and oak	€ 6,50
Cognac Bertrand VSOP Aged 10 years in Limousin oak, notes of wood and caramel	€ 9,00

## Rum

Pampero Blanco Aged 6 months in oak barrels with a silky and light taste	€ 6,00
Pampero Especial A blend of rums aged 2 to 5 years with a caramel flavor	€ 6,00
Zacapa Centenario 23 Years A blend of rums aged 6 to 5 years, to drink pure	€ 9,00

## Grappa

Grappa di Amarone Tenuta Sant'Antonio Pleasantly dry character that is round and soft at the same time.	€ 9,00
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## Vodka

Smirnoff A classic Russian vodka with a pure taste, light aroma and cool aftertaste	€ 5,50
Kettle One An ultra premium vodka with a bright and refined taste	€ 7,00

## Others

Baileys	€ 5,00
Baileys Salted Caramel	€ 5,00
43	€ 6,00
Amaretto	€ 6,00
Cointreau	€ 7,00
Limoncello	€ 5,50
Sambuca	€ 6,00

## Whisky

Johnny Walker Red Label A lively whisky with great flavor	€ 5,50
Johnny Walker Black Label Winston Churchill's favorite, rich and smooth	€ 7,00
Bulleit Bourbon An American bourbon with a clean, smooth taste with hints of vanilla and honey	€ 7,00
Talisker 10 Years Old Powerful, sweet, smoky and peppery	€ 9,00
Singleton of Dufftown 12 Years Old An elegant malt with a smooth, rich flavor	€ 8,00
Cardhu 12 Years Old Balanced flavor with aromas of sweet apple blossom and heather	€ 8,00
3 Single Malt Tasting	€ 11,00

## Tequila

Don Julio Blanco A sharp agave flavor and hints of citrus	€ 9,00
Don Julio Reposado 8 months aged in American oak, a rich, smooth finish	€ 9,00