

APERITIFS

Kir (White wine, crème de cassis)	4.7
Martini Rosso / Bianco / Dry	5.1
Porto white, red	5.1
Sherry medium / dry	5.1
Campari	6.7
Campari orange / soda	8.8
Pisang	6.1
Pisang orange	8.1
Pineau de charentes	5.1
Ricard	7.8
Kir Royal	9.8

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Gordon's Gin - Tonic	9.8
Tanqueray - Tonic	13.9
Bombay Sapphire – Tonic	12.9

VODKA

Smirnoff	8.8
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RHUM

Bacardi Superior	8.8
Bacardi Black	9.9

+ soft drink €2

BLENDED WHISKIES

J&B	8.8
Johnny Walker Red Label	8.8
Johnny Walker Black Label	11.5

IRISH WHISKIES

Jameson	8.8
Bushmills	11.9

SINGLE MALT WHISKIES

Glenfiddich 12-years	11.4
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TEQUILA

El Pedrito Silver	8.2
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LIQUORS

Safari	6.5
Sambuca	7.9
Amaretto Di Saronno	7.5
Baileys Irish Cream	7.5
Tia Maria	8.0
Drambuie	8.0
Cointreau	8.0
Grand Marnier	8.5

DRAUGHT BEERS


Jupiler 25cl 5,2°	2.8
Jupiler 50cl 5,2°	5.2
Gruut Blonde 33cl (typical Gents beer) 5,5° 	4.2
Leffe 33cl Blonde 6,6°	4.7
Leffe 33cl Dark 6,5°	4.7



Lokaal product (Local product)

BELGIAN BOTTLED BEERS

Jupiler alcohol free 0,0°	2.8
Kriek 5,2°	3.0
Hoegaarden 4,9°	3.0
Omer 8°	5.2
Westmalle Double 7°	5.2
Westmalle Triple 9,5°	5.2
Duvel 8,5°	5.2
Rochefort 8 9,6°	5.2
Orval 6,2°	5.2
Ginette tripel 9,0° 	5.2

 = Biologisch (biological)

SOFT DRINKS

Coca Cola regular, light, zero	2.8
Sprite	2.8
Fanta	2.8
Canada Dry	3.0
Schweppes Bitter Lemon	3.0
Schweppes Tonic	3.0
Tonic Fever Tree	3.4
Ice Tea	3.0
Red Bull	3.6
Bionade (gember, sinaasappel) bio.	3.5

bio. = Biologisch (Biological)

JUICES

Apple	2.8
Tomato	2.8
Orange	2.8

WATERS

Chaudfontaine (non-) sparkling ¼	2.8
Chaudfontaine (non-)sparkling ½	5.2
Chaudfontaine (non-)sparkling 1l	7.2

HOT DRINKS

Coffee/Decaf	2.8
Lipton Tea (at your choice)	2.8
Hot Chocolate	3.1
Cappuccino	3.1
Latte Macchiato	3.1
Irish Coffee	9.8
Italian Coffee	9.8
French Coffee	9.8

EAUX DE VIE

Filliers jenever 30° 	5.7
Grappa	8.7
Poire	8.7



= Lokaal produkt (local product)

COGNAC - BRANDIES

Armagnac	9.8
Calvados	9.8
Courvoisier VS	9.8
Courvoisier VSOP	11.2


SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
Prosecco La Jara	5.7	29.9
Champagne	9..3	51
Piper Heidsieck 75cl		71

WINES

	Glass	Bottle
Housewine (white, red or rosé)	4.3	25.3


We invite you to ask for our wine selection by bottle

Steak met peper / champignon / béarnaise saus en frietjes <i>(Steak with pepper / mushroom / béarnaise sauce and french fries)</i>	€ 24,00
Stoofpotje van varkenswangen, oesterzwammen en mosterd met rozemarijn aardappelen <i>(Stew of pork cheeks with oyster mushroom and mustard with rosemary potatoes)</i>	€ 23,00
Gebakken forel <i>(Baked trout)</i>	€ 22,50
Groentenloempia met in olijfolie gebakken kerstomaten en rijst (veggie)  <i>(Vegetable spring roll with cherrytomatoes baked in olive oil and rice)(veggie)</i>	€ 21,00

Bijgerechten hoofdgerecht (Side-dishes main course)

Salade mix, witloofsalade salsa of Wokgroentjes <i>(Mixed salad), (Salsa of tomato) or (Wok vegetables)</i>	€ 2,50
Supplement ketchup of mayonaise	€ 0,50


 = Biologisch produkt (Biological ingredient)


 = Vegetarisch gerecht (Vegetarian dish)

Voor de allergienformatie kan u terecht bij onze kelners. Ingrediënten van onze gerechten kunnen wijzigen.

The service staff is able to provide the allergen information for the items on the menu.

SNACKS From 12pm till 10.45pm

Courgetteroomsoep met broodcroutons <i>(Zucchini cream soup with bread crusts)</i>	€ 8,00
Toast met geitenkaas, en witloofappelsalade  <i>(Toast with goat cheese, honey and chicory-applesalad)</i>	€ 14,50
Panini met gegrilde kip, pesto en mozzarella) <i>(Panini with grilled chicken, pesto and mozzarella)</i>	€ 9,00
Croque madame of speciale <i>(Toast ham and cheese with fried egg or bolognese sauce)</i>	€ 12,00
Spaghetti Bolognaise/ Napolitaine <i>(Spaghetti Bolognese/ Napolitaine)</i>	€ 14,50
Crème brullée <i>(Crème brullée)</i>	€ 7,00
Dame blanche <i>(Vanilla ice cream with hot chocolate sauce and whipped cream)</i>	€ 7,50

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Lunch idee (waldkorn smos, soepje, samengestelde salade + 1 drankje)
(Lunch idea (waldkorn smos, soup and a salad + 1 drink)

€ 12.50

Enkel tijdens de lunch van 12u tot 14.30u

