



## HOUSE APERITIFS

Vylmer - Fever-Tree Tonic

*bitter ~ 8,50*

Vylmer - Fever-Tree Mediterranean Tonic

*sweet ~ 8,50*

Fluère - Fever-Tree Mediterranean Tonic - Mint - Lemon Zest

*non-alcoholic ~ 10,00*

## SPECIALS

Tonicello

*Limoncello, Fever-Tree Refreshingly Tonic Water, Mint Leaves, Lemon Zest*

**8,50**

Dolce Passione

*Fragoline di Bosco "Wild Strawberries", Mint Leaves*

*Fever-Tree Refreshingly Tonic Water, Strawberry*

**8,50**

Hierbas de Las Dunas (Syrco Bakker - PURE C\*\*)

*an herbal liqueur from the North Sea dunes*

*On The Rocks ~ 8,50 | Fever-Tree Ginger Ale ~ 11,00*

Italicus

*On The Rocks ~ 8,50 | Spritz (Prosecco) ~ 13,50*

Sacred Rose Chip Cup

*On The Rocks ~ 8,50 | Fresh Juice ~ 13,50*

## GIN & TONICS

Tanqueray ~ <i>Fever-Tree Indian Tonic</i>	9,00
London N3 Dry Gin ~ <i>Fever-Tree Indian Tonic</i>	12,50
Sacred Gin ( <i>organic</i> ) ~ <i>Bermondsey Tonic (non bleached kinine)</i> ~ <i>Orris, Cardamon, Juniper ~ 85% juniper berry</i>	15,00
Gin Mare ~ <i>Fever-Tree Mediterranean Tonic</i>	12,50
Tanqueray Sevilla ~ <i>Fever-Tree Clementine Tonic</i>	12,50
Buffel Gin Black'n Gold ~ <i>Fever-Tree Clementine Tonic</i>	12,50
Copperhead ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00
Hanami Gin ( <i>Japanese cherry blossom</i> ) ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
Roku Gin Yuzu ( <i>Japanese citrus</i> ) ~ <i>Fever-Tree Indian Tonic</i>	15,00
Buss 509 ( <i>raspberry</i> ) ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
S72 Gin ( <i>violet based</i> ) ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00

## COCKTAILS

Cosmopolitan <i>Vodka, Cointreau, Cranberry Juice, Lime</i>	12,00
Smokey Diablo <i>Mezcal, Cassis, Ginger Beer, Lime</i>	12,00
Sacred Negroni <i>Pink Grapefruit Gin, Rosehip Cup, Spiced Vermouth, Orange Zest</i>	12,00
Long Island Ice Tea <i>Rum, Gin, Vodka, Tequila, Triple Sec, Lime Juice, Fever-Tree Cola</i>	12,00
Mediterranean Dream <i>Gin Mare, Italicus, Fever-Tree Mediterranean Tonic</i>	12,00

## GINGER TAILS

Dark & Stormy <i>Gosling Black Seal Rum, Ginger Beer</i>	12,00
Ginger Ginger Please <i>Limoncello, Ginger Beer</i>	12,00
Mexican Mule <i>Tequila, Fever-Tree Ginger Beer, Lime</i>	12,00
Moscow Mule <i>Vodka, Fever-Tree Ginger Beer, Lime</i>	12,00
Mezcal Mule <i>Montelops Mezcal, Ginger Beer, Lime</i>	12,00
Kentucky Mule <i>Four Roses Bourbon, Ginger Beer, Lime</i>	12,00

## TAILS FROM THE DARK SIDE

Cuba Libre <i>Bacardi Añejo Cuatro, Limoensap, Fever-Tree Cola</i>	12,00
Smokey Kentucky <i>Four Rose Bourbon, Smokey Coca-Cola</i>	12,00
Jalisco Spicey <i>Red Rooster Tequila, Spicy Coca-Cola</i>	12,00

## MOCKTAILS

Virgin Tequila Sunrise <i>Fresh Fruit Juice, Grenadine</i>	8,00
Fluère <i>Fever-Tree Mediterranean Tonic, Mint, Lemon Zest</i>	10,00
Seedlip Mule <i>Seedlip Spice, Fever-Tree Ginger Beer, Lime</i>	10,00
Seedlip Spice 94 <i>Seedlip Spice, Grapefruit Zest, Fever-Tree Aromatic Tonic Water</i>	10,00
Seedlip Grove 42 <i>Seedlip Grove, Fever-Tree Ginger Beer</i>	10,00

## APERITIFS

Vermouth Guerra Reserva "Bianco" <i>On The Rocks</i>	8,50
Sacred Spiced Vermouth "Rosso" <i>On The Rocks</i>	8,50
Campari	5,40
Ricard	5,40
Martini ~ <i>Bianco or Rosso</i>	5,40
Sherry La Guita	6,50
Porto Quinta de Noval ~ <i>white or red</i>	6,50
Bellini Original	7,00
Kirr Royal ~ <i>with prosecco</i>	8,00
Aperol ~ <i>with prosecco</i>	8,50
Prosecco, limoncello, basil	8,50

## NON-ALCOHOLIC

Finley Mojito	3,50
Finley Spritz	3,50
Crodino Orange	4,30
Crodino Rosso	4,30
Crodino Rosso Fresh Juice	8,50

## BUBBLES

Prosecco "Brut" Azienda Agricola Ai Galli ~ 100% Prosecco	glass ~ 7,00	bottle ~ 35,00
Prosecco "Rosé" Azienda Agricola Ai Galli ~ 100% Pinot Nero	glass ~ 7,00	bottle ~ 35,00
Franciacorta "Brut" Ca'Del Bosco ~ 75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc		bottle ~ 55,00

## CHAMPAGNE

Monthuys Père & Fils "Brut Réserve"	glass ~ 10,00	bottle ~ 55,00 magnum ~ 110,00
Moët & Chandon "Brut Impérial"	glass ~ 12,00	bottle ~ 70,00
Ruinart Brut "Blanc de Blancs"		bottle ~ 95,00
Ruinart Brut "Rosé"		bottle ~ 95,00
Dom Pérignon "Brut"		bottle ~ 240,00
Carbon "Brut"		bottle ~ 299,00
Carbon "Blanc de Blancs"		bottle ~ 379,00
Carbon "Cuvée Bugatti"		bottle ~ 429,00

## HOUSE WINES

<i>white</i> Bio Trebbiano d'Abruzzo Lupi Reali ~ 100% Trebbiano	glass ~ 4,60	bottle ~ 26,00
<i>red</i> Bio Montepulciano d'Abruzzo Lupi Reali ~ 100% Montepulciano	glass ~ 4,60	bottle ~ 26,00
<i>rosé</i> Château de l'Escarelle "Palm" Rosé ~ Grenache, Syrah, Cinsault	glass ~ 5,30	bottle ~ 27,50
<i>sweet</i> Côtes de Gascogne «Eté Gascon» Dom. Pellehaut ~ 70% Gros Manseng, 20% Chardonnay, 10% Petit Manseng	glass ~ 4,60	bottle ~ 26,00

## SUGGESTED WHITE WINES

Bio Dão Casa de Mouraz ~ Dão ~ Malvasia Fina, Encruzado, Bical, Cerceal Branco	glass ~ 7,00	bottle ~ 34,00
Soave Azienda Agricola Tamellini ~ Veneto ~ 100% Garganega	glass ~ 8,00	bottle ~ 39,00
Bio La Misión Bodegas Menade ~ Castilla y León ~ 100% Verdejo	glass ~ 10,00	bottle ~ 51,00
Bourgogne "Chardonnay" Dom. F. Carillon ~ Bourgogne ~ 100% Chardonnay	glass ~ 10,50	bottle ~ 53,00
Langhe Chardonnay "Elioro" Cordero di Montezemolo ~ Piemonte ~ 100% Chardonnay	glass ~ 11,00	bottle ~ 54,00

## SUGGESTED RED WINES

Bio Dão Casa de Mouraz ~ Dão ~ Touriga Nacional, Tinta Roriz, Jaen, Alfrocheiro, Água Santa, Rufete	glass ~ 7,50	bottle ~ 36,00
Bio Spätburgunder "Holzfass" Weingut Battenfeld Spanier ~ Rheinhessen ~ 100% Spätburgunder	glass ~ 9,00	bottle ~ 45,00
Bio IGP Méditerranée "Tradition" Dom. Richeaume ~ Provence ~ 47% Cabernet Sauvignon, 42% Syrah, 8% Merlot, 3% Carignan	glass ~ 9,00	bottle ~ 45,00
Margaux La Réserve d'Angludet ~ Bordeaux ~ 50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot	glass ~ 10,00	bottle ~ 48,00
"Poggio Ai Chiari" Azienda Agricola Colle Santa Mustiola ~ Toscana ~ 100% Sangiovese	glass ~ 17,00	bottle ~ 83,00

## BITES TO SHARE

### IBERICO HAM

50 g ~ 8,50 | 100g ~ 17,00

### THAI CHICKEN BALLS

plum sauce

10,50

### NAAN BREAD V

hummus, olive oil, sesame

11,50

### NACHOS V

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado

12,00

### NACHOS PULLED PORK

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado

14,50

### CROSTINIS

vitello tonato, tuna-apple-vadouvan, cherry tomato, basil

6 pièces ~ 12,50

### QUESADILLAS V

tomato, capers, grated cheddar

12,50

### QUESADILLAS PULLED PORK

tomato, capers, grated cheddar

14,50

### ST. FELICIEN JATTE ~ cheese V

al forno, balsamic vinegar, rosemary, flatbread sticks

13,50

### FRIED AVOCADO V

panko, curry, honey

14,00

### ANTIPASTO COLD CUTS

fennel salami, Parma ham, spicy salami, mortadella

18,00

## SALAD

### QUINOA SALAD V

beet, fig, radish, avocado, yogurt

17,50

### VEGETABLE SALAD WITH BURRATA V

quinoa, burrata, tomato salsa, eggplant, zucchini, olive oil, shallot, capers

19,50

### GREEK SALAD V

fried feta, olives, Greek peppers

19,50

### CAESER SALAD

pan fried chicken fillet, romaine lettuce, egg, Parmesan cheese, croutons

19,50

### THAI BEEF SALAD

beef, ginger, soya sprouts, cucumber, coriander, lime

21,50

### VEGAN THAI SALAD V

ginger, soy sprouts, cucumber, coriander, lime

21,50

### SALAD NIÇOISE

grilled tuna, anchovies, egg, tomato, green beans, red onion, olives

22,50

### SHRIMP-STUFFED TOMATO

grey shrimp, butterhead lettuce, tomato, egg, cocktail sauce

27,00

## SOUP

### SOUP OF THE DAY

4,80

### TOMATO SOUP

4,80

V = vegetarian dish V = vegan dish

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## ASIAN

*cold*

### VEGETARIAN POKE BOWL 🌱

rice, lime, soya sprouts, soya beans, cucumber, sesame seeds, radish, carrot, egg

14,50

### SALMON POKE BOWL

rice, lime, soya sprouts, soya beans, avocado, cucumber, sesame seeds, radish, carrot, egg

16,50

### TUNA POKE BOWL

rice, lime, soya sprouts, soya beans, avocado, cucumber, sesame seeds, radish, carrot, egg

18,50

### SPICY SHRIMP POKE BOWL

rice, lime, soya sprouts, soya beans, avocado, cucumber, sesame seeds, radish, carrot, chili, egg

18,50

### SASHIMI

tuna, salmon, scallops, ginger, wasabi, soya sauce, cucumber

22,50

## ASIAN

*hot*

### VEGETARIAN RAMEN SOUP 🌱

noodles, mushrooms, Chinese cabbage, poached egg

14,00

### CHICKEN RAMEN SOUP

farmhouse chicken, noodles, mushrooms, Chinese cabbage, poached egg

15,00

### VEGAN THAI CURRY 🌱

coconut, curry, ginger, soy, stir-fried vegetables

16,00

## ITALIAN

### PASTA AGLIO E OLIO 🌱

olive oil, garlic, pepperoncino, parsley

12,90

### SPAGHETTI *or* GNOCCHI BOLOGNAISE

minced veal, oregano, tomato, onion

12,50

### SPAGHETTI *or* GNOCCHI BOLOGNAISE 'AL FORNO'

minced veal, oregano, tomato, onion

14,50

### RISOTTO AI FUNGHI 🌱

portobello, oyster mushroom, shiitake, champignons

16,50

### RISOTTO SEAFOOD

squid, scampi, vongole, mussels

21,00

### GARGANELLI BURRATA 🌱

cherry tomatoes, shallot, basil

18,00

### GARGANELLI ALL'AMATRICIANA

pickled pork cheeks (guanciale), tomatoes, red wine, olives, bay leaves

19,50

### LINGUINI VONGOLE

cherry tomatoes, white wine, parsley

19,50

### MARE-MONTI

mushrooms, pancetta, onion, linguine, scampi

19,50

### RAVIOLI EGGPLANT SCAMORZA 🌱

eggplant, scamorza cheese, grilled vegetables, olive oil, parmesan cheese

20,00

### CALAMARATA SEAFOOD

squid, scampi, vongole, mussels

21,00

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## STARTERS

*cold*

### BEEF CARPACCIO

hereford, truffle mayonnaise, Brussels XL crumble, capers

15,00

### VITELLO TONATO

spring roll veal, tuna, capers, seaweed

16,00

### CEVICHE

sea bass, passion fruit, lime, cashew

16,00

### GRAVAD LAX BEETROOT

salmon, beetroot, sour cream, lime

16,50

### TUNA CARPACCIO

radish, wakame, soy

17,50

### BURRATA V

tomato, sun-dried tomato, basil, truffle

18,00

### STRUCTURES OF FOIE GRAS

terrine, baked, crème brûlée, gingerbread, port

20,00

### RAW OYSTERS

3 pieces ~ 9,00 | 6 pieces ~ 17,00 | 12 pieces ~ 32,50

## STARTERS

*hot*

### CHEESE CROQUETTE V

potato-cheese mousseline, lime, wild watercress

1 piece ~ 9,00 | 2 pieces ~ 14,00

### CHEESE CROQUETTE GLUTEN FREE V

potato-cheese mousseline, lime, wild watercress

1 piece ~ 9,00 | 2 pieces ~ 14,00

### SHRIMP CROQUETTE

parsley, cocktail sauce, butterhead lettuce

1 piece ~ 11,00 | 2 pieces ~ 18,00

### SCAMPI ~ 7 pieces

garlic butter, tomato, shallot, spring onion

18,50

### BAKED FOIE GRAS

ravioli, truffle, port, pear

26,00

### SCALLOPS

sweet and sour daikon, beetroot, grain mustard

26,00

### KING CRAB

grilled, herb butter, panko

34,00

## CAVIAR

### PURE CAVIAR

Imperial Heritage Caviar ~ 10 g

blini, sour cream, parsley

32,00

### MOSCOVITE POTATOE

Imperial Heritage Caviar ~ 10 g

garden cress, sour cream, mashed potatoes

32,00

### CAVIAR CORDAAT

Imperial Heritage Caviar ~ 10 g

egg, mousseline, mashed potatoes

35,00

*Caviar is also available as a supplement to every dish*

*Imperial Heritage Caviar ~ 10 g ~ 20,00*

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## VEGAN DISHES V

### *Salad*

#### **VEGAN THAI SALAD**

ginger, soy sprouts, cucumber, coriander, lime  
21,50

### *Asian*

#### **VEGAN THAI CURRY**

coconut, curry, ginger, soy, stir-fried vegetables  
16,00

### *Dessert*

#### **VEGAN DAME BLANCHE**

9,50

#### **VEGAN DESSERT**

coconut chia pudding, caramel, blueberry, chocolate sorbet  
12,00

## VEGETARIAN APPETIZERS V

### *Bites to Share*

#### **NAAN BREAD**

hummus, olive oil, sesame  
11,50

#### **NACHOS**

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado  
12,00

#### **QUESADILLAS**

tomato, capers, grated cheddar  
12,50

#### **ST. FELICIEN JATTE** ~ cheese

al forno, balsamic vinegar, rosemary, flatbread sticks  
13,50

#### **FRIED AVOCADO**

panko, curry, honey  
14,00

## VEGETARIAN DISHES V

### *Salad*

#### **QUINOA SALAD**

beet, fig, radish, avocado, yogurt  
17,50

#### **VEGETABLE SALAD WITH BURRATA**

quinoa, burrata, tomato salsa, eggplant, zucchini, olive oil, shallot, capers  
19,50

#### **GREEK SALAD**

fried feta, olives, Greek peppers  
19,50

### *Starters*

#### **BURRATA**

tomato, sun-dried tomato, basil, truffle  
18,00

#### **CHEESE CROQUETTE** ~ also available gluten-free

potato-cheese mousseline, lime, wild watercress  
1 piece ~ 9,00 | 2 pieces ~ 14,00

### *Main dishes*

#### **VEGETARIAN POKE BOWL** ~ cold

rice, lime, soya sprouts, soya beans, cucumber, sesame seeds, radish, carrot, egg  
14,50

#### **VEGETARIAN RAMEN SOUP** ~ warm

noodles, mushrooms, Chinese cabbage, poached egg  
14,00

#### **PASTA AGLIO E OLIO**

olive oil, garlic, pepperoncino, parsley  
12,90

#### **RISOTTO FUNGHI**

portobello, oyster mushroom, shiitake, champignons  
16,50

#### **GARGANELLI BURRATA**

cherry tomatoes, shallot, basil  
18,00

#### **RAVIOLI EGGPLANT SCAMORZA**

eggplant, scamorza cheese, grilled vegetables, olive oil, parmesan cheese  
20,00

#### **VEGETARIAN BURGER**

tomato, lettuce, onion, veganaise  
22,50

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## FISH DISHES

### COD ALLA PUTTANESCA

olives, capers, anchovies, shallots, tomatoes, pecorino, pasta

27,00

### WOLFFISH

espuma, tomato, Jerusalem artichoke, mashed potato, truffle

27,50

### GRILLED TUNA

fennel, oyster mushroom, sesame, citrus, honey, butter, noodles

28,50

### SOLE MEUNIÈRE

boiled potatoes, butterhead lettuce and tomato side salad, butter sauce, lime

33,00

## LOBSTER

500 g

### BELLE-VUE

egg, tomato, butterhead lettuce, cocktail sauce

41,00

### GRILLED LOBSTER

tomato, olive oil, shallot, spaghetti aglio e olio

41,00

## MEAT DISHES

### HANDCUT STEAK TARTARE

chips, grain mustard, Belgian endive, lamb's lettuce

22,50

### VOL-AU-VENT

La Belle Flamande chicken, chips, mousseline, butterhead lettuce, tomato

23,00

### BLACK ANGUS BURGER

coleslaw, cheddar, pepper mayo, small fries

22,50

### FILET OF HEREFORD PEPPERRUB

red wine, pommes dauphines

25,00

### FRIED PLUMA EL UNICO ~ *Black Iberian pig*

pommes pont neuf, grilled salad hearts, tomato, pointed pepper, bearnaise

26,50

### N°32

crispy presa, noodles, sweet and sour, soy sprouts, Chinese cabbage, sesame

26,50

### COQ AU VIN

belle flamande, red wine, pancetta, silver onion, pont neuf

28,00

## KIDS' MENU

**SPAGHETTI BOLOGNAISE** ~ 8,00

**LONG HAMBURGER CHIPS** ~ 8,00

**FISH STICKS** ~ chips, tartar sauce ~ 11,00

**VOL-AU-VENT** ~ chips, salad ~ 15,00

**STEAK** ~ chips, salad ~ 16,00



## ROBATA GRILL

*Robata is a Japanese style of grilling,  
Comparable to barbecuing, where dishes with various cooking times  
are grilled over hot charcoal.*

### *fish*

#### **TUNA FILLET**

22,00

#### **JUMBO SHRIMP**

8/12  
4 pieces ~ 25,00

## ROBATA GRILL

### *meat*

#### **LOMORACK CORONA EL UNICO**

*Black Iberian pig  
Spain ~ natural-fed  
19,00*

#### **HEREFORD STEAK**

*Irland ~ grass-fed ~ dark red  
250 g ~ 19,00*

#### **PICANHA**

*Canada ~ grain-fed ~ dark red  
250 g ~ 21,00*

#### **FILLET PUR**

*New Zealand ~ grass-fed ~ dark red  
250 g ~ 28,00*

#### **FREYGAARD SACCHI ENTRECÔTE**

*World steak challenge Golden Label  
Finland ~ grass-fed ~ dark red  
250 g ~ 29,00*

#### **WAGYU BEEF FLAT STEAK**

*Australia ~ fed with corn, grain, brewer's yeast ~ dark red  
250 g ~ 32,00*

#### **RIB ROAST SIMMENTAL**

*Germany ~ grass-fed ~ dark red  
1 kg ~ 2 people ~ 59,00*

## SIDE DISHES

### *salads*

butterhead lettuce, tomato, Belgian endive, mayonnaise ~ 2,00

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Belgian endive ~ 2,00

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tomato, olive oil, shallot, sea salt ~ 2,50

~

warm seasonal vegetables ~ 3,00

~

sautéed mushrooms ~ 3,00

~

butterhead lettuce, wakame, sesame seeds ~ 4,00

## SIDE DISHES

### *potatoes and pastas*

chips, croquettes, mashed potatoes, potatoes al forno or pommes dauphines ~ 2,50

soured cream potatoes or pasta aglio e olio ~ 3,50

### *sauces*

jus, freshly made béarnaise, pepper, mushroom sauce, stroganoff,

bordelaise (red wine sauce), home-made herb butter ~ 3,00

## MENUS

### LUNCH MENU

Monday to Friday from noon to 2 P.M.

starter ~ main course ~ mocha

29,00

### 3-COURSE MEAL

starter ~ main course ~ dessert

35,00

### 4-COURSE MEAL

starter ~ entremets ~ main course ~ dessert

41,00

### 5-COURSE MEAL

starter ~ soup ~ entremets ~ main course ~ dessert or cheese

48,00

## DRINKS ALL-IN

*only valid with our menus, formulas per person*

### DRINK PACKAGE

glass of prosecco ~ waters ~ soft drinks ~ beer (Cristal) ~ wine ~ coffee

3-course meal ~ 21,00 | 4-course meal ~ 23,00 | 5-course meal ~ 27,00

### ALCOHOL FREE PACKAGE

non-alcoholic aperitif ~ water ~ soft drinks ~ coffee

17,00

## DESSERTS

### SMALL ICE CREAM

6,00

### DAME BLANCHE V

vegan ~ 9,50 | homemade ~ 11,50

### CRÊPE SUZETTE 'HET CORDAAT'

10,50

### CRÈME BRÛLÉE VANILLA

11,00

### CAFÉ GLACÉ BAILEYS

11,00

### STRUCTURES OF BLACKBERRIES

blackberries, cremeux, meringue, vanilla ice cream

11,00

### VEGAN DESSERT V

coconut chia pudding, caramel, blueberry, chocolate sorbet

12,00

### TARTE TATIN

apple, white chocolate, puff pastry

12,50

### VIOLET SORBET

yoghurt foam, crispy, rosemary, lime, mint

11,50

### MOELLEUX OF CHOCOLATE

caramel, vanilla ice cream, mango

11,50

### SNICKERS 'HET CORDAAT'

12,00

### ASSORTMENT OF BELGIAN CHEESES

*(Van Tricht)*

Neteling *(with salted charcoal ash)* ~ Keiems Bloempje

Le Lingot du vieux Moulin ~ Old Groendal ~ Bio Bleu Belge

15,00

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**BEERS***on tap*

Cristal ~ 25cl	2,80
Grimbergen Blond	4,20
Grimbergen Brown	4,20

*bottled*

Brugs Tarwe ~ <i>white beer</i>	3,60
Vedett Blond	3,60
Maes n/a ~ <i>non-alcoholic</i>	3,60
Ter Dolen Blond	4,50
Ter Dolen Dark	4,50
Ter Dolen Kriek	4,50
Ter Dolen Armand	4,50
Ter Dolen Tripel	4,50
Westmalle Brown	4,60
Westmalle Tripel	4,60
Duvel	4,60
Omer	4,60
Cornet	4,60
Karmeliet	4,60
La Chouffe	4,60
Le Fort Tripel	4,60
Geuze Oud Beersel ~ 37,5cl	6,00

**WATERS**

San Pellegrino ~ 25cl	2,80
San Pellegrino ~ 50cl	5,00
San Pellegrino ~ 1l	9,50
Acqua Panna ~ 25cl	2,80
Acqua Panna ~ 50cl	5,00
Acqua Panna ~ 1l	9,50

**LOW IN SUGAR**

Tönissteiner Orange	3,20
Tönissteiner Lemon	3,20
Tönissteiner Blood Orange	3,20
Tönissteiner Multi-fruit	3,20

**FRUIT JUICE**

Minute Maid Orange	3,20
Minute Maid Apple	3,20
Minute Maid Grapefruit	3,20
Big Tom ~ <i>tomato juice</i>	5,20

*fresh*

Fresh-squeezed Orange Juice	5,20
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**SOFT DRINKS**

Coca-Cola	2,80
Coca-Cola Zero	2,80
Fanta	2,80
Sprite	2,80
Gini	2,90
Fristi	2,90
Cécémel	2,90

**ICE TEA**

Lipton Ice Tea Regular	2,90
Lipton Ice Tea Green	2,90
Fuze Tea Mango Chamomile	2,90
Fuze Tea Sparkling	2,90
Fuze Tea Peach Hibiscus	2,90

**FEVER-TREE**

Mediterranean Tonic	3,50
Indian Tonic	3,50
Sicilian Lemonade	3,50
Clementine	3,50
Ginger Ale	3,50
Ginger Beer	3,50
Cola	3,50
Aromatic Tonic Water	3,50

**FİNLEY**

Mojito	3,50
Spritz	3,50
Lemon-Elderflower	3,50
Grapefruit-Blood Orange	3,50
Orange-Cranberry	3,50
Pineapple-Cucumber-Mint	3,50
Citrus-Pomegranate	3,50

**SCHWEPPE**

Tonic	2,90
Agrum'	2,90
Agrum' Zero	2,90

**TONIC DELUXE**

Bermondsey Tonic	3,50
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## HOT BEVERAGES

Espresso	3,10
Decaffeinated	3,10
Mocha	3,10
Double Mocha	3,60
Mocha Cappuccino	3,30
~ steamed milk or whipped cream	
Cappuccino	3,30
~ steamed milk or whipped cream	
Latte	3,30
Latte Macchiato	3,30
Hot Chocolate	3,10

## TEA

Fruity Babouchka	3,30
Earl Grey Delight	3,30
Finest Earl Grey	3,30
Parfum De Medina	3,30
Exotic Sweetness	3,30
Jasmine Green Tea	3,30
Fresh mint tea	4,20
Fresh ginger tea	4,20
Fresh chili ginger tea	4,20

## SOMETHING STRONGER

Hasselt Coffee ~ <i>genever</i>	6,50
Irish Coffee ~ <i>whisky</i>	8,50
French Coffee ~ <i>cognac</i>	8,50
Italian Coffee ~ <i>amaretto</i>	8,50

## DIGESTIEVEN

Limoncello Bongiorno	5,40
Baileys	6,50
Licor 43	6,50
Porto Quinta de Noval ~ <i>white or red</i>	6,50
Berta Amaro d'Erbe	7,00
Lazzaroni Sambuca	7,00
Lazzaroni Amaretto	7,00
Calvados Groult ~ <i>3 Years</i>	7,50
Bepi Tosolini Amaretto Salizà 28°	7,50
Genoelsederen 'Eau de Vie' Gold	7,50
Poire Williams ~ <i>Williamine</i>	16,00

## GRAPPA

Berta Grappa Villa Prato 40°	8,50
Berta Grappa Villa Prato Reserva 40°	8,50
Berta Grappa Elisi 43°	11,00
Berta Roccanivo 43°	19,00
Bepi Tosolini Most Brunello Barrique 40°	11,00
<i>This grappa is aged in oak Brunello barrels. Silky soft with notes of wild berries.</i>	
Bepi Tosolini Most Barolo Barrique 40°	11,00
<i>This grappa is aged in oak Barolo barrels. Silky soft with notes of red fruit and berries.</i>	
Bepi Tosolini Most Amarone Barrique 40°	11,00
<i>This grappa is aged in oak Amarone barrels. Silky soft with notes of cherry and sweet spices..</i>	

## RUM

Bacardi	5,50
Bacardi Añejo Cuatro	6,50
Bacardi Añejo Ocho	7,50
Goslings Black Seal Rum	7,00
Ron de Jeremy Reserva	6,50
Ron de Jeremy XO	7,50
Diplomatico Vintage 2005	35,00

## TEQUILA

Cenote ~ <i>100% agave</i>	8,50
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## WHISKY

William Lawson's	5,50
Jack Daniels	7,00
Glenmorangie Original	8,00
Glenmorangie La Santa	9,00
Glenmorangie Quinta Ruban	9,00
Glenmorangie Nectar d'Or	10,00
Ardbeg Ten	10,00
Sacred Whisky Liqueur	10,00
Rusty Nail ~ <i>Ardbeg 10 + Sacred</i>	12,00
Glenfiddich ~ <i>15 Years</i>	12,00
Glenfiddich ~ <i>18 Years</i>	24,00
Glenfiddich ~ <i>21 Years</i>	45,00

## COGNAC

Hennessy VS	7,50
Hennessy XO	23,00

## VODKA

Belvedere Vodka	8,00
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