



## HOUSE APERITIFS

Cordaat Spritz

*Select Aperitivo, prosecco*

9.00

Vermouth Reserva "Bianco"

*On The Rocks ~ 9.00*

Vermouth Reserva "Rosso"

*On The Rocks ~ 9.00*

Cosmopolitan

*Cordaat Gin, Lime, Cranberry juice*

14.00

Botaniets Gin 0.0%

*Fever-Tree Aromatic Tonic Water*

*non-alcoholic ~ 13.50*

Cordaat Gin *(very exclusive)*

*Fever-Tree Indian Tonic*

15.00

## SPECIALS

Tonicello

*Limoncello, Fever-Tree Refreshingly Tonic Water, Mint leaves, Lemon zest*

9.50

Hierbas Ibicencas "Destilerias Ibiza"

*On The Rocks ~ 9.50 | Fever-Tree Ginger Ale ~ 12.00*





## GIN & TONICS

Bombay London Dry Gin	13.00
~ <i>Fever-Tree Indian Tonic</i>	
Botaniets Gin 0.0% ( <i>non-alcoholic</i> )	13.50
~ <i>Fever-Tree Raspberry &amp; Rhubarb</i>	
Gin Mare	13.50
~ <i>Fever-Tree Mediterranean Tonic</i>	
Brick Gin ( <i>Organic</i> ) 	13.50
~ <i>Fever-Tree Indian Tonic</i>	
Buffel Gin Black 'n Gold	14.50
~ <i>Fever-Tree Clementine Tonic</i>	
Copperhead	15.00
~ <i>Fever-Tree Mediterranean Tonic</i>	
S72 Gin ( <i>violet based</i> )	15.00
~ <i>Fever-Tree Mediterranean Tonic</i>	
Fryns Premium Gin ( <i>the mother of all gins</i> )	15.00
~ <i>Fever-Tree Indian Tonic</i>	
Cordaat Gin ( <i>very exclusive</i> )	15.00
~ <i>Fever-Tree Indian Tonic</i>	
Wilderer Double You	15.00
~ <i>Fever-Tree Indian Tonic</i>	
Gin Mare Capri	15.00
~ <i>Fever-Tree Indian Tonic</i>	

## COCKTAILS

Tonicello	9.50
~ <i>Limoncello, Fever-Tree Refreshingly Tonic Water, Mint leaves, Lemon zest</i>	
Belgian Negroni	12.50
~ <i>Fryns Premium Gin-Èver, Vermouth, Citrus Bitter</i>	
Red Mojito	14.00
~ <i>Fryns RED, Bacardi Añejo Cuatro, Simple syrup, Lime juice, Mint</i>	
Dark & Stormy	14.00
~ <i>Don Papa Masskara Rum, Ginger Beer</i>	
Moscow Mule	14.00
~ <i>Vodka 42 Below, Fever-Tree Ginger Beer, Lime</i>	
Cuba Libre	14.00
~ <i>Bacardi Añejo Cuatro, Lime juice, Cola</i>	
Lazy Red Cheeks	14.00
~ <i>Fryns Premium Vodka, Violet, Raspberry</i>	
Cosmopolitan	14.00
~ <i>Cordaat Gin, Lime, Cranberry juice</i>	

## APERITIFS

Vermouth Reserva "Bianco"	9.00
~ <i>On The Rocks</i>	
Vermouth Reserva "Rosso"	9.00
~ <i>On The Rocks</i>	
Campari	6.50
Martini ~ <i>Bianco or Rosso</i>	6.50
Sherry La Guita	6.50
Porto Quinta de Noval ~ <i>white or red</i>	6.70
Ricard	7.50
Bellini Original	8.00
Aperol ~ <i>with prosecco</i>	8.50
Kirr Royal ~ <i>with prosecco</i>	9.00



## MOCKTAILS

Passion Mule	12.50
~ <i>Passion fruit, Fryns Spice 0.0%</i>	
Crazy Red Cheeks	12.50
~ <i>Raspberry, Violet, Fryns Spice 0.0%</i>	
Mango Nojito	12.50
~ <i>Mango, Lemon, Fryns Spice 0.0%</i>	
Botaniets Gin 0.0%	13.50
~ <i>Fever-Tree Aromatic Tonic Water</i>	

## NON-ALCOHOLIC

Crodino Orange	5.50
Crodino Orange Ginger Beer	9.00

## HOME-MADE ICE TEA

'Green' Iced Tea ~ <i>Vit. C.</i> 	4.50
'Red' Iced Tea ~ <i>Vit. C.</i> 	4.50

## BUBBLES

Prosecco "Brut" Azienda Agricola Ai Galli ~ 100% Prosecco	<i>glass</i> ~ 8.00	<i>bottle</i> ~ 39.00
Prosecco "Rosé" Azienda Agricola Ai Galli ~ 100% Pinot Nero	<i>glass</i> ~ 8.00	<i>bottle</i> ~ 39.00
Franciacorta "Brut" Ca'Del Bosco ~ 75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc		<i>bottle</i> ~ 70.00

## CHAMPAGNE

Monthuys Père & Fils "Brut Réserve"	<i>glass</i> ~ 12.00	<i>bottle</i> ~ 60.00 <i>magnum</i> ~ 120.00
Moët & Chandon "Brut Impérial"	<i>glass</i> ~ 17.00	<i>bottle</i> ~ 85.00
Ruinart Brut "Blanc de Blancs"		<i>bottle</i> ~ 115.00
Ruinart Brut "Rosé"		<i>bottle</i> ~ 115.00

## HOUSE WINES

### *white*

Bio Trebbiano d'Abruzzo Lupi Reali ~ 100% Trebbiano	<i>glass</i> ~ 5.50	<i>bottle</i> ~ 28.00
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### *red*

Bio Montepulciano d'Abruzzo Lupi Reali ~ 100% Montepulciano	<i>glass</i> ~ 5.50	<i>bottle</i> ~ 28.00
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### *rosé*

Château de l'Escarelle "Palm" Rosé ~ Grenache, Syrah, Cinsault	<i>glass</i> ~ 6.00	<i>bottle</i> ~ 30.00
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### *dessert*

Côtes de Gascogne «Eté Gascon» Dom. Pellehaut ~ 70% Gros Manseng, 20% Chardonnay, 10% Petit Manseng	<i>glass</i> ~ 5.50	<i>bottle</i> ~ 28.00
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## SUGGESTED WHITE WINES

"ZIND" Domaine Zind-Humbrecht ~ <i>Alsace</i> ~ 70% <i>Chardonnay</i> , 30% <i>Auxerrois</i>	<i>glass ~ 9.50 bottle ~ 46.00</i>
Pecorino "Prope" Velenosi ~ <i>Abruzzo</i> ~ 100% <i>Pecorino</i>	<i>glass ~ 7.00 bottle ~ 35.00</i>
Velich "To" ~ <i>Apetlon</i> ~ 85% <i>Chardonnay</i> , <i>Welschriesling</i> , <i>Sauvignon Blanc</i>	<i>glass ~ 8.00 bottle ~ 40.00</i>
Bio Vermentino Fattoria San Donato ~ <i>Tuscany</i> ~ 100% <i>Vermentino</i>	<i>glass ~ 8.00 bottle ~ 40.00</i>
Bio Vouvray Sec "Renaissance" Dom. S. Brunet ~ <i>Loire</i> ~ 100% <i>Chenin</i>	<i>glass ~ 9.00 bottle ~ 45.00</i>
Bandol Château Vannières ~ <i>Provence</i> ~ 95% <i>Clairette</i> , 5% <i>Bourboulenc</i>	<i>glass ~ 11.00 bottle ~ 55.00</i>
Puligny-Montrachet Dom. F. Carillon ~ <i>Burgundy</i> ~ 100% <i>Chardonnay</i>	<i>glass ~ 18.00 bottle ~ 91.00</i>

## SUGGESTED RED WINES

Tenuta Di Carleone "Il Randagio" ~ <i>Tuscany</i> ~ <i>Cabernet Franc</i> , <i>Merlot</i>	<i>glass ~ 8.50 bottle ~ 42.00</i>
Crozes-Hermitage Dom. L. Combier" ~ <i>Côtes du Rhône</i> ~ 100% <i>Syrah</i>	<i>glass ~ 9.00 bottle ~ 45.00</i>
Black Label Mavrud ~ <i>Thracian Valley (Bulgaria)</i> ~ 100% <i>Mavrud</i>	<i>glass ~ 10.00 bottle ~ 49.00</i>
Bio "Ossimoro" Agricola Pietraventosa ~ <i>Puglia</i> ~ 85% <i>Primitivo</i> , 15% <i>Aglianico</i>	<i>glass ~ 10.50 bottle ~ 53.00</i>
Margaux La Réserve d'Angludet ~ <i>Bordeaux</i> ~ 50% <i>Cabernet Sauvignon</i> , 45% <i>Merlot</i> , 5% <i>Petit Verdot</i>	<i>glass ~ 10.50 bottle ~ 53.00</i>
"RIU" l'Infernal ~ <i>Priorat</i> ~ 50% <i>Garnacha</i> , 30% <i>Syrah</i> , 20% <i>Samsó</i>	<i>glass ~ 11.00 bottle ~ 55.00</i>
Brunello di Montalcino "Vecchie Vigne" Siro Pacenti ~ <i>Tuscany</i> ~ 100% <i>Sangiovese</i>	<i>glass ~ 18.00 bottle ~ 92.00</i>

*Always request a receipt when settling your bill. One bill per table. Allergens: Info on allergens is available upon request.  
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.  
Please note that cross-contamination cannot be excluded 100%.*

## BITES TO SHARE

### IBERICO

50 g ~ 12.50

100 g ~ 24.00

### THAI CHICKEN MEATBALLS

plum sauce

12.50

### NAAN BREAD 🌱

hummus, olive oil, sesame, labneh, tahini

12.50

### NACHOS 🌱

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

15.50

### NACHOS PULLED PORK

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

17.50

### DEEP-FRIED AVOCADO 🌱

panko breadcrumbs, curry, honey

16.00

### PAN CON TOMATE 🌱

crystal bread, tomato, garlic

16.00

### PASTRAMI SANDWICH

soft bread roll, pastrami, grain mustard, pepper, mizuna

16.50

### MANAKISH CORDAAT

bisque, smoked salmon, Parmesan cheese, pesto, rocket salad

17.00

### GRIGLIATA CORDAAT

porchetta, mortadella, Gran Padano, vegetables

19.00

### LOBSTER SANDWICH

soft bread roll, lobster, parsley, lobster mayonnaise

24.50

## SALAD

### GREEK SALAD V

feta cheese baked in filo pastry, olives, Greek peppers, honey

19.50

### BURRATA V

burrata, fig, hazelnut, honey

22.00

### CAESER SALAD

fried chicken fillet, grilled lettuce hearts, egg, Parmesan cheese, grain mustard, little Cordaats

22.50

### VEGAN THAI SALAD V

ginger, soybean sprouts, cucumber, coriander, lime

22.50

### THAI BEEF SALAD

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

24.50

### SALADE NIÇOISE

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

27.50

### SHRIMP COCKTAIL

North Sea shrimp, butterhead lettuce, tomato, egg, cocktail sauce

29.00

## HAWAIIAN

### **POKÉ BOWL VEGETARIAN**

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

18.50

### **POKÉ BOWL SALMON**

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

21.50

### **POKÉ BOWL TUNA**

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

24.50

### **POKÉ BOWL SPICY SHRIMP**

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

27.50



## ITALIAN

### **SPAGHETTI AGLIO E OLIO** V

olive oil, garlic, pepperoncino, parsley

16.50

### **MARE-MONTI**

mushrooms, pancetta, onion, linguine, scampi

24.50

### **RAVIOLI AUBERGINE SCAMORZA** V

grilled vegetables, olive oil, Parmesan cheese

22.50

### **PASTA BURRATA** V

cherry tomato, shallot, basil, pappardelle

22.50

### **STROZZAPRETI RAGÙ OSSO BUCCO**

tomato, osso bucco, fennel sausage

23.50

### **LINGUINE VONGOLE**

cherry tomatoes, white wine, parsley

25.50

### **SEAFOOD CALAMARATA**

squid, scampi, clams, mussels

26.50

### **TRUFFLE RISOTTO** V

truffle, mousseline sauce, wild mushrooms, poached egg

28.50

### **SPAGHETTI CAVIAR**

Belgian caviar Gold, mascarpone, chives

42.00

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

*Truffle ~ 3 g ~ 10.00*



## VEGAN DISHES

### *Aperitif*

#### **BRICK GIN**

*organic*  
Fever-Tree Indian Tonic  
13.50

### *Salad*

#### **VEGAN THAI SALAD**

ginger, soybean sprouts, cucumber, coriander, lime  
22.50

### *Desserts*

#### **VEGAN DAME BLANCHE**

12.50

## VEGETARIAN STARTERS

### *Bites to Share*

#### **NAAN BREAD**

hummus, olive oil, sesame, labneh, tahini  
12.50

#### **NACHOS**

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado  
15.50

#### **DEEP-FRIED AVOCADO**

panko breadcrumbs, curry, honey  
16.00

#### **PAN CON TOMATE**

crystal bread, tomato, garlic  
16.00

## VEGETARIAN DISHES

### *Salads*

#### **GREEK SALAD**

feta cheese baked in filo pastry, olives, Greek peppers, honey

19.50

#### **BURRATA**

burrata, fig, hazelnut, honey

22.00

### *Poké Bowl*

#### **POKÉ BOWL VEGETARIAN**

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

18.50

### *Main dishes*

#### **SPAGHETTI AGLIO E OLIO**

olive oil, garlic, pepperoncino, parsley

16.50

#### **RAVIOLI AUBERGINE SCAMORZA**

grilled vegetables, olive oil, Parmesan cheese

22.50

#### **PASTA BURRATA**

cherry tomato, shallot, basil, pappardelle

22.50

#### **VEGETARIAN BURGER**

endive, tomato, avocado, veganaise, small chips

24.50

#### **TRUFFLE RISOTTO**

truffle, mousseline sauce, wild mushrooms, poached egg

28.50

## STARTERS

*cold*

### WAGYU CARPACCIO

Brussels XL crumble, capers

19.50

*supplement Truffle ~ 3 g ~ 10.00*

### BEEF TARTARE NATURAL

filet pur Bremberg, sour cream, poached egg

19.50

*supplement Truffle ~ 3 g ~ 10.00*

*supplement Belgian caviar Oscietra ~ 10 g ~ 24.50*

### HAMACHI TARTARE

yellowfin mackerel, red onion, ponzu, ginger, peppers, sesame

20.00

### SASHIMI

hamachi, tuna, salmon, scallops, ginger, wasabi, soy sauce, cucumber

26.00

### RAW OYSTERS *or* OSTEND

*oysters*

*3 pieces ~ 9.00 | 6 pieces ~ 17.00 | 12 pieces ~ 32.50*

## STARTERS

*hot*

### SHRIMP CROQUETTE

parsley, bisque, rouille

1 piece ~ 15.50 | 2 pieces ~ 20.50

### EGGS CORDAAT

muffin, poached egg, mousseline sauce, slow-cooked pork belly, spinach

17.50

### SCAMPI ~ 7 pieces

garlic butter, tomato, shallot, spring onion

21.50

### FROG'S LEGS ~ 5 pieces

panko breadcrumbs, garlic, herbs, butter

23.00

### FOIE GRAS

boudin noir, apple, red port, gingerbread

25.00

### SCALLOPS

coconut, pineapple, lime, Iberian ham

26.00

## CAVIAR

### PURE CAVIAR

*Supplement Caviar Oscietra ~ 10 g*

blini, sour cream,  
parsley

37.50

### MOSCOVITE POTATO

*Supplement Caviar Oscietra ~ 10 g*

garden cress, sour cream,  
mashed potato

38.50

### CAVIAR CORDAAT

*Supplement Caviar Oscietra ~ 10 g*

egg, mousseline sauce,  
mashed potatoes

38.50

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

*Belgian Caviar Oscietra ~ 10 g ~ 24.50*

## FISH DISHES

### WOLF FISH

*Iceland*

mashed potatoes, shrimp, watercress, beurre blanc, poached egg

26.50

### CONFIT OF SALMON MI-CUIT

*Scotland - Label Rouge*

herbs, olive oil, fennel, orange, pappardelle, sour cream

27.50

### SOLE MEUNIÈRE

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

39.00

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## EUROPEAN LOBSTER

*± 500 grams*

### LOBSTER 'BELLE VUE'

egg, tomato, butterhead lettuce, cocktail sauce

52.00

### GRILLED LOBSTER

baby carrot, green asparagus, spaghetti aglio e olio

52.00

### SMOKED LOBSTER

tomato, olive oil, shallot, pommes pont neuf

52.00

## MEAT DISHES

### **VOL-AU-VENT**

La Belle Flamande chicken, meatballs, mousseline sauce, butterhead lettuce, tomato, chips  
23.00

### **VOL-AU-VENT 'CORDAAT'**

La Belle Flamande chicken, meatballs, grey shrimp, sweetbread, mousseline sauce, garden cress, chips  
36.00

### **STEAK TARTARE** ~ *hand cut*

Belgian endive, Granny Smith apple, mustard, onion, capers, chips  
23.50

### **WAGYU ROSSINI**

Wagyu lady steak ~ 180 g, port, foie gras, truffle chips  
42.00

### **TEXEL LAMB FILLET**

meat juices, raspberry, blackberry, pommes dauphine  
32.50

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## BURGERS

### **BEEF BREMBERG BURGER**

endive, tomato, onion, cheddar cheese, pepper mayonnaise, small chips  
26.50

### **VEGETARIAN BURGER**

endive, tomato, avocado, veganaise, small chips  
24.50

## 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**

25.00

#### **WILD JUMBO SHRIMP**

*Mozambique - U5*

39.00

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## SIDE DISHES

### *salads*

butterhead lettuce, tomato, Belgian endive, dressing ~ 3.00

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Belgian endive salad ~ 3.00

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warm seasonal vegetables ~ 4.00

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sautéed oyster mushroom ~ 3.00

~

bimi, soya, sesame ~ 5.50



## ROBATA GRILL

*meat*

### COQUELET

*Belle Flamande ~ boned*

18.50

### SIMMENTAL STEAK

*Austria ~ fed alpine grass ~ dark red*

250 g ~ 20.50

### WAGYU LADY STEAK

*Australia ~ corn-fed, brewer's yeast  
marbled dark red*

180 g ~ 26.00

### ENTRECÔTE CHEF'S CHOICE

*Selected for marbling  
entrecôte ~ grass-fed ~ highly marbled dark red*

38.50

### FILET PUR BREMBERG

*Masters in Meat*

*Tielt-Winge ~ matured ~ Blanc Bleu  
grass-fed with passion ~ dark red*

250 g ~ 36.00

### RIB ROAST BREMBERG

*Old School Meat*

*Tielt-Winge ~ matured ~ Blanc Bleu  
grass-fed with passion ~ dark red*

1 kg ~ 2 people ~ 69.00

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## SIDE DISHES

*potato and pasta sides*

chips, croquettes or mashed potatoes ~ 3.00

potatoes with sour cream, pasta aglio e olio or potatoes al forno ~ 3.50

pommes dauphine ~ 4.00

truffle chips ~ 7.50

*sauces*

jus, freshly made Bearnaise, pepper, mushroom, truffle

or home-made herb butter ~ 3.50

## KIDS' MENU

**BREMBERG HACHÉ BURGER** ~ chips, salad ~ 13.00

**FISH STICK** ~ chips, tartar sauce ~ 11.00

**VOL-AU-VENT** ~ chips, salad ~ 15.00

**CHICKEN FILLET** ~ chips, salad ~ 15.00

**STEAK** ~ chips, salad ~ 16.00

## DESSERTS

**CHILD'S PORTION OF ICE CREAM**

6.00

**DAME BLANCHE** 

*vegan* ~ 12.50 | *home-made* ~ 12.50

**VIOLET SORBET**

yoghurt foam, crunchy topping, lime, mint

12.50

**CAFÉ GLACÉ DULCE DE LECHE 'HAZELNUT'**

12.00

**CRÈME BRÛLÉE VANILLA**

12.00

**CHOCOLATE MOELLEUX**

caramel, vanilla ice cream, raspberry

12.50

**RASPBERRY ALMOND-CHIA PUDDING**

caramel, blueberry, chocolate sorbet

12.50

**PEAR TARTE TATIN**

pear, mascarpone, honey, caramel, pecan, Roodhooft toffee

14.50

**PASSION FRUIT CHOCOLATE CAKE**

pineapple, coconut, lime

12.50

**BLACKBERRY & SAVARIN**

lukewarm, Brillat-Savarin, lemon verbena, meringue

15.50



## MENUS

### LUNCH MENU

*Monday to Friday from 12:00 to 14:00*

starter ~ main dish ~ mocha

29.50

### 3-COURSE MEAL

starter ~ main dish ~ dessert

39.00

### 4-COURSE MEAL

starter ~ entremets ~ main course ~ dessert

47.00

### 5-COURSE MEAL

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

54.00

### KIDS' MENU

*children up to 12*

starter ~ main dish ~ dessert

25.00

### DRINKS PACKAGE

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

3-courses ~ 23.00 | 4-courses ~ 25.00 | 5-courses ~ 29.00

### ALCOHOL-FREE FORMULA

non-alcoholic aperitif ~ waters ~ soft drinks ~ coffee

3-courses ~ 19.00 | 4-courses ~ 22.00 | 5-courses ~ 26.00

*drinks formulas only valid with our menus, formulas per person*

**BEERS***draft*

Cristal ~ 25 cl	3.00
Grimbergen Blond	4.70
Grimbergen Brown	4.70

*bottled*

Brugs Tarwe ~ <i>wheat beer</i>	3.90
Vedett Blond	3.90
Maes n/a ~ <i>alcohol-free</i>	3.90

Ter Dolen Blond	4.70
Ter Dolen Dark	4.70
Ter Dolen Kriek	4.70
Ter Dolen Armand	4.70
Ter Dolen Tripel	4.70

Hapkin	4.90
Duvel	4.90
Omer	4.90
La Chouffe	4.90
Karmeliet	4.90
Westmalle Pils	4.50
Westmalle Brown	4.90
Westmalle Tripel	4.90
Geuze Oud Beersel ~ 37.5 cl	6.00

**WATERS**

San Pellegrino ~ 25 cl	3.10
San Pellegrino ~ 50 cl	5.40
San Pellegrino ~ 1 l	9.80

Acqua Panna ~ 25 cl	3.10
Acqua Panna ~ 50 cl	5.40
Acqua Panna ~ 1 l	9.80

**LOW IN SUGAR**

Tönissteiner Orange	3.50
Tönissteiner Lemon	3.50
Tönissteiner Blood Orange	3.50
Tönissteiner Multi-fruit	3.50

**FRUIT JUICE**

Minute Maid Orange	3.50
Minute Maid Apple	3.50
Minute Maid Grapefruit	3.50
Big Tom ~ <i>tomato juice</i>	5.50

*Fresh*

Fresh-squeezed Orange Juice	5.50
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## SOFT DRINKS

Coca-Cola	3.10
Coca-Cola Zero	3.10
Fanta	3.10
Sprite	3.10
Gini	3.30
Fristi	3.30
Cécémel	3.30

## SCHWEPPEES

Tonic	3.40
Agrum'	3.40
Agrum' Zero	3.40

## FEVER-TREE

Mediterranean Tonic	4.50
Indian Tonic	4.50
Sicilian Lemonade	4.50
Clementine	4.50
Ginger Ale	4.50
Ginger Beer	4.50
Raspberry & Rhubarb	4.50

## ICE TEA

Lipton Ice Tea Regular	3.40
Lipton Ice Tea Green	3.40
Fuze Tea Mango Chamomile	3.40
Fuze Tea Sparkling	3.40
Fuze Tea Peach Hibiscus	3.40

## FİNLEY

Lemon-Elderflower	3.60
Grapefruit-Blood orange	3.60

## HOT BEVERAGES

Espresso	3.50
Decaffeinated	3.50
Mocha	3.50
Double mocha	4.00
Mocha Cappuccino	3.70
~ <i>steamed milk / whipped cream</i>	
Cappuccino	3.70
~ <i>steamed milk / whipped cream</i>	
Café au lait	3.70
Latte Macchiato	3.70
Hot Chocolate	3.70

## TEA

Fruity Babouchka	3.70
Earl Grey Delight	3.70
Finest Earl Grey	3.70
Parfum De Medina	3.70
Exotic Sweetness	3.70
Jasmine Green Tea	3.70
Fresh mint tea	4.90
Fresh ginger tea	4.90

## SOMETHING STRONGER

Hasselt Coffee ~ <i>jenever</i>	7.00
Irish Coffee ~ <i>whisky</i>	9.00
French Coffee ~ <i>cognac</i>	9.00
Italian Coffee ~ <i>amaretto</i>	9.00

## DIGESTIFS

Limoncello Bongiorno	6.50
Baileys	6.90
Licor 43	6.70
Porto Quinta de Noval ~ <i>white or red</i>	6.70
Lazzaroni Sambuca	7.00
Lazzaroni Amaretto	7.00
Amaretto di Berta	7.50
Berta Amaro d'Erbe	7.50
Calvados Groult ~ <i>3 Years</i>	7.50

## GRAPPA

Berta Grappa Villa Prato Reserva 40°	9.00
Berta Grappa Elisi 43°	11.50
Bepi Tosolini Most Brunello Barrique 40°	11.50
<i>This grappa has been aged in oak Brunello barrels. Silky smooth with notes of wild berries.</i>	
Bepi Tosolini Most Barolo Barrique 40°	11.50
<i>This grappa has been aged in oak Barolo barrels. Silky smooth with notes of red fruit and herbs.</i>	
Bepi Tosolini Most Amarone Barrique 40°	11.50
<i>This grappa has been aged in oak Amarone barrels. Silky smooth with notes of cherry and sweet spices.</i>	

## COGNAC

Hennessy VS	8.00
Hennessy XO	23.00

## VODKA

Grey Goose	8.00
42 Below	8.00

## SELECTION OF FINE WHISKY

Currach Seaweed ~ maritime, smoked	13.50
Penderyn Rich Oak ~ caramel, sweet	16.00
Arran Amarone Finish ~ red fruit, sweet	16.00
Classic of Islay ~ dark fruit, smoked	17.00
As we get it - Islay Cask Strength ~ maritime, smoked	18.00
Kilchoman ~ light fruit, smoked	19.00
Secret Islay 5 years ~ peat, smoked	20.00
The Lakes, The Whiskymaker ~ dark fruit, spicy	20.00
Croftengea 7 years ~ vegetarian, spicy	26.00

## RUM

Bacardi	7.50
Bacardi Añejo Cuatro	8.50
Bacardi Añejo Ocho	9.90
Omerta	7.50
Don Papa Masskara	8.50

  
[www.HETCORDAAT.be](http://www.HETCORDAAT.be)