lunch till 17.00 uur

Grilled Cheese 9
Toasted sandwich on corn bread with ham and melted cheese

Double Dutch 15
two crispy beef croquettes, served on cornbread with mustard

Spicy chicken fuel 16
Rustic wheat baguette with chili-marinated chicken breast, onion, and bell pepper.

Baba Ganoush 16
Rustic wheat baguette with roasted eggplant, pomegranate seeds, land cress, and a mild tahini dressing.

Caesar Salade 21
Romaine lettuce with chicken, crispy croutons, Grana Padano, egg, creamy Caesar dressing, and focaccia

Avocado Smash 17.5
Rustic wheat baguette with avocado spread, smoked salmon, and a boiled egg.

Carpaccio Lover 17.5
Rustic wheat baguette with carpaccio, truffle mayonnaise, toasted pine nuts, arugula, capers, and Grana Padano.

Lobster Roll 17.5
Brioche wedge with crayfish in a creamy, slightly spicy sauce

to share all day

Savory nuts 6.5

Bitterballen 10
7 pieces with musterd

Small snack platter 14.5
10 pieces with mustard and mayonnaise

Big snack platter 27.5
20 pieces with mustard and mayonnaise

Mini spring rolls 10
7 pieces, vegetarian, with chili sauce

Beef tataki 17
Thinly sliced steak in a ponzu dressing with spring onion and fried onion

Crispy pork belly 16
with teriyaki sauce

Iberico tapas platter 16
Thinly sliced Ibérico ham served with anchovy-stuffed olives and bread

Japanese chicken bites 14
7 pieces with Sriracha mayonnaise

Chicken gyoza 12
7 pieces with Sriracha mayonnaise

Calamari 12
Crispy fried squid rings (150g) served with lemon and aioli

Tempura shrimps 12
7 pieces with chili sauce

Salmon sashimi 16
Thinly sliced salmon in a sesame-wasabi dressing with spring onion and lemon

Cheese Sticks 12.5
7 pieces with chili sauce

Nacho's 12.5
Thinly sliced salmon in a sesame-wasabi dressing with spring onion and lemon

Fries 6
with sauce +€2,-

Sweet truffle parmesan fries 11.5
sweet potato fries, Parmesan cheese, and truffle mayonnaise

starters

bread platter 13
tear-and-share bread with herb butter & aioli

Tomato soup 9.5
Creamy homemade tomato soup with crème fraîche, spring onion, and focaccia.

Bruschetta 15
tomatoes, garlic, red onion, basil on focaccia (4 pieces)

Carpaccio 15,5
with toasted pine nuts, arugula, Grana Padano, capers, truffle mayonnaise, and focaccia

Beef Tataki 17
Thinly sliced steak in ponzu dressing with spring onion and fried onions.

Salmon Sashimi 16
Thinly sliced salmon in a sesame-wasabi dressing with spring onion and lemon.

Crispy Pork Belly 16
Crispy pork belly with teriyaki sauce

sides all day

fries 6

sweet patato fries 7

rustic wheat baguette 6

raw vegetable salad 6.5

sauces 2
mayonnaise, ketchup, truffle mayonnaise garlic, aioli, cocktail sauce, remoulade, mustard, chili, sambal, barbecue sauce, chimichurri

warme sauzen 2.5
peanut sauce, white wine, mushroom and pepper sauce

pizza all day

Margherita 18
tomato sauce, mozzarella, and basil

Funghi 19
Tomato sauce, mozzarella, and mushrooms. TIP: with ham +€2

Salami piccante 20
tomato sauce, mozzarella, salami and jalapeños

Tonno 20
tomato sauce, mozzarella, tuna & onion

BBQ-chicken 22
tomato sauce, mozzarella, chicken, onion, bell pepper, and smoky barbecue sauce

Burrata 22
tomato sauce, mozzarella, burrata, rocket salad, balsamic vinegar and Grana Padano

desserts all day

Apple pie 7
Classic apple pie with apples, raisins, and a hint of cinnamon, chocolate sauce, and whipped cream. Tip: add vanilla soft-serve ice cream (+ €4)

Cheesecake 8
Romige cheesecake met aardbeiensaus

Bombastic Brownie 9,5
Rich chocolate brownie with caramel, crunchy pecans, and chocolate sauce.

Dame Blanche 10
vanilla soft-serve ice cream with chocolate sauce and whipped cream

Strawberry Paradise 14
soft-serve vanilla ice cream with fresh strawberries, sauce, and whipped cream

White Chocolate Matcha 15
Vanilla soft-serve ice cream with white chocolate matcha and fresh strawberries.

meat

Chicken saté 21,5
with peanut sauce, fried onions, sweet-and-sour cucumber, and prawn crackers

Steak 27,5
wine tip: croix d'or, merlot
220g, grilled to your liking and served with Little Gem lettuce and potatoes.
Add a pepper or mushroom sauce + €2

Steak on the Rock 35
wine tip: frescobaldi castiglioni chianti DOCG
Beef tenderloin (200g) on a hot stone (350°C) for you to grill to perfection yourself, served with coarse sea salt, chimichurri, and pepper sauce.

Cheese Burger 26
Beef burger on a brioche bun with cheese, bacon, onion, pickle, tomato, lettuce, and barbecue sauce.

Gochujang Korean Chicken Burger 26
Crispy chicken burger on a brioche bun with a spicy gochujang glaze, lettuce, and kimchi coleslaw.

Half piri piri chicken 26
Half chicken with piri-piri sauce, served with Little Gem lettuce and potato.

Iberico Rack 35
Spanish pork (250g) served with a pepper sauce, Little Gem lettuce, and potato.

Grilled Lamb Chops 35
wine tip: frescobaldi castiglioni chianti DOCG
four lamb chops served with a demi-glace sauce and potato

kids till 12 year

Kibbeling 14
with fries & mayonaise

Spaghetti Bolognese 14
with a rich tomato sauce, ground beef, onion, and Parmesan cheese

Poffertjes 12
14 poffertjes with butter and powdered sugar

fish

Mussels 25
Mussels cooked in white wine, garlic, and fresh herbs.
Tip: with garlic sauce or cocktail sauce (+ €2)

Salmon Filet 25
Slow-cooked in the oven, served with white wine sauce, Little Gem lettuce, and potato.

Kibbeling 22,5
Homemade crispy kibbeling
Tip: remoulade, garlic, or cocktail sauce (+ €2)

Shrimps 28.5
Succulent shell-on prawns marinated in garlic and herbs, pan-fried and served with a Thai pak choi salad mix and lemon.

Dorade 26
wine tip: trimbach, pinot blanc
Whole oven-roasted sea bream prepared with fresh herbs, served with a Thai pak choi salad blend and lime.

Canadian Lobster 47.5
wine tip: joseph drouhin, laforét chardonnay
Whole lobster from our live tank, freshly oven-roasted with lemon

pasta

Spaghetti Bolognese 21.5
with a rich tomato sauce, ground beef, onion, and Parmesan cheese

Ravioli al Tartufo with Porcini 21.5
10 porcini-filled ravioli in a creamy burrata-truffle sauce, finished with pecans, land cress, and arugula.

Ravioli Arrabbiata 21.5
10 ravioli filled with tomato and vegan feta in a mildly spicy arrabbiata sauce, finished with a fresh land cress and arugula blend and capers.

salad

Caesar Salad 21
wine tip: Campo di Cristobal blush, pinot grigio
with chicken, crispy croutons,
Grana Padano, egg, creamy Caesar dressing, and focaccia

coffee

	normal	big
espresso	4.5	6.5
coffee	4.5	6.5
cappuccino	4.5	7
cafe latte	5.5	
flat white	5.5	
latte macchiato	6	
with caramel, vanilla or hazelnut syrup	+1	
iced coffee	7	
with whipped cream		

tea

tea	4
english breakfast, green, rooibos, forest fruit	
mint tea	5
ginger tea	5
mint & ginger tea	6
matcha latte	8
matcha latte strawberry	9
matcha latte mango	9
matcha latte strawberry cloud	10.5
matcha with coconut milk, strawberry cold foam	

hot choco

hot choco	6
with cream	
Boozy hot chocolate	12.5
with baileys, kahlua, frangelico or disaronno	

special coffees

irish coffee	12
with jameson & cream	
spanish coffee	12
with tia maria & cream	
italian coffee	12
with disaronno & cream	
french coffee	12
with grand marnier & cream	
affogato	8
espresso with vanilla soft ice cream and pure chocolate crisp	
Espresso Martini	15
espresso, vodka, kahlua, sugar syrup	

home made lemonade

	0.25	1L
elderflower & lemon still	6.5	20
elderflower & lemon sparkling	6.5	20

soda glass

	0.25	0.5
coca cola / coca cola zero	5	9
sprite zero	5	9
fanta orange	5	9
fuze tea sparkling	5	9
fuze tea green	5	9
fuze tea peach	5	9
ginger beer	5	9
ginger ale	5	9
bitter lemon	5	9
tonic	5	9
apfelschorle	5	9
milk	5	9

soda by bottle

coca cola / coca cola zero	5.5
sprite zero	5.5
fanta orange	5.5
fanta cassis	5.5
royal bliss signature tonic water	5.5
club mate	6.5

water

earth water still 0.5	5
sparkling water glass 0.25	4.5
san pellegrino or panna 0.75	8

juices & smoothies

apple juice	5	9
fresh orange juice	6.5	10
tropical delight smoothie	10	
apple, peach, passionfruit, mango		
mixed berry smoothie	10	
apple, strawberry, raspberry, blackberry		



milkshakes

strawberry, vanilla, banana, chocolate	8
oreo	9.5
baileys strawberry dreams 18+	15
strawberry milkshake with strawberry baileys	
don pedro 18+	13
vanilla, kahlua and dark chocolate flakes	

beer draft	0.25	0.5	1.5
Grolsch	5.5	10	27.5
Grolsch weizen	6.5	12	33,5
Grolsch mix sprite	5.5	10	27.5
Grolsch mix fanta	5.5	10	27.5
Grolsch mix coca cola	5.5	10	27.5

beer bottles		bucket 5+1
Grolsch radler	6	30
Vedett ipa	7.5	37.5
Grimbergen blond	7.5	37.5
Grimbergen dubbel	7.5	37.5
Grimbergen tripel	7.5	37.5
Liefmans fruitesse	7	35
Corona	7.5	37.5
Desperados	7.5	37.5

beer bottles 0%		bucket 5+1
Grolsch 0%	6	30
Grolsch radler 0%	6	30
Corona 0%	7.5	37.5

stelz 4.5%	can	bucket 5+1
Hard iced tea peach	7	35
Hard iced tea lemon	7	35
Hard stelzer mango	7	35

spritzers	glass	pitcher
Aperol spritz	12	60
Limoncello spritz	12	60
Lillet wild berry	12	60

white wines	0.125	0.25	bottle
Green trail blanco, sauvignon blanc spain | crisp & mellow | organic	8	15	39
Campo di Cristobal, pinot grigio italy | fruity & classic	8	15	39
Vistas, verdejo spain | fruity & herbal	8	15	39
Trimbach, pinot blanc france | fruity & juicy | the wine enthousiast 91/100	10	19	50
Joseph Drouhin, laforét chardonnay france | fruity & soft | Burgundy			60
Sankt Killian Liebfraumilch, müller thurgau, Silvane germany | fruity & sweet	8	15	39

rose wine	0.125	0.25	bottle
Marquis de Monteclain, grenache france | crisp & light bodied	8	15	39
Campo di Cristobal blush, pinot grigio france	9	17	45
AIX, Cinsault, grenache, syrah france | refreshing & fruity | the wine enthousiast 90/100	9.5	18	47.5

red wine	0.125	0.25	bottle
Croix D'or, merlot france | smooth & fruity	8	15	39
Frescobaldi Castiglioni Chianti DOCG, sangiovese france	9.5	18	47.5

Sangria	8.5	1L for €27.5

bubbels	0.15	bottle
Brioso prosecco frizzante DOC, glera italy | crisp & fruity	8.5	42.50
Pronol prosecco rosé DOC, Glera, pinot noir italy | crisp & fruity	9	45
Theophile roederer champagne brut, Chardonnay, pinot noir, pinot meunier france | exquisite & crisp		85
Louis roederer champagne brut rosé, chardonnay, pinot noir france | exquisite & fruity		155



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