



**GRANDS CAFÉS**

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**25**  
JAAR

**FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN THREE DIFFERENT DISHES**



**VEGGIE**

All our mains are served with fries / noisette potatoes / potato croquettes / mashed potato / rice / pasta or bread.

If you have any questions about allergens or gluten, feel free to ask our staff.





Our kitchen is open until 21:00 every day.

One bill per table, please.




## APPETISERS

Cheese and salami nibbles with mustard	9.90
Kwekkeboom bitterballen with mustard (6 pcs.)	9.00
Mini spring rolls (10 pcs.)	11.50
Calamari with fresh tartare sauce	12.50
Selection of mixed hot appetisers (spring rolls, bitterballen, currywurst and chicken nuggets)	14.50
Grand Café deluxe appetiser selection (cold and hot appetisers)	17.50

## PASTA AND SMALL DISHES

Spaghetti Bolognese (with or without cheese)	16.50
 Vegetarian spaghetti Bolognese (with or without cheese)	16.50
Lasagna	18.50
 Penne with red pesto, coconut cream, sweet peppers and spring onion	21.00
 Penne with burrata, tomato, basil and pine nuts	21.00
Penne with chicken, tomato sauce and sambal (moderately spicy)	21.30
Penne with scampi and Tuscan herbs	23.00
Croque with ham and cheese (single or double)	9.80 / 11.80
 Croque with red pesto, mozzarella and basil	12.70

## SALAD BOWLS

 Salad with brie, walnuts, celery, apple and honey	22.50
 Salad with burrata, tomato, olive oil and balsamic glaze	22.50
 Salad with vegan chicken pieces, paprika, red onion and tomato	22.90
Greek salad (with marinated feta, peppers, olives and deep-fried calamari)	23.00
Salad with lardons and warm goat's cheese	23.50
Caesar salad (with chicken, croutons, egg and Parmesan)	23.50
Chef's special salad (with smoked salmon, scampi, smoked trout and horseradish sauce)	25.50

## STARTERS

Tomato soup with freshly made meatballs	6.90
Breton fish soup with croutons	9.80
🍃 Cheese croquettes (2 pcs. / 3 pcs.)	13.90 / 17.20
Prawn croquettes (2 pcs. / 3 pcs.)	17.90 / 21.70
Duo of cheese and prawn croquettes	16.50
🍃 Goat's cheese and honey croquettes	14.00
Beef carpaccio with Parmesan, balsamic glaze and rocket salad	16.50
Smoked salmon with toast, onion, parsley and lemon	16.50
Vitello tonnato	16.70
Scampi Diabolique (spicy)	17.00
Scampi with red pesto, coconut and lime	17.20

## MEAT MAINS

🍃 Stir fry with vegan chicken pieces and rice	23.50
🍃 Vegetarian meatballs with archiduc sauce and boiled vegetables	22.00
Grilled farmhouse chicken skewer with sauce of your choice	25.50
Mixed grilled skewer with sauce of your choice	26.50
Grilled classic Black Angus burger	23.50
Slow-roasted ribs with honey or herbs	25.50
Belgian Blue beef steak with sauce of your choice	26.50
Belgian Blue filet pur	35.00
Black Angus ribeye	33.50


## SAUCES AND EXTRAS

Green peppercorn sauce	3.50
Mushroom sauce	3.50
Béarnaise	3.50
Provençal sauce	3.50
Creamy wholegrain mustard sauce	3.50
Chef's special sauce (cream of tomato, ham, garlic and mushrooms)	3.50
Cold side salad	4.20
Boiled vegetables	4.20
Extra fries, potato croquettes, noisette potatoes, mashed potato, rice or pasta	3.00

## FISH MAINS

Fish and chips with fresh tartare sauce	24.40
Fried salmon with Hollandaise sauce	28.90
Cod fillet with white wine sauce and braised baby leeks	32.00
Fish casserole with finely sliced vegetables	29.00
Fried trout with farmhouse butter and almond flakes	26.50
Scampi Diabolique ( <i>spicy</i> )	26.00
Scampi with Tuscan herbs and cream	26.00
Scampi with red pesto, coconut and lime	26.00

## BELGIAN CLASSICS

Meatballs in tomato sauce	20.60
 Vegetarian meatballs with Provencal sauce	20.60
Endive, ham and cheese gratin with mashed potato	21.00
Chef's special Flemish stew with ale	22.90
Steak tartare ( <i>raw</i> ) with side salad	22.90
Vol-au-vent with puff pastry	23.90
Beef tongue in Madeira sauce	24.90
Pork cheeks prepared with our house beer	24.50
Ham hock with creamy wholegrain mustard sauce	26.90

## KIDS MENU

Currywurst with fries and sauce ( <i>1 pc. / 2 pcs.</i> )	11.50 / 14.50
Vol-au-vent	12.50
Meatballs in tomato sauce	12.00
Spaghetti Bolognese	12.00
Prawn croquette	12.50
Cheese croquette	10.00
Chicken nuggets with fries	11.00
Kids ice cream ( <i>vanilla with Smarties</i> )	5.50
Mini vanilla ice cream with chocolate sauce	6.50

## DESSERTS

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Chocolate mousse	8.50
Homemade tiramisu	9.50
Crème brûlée	9.90
Chocolate moelleux with vanilla ice cream	10.80
Tarte tatin with vanilla ice cream	10.50
Lemon tart with meringue, red fruits and raspberry coulis	10.50
Apple crumble cheesecake	10.50
House special dessert	13.50

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## ICE CREAM *(homemade)*

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Vanilla ice cream	7.00
Chocolate ice cream	7.00
Mocha ice cream	7.00
Vanilla ice cream with chocolate sauce	8.90
Chocolate ice cream with chocolate sauce	8.90
Vanilla ice cream with nuts and caramel sauce	8.90
Advocaat ice cream	8.90
Speculoos ice cream <i>(vanilla ice cream with speculoos crumble and caramel sauce)</i>	9.30
Ice cream with strawberries <i>(seasonal)</i>	11.40

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## PANCAKES AND WAFFLES *(between 14:00 and 17:30)*

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Pancake with sugar, Sirop de Liège, jam or Nutella	5.50
Pancake with vanilla ice cream	6.50
Pancake with vanilla ice cream and chocolate sauce	8.50
Waffle with powder sugar	6.00
Waffle with whipped cream	7.50
Extra whipped cream	1.50
Extra chocolate sauce	2.00
Extra scoop of ice cream	2.00

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**SOFT DRINKS**

Chaudfontaine ( <i>sparkling</i> )	<b>3.10</b>
Chaudfontaine ( <i>still</i> )	<b>3.10</b>
Chaudfontaine ( <i>sparkling - 1 l</i> )	<b>11.00</b>
Chaudfontaine ( <i>still - 1 l</i> )	<b>11.00</b>
Coca Cola	<b>3.20</b>
Coca Cola Zero	<b>3.20</b>
Fanta	<b>3.20</b>
Sprite	<b>3.20</b>
Canada Dry	<b>3.50</b>
Gini	<b>3.40</b>
Royal Bliss Tonic	<b>3.40</b>
Royal Bliss Agrumes	<b>3.40</b>
Royal Bliss Pink	<b>3.40</b>
Fever-Tree Indian	<b>3.90</b>
Fever-Tree Mediterranean	<b>3.90</b>
Fever-Tree Light	<b>3.90</b>
Tönisteiner Lemon	<b>3.90</b>
Tönisteiner Orange	<b>3.90</b>
Tönisteiner Multifruit	<b>3.90</b>
Ice Tea Original	<b>3.50</b>
Ice Tea Green	<b>3.50</b>
Ice Tea Zero	<b>3.50</b>
Minute Maid Orange	<b>3.50</b>
Minute Maid Apple	<b>3.50</b>
Minute Maid Apple Cherry	<b>3.50</b>
Minute Maid Grapefruit	<b>3.50</b>
Minute Maid Multivitamin	<b>3.50</b>
Fristi	<b>3.50</b>
Cécémel	<b>3.50</b>
Spini (400 ml) ( <i>sparkling water/Gini</i> )	<b>6.50</b>
Eskimo (400 ml) ( <i>grapefruit/tonic</i> )	<b>6.50</b>
Sinton ( <i>orange/tonic</i> )	<b>6.50</b>

**HOT DRINKS**

Coffee 320	3.20
Decaf coffee	3.20
Espresso	3.20
Decaf espresso	3.20
Cappuccino with milk	3.80
Cappuccino with whipped cream	4.00
Decaf cappuccino with milk	3.80
Decaf cappuccino with whipped cream	4.00
Café au lait	3.80
Decaf café au lait	3.80
Hot chocolate ( <i>Cécémel</i> )	4.00
Hot chocolate ( <i>Cécémel</i> ) with whipped cream	4.80
Caramel coffee with whipped cream	6.00
Speculoos coffee with whipped cream	6.00
Irish Coffee ( <i>whiskey</i> )	9.00
French Coffee ( <i>Cognac</i> )	9.00
Caffè Italiano ( <i>amaretto</i> )	9.00
Baileys coffee	9.00

**TEA** *Pure leaf*

Classic Earl Grey	3.20
Red fruits	3.20
Wild Apple Cinnamon	3.20
Gunpowder Green Tea	3.20
Jasmine Green Tea	3.20
Chai Black Tea	3.20
Fresh mint tea	4.60
Fresh ginger tea	4.60
Grand Café tea ( <i>fresh mint, lemon, cinnamon stick, honey</i> )	4.70

**BEERS ON TAP**

<b>Grand Café House Beer</b> (330 ml) (Blond)	<b>4.20</b>
Stella Artois (250 ml)	<b>3.20</b>
Stella Artois (330 ml)	<b>3.40</b>
Leffe Blonde (330 ml)	<b>4.20</b>
Duvel 6.66 (250 ml)	<b>3.90</b>
Karmeliet (250 ml)	<b>3.60</b>
La Chouffe (330 ml)	<b>5.20</b>

**BOTTLED BEER**

Duvel	<b>5.20</b>
Cornet	<b>4.80</b>
Tripel Le Fort	<b>4.80</b>
Duvel Tripel Hop	<b>5.20</b>
Kasteelbier Donker	<b>5.20</b>
Belle Vue Kriek (250 ml)	<b>4.20</b>
Rodenbach	<b>4.20</b>
Liefmans on the Rocks	<b>4.50</b>
Hoegaarden	<b>3.20</b>
Hoegaarden Rosée	<b>3.60</b>
Hoegaarden Grand Cru	<b>4.60</b>
Westmalle Dubbel	<b>5.20</b>
Westmalle Tripel	<b>5.20</b>
Orval	<b>5.50</b>
Omer	<b>4.60</b>
Chimay Blue 9%	<b>5.50</b>
Rochefort 8%	<b>5.20</b>
Leffe	<b>4.10</b>
St Bernardus Abt	<b>5.30</b>

**ALCOHOL-FREE BEERS**

Leffe Blonde 0.0%	<b>4.10</b>
Leffe Brune 0.0%	<b>4.10</b>
Liefmans on the Rocks 0.0%	<b>4.50</b>
Carlsberg 0.0%	<b>3.20</b>
Sportzot 0.0%	<b>4.50</b>
Cornet Oaked 0.0%	<b>4.80</b>



**APERITIFS**

Apérol Spritz ( <i>on tap</i> )	8.90
Kir	6.50
Kir Royal	7.90
Campari	6.70
Campari Orange	8.80
Pisang Ambon Orange	8.80
Martini Bianco	6.50
Martini Rosso	6.50
Port ( <i>red</i> )	6.50
Port ( <i>white</i> )	6.50
Pineau des Charentes	6.50
Dry sherry	6.50
Gancia	6.50
Picon Vin Blanc	6.50
Ricard	6.50

**GIN**

Bombay	8.50
Hendrick's	12.00
Pink 47	9.50
Bulldog	13.00

**APERITIFS 0.0%**

Pisang Ambon Orange 0.0%	6.50
Campari Orange 0.0%	6.50
Ricard 0.0%	5.50
Virgin Mojito 0.0%	5.50
Crodino Biondo 0.0%	6.00
Tanquerary Gin 0.0% with tonic	8.90

## SPIRITS

Amaretto	8.00
Cointreau	8.00
Baileys	8.00
Calvados	8.00
Grand Marnier	8.00
Courvoisier VSOP Cognac	10.00
Bacardi Superior	8.50
William Lawson's whisky	8.00
Highland Park whisky (10-year-old)	10.00
Poire Williams	8.50
Sambuca	8.50
Grappa	8.50
Armagnac	8.50
Limoncello	8.00
Bols Jonge Graangenever gin	3.90
Grey Goose vodka	10.00

## BUBBLES

Montelvini Promosso Spumante Extra Dry Italy, Veneto	Glass	7.50
	Bottle	33.00
Chardonnay Meerdael	Bottle	50.00
Mandois Brut Origine Champagne France, Champagne, 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir <i>This light, golden yellow cuvée d'assemblage has a rich layer of foam, ripe fruit aromas and notes of linden. The quality of this Champagne remains consistent thanks to centuries of craftsmanship. Aged for three years in the bottle, this is a wine with great complexity.</i>	Bottle	50.00
Mandois Blanc de Blancs Champagne France, Champagne, 100% Chardonnay <i>Brilliant, clear gold colour with a wealth of bubbles. The supple opening note on the palate is characterised by a high level of minerality coming from the chalky soil and is followed by a creamy finish with slight hints of vanilla.</i>	Bottle	60.00

## WHITE WINES

<b>Mondevin Chardonnay Jérôme Vic</b>	Glass	<b>5.50</b>
<b>France, Languedoc-Roussillon, 100% Chardonnay</b>	250 ml	<b>9.70</b>
<i>This wine offers a pleasant combination of freshness on the one hand, paired with the typical roundness of Chardonnay grapes.</i>	500 ml	<b>18.10</b>
	Bottle	<b>27.00</b>
<b>Mondevin Sauvignon Blanc Pomerols</b>	Glass	<b>5.50</b>
<b>France, Languedoc-Roussillon, 100% Sauvignon Blanc</b>	250 ml	<b>9.70</b>
<i>Fresh on the palate, with citrus fruit aromas. A lengthy, fresh finish with notes of exotic fruits.</i>	500 ml	<b>18.10</b>
	Bottle	<b>27.00</b>
<b>Caballero de Olmedo Verdejo</b>	Bottle	<b>30.00</b>
<b>Spain, Rueda, 100% Verdejo</b>		
<i>Tropical aromas of papaya and pineapple stand out in the nose. The finish brings a small touch of bitter. A playful wine that will surprise many a wine lover.</i>		
<b>Borgo Molino Ciari Pinot Grigio</b>	Bottle	<b>30.00</b>
<b>Italy, Veneto, 100% Pinot Grigio</b>		
<i>This straw-yellow white wine presents an expressive aroma of juicy apples, white flowers and quinces. Its flavour is highly harmonious and perfectly balanced.</i>		
<b>Brunel de la Gardine Côtes du Rhône Blanc</b>	Bottle	<b>32.00</b>
<b>France, Côtes du Rhône, 50% Grenache Blanc, 20% Clairette, 10% Roussanne, 10% Viognier, 10% Bourboulenc</b>		
<i>This wine is fresh and aromatic on the palate, with a perfectly balanced finish. Drink as an aperitif or with fish, tapas, white meats and poultry with cream sauce.</i>		
<b>Jeff Carrel Morillon Blanc</b>	Bottle	<b>34.00</b>
<b>France, Languedoc-Roussillon, 100% Chardonnay</b>		
<i>A genuinely superior Chardonnay. Full-bodied, buttery, fruity, rich, strong and robust. Delicious paired with smoked ham and melon, mi-cuit foie gras, guinea fowl with mushrooms, mature cheese or apple pie.</i>		
<b>Wijnkasteel Genoels-Elderen Chardonnay Blauw</b>	Bottle	<b>39.00</b>
<b>Belgium, Haspengouw, 100% Chardonnay</b>		
<i>Extraordinarily elegant, fruity and fresh dry white wine with aromas of honey, fresh pineapple, apple and impressions of butter, with a standout finish of excellent freshness.</i>		
<b>Henri Bourgeois Sancerre Grande Réserve</b>	Bottle	<b>42.00</b>
<b>France, Loire, 100% Sauvignon Blanc</b>		
<i>Henri Bourgeois is one of the standout producers in the Sancerre region. Rich and expansive on the palate, this wine offers complexity and length. This Grande Réserve is the perfect pairing for a wide range of dishes, including fish, white meat and cheeses.</i>		

## ROSÉ WINES

<b>Mondevin Rosé de Syrah Pomerols</b>	Glass	<b>5.50</b>
<b>France, Languedoc-Roussillon, 100% Syrah</b>		
<i>A structured, fresh rosé with a soft balance that is the perfect pairing with grilled fish and meat, cured meats, savoury cakes, dishes with sauce and cheeses.</i>	1/4 l	<b>9.70</b>
	1/2 l	<b>18.10</b>
	Bottle	<b>27.00</b>

## RED WINES

<b>Mondevin Chardonnay Jérôme Vic</b>	Glass	<b>5.50</b>
<b>France, Languedoc-Roussillon, 100% Merlot</b>		
<i>This wine has a round, full-bodied flavour, with a slight presence of tannins.</i>	1/4 l	<b>9.70</b>
	1/2 l	<b>18.10</b>
	Bottle	<b>27.00</b>
<b>Jeff Carrel Villa des Anges Red Blend Reserve</b>	Bottle	<b>29.00</b>
<b>France, Languedoc-Roussillon, 60% Cabernet Sauvignon, 20% Merlot, 20% Syrah</b>		
<i>Sleek and tart on the palate with pleasant, consistent acidity, all wrapped in a round, velvety, charming body. The finish is invigorating and concentrated, with more discernible tannins.</i>		
<b>Cantele Primitivo- Italy, Puglia, 100% Primitivo</b>	Bottle	<b>32.00</b>
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
<b>Palagetto Chianti Colli Senesi</b>	Bottle	<b>32.00</b>
<b>Italy, Chianti, 85% Sangiovese, 5% Canaiolo, 5% Colorino, 5% Merlot</b>		
<i>Aged in oak barrels. An intense ruby red colour with a fresh, fruity and round aroma. This wine is delicious paired with a range of meats, classic Italian dishes and cheeses.</i>		
<b>Matsu El Recio</b>	Bottle	<b>39.00</b>
<b>Spain, Toro, 100% Tempranillo</b>		
<i>Aged for fourteen months in French oak barrels. This wine has a full-bodied, silky smooth flavour with mineral notes and a pleasant finish with ample length. Pair with stews, lamb, duck, winter vegetables or grilled meats.</i>		
<b>Château La Fleur Penin Saint-Emilion Grand Cru</b>	Bottle	<b>42.00</b>
<b>France, Bordeaux, 85% Merlot, 15% Cabernet Franc</b>		
<i>This Saint Emilion Grand Cru is a finely balanced wine from a run of just 14,000 bottles. The sophisticated tannins flourish on the palate, with a long and elegant finish. Ideal paired with veal, lamb, beef, game or a delicious cheese platter.</i>		
<b>Wijnkasteel Genoels-Elderen Pinot Noir</b>	Bottle	<b>48.00</b>
<b>Belgium, Haspengouw, 100% Pinot Noir</b>		
<i>A pleasant, velvety opening note, bursting with red fruits and enjoyable acidity on the palate, and satisfying tannins in the finish. An elegant red wine full of finesse. Perfect paired with cheeses, red meat and game dishes.</i>		