

DRINKS

LIQUORS

Amaretto Disaronno	7
Cointreau	7
Grand Marnier	7
DOM Bénédicte	7
Sambuca	7
Baileys	7
Licor 43	7
Southern Comfort	7
Drambuie	7
Limoncello	7

BLENDED WHISKEYS

Jameson	8
Johnnie Walker Black Label	9
Famous Grouse	8

SINGLE MALT WHISKYS

Glenmorangie, 10 Years	10
Highland Park, 12 Years	14
Dimple, 15 Years	14
Oban, 14 Years	13
Knockando, 18 Years	14

BOURBONS

Four Roses	7
Jack Daniel's, Sour Mash	8
Maker's Mark	7

GINS

Bombay Sapphire	7
Tanqueray	9
Hendrick's	9
G'vine Nouaison or Floraison	10

VODKAS

Smirnoff	7
Ketel One Vodka (The Netherlands)	9
Grey Goose	10
Belvedere unfiltered	12
Absolut	8

RUMS

Havana Club Anejo Blanco	7
Havana Club Anejo Espacial	9
Cachaça 51 Brasil	7

DIGESTIFS

Hennessy VS	8
Hennessy Fine de Cognac	10
Hennessy XO	19
Calvados VSOP	8
Armagnac VSOP	8

DRINKS (NON ALCOHOLIC)

HOT BEVERAGES

Espresso, Café, Cappuccino, Caffè latte, Latte macchiato, Hot Chocolate	4
Irish coffee, French coffee, Italian coffee	9.5

TEAS

Ronnefeldt Tea, different flavours	4
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HIGH TEA

Sweets, chocolates and sandwiches	12
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SOFT DRINKS

Coca-Cola, Coca-Cola light, Sprite, Fanta Orange, Lipton Ice Tea	3.5
Fever Tree Bitter Lemon, Ginger Ale, Tonic	4.5

WATERS

Acqua Panna or San Pellegrino 25 cl	3.5
Acqua Panna or San Pellegrino 75 cl	6.5

JUICES

Fresh-squeezed orange juice	5
Tomato juice	4
Apple juice	4



FOOD & DRINKS

CLOCKLESS EATING & DRINKING

Hummus <i>V</i>	7	Tom Kha Gai Soup <i>V</i>	7
Pine nuts and crackers		Coconut soup and seasonal vegetables	
Reypenaer Cheese	7	Belgian Meatballs	17
Mustardseed and celery		Mashed potato and tomato sauce	
Dry sausage	7	Red fish curry	17
Mustard and seeds		Lentils and coconut	
Cheese platter	14	Vegetarian Quiche <i>V</i>	13
Selection of Belgian cheeses		Sweet pepper and chimay cheese	
Cold cuts	14	Black Pizza	15
Cold cuts of meat		Mushrooms, bacon and blue cheese	
Beetroot Salad <i>V</i>	14		
Pas de Bleu cheese, endives and caramelized nuts			

SWEETS

Cake of the Day	6	Javanais	7
Ice cream (per scoop)	3	Typically Belgian almond cake with coffee and chocolate	
		Fresh fruit salad	8

CHAMPAGNES

“R” De Ruinart Brut (37.5 cl)	40
Pinot Noir, Chardonnay, Meunier	
“R” De Ruinart Brut	16 / 80
Pinot Noir, Chardonnay, Meunier	
Ruinart Blancs de Blancs	95
Pinot Noir, Chardonnay, Meunier	
“R” Ruinart Rosé	95
Pinot Noir, Chardonnay, Meunier	
Dom Ruinart Blanc 2004	195
Chardonnay	

DRINKS

BEERS DRAUGHT

Alken Maes	3
Grimbergen Blonde	4

BEERS BOTTLE

Liefmans “on the rocks”	4
Mort Subite krieb lambic	4
Hoegaarden Blanche	4
Grimbergen Double or Triple	5
Chimay Bleue	5
Duvel	5
Alken Maes (Alcohol-free)	5

APERITIFS

Sherry Medium/Dry Fino	5
Vermouth Bianco/Rosso	5
Port Tawny/White	5
Aperol/Pernod/Campari	6
Martini Royal	7
Aperol Spritz	9
Kir	6
Kir Royal	13

WINES

WHITE WINES

Sauvignon de Touraine AC, Loire	6 / 30
Verdil, Just Fucking Good Wine, Valencia Neleman	8 / 36

Bourgogne AC, Chardonnay	10 / 38
Domaine Michelot	

RED WINES

Corvina, Veneto IGT	6 / 30
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Monastrell-Tempranillo Crianza	8 / 36
Organic Neleman	

Bourgogne AC, Pinot Noir	10 / 38
Domaine Michelot	

ROSÉ WINE

Château Sainte Roseline	6 / 30
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WINES (37.5 CL)

WHITE WINES

Pouilly Fumé AC	19
Domaine Dagueneau	

Chablis AC, Les Vallons	22
Domaine Billaud-Simon	

Meursault AC	30
Domaine Michelot	

RED WINES

Mercurey AC	25
Domaine Faiveley	

Morellino di Scansano	19
Frattoria Le Pupille	

*Dishes marked with a V are vegetarian or can be made to order.
For information about allergens please ask your host.*