

DRINKS

LIQUORS

Amaretto Disaronno	7
Cointreau	7
Grand Marnier	7
DOM Bénédictine	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

RUMS

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

TEQUILAS

Tequila Espolon Blanco	7
Tequila Espolon Reposado	9

VODKAS

Smirnoff	7
Ketel One Vodka (The Netherlands)	9
Grey Goose	10
Belvedere unfiltered	12
Absolut	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>	7.5	Pillows Hamburger	15
Pine nuts, sesame and cumin crackers		Onion, lettuce, cheese and tomato	
Sandwich	7.5	Smoked chicken breast	16
Ham, cheese, salmon or chicken		Eryngii mushroom, polenta and carrots	
Cheese Brugge old <i>V</i>	7	Portobello Wellington <i>V</i>	15
Crackers, celery and mustard seed		Portobello mushroom, celeriac and tarragon	
Pickled Vegetables <i>V</i>	7	Endives <i>V</i>	15
Sour cream, beets and daikon radish		Pancetta, sweet onion and Brugge old cheese	
Pastrami	8	Catch of the day	18
Chimay Aged Trappist cheese, mustard and almonds		Broccoli, miso and St-Bernardus beer	
Cheese Platter <i>V</i>	9	Rib Eye Steak	18
Selection of Belgian cheeses, chutney and sourdough		Sorrel butter and Little Gem lettuce	
White onion velouté	7		
Thyme, lovage and buckwheat			
Mackerel	15		
Buttermilk, pear and roe			
Gravlax	15		
Leek, horseradish and Granny Smith apple			
Burrata <i>V</i>	15		
Citrus, vanilla and oregano			
Caesar Salad	15		
Chicken or salmon, anchovies and parmesan			

SWEETS

Cake of the Day	6
Chocolate Brownie	7
Pear, walnuts and pine ice cream	
Black Forest and kriel beer	9
Chocolate mousse, vanilla and cherry granita	
Cottage cheese and speculoos	8
Bavarois, honey, marsala ice cream and speculoos	
Dame Blanche	8
Vanilla ice cream, chocolate and whipped cream	

CHAMPAGNES

Taittinger Brut Réserve (glass)	13
Pinot Noir, Chardonnay, Meunier	
Taittinger Brut Réserve (0.375 l)	40
Pinot Noir, Chardonnay, Meunier	
Taittinger Brut Réserve	75
Pinot Noir, Chardonnay, Meunier	
Taittinger Brut Réserve Rosé	85
Pinot Noir, Pinot Meunier	
Taittinger Brut Millésimé 2008	90
Pinot Noir, Chardonnay	
Comtes de Champagne, Blanc des Blancs 2006	195
Chardonnay	

DRINKS

BEERS DRAUGHT

Alken Maes 25 cl	3
Grimbergen Blonde 33 cl	4

BEERS BOTTLE

Liefmans "on the rocks"	4
Mort Subite kriel 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

DIGESTIFS

Hennessy VS	8
Hennessy Fine de Cognac	10

Hennessy XO	19
Calvados VSOP	8
Armagnac VSOP	8

WINES BY THE GLASS

WHITE WINES

Sauvignon de Touraine AC, Loire	6
Verdil, Just Fucking Good Wine, Valencia Neleman	8
Bourgogne AC, Chardonnay	10
Domaine Michelot	

RED WINES

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

Bourgogne AC, Pinot Noir	10
Domaine Michelot	

ROSÉ WINE

Château Sainte Roseline	6
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WINES (0.375 L)

WHITE WINES

Pouilly Fumé AC	19
Domaine Dagueneau	
Chablis AC, Les Vallons	22
Domaine Billaud-Simon	

Meursault AC	30
Domaine Michelot	

RED WINES

Saint-Emilion AC	18
Château La Gaffelière	

Mercurey AC	25
Domaine Faiveley	

Rosso di Montalcino DOCG	19
Canalicchio di Sopra	

Dishes marked with a V are vegetarian or can be made to order.

For information about allergens please ask your host.