

LOF CAFE

DRINKS & BITES

DRINKS

SOFT DRINKS

Coca-Cola | Coca-Cola Zero | Sprite | Fanta 4
Lipton Ice Tea | Black or Green 5

WATERS

Acqua Panna | San Pellegrino 4 / 6 / 9
25 cl | 50 cl | 75 cl

JUICES

Orange 5.5
Grapefruit 5.5
Pineapple 5
Cranberry 5
Apple 5
Mary V | Tomato 9

LONDON ESSENCE

Indian Tonic 7
Grapefruit & Rosemary Tonic 7
Ginger Ale 7
Ginger Beer 7
Soda Water 7
White Peach & Jasmine Soda 7
Smoked Pineapple Soda 7
Pink Grapefruit Soda 7

HOT BEVERAGES

Ristretto | Espresso | Lungo 4
Double Espresso 5
Cappuccino 5
Latte Macchiato 5.5
Hot Chocolate with whipped cream 6
Hot Milk 3

TEA

Selection of flavours (*Ask for our tea menu*) 5
Fresh Tea | Ginger or mint 6

BEERS

DRAUGHT BEERS

Maes Pilsner (33 cl) 4

Maes Pilsner (50 cl) 6

Brugse Zot (33 cl) 7

Brugse Zot (50 cl) 9

Grimbergen Double (33 cl) 7

BOTTLED BEERS

Duvel | 8.5% | Blond Ale 7

Duvel 666 | 6.66% | Hoppy Blond 8

Oude Geuze Boon | 7% | Lambic 6

Orval | 6.2% | Amber Trappist 7.5

Orval Ambassador Aged Limited 11

Chimay Bleue | 9% | Dark Trappist 7.5

Cherry Chouffe | 8% | Slightly Sweet 7.5

Westmalle Triple | 9.5% | Blond Trappist 7

LOCAL BEERS OF GHENT AND SURROUNDINGS

Gruut | 8% | Brown Gluten-free 7.5

Brugs Witbier | 5% | White Wheat 6

Delirium Tremens | 8.5% | Blond 7

ALCOHOL-FREE BEERS

Sportzot | 0.4% | Specialty Hoppiness 8

Liefmans | 0% | Sweet Cherry 7

SPECIAL COFFEES

Irish Coffee | Whisky 13

French Coffee | Grand Marnier 13

Italian Coffee | Amaretto 13

Ghent Coffee | Jenever 13

BUBBLES

SPARKLING WINES

Crémant d'Alsace | France 12 / 60

0.0% French Bloom Le Blanc | Chardonnay | France 15 / 75

0.0% French Bloom Le Rosé 80
Chardonnay-Pinot Noir | France

CHAMPAGNE

Autréau Brut Premier Cru | France 15 / 75

Perrier-Jouët Grand Brut | Épernay | France 105

Ruinart Blanc de Blancs | Chardonnay | France 150

Dom Pérignon | France 300

Belle Epoque | Perrier-Jouët | Épernay | France 355

PINK CHAMPAGNE

R de Ruinart Rosé | France 135

Perrier-Jouët Blason Rosé | Épernay | France 135

WINES

WHITE WINES

Sauvignon Blanc | L'Enfant Rebelle | France 9 / 45

Riesling | Weingut Huber | Austria 12 / 60

Chardonnay Twinrocks | Adelaide Australia 11 / 55

Pinot Grigio | Quercus | Slovenia 9 / 42

Chenin Blanc-Viognier 7.5 / 35

RAM | Western Cape | South Africa

ROSE WINES

La Croix Belle | Le Champ Des Grillons | France 9 / 43

Syrah-Cinsault | RAM | Languedoc | France 7.5 / 35

RED WINES

Malbec | Santa Julia "El Burro" | Argentina 10 / 50

Pinot Noir | L'Enfant Rebelle | France 9 / 44

Tempranillo-Rioja-Garnacha 12 / 60

One of 3 Rioja | Neleman Organic | Spain

Merlot-Cabernet Sauvignon 15 / 75

Château La Haye | Saint-Estèphe | France

Syrah-Grenache-Cinsault 7.5 / 35

Mourvèdre | RAM | Western Cape | South Africa

LIQUORS & APERITIFS

Martini Riserva Speciale Ambrato 10
Martini Riserva Speciale Rubino 10
Martini Fiero | Indian Tonic Water 10
St-Germain Spritz 12
St-Germain Royale 14
Duno on the rocks 11
Duno Tonic 13
Pineau des Charentes 8
Aperol Spritz 12
Campari & Mix 11
Ricard 9
Picon vin Blanc 11
Disaronno Amaretto 8
Licor 43 / Cuarenta y tres 7
Bailey's 7
Cointreau | Grand Marnier 7
Dom Bénédicte | Kahlúa 7
Limoncello 8
Sambuca Molinari 8

NON-ALCOHOLIC APERITIFS

Martini Vibrante 0.0% 12
Served with Indian Tonic Water

Martini Floreale 0.0% 12
Served with Ginger Beer

Nona Spritz 14

COCKTAILS

Pornstar Martini | 42 Below vodka 14
Berry Mojito | Bacardí rum 14
Gin Garden | Bombay gin 14
Rum Punch | Bacardí rum 14
Whisky Sour | Dewar's whisky 14
Espresso Martini | 42 Below vodka 14
Cosmopolitan | 42 Below vodka 14

MOCKTAILS

Basil & Elderflower 8.5
Apple & Thyme 8.5
Beetroot & Ginger 8.5
Green tea & Orange Blossom 8.5
Grapefruit & Vanilla 8.5
Lemongrass & Chili 8.5
Rhubarb & Fennel 8.5

GIN

Served with London Essence

Bombay Sapphire | United Kingdom 15
Bombay Bramble | United Kingdom 16
Monkey 47 | Schwarzwald Dry | Germany 20
Gin Mare | Capri | Spain 18
Hendrick's | United Kingdom 17

Copperhead | Belgium 20
Green | Black | Copper

The Ghentist | Belgium Ghent 15

Pillows Gin | The Netherlands 18
Served with Dr. Polidori Tonic

ALCOHOL-FREE GIN

Served with London Essence

Botaniets Ginger & Yuzu 15
Copperhead - Belgium 14

Pillows Gin 0% | The Netherlands 16
Served with Dr. Polidori Tonic

GRAPPA & UVE

Uve Bianche Chard & Malvasi 10
with 38% Andrea da Ponte

Grappa Alexander 11
Morand Williamine 12

AGAVE

Patrón Silver 11
Patrón Reposado 12
Patrón Añejo 13
Nuestra Soledad Ejutla 10

SINGLE MALT WHISKY

Filliers 10 years 14
Glenmorangie 10 years 10
Royal Brackla 12 years 14
Craigellachie 13 years 14
Glenfiddich 18 years 20

BLENDED WHISKY

Dewar's White Label 10
Dewar's 12 years 12
Dewar's 18 years 16
Johnnie Walker Black 10
Johnnie Walker Blue 35
Hibiki Japanese Harmony 18

BOURBON & RYE

High West Double Rye 16
Jack Daniel's 12
Jim Beam Kentucky Straight Bourbon 10

RUM

Bacardí Carta Blanca 10
Bacardí Añejo Cuatro 11
Bacardí Carta Negra 10
Bacardí Ocho 12
Bacardí Diez 14
Facundo Neo 16
Facundo Paraíso 49
Diplomatico Reserva Exclusiva 15

VODKA

Filliers Premium Grain 40% | Belgium 11
42 Below | New Zealand 10
Grey Goose | France 14
Belvedere | Poland 13

PORTO'S

Graham's The Tawny 6
Graham's White Porto 6
Graham's 10 years 10
Graham's 20 years 13
Graham's 30 years 18
Sherry 6

DIGESTIFS & COGNACS

Christian Drouin Calvados Reserve 10
Christian Drouin Calvados VSOP 12
Christian Drouin Calvados XO 18
Armagnac Bas Fine VS 8
Hennessy VS 12
Hennessy XO 35
Hennessy Paradis 145

BITES

LOF Café pastries 7

Tartlet of the day

Oysters 29 | 39

6 pieces | 9 pieces

Beef skewers 14

Sesame | ginger

Gougères *V* 14

Comté | mustard seeds

Fish croquettes 16

Red curry | salmon

Bruschetta *V / VG* 17

Tomato | truffle

Cheese platter 19

Chef's selection

Rypenaer cheese 11

Tierenteyn mustard

Charcuterie 18

Chef's selection

Dishes marked with a (V) are vegetarian and (VG) are vegan. We are happy to advise you on any allergens or dietary wishes. The composition of dishes may change. Prices in euro. Taxes included.