

DRINKS

COFFEE

Café crème 2,85 · Cappuccino 3,00
Latte 3,25 · Latte macchiato 3,75
Espresso 2,85 · Espresso Doppio 4,25
Hot chocolate milk 3,50
Irish Coffee 7,50
French Coffee 7,50
Brasil Coffee 8,50

SODAS 2,75

Coca Cola · Coca Cola light · Coca Cola zero
Fanta · Sprite · Tonic · Bitter lemon · Cassis
Ice tea & Green · Rivella · Ginger ale

FEVER-TREE 3,75

Tonic · Elderflower · Ginger ale · Ginger beer

BEER

Heineken Vaas / 0.5 L 3,00 / 5,50
Seasonal beer from 4,50
Affligem blond, dubbel or tripel from 4,75
Amstel Radler 3,50
Heineken 0.0% 3,00
Wieckse Witte 0% 3,75

WHITE WINE

Caillou Sauvignon 3,75
Bergsig Chardonnay 4,75
Calusari Pinot Grigio 4,75

ROSÉ WINE

Caillou Rosé 3,75

RED WINE

Molto Purezzo Negroamora 3,75
Covilla Rioja 4,75

SPARKLING WINE

Piccolo bottle (2 glasses) 9,00

FOREIGN DISTILLED 5,75

Van Dyck Vodka · Van Dyck Gin · Bacardi
Jack Daniels · Johnny Walker Red Label
Mix Fever-Tree + distilled 7,50

DRINKS 🍏🍃

TEA

Fruity winter
cinnamon, mint, star anise,
apple, orange & honey 4,25

Ginger & lime
ginger, lime, licorice,
mint & honey 4,25

Thyme
thyme, orange, mint,
licorice & honey 4,25

Fresh mint tea 3,50

Variety of regular tea 2,75

SMOOTHIES 5,50

Mighty Green
avocado, pear, kiwi, apple & mint

Tropical Twist
papaya, mango & pineapple

Raspberry Heaven
blueberry, raspberry, apple & mango

JUICES

Orange juice 3,75

Organic apple juice 3,25

Tomato juice 3,25

Yogurt with fruit juice 3,75

Buttermilk with fruit juice 3,75

Milk/buttermilk 2,00

WATER

Chaudfontaine:
flat · sparkling from 2,75

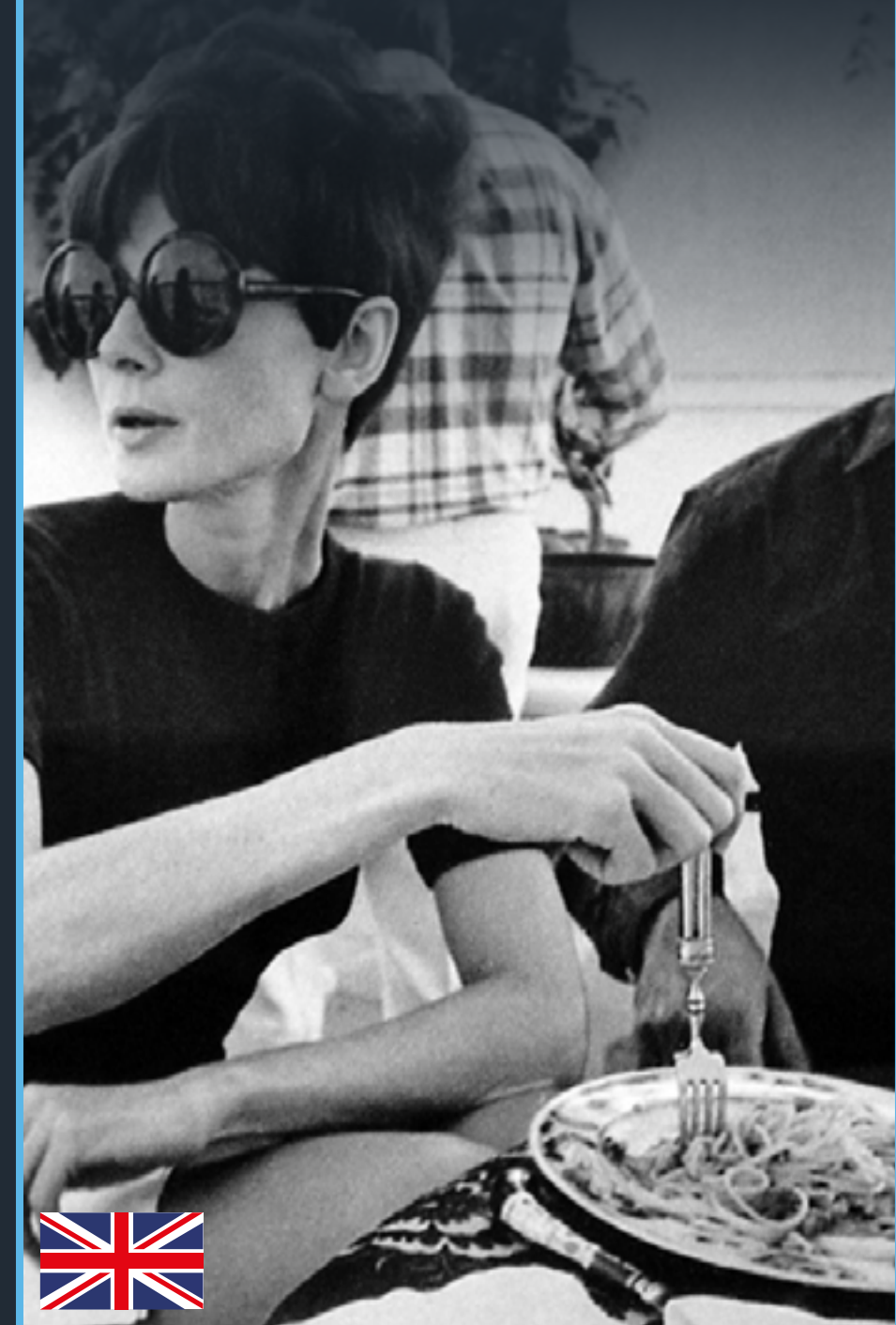
HOMEMADE LEMONADE

Fruit
with apple, lime,
licorice & mint 3,75

Ginger
with orange, lemon,
ginger & mint 3,75



MENU BRASSERIE



2-COURSE MENU


19.50 p.p.

Start with
bread on the table

STARTER

Soup of the day
or
Mediterranean
tasting
(+ 4,00 additional p.p.)

Platter with Serrano ham,
Italian sausage, small soup, olives
and a bruschetta with
tomato and basil


Vegetarian 
possible on request

MAIN COURSE


Pizza
or
pasta
of choice

Opening hours lunch & dinner:
12:00 - 14:00 and 18:00 - 20:00

PIZZAS

Caprese 
tomato, mozzarella, cherry tomatoes,
buffalo mozzarella and homemade pesto


Salami *
tomato, mozzarella, beef salami,
cherry tomatoes and rocket

Serrano 
tomato, mozzarella, Serrano ham,
cherry tomatoes, rocket and Pecorinno

Tonno 
tomato, mozzarella, tuna,
Taggia olives and capers


PASTAS

*All pastas are served
with garlic bread*

Spaghetti from the sea 
tomato sauce, tuna, anchovies, prawns,
olives and capers


Spaghetti Bolognese *
tomato sauce, minced beef, carrot,
onion and celery

Spaghetti Carbonara
cream sauce, smoked bacon, egg,
garlic and parsley

Spaghetti Arabiata 
spicy tomato sauce, onion, pepper,
black olives and rocket

MAIN COURSES

Beef burger 17.50 
on brioche bread with field lettuce,
pickles, fried onion, Cheddar
cheese, mustard-ketchup sauce
and fresh Frites uit Zuyd

Cauliflower burger 17.50 
on brioche bread with red beet chutney,
fried onion and fresh Frites uit Zuyd

Chicken saté 17.50
sweet and sour cucumber, sambal beans,
prawn crackers and fresh Frites uit Zuyd

DESSERTS



Variety of delicious desserts
presented at the table
4,75 a piece

Food allergies

Please contact us if you have food allergies,
we are more than happy to serve you. However,
cross-contamination of allergens in our kitchen
cannot be prevented fully.

* Halal

Dishes with salami and bolognese
are prepared with halal meat.

Vegetarian  Healthy  Chef's favorite 