

MEDN ZUID

TAPAS & SNACKS

10.30-22.00 o'clock

herb butter with bread	4,50
aioli with bread	4,50
tomato tapenade with bread	5,50
bruschetta grilled vegetables pecorino cheese basil	7,50
calamari with aioli	8,00
scampi in garlic oil zucchini paprika wasabi mayo	9,50
chorizo croquettes with spicy cocktail sauce	8,00
albondigas meatballs spicy tomato sauce grated pecorino	8,50
oriental chickenskewers ginger lime mayo	8,00
sweet potato fries truffle mayo	3,50
cheese platter fleur de fagne brie wildblumkaisse roche baron dore de lathuy bioferme	12,50
truffle syrup walnuts bread	
tapas platter serrano ham manchego chorizo croquettes albondigas tomato tapenade sweet potato fries scampi aioli salad bread	22,00
vegetarian tapas platter fleur de fagne brie tomato tapenade goat cheese croquettes falafel bruschetta quinoa salad with halloumi sweet potato fries aioli salad bread	22,00

SNACKS

bitterballen (6 pieces)	5,50
vegetarian coconut-curry bitterballen (6 pieces)	6,75
snack platter (16 pieces) bitterballen vegetarian mini eggrolls mini frikandels crispy chicken breasts olives	12,50
cheese and meat platter fuet sausage serrano ham manchego old cheese cubes gherkins	12,50
tortilla chips melted cheese paprika slices salsa crème fraiche	7,50

KIDS

10.30-22.00 o'clock

sammie slice of brown bread with strawberry jam or chocolate spread	3,50
kid's pasta tomato sauce meatballs parmesan cheese	8,50
crispy chicken fillets french fries apple sauce ketchup mayonnaise	7,50

SALADS

10.30-22.00 o'clock

chicken salad warm chicken fillet bacon garlic croutons parmesan cheese caesar dressing bread	15,50
quinoa salad with halloumi cheese grilled pumpkin spinach tahin dressing bread	15,50
valdieu salad bacon walnuts apple honey dressing bread	15,50

SOUPS*

10.30-22.00 o'clock

soup of the week	6,50
pumpkin lentil soup	6,50
tomato basil soup	6,50

* all soups are served with bread

LUNCH

10.30-16.00 o'clock

WARM LUNCH DISHES

club sandwich zuid focaccia bread with chicken pancetta cheese cocktail sauce salad	10,50
omelette paprika bacon mushrooms zucchini	9,50
falafel with flaguette bread grilled vegetables tzatziki paprika sauce salad	9,50
focaccia caprese mozzarella tomato pesto rucola salad	9,50
panino tosti ham cheese ketchup salad	7,50
panino goat cheese grilled paprika spinach pine nuts honey salad	9,00
panino brie fleur de fagne brie pear-truffel syrup walnuts	9,00
veal croquettes by holtkamp on brown bread mustard salad	9,00
pasta con polpette spaghetti meatballs tomato sauce parmesan cheese	14,50

SANDWICHES (white or brown bread)

grilled ham and cheese sandwich egg tomato chive mayo salad	8,00
tuna salad sandwich sundried tomato olives salad	9,00
meatloaf sandwich melted cheese red onion honey mustard sauce salad	9,00
creamy goat cheese sandwich grilled pumpkin balsamic syrup arugula	9,00
oriental chicken sandwich warm chicken fillet paprika spring onion sour cream	9,50
sandwich grilled halloumi (warm) grilled zucchini, paprika and eggplant tahin dressing salad	9,50
beef carpaccio sandwich parmesan cheese pine nuts truffle mayonnaise salad	9,75

MAIN COURSES

16.30-22.00 o'clock

zuid dish our chef's choice	price varies
zuid pasta our chef's choice	price varies
thai chicken satay cassava fried rice cucumber salad	16,50
rib eye steak herb butter potato dish of choice* warm vegetables	19,50
salmon filet with scampi fennel dill sauce potato dish of choice* warm vegetables	18,50
moroccan vegetable stew sweet potato lentils paprika zucchini greek yogurt dates wild rice	16,50
pasta with mushrooms linguine spinach manchego sauce	17,50

* choice between mashed potatoes, french fries or sweet potato fries (+ 0,50)

ALLERGEN INFORMATION AVAILABLE UPON REQUEST

DESSERTS

10.30-22.00 o'clock

dark chocolat mousse	6,50
semifreddo café noir icecream semifreddo with crispy coffeecrunch	6,50
cheese platter fleur de fagne brie wildblumkaisse roche baron dore de lathuy bioferme truffle syrup walnuts bread	12,50

PASTRIES

grenache butter cream chocolate macaroon	4,00
apple pie with whipped cream	4,00
homemade cheesecake bastogne base lemon cream white chocolat flakes	4,00

HOT DRINKS

coffee	2,30
espresso	2,30
double espresso	4,00
cappuccino	2,60
caffè latte	2,80
latte macchiato	2,80
espresso macchiato	2,50
tea with flavour of choice	2,30
fresh mint tea	3,00
with honey	3,20
fresh ginger tea with lemon	3,10
fresh ginger and mint tea	3,60
hot chocolate	3,00
with whipped cream	3,25
flavour with coffee cappuccino latte	0,50
hazelnut caramel chocolate cinnamon vanilla coconut	

SOFT DRINKS/ WATER

coca cola	2,60
coca cola light zero	2,60
sprite	2,60
fuze ice tea	2,70
fuze ice tea green	2,70
finley tonic	2,70
finley bitter lemon	2,70
apfelschorle	2,70
fanta	2,60
fanta cassis	2,70
finley ginger ale	2,70
ginger ale with mint and lime	3,20
rivella	2,80
fristi	2,60
chocolate milk	2,60
chaudfontaine still or sparkling 1 l	6,75
chaudfontaine still or sparkling 25 cl	2,60
aqua panna san pellegrino 75 cl	7,00

SMOOTHY

mango pineapple greek yogurt bio apple juice	5,00
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JUICES

fresh orange juice	4,25
fresh strawberry orange juice	4,50
bottled bio orange juice	3,00
bottled bio apple juice	3,00
bottled bio tomato juice	3,00

COCKTAILS

mojito bacardi carta blanca mint lime soda cane sugar	8,50
caipirovka	8,00
wodka lime cane sugar	
caipirinha	8,00
cachaca lime cane sugar	
moscow mule	8,00
ginger beer wodka lime mint	
hugo cocktail	7,00
elderflower syrup mint lime prosecco	
aperol spritzer	7,00
aperol prosecco soda orange	
limoncello spritzer	7,00
limoncello prosecco soda lemon	
bombay gin tonic lime	8,50
hendricks gin tonic	9,50
cucumber rosemary	
dundee dry gin tonic orange	9,50
gin tonics with fever tree tonic	+ 1,50
licor 43 sour	8,00
licor 43 lime cane sugar	

MOCKTAILS

virgin mojito	5,50
sprite mint lime cane sugar	
passion fruit ice tea	5,50
fuze ice tea passion fruit syrup mint lemon	

BEERS

DRAUGHT BEERS

brand bier 20 cl	2,60
brand bier 25 cl	3,25
brand bier 50 cl	6,50
karmeliet tripel 30 cl	5,00
la chouffe 25 cl	4,50
grimbergen dubbel 25 cl	4,50
ASK OUR STAFF ABOUT THE BEER ON OUR CHANGING TAP	

BOTTLED BEERS

lowlander ipa	5,00
jopen mooie nel ipa	5,00
lagunitas ipa	4,75
wieckse witte	3,50
amstel radler	3,50
kriek st. louis	4,00
kasteel rouge	4,50
erdinger	4,00
de koninck	4,00
corsendonck dark dubbel	4,75
lefort	4,25
westmalle dubbel	4,25
westmalle tripel	4,50
tripel lefort	4,50
straffe hendrik quadrupel	5,50
vedett blond	4,00
duvel	4,50
omer	4,50
apple bandit cider	3,25

NON-ALCOHOLIC BEERS

heineken 0,0	3,00
wieckse witte 0,0	3,50
amstel radler 0,0	3,50
jopen non-ipa 0,3%	4,00

COGNAC/CALVADOS

hennessy	6,50
hennessy fine de cognac	7,50
busnel calvados	6,00

LIQUERS

amaretto	5,00
baileys	5,00
tia maria	5,00
drambuie	5,00
cointreau	5,00
grand marnier	6,00
sambucca	5,00
licor 43	5,00
limoncello	5,00

WHISKEYS

jameson (irish)	6,50
william lawsons (scotch)	6,50
william lawsons 13 years (scotch premium)	7,50
chivas regal 12 years (scotch premium)	9,00
the glenlivet (single malt)	9,00
highland park (single malt)	9,00
jack daniels (bourbon)	6,50
southern comfort	5,00

LIQUORS

42 below vodka	5,50
grey goose vodka	8,00
pernod ricard	5,00
bacardi carta blanca	5,50
bacardi carta negra carta fuego	5,75
bombay gin	6,00
hendricks gin	7,00
dundee dry gin	7,00
grappa	5,00
tequila	4,50
ketel 1 jonge jenever	2,75
corenwijn	2,75
els	2,75
jägermeister	2,75
beerenburger	2,75
martini bianco rosso rosato	4,50
domecq sherry dry medium	4,00
dow's port ruby white tawny	4,50

WHITE WINE

chiloé - sauvignon blanc (chi) tropical fruit citrus grapefruit	
glass	4,50
bottle	22,50
nebla rueda - verdejo (spa) tropical fruit tight dry fresh acidity	
glass	5,00
bottle	25,00
famille maurel - chardonnay (fra) white fruit rich flavour creamy	
glass	5,00
bottle	25,00
weingut zinief - grüner veltliner (aut) blossom exciting citrus	
bottle	27,50
garnier & fils, chablis - chardonnay (fra) flintstone minerality seductive roundness	
bottle	37,50

ROSÉ

extrême gris (fra) invigorating fruit aromas inviting	
glass	5,00
bottle	25,00

RED WINE

les gravillons - merlot (fra) rich fruit tones cherries beautiful acidity	
glass	4,50
bottle	22,50
hoya de cadenas reserva privada - tempranillo, cabernet sauvignon (spa) red fruit cocoa tannins	
glass	4,75
bottle	23,75
saurus - malbec (arg) cherries juicy elegant	
bottle	27,50
amastuola - primitivo (ita) spiciness dried fruit tannins	
bottle	30,00

BUBBLES

di carlo - prosecco d.o.c. (ita) solid foam freshness intense flavour	
20 cl	8,50
le couchon brut - prosecco doc (ita) fine carbonation floral dry finish	
bottle	32,00
cava mvsa brut- macabeo, xarel-lo, parellada (spa) fine carbonation white fruit mildly dry	
bottle	29,50
champagne - moët & chandon imperial brut (fra) elegant bubbles citrus refreshing	
bottle	75,00