

# GRANDS CAFÉS FOREST

Sustainability, environmental awareness, anti-waste, corporate social responsibility ... for the hospitality industry, these are no longer empty words. As a hospitality group, we realise that, in 2024, this is something we can no longer ignore either.

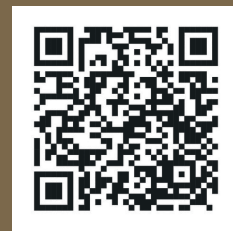
Every day we aim for energy-efficient operations, less waste, less plastic, better sorting and recycling. The number of different containers at the back of the kitchen is growing: we sort as much as possible. Local and seasonal products are given every possible opportunity, enabling us to keep the food chain as short as possible. When buying new equipment and machines, we focus on energy-saving and water-saving labels.

However, we intend to go even further and make an additional contribution. As part of the European Green deal (= Europe CO<sup>2</sup> neutral by 2050 and the planting of three billion extra trees by 2030), we have decided to plant a Grands Cafés forest, on our own land.

Our plan is to plant 1,000 trees every year over a period of five years, to be precise, in the village of Grune in the province of Luxembourg.

In this way, we will remove 875 tonnes of CO<sub>2</sub> from the air in the long term!

We will even be able to surpass that target... With the help of our customers. Great, right? Want to join us? For just EUR 6.99 We will plant your tree in our forest, in real life, on a real site in Belgium.



**FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN THREE DIFFERENT DISHES**



**VEGGIE**

All our mains are served with fries / noisette potatoes / potato croquettes / mashed potato / rice / pasta or bread.

If you have any questions about allergens or gluten, feel free to ask our staff.




Our kitchen is open until 21:00 every day.

One bill per table, please.




## APPETISERS

Cheese and salami nibbles with mustard	<b>10.00</b>
Kwekkeboom bitterballen with mustard (6 pcs.)	<b>9.50</b>
Mini spring rolls (10 pcs.)	<b>11.90</b>
Calamari with fresh tartare sauce	<b>12.90</b>
Selection of mixed hot appetisers (spring rolls, bitterballen, currywurst and chicken nuggets)	<b>14.90</b>
Grand Café deluxe appetiser selection (cold and hot appetisers)	<b>17.90</b>
Italian cold tapas (Parma ham, olives, peppers, chorizo and mozzarella)	<b>17.80</b>

## PASTA AND SMALL DISHES

Spaghetti Bolognese (with or without cheese)	<b>16.90</b>
 Vegetarian spaghetti Bolognese (with or without cheese)	<b>16.90</b>
Lasagne	<b>18.90</b>
 Penne with burrata, tomato, basil and pine nuts	<b>22.00</b>
Penne with chicken, tomato sauce and sambal (moderately spicy)	<b>22.30</b>
Penne with scampi and Tuscan herbs	<b>23.00</b>
Croque with ham and cheese (until 17:00)	<b>12.00</b>
 Canneloni with ricotta, fresh spinach and tomato cream sauce	<b>19.50</b>

## SALAD BOWLS

 Salad with brie, walnuts, celery, apple and honey	<b>22.90</b>
 Salad with burrata, tomato, olive oil and balsamic glaze	<b>22.90</b>
 Salad with vegan chicken pieces, paprika, red onion and tomato	<b>22.90</b>
Greek salad (with marinated feta, peppers, olives and deep-fried calamari)	<b>23.50</b>
Salad with lardons and warm goat's cheese	<b>23.90</b>
Caesar salad (with chicken, croutons, egg and Parmesan)	<b>23.50</b>
Chef's special salad (with smoked salmon, scampi, smoked trout and horseradish sauce)	<b>25.50</b>

## STARTERS

Tomato soup with freshly made meatballs	7.00
Breton fish soup with croutons ( <i>salmon, cod and scampi</i> )	10.50
🍃 Cheese croquettes (2 pcs. / 3 pcs.)	15.00 / 18.50
Prawn croquettes (2 pcs. / 3 pcs.)	18.00 / 22.00
Duo of cheese and prawn croquettes	17.00
🍃 Goat's cheese and honey croquettes	15.00
Beef carpaccio with Parmesan, balsamic glaze and rocket salad	17.50
Smoked salmon with toast, onion, parsley and lemon	17.50
Scampi Diabolique ( <i>spicy</i> )	18.00
Scampi curry cream	18.00
Tomato mozzarella salad with basil and pine nuts	15.90

## MEAT MAINS

🍃 Stir fry with vegan chicken pieces and rice	23.50
🍃 Vegetarian meatballs with archiduc sauce and boiled vegetables	22.00
🍃 Vegetarian meatballs with Provencal sauce	21.50
Grilled farmhouse chicken skewer with sauce of your choice	25.50
Mixed grilled skewer with sauce of your choice	26.50
Grilled classic Black Angus burger	23.50
Slow-roasted ribs with honey or herbs	25.50
Belgian Blue beef steak with sauce of your choice	26.50
Belgian Blue filet pur	36.00
Black Angus ribeye	34.50

*Our main dishes are served with fries, potato croquettes, noisette potatoes, mashed potato, rice, pasta or bread and a crispy salad*

## SAUCES AND EXTRAS

Green peppercorn sauce	3.50
Mushroom sauce	3.50
Béarnaise	3.50
Provencal sauce	3.50
Creamy wholegrain mustard sauce	3.50
Chef's special sauce ( <i>cream of tomato, ham, garlic and mushrooms</i> )	3.50
Cold side salad	4.50
Boiled vegetables	4.50
Extra fries, potato croquettes, noisette potatoes, mashed potato, rice or pasta	3.50

## FISH MAINS

Fish and chips with fresh tartare sauce	24.50
Fried salmon with Hollandaise sauce	29.50
Cod fillet with white wine sauce and braised baby leeks	32.50
Fish casserole with finely sliced vegetables	29.50
Fried trout with farmhouse butter and almond flakes	28.50
Scampi Diabolique ( <i>spicy</i> )	27.00
Scampi with Tuscan herbs and cream	27.00
Scampi curry - cream	27.00

## BELGIAN CLASSICS

Meatballs in tomato sauce	21.50
Endive, ham and cheese gratin with mashed potato	22.00
Chef's special Flemish stew with ale and a endive salad	24.00
Steak tartare ( <i>raw</i> ) with side salad	24.90
Vol-au-vent with puff pastry	24.00
Beef tongue in Madeira sauce	24.90
Pork cheeks prepared with our house beer	25.50
Ham hock with creamy wholegrain mustard sauce	28.90

## KIDS MENU

Currywurst with fries and sauce ( <i>1 pc. / 2 pcs.</i> )	11.50 / 14.50
Vol-au-vent	14.50
Meatballs in tomato sauce	14.00
Spaghetti Bolognese	13.00
Prawn croquette	14.00
Cheese croquette	12.00
Chicken nuggets with fries	12.00

*Children's meals are served with fries, potato croquettes, noisette potatoes, mashed potato, rice pasta or bread and a crispy salad*

## DESSERTS

Chocolate mousse	11.00
Homemade tiramisu	12.00
Crème brûlée	11.50
Chocolate moelleux with vanilla ice cream	12.80
Tarte tatin with vanilla ice cream	12.50
Apple crumble cheesecake	12.50
House special dessert	14.90

## ICE CREAM *(homemade)*

Vanilla ice cream	7.50
Chocolate ice cream	7.50
Mocha ice cream	7.50
Vanilla ice cream with chocolate sauce	9.50
Chocolate ice cream with chocolate sauce	9.50
Vanilla ice cream with nuts and caramel sauce	9.50
Advocaat ice cream	9.50
Speculoos ice cream <i>(vanilla ice cream with speculoos crumble and caramel sauce)</i>	9.90
Ice cream with strawberries <i>(seasonal)</i>	12.50
Kids ice cream <i>(vanilla with Smarties)</i>	6.50
<i>Mini vanilla ice cream with chocolate sauce</i>	7.50

## PANCAKES AND WAFFLES *(between 14:00 and 17:30)*

Pancake with sugar, Sirop de Liège, jam or Nutella	5.50
Pancake with vanilla ice cream	7.00
Pancake with vanilla ice cream and chocolate sauce	9.00
Waffle with powder sugar	6.00
Waffle with whipped cream	8.00
Extra whipped cream	2.00
Extra chocolate sauce	2.50
Extra scoop of ice cream	2.50

## SOFT DRINKS

Chaudfontaine ( <i>sparkling</i> )	<b>3.20</b>
Chaudfontaine ( <i>still</i> )	<b>3.20</b>
San Pellegrino ( <i>500 ml</i> )	<b>7.50</b>
Aqua Panna ( <i>500 ml</i> )	<b>7.50</b>
Chaudfontaine ( <i>sparkling - 1 l</i> )	<b>11.00</b>
Chaudfontaine ( <i>still - 1 l</i> )	<b>11.00</b>
Coca cola	<b>3.30</b>
Coca cola Zero	<b>3.30</b>
Fanta	<b>3.30</b>
Sprite	<b>3.30</b>
Canada Dry	<b>3.60</b>
Gini	<b>3.50</b>
Royal Bliss Tonic	<b>3.50</b>
Royal Bliss Agrumes	<b>3.50</b>
Royal Bliss Pink	<b>3.50</b>
Fever-Tree Indian	<b>4.00</b>
Fever-Tree Mediterranean	<b>4.00</b>
Tönisteiner Leon	<b>4.00</b>
Tönisteiner Orange	<b>4.00</b>
Tönisteiner Multifruits	<b>4.00</b>
Ice Tea Original	<b>3.60</b>
Ice Tea Green	<b>3.60</b>
Ice Tea ZERO	<b>3.60</b>
Minute Maid Apple	<b>3.60</b>
Minute Maid Apple Cherry	<b>3.60</b>
Minute Maid Grapefruit	<b>3.60</b>
Fristi	<b>3.70</b>
Cécémel	<b>3.70</b>
Spini ( <i>400 ml</i> ) ( <i>sparkling water/Gini</i> )	<b>6.70</b>
Eskimo ( <i>400 ml</i> ) ( <i>grapefruit/tonic</i> )	<b>6.70</b>
Sinton ( <i>orange/tonic</i> )	<b>6.70</b>

**HOT DRINKS**

Coffee	3.30
Decaf coffee	3.30
Espresso	3.30
Decaf espresso	3.30
Cappuccino with milk	3.90
Cappuccino with whipped cream	4.10
Decaf cappuccino with milk	3.90
Decaf cappuccino with whipped cream	4.10
Café au lait	3.90
Decaf café au lait	3.90
Latte machiato	3.90
Hot chocolate ( <i>Cécéme</i> )	4.10
Hot chocolate ( <i>Cécéme</i> ) with whipped cream	4.90
Caramel Latte with whipped cream	6.50
Speculoos Latte with whipped cream	6.50
Irish Coffee ( <i>whiskey</i> )	9.00
French Coffee ( <i>Cognac</i> )	9.00
Caffè Italiano ( <i>amaretto</i> )	9.00
Baileys coffee	9.00

**TEA** *Pip's*

North American mint	3.30
Chamomile	3.30
Rosehip Hibiscus	3.30
Ginger Lemon	3.30
Green tea bancha	3.30
Earl Grey black	3.30
Fresh mint tea	4.70
Fresh ginger tea	4.70

**BEERS ON TAP**

<b>Grand Café House Beer</b> (330 ml) ( <i>Blond</i> )	<b>4.30</b>
Stella Artois (250 ml)	<b>3.30</b>
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Leffe Blonde (330 ml)	<b>4.30</b>
Triple d'Anvers (330 ml)	<b>4.90</b>
Karmeliet (250 ml)	<b>3.70</b>
La Chouffe (330 ml)	<b>5.30</b>

**BOTTLED BEER**

Duvel	<b>5.30</b>
Cornet	<b>4.90</b>
Trippel Le Fort	<b>4.90</b>
Kasteelbier bruin	<b>5.30</b>
Kriek Lindemans	<b>3.90</b>
Rodenbach	<b>4.10</b>
Liefmans on the rocks	<b>4.60</b>
Hoegaarden	<b>3.30</b>
Hoegaarden rosé	<b>3.70</b>
Hoegaarden Grand Cru	<b>4.70</b>
Westmalle Dubbel	<b>5.30</b>
Westmalle Tripel	<b>5.30</b>
Orval	<b>5.60</b>
Omer	<b>4.70</b>
Chimay blauw 9°	<b>5.60</b>
Rochefort 8°	<b>5.30</b>
St. Bernadus Abt 12	<b>5.40</b>
Triple Kanunnik 8,2°	<b>4.80</b>

**ALCOHOL-FREE BEERS**

Leffe Blonde 0,0%	<b>4.20</b>
Liefmans on the rocks 0,0%	<b>4.60</b>
Carlsberg 0,0%	<b>3.30</b>
Sportzot 0,0%	<b>4.60</b>
Cornet Oaked 0,0%	<b>4.90</b>



**APERITIFS**

Apérol Spritz <i>(on tap)</i>	<b>8.90</b>
Kir	<b>7.00</b>
Kir Royale	<b>8.50</b>
Campari	<b>7.20</b>
Pisang Ambon Orange	<b>7.90</b>
Martini bianco	<b>7.00</b>
Martini rosso	<b>7.00</b>
Martini Bellini	<b>7.00</b>
Port <i>(red)</i>	<b>7.00</b>
Port <i>(white)</i>	<b>7.00</b>
Pineau des Charentes	<b>7.00</b>
Dry sherry	<b>7.00</b>
Picon Vin Blanc	<b>7.00</b>
Ricard	<b>7.00</b>

*+ soft drink surcharge*

**GINS**

Bombay	<b>8.50</b>
Hendrick's	<b>12.00</b>
Pink 47	<b>9.50</b>
Double You Gin	<b>13.00</b>

*+ soft drink surcharge*

**APERITIFS 0,0%**

Pisang Ambon Orange 0.0%	<b>7.00</b>
Campari Orange 0.0%	<b>7.00</b>
Virgin Mojito 0.0%	<b>7.00</b>
Crodino Biondo 0.0%	<b>6.00</b>
Crodino Biondo 0.0% with tonic	<b>9.60</b>
Crodino Biondo 0.0% with tonic orange	<b>9.60</b>
Tanquerary Gin 0.0% with tonic	<b>8.90</b>

## SPIRITS

Amaretto	8.50
Cointreau	8.50
Baileys	8.50
Calvados	8.50
Grand Marnier	8.50
Cognac Courvoisier VSOP	10.50
Bacardi Superior	9.00
William Lawson whisky	8.50
Highland park whisky (10-year-old)	10.50
Sambucca	9.00
Grappa	9.00
Armagnac	9.00
Limoncello	8.50
Jonge Bols jenever	4.40
Eristoff vodka	10.50
Omerta rum	9.00

+ soft drink surcharge

## BUBBLES

Montelvini Promosso Spumante Extra Dry Italy, Veneto	Glass	8.00
	Bottle	39.00
Chardonnay Meerdael	Bottle	50.00
Champagne Mandois Brut Origine France, Champagne, 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir <i>This light, golden yellow cuvée d'assemblage has a rich layer of foam, ripe fruit aromas and notes of linden. The quality of this Champagne remains consistent thanks to centuries of craftsmanship. Aged for three years in the bottle, this is a wine with great complexity.</i>	Bottle	55.00
Champagne Mandois Blanc de Blancs France, Champagne, 100% Chardonnay <i>Brilliant, clear gold colour with a wealth of bubbles. The supple opening note on the palate is characterised by a high level of minerality coming from the chalky soil and is followed by a creamy finish with slight hints of vanilla.</i>	Bottle	65.00

## WHITE WINES

<b>Mondevin Chardonnay Jérôme Vic</b>	Glass	<b>6.00</b>
<b>France, Languedoc-Roussillon, 100% Chardonnay</b>		
<i>This wine offers a pleasant combination of freshness on the one hand, paired with the typical roundness of Chardonnay grapes.</i>	1/4 l	<b>10.50</b>
	1/2 l	<b>21.00</b>
	Bottle	<b>30.00</b>
<b>Mondevin Sauvignon Blanc Pomerols</b>	Glass	<b>7.00</b>
<b>France, Languedoc-Roussillon, 100% Sauvignon Blanc</b>		
<i>Fresh on the palate, with citrus fruit aromas. A lengthy, fresh finish with notes of exotic fruits.</i>	1/4 l	<b>11.00</b>
	1/2 l	<b>22.00</b>
	Bottle	<b>33.00</b>
<b>Caballero de Olmedo Verdejo</b>	Bottle	<b>32.00</b>
<b>Spain, Rueda, 100% Verdejo</b>		
<i>Tropical aromas of papaya and pineapple stand out in the nose. The finish brings a small touch of bitter. A playful wine that will surprise many a wine lover.</i>		
<b>Brunel de la Gardine Côtes du Rhône Blanc</b>	Bottle	<b>34.00</b>
<b>France, Côtes du Rhône, 50% Grenache Blanc, 20% Clairette, 10% Roussanne, 10% Viognier, 10% Bourboulenc</b>		
<i>This wine is fresh and aromatic on the palate, with a perfectly balanced finish. Drink as an aperitif or with fish, tapas, white meats and poultry with cream sauce.</i>		
<b>Jeff Carrel Morillon Blanc</b>	Bottle	<b>36.00</b>
<b>France, Languedoc-Roussillon, 100% Chardonnay</b>		
<i>A genuinely superior Chardonnay. Full-bodied, buttery, fruity, rich, strong and robust. Delicious paired with smoked ham and melon, mi-cuit foie gras, guinea fowl with mushrooms, mature cheese or apple pie.</i>		
<b>Wijnkasteel Genoels-Elderen Chardonnay Blauw</b>	Bottle	<b>41.00</b>
<b>Belgium, Haspengouw, 100% Chardonnay</b>		
<i>Extraordinarily elegant, fruity and fresh dry white wine with aromas of honey, fresh pineapple, apple and impressions of butter, with a standout finish of excellent freshness.</i>		
<b>Henri Bourgeois Sancerre Grande Réserve</b>	Bottle	<b>44.00</b>
<b>France, Loire, 100% Sauvignon Blanc</b>		
<i>Henri Bourgeois is one of the standout producers in the Sancerre region. Rich and expansive on the palate, this wine offers complexity and length. This Grande Réserve is the perfect pairing for a wide range of dishes, including fish, white meat and cheeses.</i>		

## ROSÉ WINES

<b>UP Ultimate Provence Rosé</b>	Glass	<b>8.50</b>
France, Provence, 30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle	1/4 l	<b>15.00</b>
<i>It's not just the bottle that's great, the contents are pretty good, too. This wine is best combined with seafood, salads, pasta and good company!</i>	1/2 l	<b>30.00</b>
	Bottle	<b>45.00</b>

## RED WINES

<b>Mondevin Merlot Jérôme Vic</b>	Glass	<b>6.00</b>
France, Languedoc-Roussillon, 100% Merlot	1/4 l	<b>10.50</b>
<i>This wine has a round, full-bodied flavour, with a slight presence of tannins.</i>	1/2 l	<b>21.00</b>
	Bottle	<b>30.00</b>
<b>La Balade Minervois</b>	Verre	<b>7.00</b>
France, Languedoc-Roussillon, 60% Mourvèdre, 20% Syrah, 10% Carignan, 10% Grenache.	1/4 l	<b>11.00</b>
<i>A generous dark-red wine with purple accents. The ideal wine to accompany various meat dishes, as well as ribs.</i>	1/2 l	<b>22.00</b>
	Bottle	<b>33.00</b>
<b>Jeff Carrel Villa des Anges Red Blend Reserve</b>	Bottle	<b>31.00</b>
France, Languedoc-Roussillon, 60% Cabernet Sauvignon, 20% Merlot, 20% Syrah		
<i>Sleek and tart on the palate with pleasant, consistent acidity, all wrapped in a round, velvety, charming body. The finish is invigorating and concentrated, with more discernible tannins.</i>		
<b>Cantele Primitivo</b>	Bottle	<b>29.00</b>
Italy, Puglia, 100% Primitivo		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
<b>Palagetto Chianti Colli Senesi</b>	Bottle	<b>34.00</b>
Italy, Chianti, 85% Sangiovese, 5% Canaiolo, 5% Colorino, 5% Merlot		
<i>Aged in oak barrels. An intense ruby red colour with a fresh, fruity and round aroma. This wine is delicious paired with a range of meats, classic Italian dishes and cheeses.</i>		
<b>Matsu El Recio</b>	Bottle	<b>41.00</b>
Spain, Toro, 100% Tempranillo		
<i>Aged for fourteen months in French oak barrels. This wine has a full-bodied, silky smooth flavour with mineral notes and a pleasant finish with ample length. Pair with stews, lamb, duck, winter vegetables or grilled meats.</i>		
<b>Château La Fleur Penin Saint-Emilion Grand Cru</b>	Bottle	<b>44.00</b>
France, Bordeaux, 85% Merlot, 15% Cabernet Franc		
<i>This Saint Emilion Grand Cru is a finely balanced wine from a run of just 14,000 bottles. The sophisticated tannins flourish on the palate, with a long and elegant finish. Ideal paired with veal, lamb, beef, game or a delicious cheese platter.</i>		