

CHAMPAGNE

POMMERY BRUT

Pommery brut - 75 cl	80
Pommery brut Rosé - 75 cl	80
Royal blue sky (sur glace) - 75 cl	85
Blanc de blancs apanage - 75 cl	95

APÉRO

House Aperitif	10.5
Gin tonic passion fruit syrup	
Kirr white wine	6
Porto white/red	6.1
Pineau Des Charentes	6.1
Martini white/red	6.5
Ricard	7.3
Picon white wine	7.3
Kirr royal	8
Aperol Spritz	9.9
Rum / Rhum 'rock & Rum waer waters'	9
Cinnamon rooibos black pepper szechuan pepper	
Campari (+ orange juice)	5 (8)

BUBBELS

Cava - glass	7.5
Cava - 75cl	37
Martini Bellini - glass	8
Martini Bellini - 75cl	36
Le couchon brut prosecco - glass	7.8
Le couchon brut prosecco - 75cl	36
Le couchon rosé - glass	7.9
Le couchon rosé - 75cl	37
Le couchon brut / rosé - 37,5cl	20

Hast

DINING

GIN

Gin 'Cosy Waer Waters'	8,5
Clove orange zest cinnamon star anise black tea + premium Orange blossom Tonic	+3,5
Gin 'Finesse Waer Waters'	8,5
Lemongrass lime red fruit + premium Touch of lime Tonic	+3,5
Gin 'Zingy Deluxe'	8,5
Yuzu ginger lemongrass + premium Touch of lime Tonic	+3,5
Bombay	8,5
+ premium Touch of lime of hibiscus Tonic	+3,5
Tanqueray	8,5
+ pomelo Tonic	+3,5
Hendrickx	8,5
+ premium pink pepper Tonic	+3,5
Mare	8,5
+ premium pink pepper Tonic	+3,5
Tanqueray 0,0% (non-alcoholic)	8,5
+ premium pink pepper Tonic	+3,5

STRONG DRINKS

*Soft-drinks are not included

J&B	8
Johnie Walker Red	8
Bacardi wit-bruin / blanc-brun	7-8
Smirnoff Vodka	9
Jack Daniel's	8
Jack Daniel's honey	9
Chivas	11



BEERS

Pils Jupiler /Jupiler 0%	3
Liefmans 0%	3,2
Kriek Liefmans	3,5
Carlsberg	3,5
Grisette Blonde Bio	3,5
Hoegaarden	3,5
Hoegaarden Rosé	3,5
Boon geuze	3,9
Affligem Blond	4,5
Carolus Tripel	4,5
Cornet	4,5
Leffe Blond	4,5
Leffe Brown	4,5
Bloemekei Ipa	4,9
Duvel	4,9
Karmeliet Tripel	4,9
Orval	5,2
St Feuillien Grand Cru	5,2

SOFT DRINKS

Coca Cola - 20 cl	3,2
Coca Cola Zero - 20 cl	3,2
Fanta - 20 cl	3,2
Fuze tea lemon - 20 cl	3,2
Nordic tonic - 20 cl	3,2
Premium orange blossom tonic	3,5
Premium pink pepper tonic	3,5
Premium pomelo tonic	3,5
Premium touch of lime tonic	3,5
Premium hibiscus tonic	3,5
Premium ginger beer & chili tonic	3,5
Tomato juice - 20 cl	4,2
Chaudfontaine still water - 50 cl	5
Chaudfontaine sparkling water - 50 c	5

HOUSEWINE

Housewine white
Housewine red
Housewine rosé

Glass	5,5
Carafe - 50 cl	18
Bottle - 75 cl	25

WHITE

Pouilly-Fumé	21-41
France, Loire, Sauvignon Blanc - 37,5 cl / 75 cl	
Rijk's Chenin «A Touch of Oak»	29,5
South- Africa - 75 cl	
Sancerre	39
France, Loire, Sauvignon Blanc - 75 cl	
Manicor « La reserva della contessa » Bio	40
Italy, Pinot Blanc, Chardonnay en Sauvignon Blanc - 75 cl	
Chablis	44
France, Bourgogne, Chardonnay - 75 cl	

RED

Château Croix Beauséjour Montagne	17
St-Emillion - 37,5 cl	
Pinot Noir (gekoelde rode wijn / vin rouge frais)	29
France, Alsace - 75 cl	
Château Peybonhomme les Tours	29
Côtes de Bordeaux, Bio - 75 cl	
Lamarossa, primitivo	32
Southern Italy, N-Bio - 75 cl	
Château Grand-Pey-Lescours	43
St-Emillion Grand Cru - 75 cl	

ROSÉ

Chateau la clapière côtes de Provence cru classé	17
France, Côtes de Provence - 37,5 cl	
Favori méditerranée	27
France, Coteaux Varois en Provence - 75 cl	
M de Minuty	32
France, Côtes de Provence - 75 cl	

HEALTHY CHOICES

Bionina is a 20 cl organic sparkling water drink.
No colorants, preservatives, vegan & natural sparkling water.

Bionina Mister Lemon	4,2
Bionina lady Pink Grapefruit	4,2
Bionina Miss Blood Orange	4,2
Bionina Uncle Pomegranate & the cranberries	4,2
Bionina Dr Ginger Beer	4,2

Home made fresh juices are 30cl.

Orange juice	4,5
Grapefruit juice	4,5
Orange juice & tonic - 20 cl & 10 cl	6,2
Grapefruit juice & tonic - 20 cl & 10 cl	6,2

Hast

DINING

STARTERS

Carpaccio of scallop | citrus fruit | wakame
26

Vitello tonnato | veal slowly cooked
19

Burrata | San Marzano tomato | fresh basil | grilled ciabatta with herbs
16

Pumpkin | goat cheese | honey | borage flower | vinaigrette
18

Grey shrimp croquettes (2) | baked parsley
19

Grey shrimp croquettes (2) | old Bruges | baked parsley
16

SALADES

Warm goat cheese | bacon | croutons | avocado | honey
24

Ceaser salad | roasted chicken | Romaine lettuce | parmesan | poached
egg
24



Hast

DINING

MAIN

Low-temperature chicken | veal meatballs | Madeira sauce

24

Entrecôte | baked or grilled | mixed salad |
pepper-bearnaise-roquefort

34

Pike-perch baked on the skin | crunchy vegetables | truffle sauce

26

Creamy risotto | baked mushrooms | fresh parmesan | truffle

25

Italian beef tartare | parmesan | green pesto | toasted pine nuts

22

Wok vegetables in yellow curry sauce with noodles

minced beef 26

poultry 26

scampi 26

vegetarian 24



DESSERT

Meringue pie | lemon
10

Chocolate Sundae ("Dame Blanche")
9

Crème brûlée | speculoos
10

Chocolate moelleux
10

Café gourmand | assortment of five mini treats
16

CALL
NR 9
TO
CLEAN
UP
YOUR
ROOMSERVICE
TABLE

