LE PETIT BELGE

SWEETS

Dame blanche 10
Vanilla ice cream — chocolate sauce — chocolate crumble

Dame noir 10
Chocolate ice cream — chocolate sauce — chocolate crumble

Coupe strawberries (seasonal) 11
Vanilla ice cream — strawberries

Coupe vanilla 9
Vanilla ice cream — gingerbread crumble

Coupe Le Petit Belge 11
Vanilla ice cream — banana — salted caramel — chocolate flakes

Waffle "De gewone" 9
Icing sugar

Waffle "De belg" 10
Callebaut chocolate sauce — chocolate crumble — icing sugar

Waffle "Fraisez-vous" (seasonal) 11
Fresh strawberries — icing sugar

(UNTIL 17:00)

LES PAINS BELGES

Belgian baguette (P) 9
Ham — mild Westmalle cheese — romaine lettuce — tomato — cucumber — egg — mustard mayonnaise

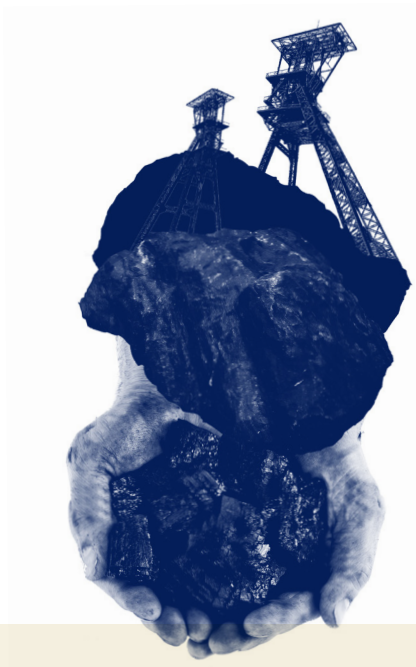
Cheese baguette (V) 8
Mild Westmalle cheese — romaine lettuce — tomato — cucumber — egg — mustard mayonnaise

Club sandwich (P) 14
Chicken — tomato — lettuce heart — crunchy bacon — pepper mayonnaise — crisps

Mushroom toast (V) 16
Mushrooms — parsley — spring onion

Croque monsieur (P) 11
Ham — cheese — salad

Croque madame (P) 13
Ham — cheese — 2 eggs — salad



ENTRÉES

Just for you, or to share

Mini La Trappe meat croquettes (P) 11
Tierenteyn mustard

Breaded squid (S) 15
Calamares — tartar sauce

Artisanal cheese croquettes (2) (V) 14
Fried parsley — Westmalle crumble — lemon — tartar sauce

Artisanal grey shrimp croquettes (2) (S) (A) 17
Fried parsley — grey shrimp — lemon — cocktail dip

Carpaccio (R) 16
Truffle mayonnaise — rocket salad — parmesan

'I can't choose' platter (P) (N) 26
You choose. you lose. Taste the very best of our starters

SALADS

Niçoise (S) 21
Salad — fresh grilled tuna — anchovies — tomato — beans — potatoes — red onion — olives — egg

Chicken caesar (S) 20
Slow-cooked chicken breast — romain lettuce — iceberg lettuce — Caesar dressing — Olgroendal cheese — sourdough croutons — capers — anchovies

Goat cheese (V) (N) 22
Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — Sirop de Liege dressing

SOUP

Tomato soup (V) 6

MAIN COURSES

With every main course, 1 potato garnish included

Pork cheek stew (A) (P) 21
Slow cooked pork cheek stew

Vol-au-vent 21
Chicken — meatballs — mushrooms — cream — puff pastry

Fish & chips (S) (A) 22
Haddock in beer batter — tartare sauce

SIDES

These dishes are only to be ordered as a supplement

French fries 3

Croquettes 3

Sweet potato fries 3

Classic salad 3
Lettuce — tomato — red onion — tarragon mayonnaise

Vanaf 8 personen, vragen wij je keuze te beperken tot 4 verschillende gerechten per tafel. Eveneens behouden wij ons recht om slechts 1 rekening per tafel te maken.

(V) vegetarian (S) seafood (A) alcohol (N) nuts (R) raw (P) pork

Info over allergenen op aanvraag. De samenstelling van de producten kunnen veranderen. De allergenenlijst is opgemaakt n.a.v. de leveranciersinfo. Opgelet ; kruisbesmetting is niet 100% uit te sluiten

DRINKS

DRAUGHT BEER

Stella Artois 5% (25 – 33 – 50cl)	2.8 — 3.5 – 5
Leffe blond 6.6% (33 – 50cl)	4.5 – 6.8
Leffe bruin 6.5% (33 – 50cl)	4.5 – 6.8
Tripel Karmeliet 8.4% 33cl	4.5
La Chouffe blond 8% 33cl	4.5
Kompel Bovengronds 6% 33cl	4.5
Kompel Ondergronds 6% 33cl	4.5

TRAPPIST

Westmalle Dubbel 7%	4.5
Westmalle Tripel 9.5%	5
Chimay Blauw 9%	5
Chimay Tripel 8%	4.5
Rochefort 10 11.3%	5.5
Orval 6.2%	5.5

BEER RECOMMENDATION

Leffe Rituel 9% 33cl	4.6
Leffe Tripel 8.5% 33cl	4.6
Leffe Ruby 5% 33cl	4.5
Leffe Radieuse 8.2% 33cl	4.6
Duvel 8.5% 33cl	4.5
LeFort Tripel 8.8% 33cl	4.9
LeFort Bruin 9% 33cl	4.9
Vedett 5.2% 33cl	3.5
Liefmans Fruitesse 4.2% 25cl	3.8
Omer 8% 33cl	4.5
Goose IPA 5.9% 35.5cl	4.5
Brugse Zot 6% 33cl	3.8
Hapkin 8.5% 33cl	4.2
Vliegend Varken 9% 33cl	5.2
Tripel Monkey 7.2% 33cl	4.8
Cornet 8.5% 33cl	4.5
Pauwel Kwak 8.4% 33cl	4.5
Wolf 7 Blond 7.4% 33cl	4.2
Kriek Belle-Vue 5.1% 25cl	3.5
Sint Bernardus 12 10% 33cl	4.5
Kasteelbier Rouge 8% 33cl	4.5
Palm 5.2% 25cl	3.2
Hoegaarden 4.9% 25cl	3
Rodenbach 5.2% 25cl	3.2

HOT DRINKS

Coffee	2.8
Mokka	2.8
Espresso Machiatto	3
Cappuccino	3
Cappuccino with whipped cream	3.5
Latte Machiatto	3.2
Hot chocolate	3
+ whipped cream	0.5
Coffee	**3.6**
Speculoos — Hazelnut — Caramel — Vanilla	
Ice coffee	**4.6**
Irish coffee	**8.5**
French coffee	**8.5**
Italian coffee	**8.5**
Hasselt coffee	**8.5**
Coffee Le Petit Belge	**6.5**
Coffee & cake	**6**
Tea	**2.8**
Tropical fruit — Earl grey — Golden chamomille — Pure lemon — Rosehip — Green	
Fresh tea	**4**
Mint — Ginger	

ALL VARIETIES OF COFFEE ARE ALSO AVAILABLE IN DÉCAFEÏNÉ

SOFTDRINKS

Chaudfontaine 0.25cl	**2.8**
Still — Sparkling	
Chaudfontaine 0.50cl	**5**
Still — Light sparkling — Sparkling	
Coca Cola	**2.8**
Light — Zero	
Sprite	**2.8**
Fanta	**2.8**
Fuze Tea	**3.2**
Black Tea — Green Tea — Peach Hibiscus	
Tönissteiner	**3.2**
Zitrone — Orange — Vruchtenkorf	
Cécémel	**2.8**
Fristi	**2.8**
Fresh orange juice	**5**
Minute Maid	**3**
Orange — Apple — Apple Cherry	
Nordic Mist	**3**
Indian Tonic — Agrum — Bitter Lemon	
Fever-Tree	**3.8**
Indian Tonic — Mediterranean Tonic — Ginger Beer — Elderflower — Aromatic — Clementine — Ginger Ale	

APERITIF

Aperol Spritz	8
Apéro de la maison	8
Crodino (n.a.)	5
Le Couchon Brut Coupe	7
Le Couchon Rosé Coupe	7.5
Bellini	8
Campari	5.8
Martini Bianco	6.5
Martini Rosso	6.5
Ricard	6
Porto Tawny	5.5
Porto White	5.5
Kirr	6
Kirr Royal	8

SPIRITS (5CL.)

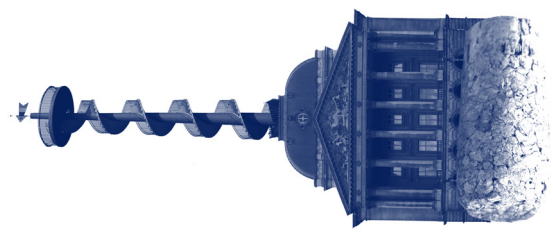
Bacardi Carta Blanca	6
Bacardi 8 Años	8
Absolut Vodka	6
Amaretto Disaronno	6
Amaro Averna	6
Limoncello	6
Baileys	6
Martel VS Cognac	8
Calvados	7
Grand Marnier	6.5
Sambuca Ramazzotti	7
Grappa Bianca	7
Smeets Extra	5
Jägermeister	6
Cointreau	6
Jack Daniëls	7
Wild Weasel	9.5

SPECIALS

Somersby Apple 4.7%	33cl	3.8
Somersby Blackberry 4.5%	33cl	3.8
Corona 4.5%	33cl	3.8
Cubanisto 5.9%	33cl	3.8

NON-ALCOHOLIC BEERS

Jupiler	0.0%	25cl	2.8
Liefmans Fruitesse	0.0%	25cl	3.8
Leffe Blond	0.0%	33cl	4.2
Leffe Bruin	0.0%	33cl	4.2



COCKTAILS

Mojito 11
Bacardi Carta Blanca — lime — mint

Cosmopolitan 11
Absolut Vodka — Cointreau — cranberry — lime juice

Negroni 10
Bulldog London Dry — Vermouth — Campari

Moscow Mule 11
Absolut Vodka — Fever-Tree Ginger Beer — lemon — mint

Whisky Sour 11
Jack Daniels — citrus — cane sugar

MOCKTAILS
ALCOHOL 0,0%

Crodino 5
+ Nordic Mist Indian Tonic 3

Strykk 6
Gin — Vodka — Rum

Virgin Mojito 11

GIN-TONIC

Bulldog London Dry 10.5
Nordic Mist Indian Tonic
Dried orange — lime zest

Copperhead Original 13.5
Fever Tree Mediterranean Tonic
Cardamom — orange zest

Gin Mare 12.5
Fever Tree Mediterranean Tonic
Tomato — rosemary

Stryyk Gin 0.0% 10
Fever Tree Clementine Tonic
Juniper

WINES

HOUSE WINE
White — Red — Rosé GLASS 4.5 – BOTTLE 23

WHITE

Vallée du Rhône « Secret de Famille » GLASS 5.5 – BOTTLE 26
100% Viognier

Sicilia Chardonnay « Gerbino » BIO GLASS 6 – BOTTLE 28
100% Chardonnay

Rully « Montagne la Folie » BOTTLE 39
100% Chardonnay

RED

Côtes du Rhône « Parallèle 45 » GLASS 6 – BOTTLE 28
55% Grenache Noir. 35% Syrah. 10% Mourvèdre

Chianti Colli Senesi « Fattoria San Donato » BIO GLASS 6.5 – BOTTLE 29
95% Sangiovese. 5% Ciliegiolo

Saint-Emilion Grand Cru Château des Bardes BOTTLE 39
90% Merlot. 10% Cabernet Sauvignon

BUBBLES

Le Couchon Brut Coupe	7
Le Couchon Brut 75cl	35
Le Couchon Rosé Coupe	7.5
Le Couchon Rosé 75cl	38
Moët & Chandon Brut Impérial 75cl	75