



STARTERS

- C

SALAD FOLLE 1909

21

Farmhouse chicken, North Sea shrimp, eggs, croutons, and Herve cheese
- D

GOLDEN NORTH SEA SHRIMP CROQUETTES

21

Crispy croquettes filled with North Sea shrimp
- C

TOMATES-CREVETTES ROYALE

24

Classic Belgian stuffed tomatoes with North Sea shrimp & cocktail sauce
- C

MAREDSOUS CHEESE CROQUETTES (v)

18

Creamy croquettes made with Maredsous Abbey cheese

MAINS

- A

WATERZOOI OF THE SEASON (v)

26

A delicate vegetable Waterzooi with white and green asparagus, simmered in a light, creamy broth
- E

LIÈGE-STYLE MEATBALLS

27

Juicy meatballs in a rich, sweet-and-sour sauce made with Sirop de Liège, caramelized onions, and a hint of vinegar
- B

VEGETARIAN LIÈGE-STYLE MEATBALLS (v)

27

A vegetarian spin on the Belgian favorite, served in the signature Sirop de Liège sauce with caramelized onions
- E

BEEF CARBONNADE

29

Slow-Cooked Flemish Stew. Tender beef simmered in a rich Speculoos-spiced beer sauce, a perfect harmony of sweet and savory flavors
- D

NORTH SEA COD

32

Line caught cod back freshly prepared, paired with sweet-and-sour broccolini and an aromatic morel mushroom infusion
- E

GRILLED BEEF FILLET (250G)

36

Pepper sauce or Maître d'Hôtel butter
- D

MECHELEN CHICKEN ROYAL “VOL-AU-VENT”

30

Slow-cooked Farmhouse Malines chicken in a creamy mushroom sauce, served in a crispy puff pastry shell

All mains are accompanied by a fresh seasonal salad and golden Belgian fries

DESSERTS

- C

BRUSSELS WAFFLE

11

Light and airy Brussels waffle, served with rich Belgian chocolate sauce and freshly whipped cream
- C

BELGIAN CHOCOLATE MOUSSE

11

Silky dark chocolate mousse infused with Trappist beer caramel, topped with confit hazelnuts
- C

SPECULOOS CRÈME BRÛLÉE

11

A creamy twist on the French classic, infused with the spiced flavors of Belgian speculoos biscuits, finished with a perfectly caramelized top
- E

BELGIAN FINE CHEESES – A TASTE OF TERROIR

14

A selection of matured Belgian cheeses, served with sirop de Liège

THE PERFECT SWEET ENDING

- B

CAFÉ GOURMAND

11

A selection of Belgian mini-desserts, served with coffee or tea
- B

BULLES GOURMANDES

16

A refined pairing of Belgian pastries and desserts, served with a glass of bubbles

Kids Menu

- Cheese croquette (1pc) - 7.5

Meatball with tomato sauce & fries / Liège-style meatball & fries / Spaghetti tomato-basil - 10

Mini Dame-Blanche / Chocolate mousse - 5
- v = Vegetarian. If you have allergens or specific dietary requirements, please inform the waiter before ordering. All prices are in Euro (€) and inclusive of VAT. For groups of 8 or more, we offer delicious set menus to make your experience smoother and more enjoyable! One bill per table.
- We have partnered with Klimato to provide you all the information you need to make sustainable choices, showing carbon labels that indicate if a dish has a very low to very high carbon footprint.

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