



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

LINGUINE, CHANTERELLES AND TRUFFLE CREAM (V)

26

Fresh pasta with sautéed chanterelles, finished with a truffle-flavored cream
- 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 BURGER (V)

27

Vegetarian patty in a burger bun with crispy onions, tomato, cucumber and our 1909 house sauce
- 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

Cod fillet with butternut mousseline, honey-glazed baby carrots and morel sauce
- E

GRILLED BEEF FILLET (250G)

36

Pepper sauce or Béarnaise sauce
- 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

SEASONAL SPECIALS

Starters

- B

SMOKED SALMON

18

Served on gingerbread with crisp green apple and confit fennel
- B

VELVET SOUP (v)

15

Pumpkin and sweet potato velouté

Mains

- E

GRAND CAFÉ 1909 BURGER

29

Belgian beef patty in a burger bun with crispy onions, tomato, cucumber and our 1909 house sauce
- A

AUTUMN STOEMP AND VEGETARIAN SAUSAGE (v)

25

Creamy mashed Belgian potatoes blended with seasonal root vegetables like parsnips, carrots, and leeks. Served with sautéed wild mushrooms, crispy fried onions, and a drizzle of hazelnut oil
- D

ROASTED SCALLOPS WITH BRUSSELS FLAIR

32

Mashed parsnips, confit shallots and beurre blanc sauce

Desserts

- C

DAME BLANCHE

11

Vanilla ice cream, warm chocolate sauce and whipped cream
- C

DARK CHOCOLATE TART - KRIEK DELIGHT

11

Decadent dark chocolate tart paired with a refreshing Kriek cherry beer sorbet

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 candied 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

- C

Cheese croquette (1pc)

7.5

E

Meatball with tomato sauce & fries

E

Liège-style meatball & fries

D

Spaghetti tomato-basil

10

C

Mini Dame-Blanche

C

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.
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- 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.