

1909
**GRAND
 CAFE**

STARTERS

- (C) SALADE 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 shrimps
- (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) LOBSTER RAVIOLI**..... 32
 Lobster ravioli with velvety lobster bisque, pan-seared scampi and baby spinach shoots
- (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** 33
 Tender cod filet served with French-style peas, green peas and a delicate grey shrimp sauce
- (E) GRILLED BEEF FILLET (250G)** 36
 Served with your choice of classic pepper sauce or Béarnaise sauce
- (D) YELLOW SUPREME CHICKEN**..... 32
 Served in a creamy truffle sauce, white asparagus and glazed baby carrots

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

SEASONAL SPECIALS

Starters

- (B) SMOKED SALMON** 18
 Served on toast with crisp green apple and sour cream
- (B) VELVET SOUP (V)** 15
 Silky asparagus velouté, a lush and comforting bowl of spring

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) SPRING STOEMP AND ITS FALAFELS (V)** 25
 Creamy mashed Belgian potatoes with broccoli and broad beans
- (D) SALMON STEAK** 32
 Seared salmon steak with tender white asparagus and a classic hollandaise sauce

Desserts

- (C) DAME BLANCHE** 11
 Vanilla ice cream, warm chocolate sauce and whipped cream
- (C) PANNA COTTA WITH RED BERRIES** 11
 Red berry coulis

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.



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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