



SOFT DRINK

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|---|-------|
| Pepsi / Pepsi Max | € 3 |
| 7-Up | € 3 |
| Looza | € 3 |
| <i>apple, tomato, grapefruit, pineapple</i> | |
| Orangina | € 3,5 |
| Gini Lemon | € 3,5 |
| Canada Dry | € 3,5 |
| Schweppes | € 3,5 |
| <i>tonic, agrum</i> | |
| Schweppes Premium Tonic | € 4 |
| Fresh orange juice | € 6 |
| Homemade Iced-Tea | € 6 |
| Eskimo | € 6 |
| Bru Still 25cl | € 3 |
| Bru Still 50cl | € 5 |
| Bru Still 100 cl | € 10 |
| Bru Sparkling 25cl | € 3 |
| Bru Sparkling 50cl | € 5 |
| Bru Sparkling 100cl | € 10 |

BEER

On draft

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|-----------------------|-----|
| Stella Artois 25cl | € 3 |
| Stella Artois 50cl | € 6 |
| Lefte Blond 25cl | € 4 |
| Tripel Karmeliet 20cl | € 4 |

By bottle

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|--------------------------|-------|
| Hoegaarden 25cl | € 3,5 |
| Jupiler 0,0% 50cl | € 3,5 |
| Duvel 33cl | € 5 |
| Delvaux 33cl | € 5 |
| La Chouffe | € 5 |
| Omer | € 5 |
| Lefte Dark 33cl | € 5 |
| Kasteel Rouge | € 5 |
| Westmalle dubbel | € 5 |
| Westmalle Tripel | € 5,5 |
| Chimay Bleu | € 5,5 |
| Rochefort 8 | € 6 |
| St. Bernardus | € 6 |
| La Trappe Quadruple 33cl | € 6 |
| Orval 33cl | € 6 |
| Boon Kriek 37,5cl | € 7 |
| Boon Geuze 37,5cl | € 7 |

COFFEE & TEA

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|---|-------|
| Lungo Black | € 3 |
| Cappuccino | € 4,5 |
| Latte Macchiato | € 4,5 |
| Irish / Italian / French Coffee | € 9 |
| Fresh mint tea | € 4,5 |
| Tea - black, green, white, camomile, red bush | € 3,5 |

BUBBLES

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|--|-------------|
| Castellblanc Extra Brut | € 7 / € 39 |
| <i>Cava - Spain</i> | |
| Piper Heidsieck Essentiel | € 12 / € 69 |
| <i>Cuvée Réservee - Blended by Tafelrond (Pinot Noir - Pinot Meunier - Chardonnay)</i> | |

GIN & TONIC

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|------------------------------|------|
| TH4TH Handcrafted Gin Herbal | € 15 |
| TH4TH Handcrafted Gin Floral | € 15 |
| TH4TH Handcrafted Gin Citrus | € 15 |
| Seedlip Spice 94 (N.A.) | € 10 |

COCKTAIL

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|--|------|
| Home Made Mocktail (N.A.) | € 8 |
| <i>Apple - ginger beer - lime - cinnamon</i> | |
| Cranberry Crush (N.A.) | € 8 |
| <i>Cranberry - schweppes tonic - lime - cane sugar</i> | |
| Hugo | € 8 |
| <i>St. Germain - cava - sparkling water</i> | |
| Aperol Spritz | € 8 |
| <i>Aperol - cava - sparkling water</i> | |
| Mojito | € 9 |
| <i>Bacardi Carta Blanca - lime - mint - cane sugar</i> | |
| Negroni | € 10 |
| <i>Campari - Martini Rubino - Bombay Sapphire</i> | |
| Old Fashioned | € 10 |
| <i>Gentleman Jack - cane sugar - angostura bitters</i> | |
| Pisco Sour | € 12 |
| <i>Pisco - lime - cane sugar - egg white</i> | |
| Clover Club | € 12 |
| <i>Bombay Sapphire - lime - cane sugar - raspberries - egg white</i> | |
| Stranger in Moscow | € 13 |
| <i>Grey Goose Vodka - Sake - lime - cinnamon - ginger beer</i> | |
| Mexican Mule | € 13 |
| <i>Vida Mezcal - lime - ginger beer</i> | |
| Cosmopolitan | € 13 |
| <i>Grey Goose Vodka - Dry Curaçao - lime - cranberry</i> | |

APERIO

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|--------------------------|-----|
| Crodino (N.A.) | € 5 |
| Ricard Pastis | € 5 |
| Sherry | € 5 |
| Porto | € 5 |
| Kirr | € 6 |
| Kirr Royal | € 9 |
| St. Germain | € 8 |
| Belsazar Rosé | € 8 |
| Martini Ambrato / Rubino | € 8 |
| Campari | € 8 |
| + Orange / Tonic | € 3 |



WINE

WHITE WINE

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|---|------------|
| Climat Blanc <i>Chardonnay - Cave St.Maurice - 2017 - Cevennen - France</i> | € 6 / € 29 |
| Georg Gustaf Huff <i>Riesling - 2018 - Rheinhessen - Germany</i> | € 7 / € 39 |
| Birgit Braunstein <i>Pinot Blanc - 2017 - Burgenland - Austria</i> | € 8 / € 42 |

RED WINE

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|--|------------|
| Weingut Geil <i>Spätburgunder - 2018 - Rheinhessen - Germany</i> | € 6 / € 32 |
| Domaine Viret <i>Solstice Rouge - 2016 - Côtes du Rhône - France</i> | € 7 / € 39 |
| Château Grenet <i>Malbec - 2018 - Bordeaux - France</i> | € 8 / € 42 |

ROSE WIJN

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|--|-------------------|
| Pacte Rosé <i>Cave St. Maurice - 2018 - Cevennen - France</i> | € 6 / € 32 / € 42 |
| Birgit Braunstein <i>Blaufränkisch, Zweigelt - 2018 - Burgenland - Austria</i> | € 7 / € 39 |

* Feel free to ask us for elaborate wine list or our cellar remains.



CLASSICS

STARTERS

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|--|-------------|
| Vitello tonnato - <i>Veal, tuna dressing, capers</i> | € 22 |
| Homemade shrimp croquettes (80g) <i>1 or 2 pieces</i> | € 11 / € 19 |
| Gravad lax - <i>Home-marinated salmon, horseradish, grilled lemon</i> | € 21 |
| Secreto N°7 - <i>7 weeks matured Rubia Gallega with seven herbs, served as a carpaccio</i> | € 22 |

MAIN COURSES

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|--|------|
| Sole "meunière" - <i>Grilled in parsley butter</i> | € 36 |
| Homemade vol-au-vent - <i>Slow cooked chicken and mushrooms stew</i> | € 22 |
| Filet pur horse - <i>Served with salad and fries</i> ◆ <i>pepper and cream, béarnaise, choron or garlic butter</i> | € 33 |
| Filet pur Black Aberdeen - <i>Served with salad and fries</i> ◆ <i>pepper and cream, béarnaise, choron or garlic butter</i> | € 35 |
| Atlantic cod - <i>Young spinach, grey shrimps, sour cream</i> | € 31 |

DESSERT


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|---|------|
| Dame blanche - <i>Chocotoff sauce</i> | € 10 |
| Crème brûlée - <i>Custard, sugar, vanilla</i> | € 10 |
| Rice pudding - <i>With golden spoon</i> | € 8 |
| Cheese plate - <i>Selection by cheesemaster "Elsen"</i> | € 15 |

*Allergic to certain ingredients?
Let our staff know and we will make sure your dish will be adapted!*





SUGGESTIONS

STARTERS


| | | |
|--|--|--------------------|
| Oysters | 3, 6 or 9 pieces | € 12 / € 21 / € 32 |
| Short baked tuna | - Dashi, cured radish, pak choi | € 24 |
|  Doyenné du Comice pear | - Butternut pumpkin, goat cheese, "Sirop de Liège" | € 22 |
| Slow roasted pork belly | - Caramelised chicory, pumpkin, Shimeji mushroom, hoisin | € 24 |

MAIN COURSES

| | | |
|--|---|------|
| Scallop | - Iberico ham, carrot with cumin, almondmilk | € 35 |
| Dorade Royale | - Mashed potatoes with watercress, burned leek, "beurre blanc", chorizo | € 32 |
|  Jospier oven cauliflower | - Black garlic, sesame, "Oud Brugge" cheese, vegetable demi-glace | € 24 |
|  Risotto | - Butternut pumpkin, sage | € 22 |
| Oxtail | - Fusilli alfredo, parsley, parmigiano-reggiano | € 25 |
| Piemonte beef tartare | - Avruga caviar, sour cream, salty vegetables, egg yolk crumble | € 24 |
| Entrecôte Black Aberdeen | - Served with salad and fries | € 33 |

DESSERT

| | | |
|--------------------------|---|------|
| Jente's coconut beach | - Coconut mousse, white chocolate sand, mojito granité, pineapple | € 10 |
| Chocolate cake | - Passion fruit sorbet, lime, verbena | € 10 |
| Salted caramel ice cream | - Served with hot chocolate espuma | € 12 |

 Vegetarian Dish
Allergic to certain ingredients?
Let our staff know and we will make sure your dish will be adapted!



OUR STORY

THE GUILDS

In 1479 the building served as a gathering place for various types of guilds in the city. Most known for leaving their mark on the historical building were the Rhetoricians, who gathered here to recite their poems over a savored drink.

THE THEATRE

After it had been demolished and reconstructed, the art of music and theatre revitalized the building in 1817. Tafelrond became a theatre for audiences close to a thousand people.

NATIONAL BANK

After being bombed to the ground during WWI, Tafelrond was rebuilt to the original gothic design from the architect de Layens. From 1930, it served as the Leuven branch of the National Bank.

TH4TH

The building now begins its fourth life as a unique hotel and restaurant. The building's impressive pasts and dimensions are fused with tomorrow's technology and interwoven into the present.

TAFELROND

Belgian bistro in a unique building. Chef-kok Kwinten De Paepe prepares traditional dishes with pure ingredients of the highest quality.

OPENING HOURS

Monday - Saturday:

12.00 - 14.30 and 18.00 - 21.30

Sunday:

Closed

INFO AND RESERVATIONS

+32 16 22 75 54

welcome@th4th.com

www.th4th.com

Looking for a nice gift?

SURPRISE YOUR FAMILY, FRIENDS OR CO-WORKERS WITH A GIFT VOUCHER FROM TAFELROND - THE FOURTH!

*Gift vouchers can only be issued at the reception of hotel The Fourth,
of freely determined value.*

Valid one year from date of issue.