



## BUBBLES

Tour Impériale Brut Nature	€ 7 / € 42
Piper Heidsieck Essentiel	€ 14 / € 90
Rare Millésime 2002	€ 260

## SOFTDRINKS

Pepsi / Pepsi Max	€ 3
7-Up	€ 3
Orangina	€ 3,5
Gini Lemon	€ 3,5
Canada Dry	€ 3,5
Schweppes - Tonic, Agrum, Zero	€ 3,5
Eskimo	€ 6
Looza - Apple - Tomato - Pineapple - Grapefruit	€ 3
Fresh Orange Juice	€ 6
Bru Still / Sparkling 0, 25l / 0,5l / 1l	€ 3 / € 5 / € 8

## BEER

Stella Artois 25 cl / 50 cl	€ 3 / € 6
Jupiler 0,0% 25cl	€ 3,5
Hoegaarden 25cl	€ 3,5
Boon Kriek / Geuze 37,50 cl	€ 7
Lefte Blond / Bruin 33cl	€ 5
Duvel 33cl	€ 5
De Colf 33cl	€ 6
Chimay Bleu 33cl	€ 5,5
La Trappe Quadruple 33cl	€ 5,5
Orval 33cl	€ 6
Delvaux 33cl	€ 5
Belgenius Haze IPA 33cl	€ 6
Jambe de Bois 33cl	€ 6

## COFFEE & TEA

Lungo Black	€ 3
Cappuccino	€ 4,50
Latte Macchiato	€ 4,50
Irish / Italian / French Coffee	€ 9
Earl Grey	€ 3,50
Green	€ 3,50
White	€ 3,50
Fruit	€ 3,50
Camomile	€ 3,50
Fresh Mint	€ 4,50

## GIN & TONIC

Bobby's (NL)	€ 13
Bro's (BE)	€ 13
Citadelle (FR)	€ 13
Hendricks (SCT)	€ 13
Nolet's (NL)	€ 15
St. Cruyt (BE)	€ 14
TH4TH Home Made Gin (BE)	€ 15
Seedlip Spice 94 (ENG) (N.A.)	€ 10

## COCKTAILS & MOCKTAILS

Mojito	€ 9
<i>Bacardi Carta Blanca - Lime- Mint - Simple Syrup</i>	
Negroni	€ 10
<i>Martini Bitter 1872 - Martini Riserva Speciale Rubino - Bombay Sapphire</i>	
Whisky Sour	€ 12
<i>The Naked Grouse - Lime - Simple Syrup - Egg White - Angustura Bitters</i>	
Old Fashioned	€ 12
<i>Gentleman Jack - Bitters - Simple Syrup</i>	
Stranger in Moscow	€ 13
<i>Grey Goose Vodka - Sake - Cinnamon - Lime- Ginger</i>	
Bitter Spritz	€ 14
<i>Martini Bitter 1872 - Piper Heidsieck Cuvée Essentiel - Sparkling Water</i>	
St. Germain Spritz	€ 15
<i>St. Germain - Piper Heidsieck Cuvée Essentiel - Sparkling Water</i>	
Cranberry Crush (N.A.)	€ 8
<i>Cranberry - Tonic - Lime - Simple Syrup</i>	
Home Made Mocktail (N.A.)	€ 8
<i>Ginger - Cinnamon - Apple - Lime</i>	

## SIGNATURE COCKTAILS

43 Shades of Orange	€ 13
<i>Licor 43 - Cinnamon - Lime - Orange - Egg White</i>	
Danish Mule	€ 13
<i>Akvavit - Cinnamon - Lime - Ginger</i>	

## APERIO

Belsazar Rosé	€ 8
Martini Riserva Speciale Ambrato / Rubino	€ 8
Martini 1872 Bitter	€ 8
+ Orange / Tonic € 3	
Ricard Pastis	€ 5
Sherry	€ 5
Porto	€ 5
Kirr / Kirr Royal	€ 6 / € 9



## WHITE WINE

Terrace Road - Sauvignon Blanc - New-Zealand <i>Fresh and juicy, citrus, white currant, gooseberry and grapefruit</i>	€ 7 / € 42
Weingut Sander - Chardonnay - Rheinhessen - Germany <i>Sophisticated, complex with mature, white fruit</i>	€ 7 / € 42
Terraviva - Trebbiano - Abruzzo, Italy <i>Biological, good acidity and balance.</i>	€ 7 / € 42
Filippi - Garganega - Soave, Italy (100CL) <i>Light, fruity from Veneto</i>	€ 7 / € 50
Moulin Camus - Chardonnay - Loire - France <i>Fresh, fruity, mature white fruit, eand a fine fraîcheur</i>	€ 6 / € 36
Lady Bird - Chenin Blanc - South- Africa <i>Fresh, fine roundness and sophisticated richness</i>	€ 7 / € 42

## RED WINE

Pukina - Carmenère, cabernet Sauvignon, Syrah - Chili <i>Juicy, cassis, black fruit, juicy tannine structure</i>	€ 6 / € 36
Weingut Geil - Pinot Noir - Rheinhessen, Germany <i>Earthy, soft forrest fruits</i>	€ 7 / € 42
Domaine Viret 'Solstice' - St-Maurice, France <i>Juicy, soft, long finish</i>	€ 7 / € 42
Musella - Corvina, Corvinone, Rondinella et Barbera, <i>Valpolicella Superiore</i> , Italy <i>refined, elegant wine, red forest fruit, soft tannin structure</i>	€ 7 / € 42
Vista Alba Corte "C" - Malbec, Cabernet Sauvignon - Argentina <i>Full-bodied flavour, black fruit, blue berries, soft tannins</i>	€ 7 / € 42

## ROSE WINE

Terraviva 'Guisi' - Abruzzo, Italy <i>Fruity, rich, balanced</i>	€ 7 / € 39
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## **FINGERFOOD**

Selection of Spanish olives	€ 8
Goujonettes - <i>Crumbed lemon sole, homemade tartar</i>	€ 11
Chicken drumsticks - <i>Spice apricot and peanut</i>	€ 12

## **STARTERS**

Homemade schrimp croquettes - <i>80g, 1 or 2 pieces</i>	€ 11 / € 19
Vitello tonnato - <i>Sliced veal, tunadressing, capers</i>	€ 21
Carpaccio from secreto N°7 - <i>7 week matured rubia gallega rib steak</i>	€ 21

## **MAINS**

Sole - <i>Sole Meunière</i>	€ 35
Filet Pur - <i>Horse</i>	€ 30
Filet Pur	€ 33
Homemade Vol-au-Vent	€ 21

## **DESSERTS**

Rice pudding with a golden spoon	€ 8
Dame blanche - <i>Chocolate Chocotoffsauce</i>	€ 10
Crème brûlée	€ 10
Tiramisu - <i>Almond, speculaas biscuit</i>	€ 10
Salted caramel ice cream - <i>Hot chocolate espuma</i>	€ 10
Cheese - <i>Selection of refined cheese by Elsen</i>	€ 15



## **SUGGESTIONS FROM OUR CHEF**

### **STARTERS**

Waldorf salad - <i>Celeriac, walnut, apple and raisins</i>	€ 20
Oysters - <i>Shallotdressing</i>	6 pieces € 22
	9 pieces € 33
Tureen stew - <i>Black tripe, foie gras</i>	€ 21
Sweetbread- <i>Capers, cauliflower, sage, lemon</i>	€ 24

### **MAINS**

Haddock - <i>Cauliflower, sprat, buttermilk</i>	€ 26
Pork cheeks - <i>Butternut, mustard and citrus</i>	€ 25
Stuffed Porto Bello mushrooms - <i>Quinoa</i>	€ 24
Pheasant à la Brabançonne	€ 29
Hare pepper - <i>Endive salad, croquettes</i>	€ 30
Filet of venison- <i>Red cabbage- mostarda, croquettes</i>	€ 43