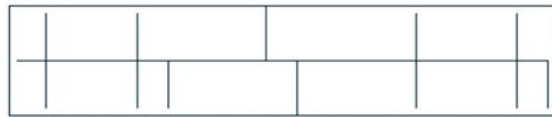


TAFELROND

RESTAURANT



T H E F O U R T H



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

Unfortunately, during World War I the building was bombed to the ground. After the war, it 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

Tafelrond now begins its fourth life as a unique hotel and restaurant with lyrical stories within and around its walls. 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

Lunch & Dinner

Monday - Saturday:

12.00 - 14.30 and 18.00 - 21.30

Brunch

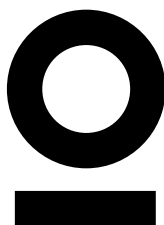
Sunday: 11.00 - 15.00

INFO AND RESERVATIONS

+32 16 22 75 54

welcome@th4th.com

www.th4th.com



TAFELROND CHAMPAGNE

PIPER-HEIDSIECK ESSENTIEL

Cuvée Réservee - Blended By Tafelrond (Pinot Noir - Pinot Meunier - Chardonnay)

Eye: golden yellow, fine mousse, nose: concentrated with fruit tones of apple and pear, mouth: citrus (kumquat), grapefruit and flowers.

An exquisite champagne for every occasion!

Take away price: € 50 per bottle

Available at the reception of hotel The Fourth.

TH4TH HANDCRAFTED PREMIUM GIN

Blend of ginger, rosemary, cardamom and Japanese white tea extracts, exclusively blended for hotel The Fourth.

TH4TH Handcrafted Premium Gin is refreshing and pure with subtle spicy nuances.

Perfect in combination with a neutrally flavored premium tonic or as digestive 'on the rocks'.

Take away price: € 40 per bottle

Available at the reception of hotel The Fourth

COFFEE PRALINES BOX NEUHAUS - CROSS ROAST

The true perception of chocolate pralines in harmony with the excellence of these coffees.

Where origin meets origin...

Coffee & Pralines Experience box with 2 units of freshly ground coffee (100g) + 36 pralines € 40

Available at the reception of hotel The Fourth

Origine Coffee & Pralines box with 24 origine chocolate pralines for 8 delicious coffee tastings € 25

Available at the reception of hotel The Fourth

Looking for inspiration?

**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.



BUBBLY

Tour Impériale Brut Nature	€ 7 / € 42
Piper Heidsieck Essentiel	€ 14 / € 80
<i>Cuvée Réservee - Blended By Tafelrond</i> (Pinot Noir - Pinot Meunier - Chardonnay)	
Rare Millésime 2002	€ 260

SOFTDRINKS

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, Zero</i>	
Fresh Orange Juice	€ 6
Eskimo	€ 6
Bru Still or Sparkling 25cl/50cl/100 cl	€ 3 / € 5 / € 8

BEERS

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

GIN & TONIC

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

COCKTAILS & MOCKTAILS

Cranberry Crush (N.A.)	€ 8
<i>Cranberry - Tonic - Lime - Cane Sugar</i>	
Home Made Mocktail (N.A.)	€ 8
<i>Ginger - Cinnamon - Apple - Lime</i>	
Mojito	€ 9
<i>Bacardi Carta Blanca - Lime - Mint - Cane Sugar</i>	
Negroni	€ 10
<i>Martini Bitter 1872 - Martini Riserva Speciale Rubino - Bombay Sapphire</i>	
Amaretto Sour	€ 11
<i>Amaretto Gozio - Lime - Cane Sugar - Egg White - Angustura Bitters</i>	
Old Fashioned	€ 12
<i>Gentleman Jack - Angustura Bitters - Cane Sugar</i>	
Bloody Mary	€ 12
<i>Grey Goose Vodka - Tomato - Lime - Tabasco - Worcestershire Sauce</i>	
Hugo	€ 12
<i>St. Germain - Cava - Sparkling Water</i>	
Stranger in Moscow	€ 13
<i>Grey Goose Vodka - Sake - Cinnamon - Lime - Ginger</i>	

SIGNATURE COCKTAILS

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

APERITIFS

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



WHITE WINE

- Terrace Road - Sauvignon Blanc - New-Zealand € 6 / € 36
Fresh and juicy, citrus, white berries and grapefruit
- Lady Bird - Chenin Blanc - South - Africa € 7 / € 39
Fresh, delicate roundness and refined richness
- Fritsch - Grüner Veltliner - Wagram - Austria € 7 / € 39
Fresh, elegant, citrusfruits with savory minerality
- Terraviva- Trebbiano - Abruzzo - Italy € 8 / € 42
Organic with great acidity, perfectly balanced
- Weingut Sander - Chardonnay - Rheinhessen - Germany € 7 / € 39
White fruit, juicy and fresh with exotic nuances

RED WINE

- Pukina - Carmenère , Cabernet Sauvignon, Syrah - Chile € 6 / € 36
Juicy, black fruit, structuring tannins
- Weingut Geil - Pinot Noir - Rheinhessen, Germany € 6 / € 39
Earthy tones, soft forest fruits
- Domaine Viret 'Solstice' - St-Maurice sur Eygues, France € 8 / € 42
Juicy, soft, balanced finish
- Cascina Barisel - Barbera d'Asti - Piëmonte, Italy € 9 / € 45
Forest berries, earthy nuances with refined tannins
- Vista Alba Corte "C" - Malbec, Cabernet Sauvignon - Argentina € 7 / € 42
Black fruit, blueberries, soft tannins
- Domaine Vesztergombi - Cabernet Franc, Merlot - Szekzard, Hungary € 7 / € 38
Complex, rich wine

ROSE WINE

- Terraviva 'Guisi' - Abruzzo Italy € 7 / € 42
Fruity, rich, balanced



FINGERFOOD

Selection of Spanish olives	€ 8
Goujonettes - <i>Breaded sole with fresh tartarsauce</i>	€ 11
Chicken drumsticks - <i>Spicy apricot and peanut</i>	€ 12

STARTERS

Homemade shrimp croquettes (80g)	-1 or 2 pieces	€ 11 / € 19
 Grilled Lettuce - <i>Beans, Leek, Curry, Ginger</i>		€ 18
Josper-oven grilled carpaccio of duck breast - <i>Daikon, Ponzu</i>		€ 20
Vitello Tonnato - <i>Veal, Tunadressing, Capers</i>		€ 21
Gravad Lax - <i>Home-marinated salmon, Horseraddish, Grilled lemon</i>		€ 21
Scallops - <i>Celeriac, Chicory, Comté cheese</i>		€ 30

MAIN COURSES

House-made "vol-au-vent"	€ 21
Beef tartare from 4 Piemonte- <i>Parmesan, Capers, Olive oil</i>	€ 21
 Risotto with wild mushrooms	€ 22
Pork Tenderloin- <i>Cauliflower, Blackwell</i>	€ 24
Filet Pur - <i>Horse</i>	€ 31
Filet Pur - <i>Ireland, Black Aberdeen</i>	€ 33
Josper-oven T-bone - <i>served with lettuce and fries (2p)</i>	€ 62
Cod - <i>Young spinach leaves, Grey shrimps</i>	€ 28
Sole "Meunière"	€ 36
Seafood Platter - "Fruits De Mer" (2p)	€ 130
<i>Lobster, Crab, Whelks, 2 types of Oysters, Clams, Ensis, Grey shrimps</i>	

 Vegetarian Dish

Allergies regarding specific elements or ingredients?

Please inform our staff when ordering or ask your waiter for more allergy information.



DESSERTS

Rice Pudding with a golden spoon	€ 8
Dame blanche - <i>Chocotoffsauce</i>	€ 10
Crème brûlée	€ 10
Tiramisu - <i>Almond, Spiced biscuit</i>	€ 10
Salted Caramel ice cream - <i>Hot chocolat espuma</i>	€ 10
Cheese Platter - <i>Selection of "Kaasmeester Elsen"</i>	€ 15

COFFEE & TEA

Lungo Black	€ 3
Cappuccino	€ 4,50
Latte Macchiato	€ 4,50
Irish / Italian / French Coffee	€ 9
Tea - <i>Black, green, white, camomille, fruit</i>	€ 3,50
Fresh mint	€ 4,50

DIGESTIVES

COGNAC

Pierre Ferrand Premier Cru 1840	€ 15
Pierre Ferrand Selection des Agnes	€ 25
Hennessy Rare Fine De Cognac	€ 15
Baron Otard VS	€ 8
Baron Otard VSOP	€ 12
Baron Otard XO GOLD	€ 20

WHISKEY

Gentleman Jack (USA)	€ 10
The Naked Grouse Blended Malt (SCT)	€ 10
Aberfeldy 12Y (SCT)	€ 10
Aultmore 12Y (SCT)	€ 12
Craigellachie 13Y (SCT)	€ 15
Eagle Rare 10Y (USA)	€ 15
The Macallan 12Y Triple Cask (SCT)	€ 15
The Macallan Amber (SCT)	€ 15
The Macallan Sienna (SCT)	€ 20
Lagavulin 16Y (SCT)	€ 20
Springbank 18Y (SCT)	€ 20
Springbank 18Y Longrow (SCT)	€ 25
Maccallan Flight, 3 tasters (SCT)	€ 25

VODKA

Snow Leopard (Ice Cold)	€ 9
Grey Goose	€ 10
Grey Goose l'Orange	€ 11

RUM

Bacardi 4Y	€ 8
Bacardi 8Y	€ 9
Banks 7	€ 10
Shack Spiced Rum	€ 12
Brugal 1888	€ 12
Mount Gay Black Barrel	€ 15
Zacapa 23Y	€ 15
Matusalem 23Y	€ 15
Plantation 2002	€ 20
Dictador XO	€ 25
Clement Cuvée Speciale X.O.	€ 25

CALVADOS

Château du Breuil VSOP	€ 8
Christian Drouin 15 Ans	€ 15
Christian Drouin 1993	€ 25

OTHER

Cointreau	€ 8
Pisco Porton	€ 8
Gozio Amaretto	€ 8
Limoncello Di Fiorito	€ 8
Sambuca Vaccari	€ 8
Amaro Montenegro	€ 8
Grappa Poli Moscato	€ 8
Espolon Tequila Reposado	€ 8
Baileys	€ 8
Armagnac Vaghi 1977	€ 15



STUDIO JAN

Meetings in a creative environment stimulating and boosting your sessions to the next level?

Impressive video-conferencing and presentations? Intimate concerts with live streaming capabilities?

Anything is possible in our innovative, high-tech Studio Jan the meeting room for communication & connection featuring interactive touch-based digital displays supporting a broad range of media.

Get in touch with our team via sales@th4th.com or T+32 (0) 16 22 75 54 for more information, offers and conditions on our various meeting arrangements.

HOTEL TH4TH

Luxury and attention to detail characterize our rooms and suites; exquisite designs, materials and colours giving each room its unique charm. All are stunningly decorated with contemporary Italian design furniture and a art piece by Alex Van den Bossche, which adds an extra dimension to the rooms.

Each of our 42 unique, luxurious rooms feature state-of-the-art technology, including domotica, air-conditioning, digital flatscreen tv's with over 80 channels, free wireless internet and a Jura coffee machine with fresh coffebeans - an exclusive TH4TH coffeblend - and carefully selected teas.

Hotel TH4TH offers everything you every wished for and much more!

PARKING

Considering Leuven's car-free city center and circulation plan, please note that Tafelrond - The Fourth does not have any parking amenities available. We recommend our guests to park in the public underground parking "Ladeuze", situated within 5-minute walking distance from the hotel.

*Available at the reception of hotel The Fourth
(reduced rates applicable)*