

CAFE RENE

TAP

Primus 25cl	2,80	kriek mystic	3,50
33cl	3,20	keizer karel robijnrood	4,00
50cl	5,50	tongerlo blond	4,00

BOTTLE

super 8 export	2,80	keizer karel goudblond	4,20
super 8 white beer	3,00	duvel	4,80
super 8 IPA	4,00	westmalle tripel	4,80
super 8 Flandrien	4,00	orval	5,00
tongerlo prior	4,50	gueze cuvée rené 37,5	6,90
tongerlo brown	3,80	star na	3,00
ommegang	4,50		

SOFTS

mineral/sparkling water

25cl	2,60	val agrum	2,80
50cl	5,20	val bitterlemon	2,80
pepsi	2,80	val ice tea	2,80
pepsi max	2,80	ice tea zero lipton	3,20
val orange	2,80	ice tea homemade	4,00
val lime	2,80	kombucha	4,70
val tonic	2,80	classic/cranberry/matcha	

JUICE

looza orange	2,80	looza ace	2,80
looza apple	2,80	looza tomato	2,80
looza pineapple	2,80	lemon squash	5,00
homemade orangejuice	4,80	orangejuice, lemonjuice,	

FEVER TREE

mediterranean tonic/angostura bitter	3,50	premium indian tonic	3,50
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COFFEE & MILK			
coffee	2,70	hot chocolate	3,80
decafinated coffee	2,70	hot milk	3,00
espresso	2,70		
dubbele espresso	3,30	whipped cream	0,50
cappuccino (milk)	3,30		
latte	3,50	irish coffee	8,50
latte speculoos	4,00	italian coffee	8,50
latte vanille	4,00	french coffee	8,50
latte caramel	4,00		
latte nut	4,00		

TEA			
earl grey	3,00	red fruit	3,00
darjeerling	3,00	fresh minttea	4,00
green tea	3,00	gingertea	4,00
camomille	3,00		

PANCAKES/WAFFLES from 14h30-17h30			
sugar & butter	6,50	whipped cream	6,50
vanille icecream & chocolate	8,50	marmelade	6,50

DESSERT	
dame blanche <i>vanille icecream, chocolatesauce and whipped cream</i>	7,00
chocolatecake <i>whipped cream and chocolatsauce</i>	6,00
espuma crema catelan <i>vanilla icecream and red fruit</i>	8,00
warm applepei with vanilla icecream	8,00
café glacé <i>vanilla icecream, coffee and whipped cream</i>	6,00

APERITIF			
kirr	5,50	martini bianco/rosso	6,00
kirr royale (cava)	7,20	picon vin blanc	9,00
porto wit/rood	6,00	ricard	8,00
sherry fino	6,00	roomer	7,00
pineau de charantes	6,00	aperol spritz	7,50
campari	7,00	cava	6,20
campari orange	9,50	negrone	10,00
appelcider "the good cider"	6,00	bombay gin, campari, martini rosso	

GIN			
bombay saphire (soft taste)	9,00	copperhead	9,50
marula (sweet)	12,00	taste of cardamon and orange	
filliers 28° (bitter, spicy, fresh)	9,50	copperhead black batch	9,50
<u>mix with:</u>		taste of black tea and elderflower	
fever tree tonic, mediterranean, angostura bitter	3,50	copperhead gibson	9,50
val tonic	2,80	pickled taste	

STRONG			
vodka eristoff	7,00	johnny walker red label	7,00
bacardi	7,00	johnny walker black label	9,00
bacardi 4 years	9,00	oban	9,90
filliers young & pure 35°	5,00		
filliers barrel aged 12y 42°	6,00		

POUSSE			
otard cognac	7,20	baileys	7,20
calvados	7,20	cointreau	7,20
grappa	7,20	limoncello	7,20
amaretto	7,20		

CAVA			
<u>cava mas d'ancosa, catalonië (brut)</u>			
<u>xarel-lo, macabeo, parellada</u>			
glass	6,20	bottle 75cl	32,00

CHAMPAGNE

Jean Dumangin (brut) premier cru

chardonnay, pinot noir, pinot meunier

37,5cl 28,00

75cl 53,00

Veuve Cliquot

75cl 78,00

WHITE WINE

charme de mauriac, languedoc

sauvignon blanc, colombard 50cl 15,50

glass 4,40 75cl 22,00

vina la pinta argentinië

chardonnay 50cl 19,00

glass 5,40 75cl 26,00

massai, Zuid-Afrika

viognier 50cl 19,50

glass 5,40 75cl 27,00

riddoch, Australië

chardonnay 50cl 20,00

glass 5,90 75cl 28,00

ROSE WINE

rosé 'Cape 312', Zuid-Afrika

50cl 16,00

glass 4,50 75cl 23,00

charles Muller & fils a.c., Elzas

Pinot noir 5,40 75cl 27,00

RED WINE

charme de mauriac, languedoc

<u>syrah</u>		50cl	15,50
glass	4,40	75cl	22,00

vina la pinta argentina

<u>malbec</u>		50cl	19,00
glass	5,40	75cl	26,00

chateau de tresques cotes du rhone

<u>syrah, grenache noir</u>		50cl	20,00
glass	5,40	75cl	27,00

la petite bardemontagne st.-emilion

<u>merlot, cabernet sauvignon cabernet franc</u>		50cl	20,50
glass	5,80	75cl	28,00

don pedro de la vega, Spanje

<u>temperanillo</u>		50cl	19,00
glass	5,40	75cl	27,00

massai, Zuid-Afrika

<u>chiraz</u>		50cl	19,50
glass	5,40	75cl	27,00

riddoch, Australië

<u>cabernet chauvignon</u>		50cl	20,00
glass	5,90	75cl	28,00

SANDWICHES (till 18h)	
ham and/or cheese	5,50
goatecheese, bacon, spek, honey	7,60
mozzarella, tomato, green pesto	6,80
smoked salmon, egg	6,80
american	5,50

FOR THE SMALL ONES TILL 14Y	
fishsticks wih fries	9,60
linguini, meatballs, tomatosauce	9,60
vol au vent	9,60

SMALL DISHES, choose your sidedish (till 19h)	
soup of the day with bread (vegetarian)(*)	5,00
croque monsieur	10,00
croque rené bread with sunflowerseeds, grilled chicken, old bruges cheese and guacamole	11,00
focaccia smoked salmon	13,00
focaccia mozzarella, tomato, green pesto and rucola	11,00
toast guacamole and smoked salmon	12,00
cheesecroquettes	11,00
shrimperoquettes	15,00
duo croquettes	13,60

BURGERS	
beefburger	13,50
cheeseburger	14,00
beef & baconburger	15,00
cheese & baconburger	15,50
ceasarburger grilled chicken, anchovies, parmesan	16,00

SIDE DISHES	
mixed salad	2,50
suppl fries	2,50
suppl croquettes	3,00
(*) we don't serve fries with soup	

TO SHARE/TO START...			
scotisch smoked salmon with toast	15,50	marinated olives	4,00
Crackers with dips of sweet potatoe and humous	8,00	cheeseplatter	12,00
grilled eggplant with baurrata	12,00	orval, pas de rouge, marinated parmesan	
calamares à la romana	6,40	prawns with garlicbutter	13,00
bitterballs with Tierenteynmosterd	7,80	carpaccio 'Black Angus	13,50
iberian ham with tomatobread	13,00	parmezan, pesto, rucola	
lukewarm camembert d'isgny 250 gr	16,00		

SALADS

salad with prawns <i>currydressing, apple, coriander</i>	20,50
ceasarsalad <i>chicken, anchovies, parmesan, croutons</i>	18,00
salad burrata <i>sundried tomatoes, iberian hamgrilled zucchini</i>	18,00
salad smoked salmon and shrimps, <i>small potatoes</i>	20,50

PASTA

linguini with meatballs, <i>tomatosauce</i>	15,00
linguini prawns <i>sweet pepper, tomato, cream</i>	20,50
penne vegetarian <i>pesto napolitana, burata (cold), sundried tomatoes</i>	15,50

SPECIALS 12H-14H /18H-21H

hamrolls with chicory		18,00
small sole meunière	1 pcs	20,50
<i>salad and fries</i>	2 pcs	25,00
steak of venison, croquettes en wintervegetables		26,80
<i>medium rare, 'grand veneur' sauce</i>		27,00

MAIN COURSES

stew of pigs cheeks with old geuze and fries	20,50
stew of chicken with fries	19,00
steak "belgisch witblauw" sauce of choice and fries	21,00
peppercreamsauce, mushroomsauce, garlic butter	3,00
steak tartare raw minced beef (to prepare yourself) with fries	21,00
grilled salmon with mayonaise of béarnaise and fries	20,00

