

CAFE RENE

CECI N'EST PAS UN CAFÉ

TAP

Export super 8		kriek mystic	4,00
25 cl	2,90	keizer karel robijnrood	4,50
33 cl	4,00	tongerlo blond	4,50

BOTTLE

super 8 white beer	3,50	keizer karel goudblond	4,50
super 8 IPA	4,50	duvel	5,20
super 8 Flandrien	4,50	westmalle tripel	5,40
tongerlo prior	5,00	orval	5,50
tongerlo brown	4,50	gueze 37,5cl	8,00
ommegang	5,00	star na	4,00

SOFTS

mineral/sparkling water			
25cl	2,80	val agrum	2,90
50cl	5,60	val bitterlemon	2,90
pepsi	2,90	val ice tea	2,90
pepsi max	2,90	ice tea zero lipton	3,50
val orange	2,90	ice tea homemade	4,00
val lime	2,90	kombucha	5,00
val tonic	2,90	classic/cranberry	

JUICE

looz orange	3,00	looz ace	3,00
looz apple	3,00	looz tomato	3,00
looz pineapple	3,00	lemon squash	6,00
homemade orangejuice	5,00	orangejuice, lemonjuice,	

FEVER TREE

mediterranean tonic/angostura bitter	4,00	premium indian tonic	4,00
--------------------------------------	------	----------------------	------

COFFEE & MILK			
coffee	2,80	hot chocolate	3,80
decafinated coffee	2,80	hot milk	3,00
espresso	4,00		
dubbele espresso	3,70	whipped cream	0,50
cappuccino (milk)	3,70		
latte	4,00	irish coffee	8,50
latte speculoos	5,00	italian coffee	8,50
latte vanille	5,00	french coffee	8,50
latte caramel	5,00		
latte nut	5,00		

TEA			
earl grey	3,20	red fruit	3,20
darjeerling	3,20	fresh minttea	4,50
green tea	3,20	gingertea	4,50
camomille	3,20		

PANCAKES/WAFFLES			
sugar & butter	6,50	whipped cream	7,00
vanille icecream & chocolate	9,00	marmelade	6,50

DESSERT		
cheesecake with red fruit		7,00
dame blanche <i>vanille icecream, chocolatesauce and whipped cream</i>		7,00
chocolatecake <i>whipped cream and chocolatsauce</i>		6,00
crème brûlée		9,00
warm applepei with vanilla icecream		8,00
café glacé <i>vanilla icecream, coffee and whipped cream</i>		6,00

APERITIF			
kirr	6,00	martini bianco/rosso	6,50
kirr royale (cava)	7,50	picon vin blanc	9,00
porto wit/rood	6,50	ricard	8,00
sherry fino	6,50	roomer	8,00
pineau de charantes	6,50	aperol spritz	9,00
campari	7,00	cava	6,50
campari orange	9,90	negroni	10,00
appelcider "the good cider"	7,00	<i>bombay gin, campari, martini rosso</i>	

GIN			
bombay saphire <i>(soft taste)</i>	9,00	copperhead	9,50
marula <i>(sweet)</i>	12,00	<i>taste of cardamon and orange</i>	
filliers 28° <i>(bitter, spicy, fresh)</i>	9,50	copperhead black batch	9,50
<u>mix with:</u>		<i>taste of black tea and elderflower</i>	
fever tree tonic, mediterranean, angostura bitter	4,00	copperhead gibson	9,50
val tonic	2,90	<i>pickled taste</i>	

STRONG			
vodka eristoff	7,50	johnny walker red label	7,50
bacardi	7,50	johnny walker black	9,50
bacardi 4 years	9,00	oban	10,50
filliers young & pure 35°	5,50		
filliers barrel aged 12y 42°	6,50		

POUSSE			
otard cognac	7,50	baileys	7,50
calvados	7,50	cointreau	7,50
grappa	7,50	limoncello	7,50
amaretto	7,50		

CAVA			
<u>cava mas d'ancosa, catalonië (brut)</u>			
<u>xarel-lo,macabeo, parellada</u>			
glass	6,50	bottle 75cl	33,00

CHAMPAGNE			
<u>Jean Dumangin (brut) premier cru</u>			
<u>chardonnay, pinot noir, pinot meunier</u>			
37,5cl	28,50		
75cl	55,00		
<u>Veuve Cliquot</u>			
75cl	80,00		

WHITE WINE			
<u>charme de mauriac, languedoc</u>			
<u>sauvignon blanc, colombard</u>			
		50cl	16,00
glass	4,60	75cl	23,00
<u>vina la pinta argentinië</u>			
<u>chardonnay</u>			
		50cl	20,00
glass	5,60	75cl	27,00
<u>massai, Zuid-Afrika</u>			
<u>viognier</u>			
		50cl	20,50
glass	5,60	75cl	28,00
<u>riddoch, Australië</u>			
<u>chardonnay</u>			
		50cl	21,50
glass	6,10	75cl	29,00

ROSE WINE

rosé 'Cape 312', Zuid-Afrika

		50cl	17,00
glass	4,70	75cl	24,00

charles Muller & fils a.c., Elzas

Pinot noir	5,60	75cl	28,00
------------	------	------	-------

RED WINE

charme de mauriac, languedoc

<u>syrah</u>		50cl	16,00
glass	4,60	75cl	23,00

vina la pinta argentina

<u>malbec</u>		50cl	20,00
glass	5,60	75cl	27,00

chateau de tresques côtes du rhône

<u>syrah, grenache noir</u>		50cl	21,00
glass	5,60	75cl	28,00

la petite bardemontagne st.-emilion

<u>merlot, cabernet sauvignon cabernet franc</u>		50cl	21,00
glass	6,00	75cl	28,00

don pedro de la vega, Spanje

<u>temperanillo</u>		50cl	20,00
glass	5,60	75cl	28,00

<u>massai, Zuid-Afrika</u>				
<u>chiraz</u>			50cl	20,50
glass		5,60	75cl	28,00
<u>riddoch, Australië</u>				
cabernet chauvignon			50cl	21,50
glass		6,10	75cl	29,00

CIABATTA 11H30-18H

ham and/or cheese	8,00
smoked salmon, tartare sauce	10,00
goatscheese, tuna, zucchini	12,00

FOR THE SMALL ONES TILL 14Y

fishsticks wih fries	10,20
linguini, meatballs,	
tomatosauce	10,20
vol au vent	10,20

SMALL DISHES, choose your sidedish 11H30-18H

croque monsieur	12,00
croque rené bread with sunflowerseeds, grilled chicken, old bruges cheese and guacamole	13,00
focaccia smoked salmon	13,00
focaccia mozzarella, tomato, green pesto and ruccola	12,00
cheesecroquettes	13,00
shrimperoquettes	16,00
duo croquettes	14,50

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	3,00
suppl croquettes	4,00
lukewarm vegetables	7,00

TO SHARE/TO START...

scotisch smoked salmon with toast	17,00	marinated olives	4,00
carpaccio of beef, parmesan, pesto, rucola	16,00	prawns with	15,00
grilled eggplant with burrata	14,00	garlicbutter	
calamares à la romana	7,00	mussels with white wine	16,00
bitterballs with Tierenteynmosterd	8,00	small shrimperoquettes	9,50
iberian ham with tomatobread	16,00	(6pcs)	

SALADS

salad with prawns <i>currydressing, apple, coriander</i>	21,50
ceasarsalad <i>chicken, anchovies, parmesan, croutons</i>	19,00
salad burrata <i>sundried tomatoes, iberian hamgrilled zucchini</i>	20,50
salad smoked salmon and shrimps, <i>small potatoes</i>	21,50
salad with goatscheese, bacon, apple	19,00

PASTA

linguini with meatballs, <i>tomatosauce</i>	16,00
linguini prawns <i>sweet pepper, tomato, cream</i>	21,00
penne vegetarian <i>pesto napolitana, burata (cold), sundried tomatoes</i>	16,50

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

small sole with fries and salad	2 pcs	21,00
	3 pcs	26,00
tagliata of beef , grilled asparagus, parmesan and small potatoes		23,50
niçoise salad with shortly grilled tuna, green beans, anchovy, olives and small potatoes		22,00
shortly grilled tuna, lukewarm vegetables, tomatosalsa and fries		26,00

MAIN COURSES

stew of pigs cheeks with old geuze and fries	21,50
stew of chicken with fries	20,50
steak "belgisch witblauw" sauce of choice and fries	22,50
peppercreamsauce, mushroomsauce, garlic butter	3,00
steak tartare raw minced beef (to prepare yourself) with fries	22,00
grilled salmon with mayonaise of béarnaise and fries	22,50
eastern vegetarian/vegan stew	20,00

