

GRANDS CAFÉS FOREST

Sustainability, environmental awareness, anti-waste, corporate social responsibility ... for the hospitality industry, these are no longer empty words. As a hospitality group, we realise that, in 2024, this is something we can no longer ignore either.

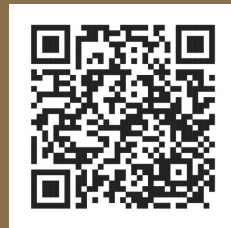
Every day we aim for energy-efficient operations, less waste, less plastic, better sorting and recycling. The number of different containers at the back of the kitchen is growing: we sort as much as possible. Local and seasonal products are given every possible opportunity, enabling us to keep the food chain as short as possible. When buying new equipment and machines, we focus on energy-saving and water-saving labels.

However, we intend to go even further and make an additional contribution. As part of the European Green deal (= Europe CO² neutral by 2050 and the planting of three billion extra trees by 2030), we have decided to plant a Grands Cafés forest, on our own land.

Our plan is to plant 1,000 trees every year over a period of five years, to be precise, in the village of Grune in the province of Luxembourg.

In this way, we will remove 875 tonnes of CO₂ from the air in the long term!

We will even be able to surpass that target... With the help of our customers. Great, right? Want to join us? For just EUR 6.99 We will plant your tree in our forest, in real life, on a real site in Belgium.



FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN THREE DIFFERENT DISHES



All our mains are served with fries / noisette potatoes / potato croquettes / mashed potato / rice / pasta or bread.

If you have any questions about allergens or gluten, feel free to ask our staff.

Our kitchen is open from 11:30 to 22:00h, every day.

One bill per table, please.

APPETISERS

🍷	Portion of cheese (<i>mature Gouda</i>)	8.00
	Portion of Italian salami	8.00
	Portion of cheese and salami	10.00
🍷	Portion of olives	6.50
	Portion of fried meat balls (<i>bitterballen</i>) (<i>6 pcs.</i>)	9.50
	Portion of spring rolls (<i>8 pcs.</i>)	12.90
	Portion of calamari with fresh tartare sauce	12.90
	Portion of mixed hot appetisers	14.90
	Grand Café deluxe appetiser selection (<i>cold and hot appetisers</i>)	17.90



PETITES GOURMANDISES

	Croque Monsieur	10.50
🍷	Croque Madame (<i>cheese only</i>)	10.50
	Croque a Cheval (<i>with fried egg</i>)	12.50
	Croque Hawai	12.50
	Croque Bolognaise	13.50
	Croque Vol-au-vent	13.50
	Extra Croque	6.50
	Toast cannibal	13.50
🍷	Fresh mushrooms with toast	14.00
	Smoked salmon with toast	17.50



SALADS AND COLD DISHES

🍷	Raw vegetable salad	17.00
🍷	Greek salad (<i>feta cheese, cucumber, tomato, red onion, olives and pepper stuffed with cheese</i>)	21.50
🍷	Buffalo mozzarella, cherry tomato and basil salad	21.50
🍷	Buffalo mozzarella, cherry tomato and pesto pasta salad	21.50
	Goat's cheese and lardons salad with honey mustard dressing	23.00
	Fried prawn salad	24.00
	Liège-style salad (<i>smoked bacon cubes, green beans and noisette potatoes</i>)	21.50
	Caesar salad (<i>Romaine lettuce, chicken, egg, croutons, anchovies and Parmesan shavings</i>)	23.00
	Salade niçoise (<i>tuna, anchovies, green beans and olives</i>)	21.50
	Cold fresh salmon dish	24.00
	Cold smoked salmon dish	25.00
	Cold steak tartare dish	21.50

PASTA

Spaghetti Bolognaise	13.90 / 16.90
Macaroni with ham and cheese	16.90
Chef's special spaghetti (tomato and pepper cream sauce with smoked bacon, ham and mushrooms)	17.90
Penne (leeks and minced meat)	17.90
 Penne (tomato and vegetable sauce)	17.90
Penne with chicken strips (herb cheese and broccoli)	20.50
Salmon linguine	23.00
Fried prawn linguine with pesto sauce	23.50
Lasagne	18.90
 Vegetarian lasagne	18.90

STARTERS

Tomato soup with freshly made meatballs	7.00
French onion soup	7.50
 Tomato with buffalo mozzarella	15.90
Smoked salmon	17.50
 Cheese croquettes (2 pcs./3 pcs.)	15.00 / 18.50
Prawn croquettes (2 pcs./3 pcs.)	18.00 / 22.00
Prawns in garlic sauce (5 pcs.)	18.00
Indian-style prawns (5 pcs.)	18.00
Beef carpaccio with Parmesan, balsamic glaze and rocket salad	17.50
Extra fries/potato croquettes/noisette potatoes/mashed potato/rice or pasta	3.50

KIDS MENU (12 years and under)

Currywurst (1 pcs./2 pcs.)	11.50 / 14.50
Toasted sandwich for a quick snack	7.00
Cheese croquettes	12.00
Prawn croquettes	14.00
Vol-au-vent	14.50
Chicken nuggets with apple sauce	12.00
Meatballs in tomato sauce	14.00

All our children's meals are served with fries/noisette potatoes/potato croquettes/mashed potato/rice or pasta

MAINS - MEAT

Vol-au-vent	22.50
Meatballs in tomato sauce	22.50
Flemish stew <i>(with brown beer)</i>	23.50
Belgian chicory with ham	22.00
Grilled farmhouse chicken skewer	25.50
Port tenderloin	22.00
Lamb chops	26.50
Mixed grill <i>(lamb, beef, chicken and pork)</i>	26.50
Steak (180 g) - Angus beef	20.50
Steak (250 g) - Angus beef	24.50
Grilled classic Black Angus burger	23.50
Ribeye steak (300 g) - Angus beef	34.50
Fillet steak (250 g) - Angus beef	36.00

*All our mains are served with fries/noisette potatoes/potato croquettes/mashed potato/
rice/pasta or bread and a crisp salad*

SAUCES

Pepper sauce, mushroom sauce, Béarnaise sauce, Mexican sauce, Provençal sauce, curry sauce	3.50
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EXTRAS

Mixed salad	4.50
Portion of boiled vegetables	4.50

MAINS - FISH

Fish au gratin <i>(warm fish dish with cod, prawns, salmon and mushrooms in a lobster sauce)</i>	25.50
Prawns in garlic sauce <i>(Black Tiger - 8 pcs.)</i>	27.00
Indian-style prawns <i>(Black Tiger 8 pcs.)</i>	27.00
Trout with roasted almonds	24.00
Salmon fillet with Béarnaise sauce	29.50
Salmon fillet with dill sauce	29.50
Pan-seared cod fillet with leek sauce and mustard purée	32.50
Mussels 1.2 kg <i>(seasonal)</i>	
Plain mussels	29.00
Mussels in white wine	32.00
Mussels Provençal	32.00
Mussels in garlic	32.00
Mussels in garlic cream	32.00

DESSERTS

Chocolate mousse (<i>home-made</i>)	10.00
Tiramisu (<i>home-made</i>)	11.00
Hot apple pie with one scoop of vanilla ice cream	10.50
Blueberry cheesecake	9.00

ICE CREAM

Children's ice cream - vanilla (<i>1 scoop/2 scoops</i>)	3.50 / 5.00
Children's ice cream selection (<i>1 scoop/2 scoops</i>)	3.80 / 5.50
Vanilla ice cream (3 scoops)	7.00
Chocolate ice cream (3 scoops)	7.80
Mocha ice cream (3 scoops)	7.80
Pistachio ice cream (3 scoops) 7.80	7.80
Speculaas ice cream (3 scoops) 7.80	7.80
Straciatella ice cream (3 scoops) 7.80	7.80
Ice cream with advocaat (3 scoops of vanilla ice cream with advocaat) 9.80	9.80
Vanilla ice cream (<i>3 scoops of vanilla ice cream and chocolate sauce</i>)	8.60
Chocolate ice cream (<i>3 scoops of chocolate ice cream and chocolate sauce</i>)	9.40
Vanilla ice cream with nuts and caramel sauce (<i>2 scoops of vanilla ice cream, one scoop of mocha ice cream, caramel sauce and nuts</i>)	8.90
Notre Dame ice cream (<i>vanilla, chocolate, mocha, speculaas, and pistachio ice cream and hot chocolate sauce</i>)	12.80
Banana split (<i>3 scoops of vanilla ice cream, banana, hot chocolate sauce</i>)	10.90
Royal banana split (<i>banana split with advocaat</i>)	13.70
Ice cream with fresh strawberries (<i>seasonal, 2 scoops of vanilla ice cream, 1 scoop of strawberry ice cream, fresh strawberries</i>)	12.50

SORBET

Raspberry	7.00
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PANCAKES

Pancake with sugar, syrup, jam or nutella	5.50
Pancake with vanilla ice cream	7.00
Pancake with vanilla ice cream and chocolate sauce	9.00

SUPPLÉMENTS

Whipped cream	2.00
Hot chocolate sauce	2.50
Extra scoop of ice cream	2.50
Advocaat	3.00

SOFT DRINKS

Chaudfontaine (<i>sparkling</i>)	3.20
Chaudfontaine (<i>still</i>)	3.20
San Pellegrino 0,5 l	7.50
Aqua Panna 0,5 l	7.50
Chaudfontaine (<i>sparkling</i>) 1l	11.00
Chaudfontaine (<i>still</i>) 1l	11.00
Coca cola	3.30
Coca cola zero	3.30
Fanta	3.30
Sprite	3.30
Canada Dry	3.60
Gini	3.50
Royal Bliss Tonic	3.50
Royal Bliss Agrumes	3.50
Royal Bliss Pink	3.50
Schweppes Touch of Lime	4.00
Schweppes Pink Pepper	4.00
Schweppes Ginger Beer	4.00
Oasis	3.50
Tönissteiner Lemon	4.00
Tönissteiner Orange	4.00
Tönissteiner Multifruit	4.00
Ice Tea Original	3.60
Ice Tea Green	3.60
Ice Tea Zero	3.60
Minute Maid Orange	3.60
Minute Maid Apple	3.60
Minute Maid Apple-Cherish	3.60
Minute Maid Grapefruit	3.60
Fristi	3.70
Cécémel	3.70
Spini 40 cl (<i>sparkling/gini</i>)	6.70
Eskimo 40 cl (<i>grapefruit/tonic</i>)	6.70
Sinton (<i>orange/tonic</i>)	6.70

MILK - SHAKES

Vanilla, mocha, chocolate and pistachio	6.20
Banana	7.50
Strawberry (seasonal)	8.00

HOT DRINKS

Coffee	3.30
Decaf coffee	3.30
Espresso	3.30
Decaf espresso	3.30
Cappuccino with milk	3.90
Cappuccino with whipped cream	4.10
Decaf cappuccino with milk	3.90
Decaf cappuccino with whipped cream	4.10
Café au lait	3.90
Decaf café au lait	3.90
Latte macchiato	3.90
Hot chocolate (Cécémel)	4.10
Hot chocolate (Cécémel) with whipped cream	4.90
Caramel latte with whipped cream	6.50
Speculoos latte with whipped cream	6.50
Irish koffie (whisky)	9.00
French koffie (cognac)	9.00
Italian koffie (amaretto)	9.00
Baileys koffie (Baileys)	9.00

THÉS *Pip's*

North American mint	3.30
Chamomile	3.30
Rosehip Hibiscus	3.30
Ginger Lemon	3.30
Green tea bancha	3.30
Earl Grey black	3.30
Fresh mint tea	4.70
Fresh ginger tea	4.70

BEERS ON TAP

Stella 25 cl	3.30
Stella 33 cl	3.50
Leffe blonde 33 cl	4.30
Leffe brune 33 cl	4.30
Karmeliet 25 cl	3.70

BOTTLED BEER

Hoegaarden	3.30
Hoegaarden rosé	3.70
Hoegaarden Grand Cru	4.70
Duvel	5.30
Cornet	4.90
Trippel Le Fort	4.90
Kasteelbier brune / rouge	5.30
Kriek Lindemans	3.90
Rodenbach	4.10
La Chouffe	5.30
Westmalle double	5.30
Westmalle triple	5.30
Orval	5.60
Omer	4.70
Chimay bleu 9°	5.60
Rochefort 8°	5.30
St. Bernadus Abt 12	5.40
Tripel Kanunnik 8,2°	4.80

ALCOHOL-FREE BEERS

Leffe blonde 0,0%	4.20
Hoegaarden rosé 0,0%	4.60
Carlsberg 0,0%	3.30
Sportzot 0,4%	4.60
Cornet Oaked 0,0%	4.90

APÉRITIFS

Apérol Spritz (on tap)	8.90
Kir	7.00
Kir Royale	8.50
Campari	7.20
Pisang Ambon	7.20
Martini Bianco	7.00
Martini Rosso	7.00
Martini Bellini	7.00
Porto (<i>red</i>)	7.00
Porto (<i>white</i>)	7.00
Pineau des Charentes	7.00
Sherry Dry	7.00
Picon Vin Blanc	7.00
Ricard	7.00

+ soft drink surcharge

GINS

Bombay	8.50
Hendrick's	12.00
Pink 47	9.50
Double You Gin	13.00

+ soft drink surcharge

APÉRITIFS 0,0%

Pisang ambon orange 0,0%	7.00
Campari orange 0,0%	7.00
Virgin Mojito 0,0%	7.00
Crodino Biondo 0,0%	6.00
Crodino Biondo 0,0% with tonic	9.60
Crodino Biondo 0.0% with tonic orange	9.60
Tanguerary Gin 0,0% with tonic	8.90

AFTER DINNER

Amaretto	8.50
Cointreau	8.50
Baileys	8.50
Calvados	8.50
Grand Marnier	8.50
Cognac Courvoisier VSOP	10.50
Bacardi Superior	9.00
Whisky William Lawson	8.50
Highland park whisky (10y)	10.50
Sambucca	9.00
Grappa	9.00
Armagnac	9.00
Limoncello	8.50
Jonge Bols jenever	4.40
Eristoff vodka	10.50
Omerta rum	9.00

+ soft drink surcharge

BUBBELS

Montelvini Promosso Spumante Extra Dry Italy, Veneto	Glass	8.00
	Bottle	39.00
Champagne Mandois Brut Origine France, Champagne, 40 % chardonnay, 30 % pinot meunier, 30 % pinot noir <i>This light, golden yellow cuvée d'assemblage has a rich layer of foam, ripe fruit aromas and notes of linden. The quality of this Champagne remains consistent thanks to centuries of craftsmanship. Aged for three years in the bottle, this is a wine with great complexity.</i>	Bottle	55.00
Champagne Mandois Blanc de Blancs France, Champagne, 100 % chardonnay <i>Brilliant, clear gold colour with a wealth of bubbles. The supple opening note on the palate is characterised by a high level of minerality coming from the chalky soil and is followed by a creamy finish with slight hints of vanilla.</i>	Bottle	65.00

WHITE WINES

Mondevin Chardonnay Jérôme Vic	Glass	6.00
France, Languedoc-Roussillon, 100 % chardonnay		
<i>This wine offers a pleasant combination of freshness on the one hand, paired with the typical roundness of Chardonnay grapes.</i>	1/4 l	10.50
	1/2 l	21.00
	Bottle	30.00
Mondevin Sauvignon Blanc Pomerols	Glass	6.00
France, Languedoc-Roussillon, 100 % sauvignon blanc		
<i>Fresh on the palate, with citrus fruit aromas. A lengthy, fresh finish with notes of exotic fruits.</i>	1/4 l	10.50
	1/2 l	21.00
	Bottle	30.00
Caballero de Olmedo Verdejo	Bottle	32.00
Spain, Rueda, 100 % verdejo		
<i>Tropical aromas of papaya and pineapple stand out in the nose. The finish brings a small touch of bitter. A playful wine that will surprise many a wine lover.</i>		
Brunel de la Gardine Côtes du Rhône Blanc	Bottle	34.00
France, Côtes du Rhône, 50 % grenache blanc, 20 % clairette, 10 % roussanne, 10 % viognier, 10 % bourboulenc		
<i>This wine is fresh and aromatic on the palate, with a perfectly balanced finish. Drink as an aperitif or with fish, tapas, white meats and poultry with cream sauce.</i>		
Jeff Carrel Morillon Blanc	Bottle	36.00
France, Languedoc-Roussillon, 100 % chardonnay		
<i>A genuinely superior Chardonnay. Full-bodied, buttery, fruity, rich, strong and robust. Delicious paired with smoked ham and melon, mi-cuit foie gras, guinea fowl with mushrooms, mature cheese or apple pie.</i>		
Wijnkasteel Genoels-Elderen Chardonnay Blauw	Bottle	41.00
Belgium, Haspengouw, 100 % chardonnay		
<i>Extraordinarily elegant, fruity and fresh dry white wine with aromas of honey, fresh pineapple, apple and impressions of butter, with a standout finish of excellent freshness.</i>		
Henri Bourgeois Sancerre Grande Réserve	Bottle	44.00
France, Loire, 100 % sauvignon blanc		
<i>Henri Bourgeois is one of the standout producers in the Sancerre region. Rich and expansive on the palate, this wine offers complexity and length. This Grande Réserve is the perfect pairing for a wide range of dishes, including fish, white meat and cheeses.</i>		

ROSÉ WINES

Mondevin Rosé de Syrah Pomerols	Glass	6.00
France, Languedoc-Roussillon, 100% Syrah	1/4 l	10.50
<i>Bright and intense cherry colour typifies this rosé wine. A structured fresh rosé with a soft balance.</i>	1/2 l	21.00
	Bottle	30.00

RED WINES

Mondevin Merlot Jérôme Vic	Glass	6.00
France, Languedoc-Roussillon, 100 % merlot	1/4 l	10.50
<i>This wine has a round, full-bodied flavour, with a slight presence of tannins.</i>	1/2 l	21.00
	Bottle	30.00

Jeff Carrel Villa desANGES Red Blend Reserve	Bottle	31.00
France, Languedoc-Roussillon, 60 % cabernet sauvignon, 20 % merlot, 20 % syrah		
<i>Sleek and tart on the palate with pleasant, consistent acidity, all wrapped in a round, velvety, charming body. The finish is invigorating and concentrated, with more discernible tannins.</i>		

Cantele Primitivo	Bottle	29.00
Italy, Puglia, 100 % primitivo		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		

Palagetto Chianti Colli Senesi	Bottle	34.00
Italy, Chianti, 85 % sangiovese, 5 % canaiolo, 5 % colorino, 5 % merlot		
<i>Aged in oak barrels. An intense ruby red colour with a fresh, fruity and round aroma. This wine is delicious paired with a range of meats, classic Italian dishes and cheeses.</i>		

Matsu El Recio	Bottle	41.00
Spain, Toro, 100 % tempranillo		
<i>Aged for fourteen months in French oak barrels. This wine has a full-bodied, silky smooth flavour with mineral notes and a pleasant finish with ample length. Pair with stews, lamb, duck, winter vegetables or grilled meats.</i>		

Château La Fleur Penin Saint-Emilion Grand Cru	Bottle	44.00
France, Bordeaux, 85 % merlot, 15 % cabernet franc		
<i>This Saint Emilion Grand Cru is a well-balanced wine from a production of just 14,000 bottles. Fine tannins blossom on the palate with a long and elegant finish. Ideal with veal, lamb, beef, game or a nice cheese board.</i>		