

## this & that

<b>ITALIAN VEGETABLE SOUP</b> with croutons & basil	<b>9.50</b>
<b>SLICED SMOKED SALMON</b> with lemon, capers & red onions	<b>17.00</b>
<b>PRAWN COCKTAIL</b>	<b>13.50</b>
<b>BLUE CHEESE SALAD</b> with crispy bacon & pine nuts	<b>14.50</b>
<b>BLACK FOREST HAM</b> with radish & endive salad	<b>11.50</b>
<b>BBQ CHICKEN SANDWICH</b> with tomatoes, avocado & onions	<b>16.50</b>
<b>PENNE CARBONARA</b> with scallions & smoked ham	<b>12.00</b>
<b>FETTUCCINI</b> with basil, lemon & chopped chili	<b>13.00</b>

## local favourites

<b>BEEF TARTARE</b> with home-made fries & mixed salad	<b>18.50</b>
<b>SALADE LIEGEOISE</b> with potatoes, onions, green beans, bacon & sausage	<b>16.50</b>
<b>ORIGINAL LIEGE MEATBALLS</b> with home-made fries & apple compote	<b>14.50</b>
<b>BRAISED BEEF CHEEK</b> with spring vegetables & roasted potatoes	<b>16.50</b>
<b>SHRIMP CROQUETTES</b> with lemon & salad	<b>11.00</b>

## heart friendly dishes ♥

<b>GRILLED CHICKEN LEG ♥</b> with mushrooms & rocket salad	<b>13.50</b>
<b>GRILLED SALMON ♥</b> with stir-fried vegetables & soya dressing	<b>16.50</b>
<b>GRILLED SEA BASS ♥</b> with scallions, tomatoes & virgin oil	<b>15.50</b>

## from our grill

<b>SURF &amp; TURF</b> with steak of beef & grilled black tiger prawns	<b>25.50</b>
<b>RIB EYE STEAK</b>	<b>22.00</b>
<b>HANGER STEAK</b>	<b>19.50</b>
<b>DOUBLE-CUT PORK CHOP</b>	<b>15.50</b>
<b>FREE RANGE CHICKEN</b>	<b>14.50</b>
<b>ORGANIC SALMON</b>	<b>17.50</b>
<b>BLACK TIGER PRAWNS</b>	<b>22.50</b>

OUR GRILLED DISHES ARE ALL SERVED WITH FRIES AND A CHOICE OF CHIMICHURRI SAUCE, AROMATIC BUTTER, HORSE RADISH OR GREEN PEPPER SAUCE

## side dishes

<b>HOME-MADE FRIES</b>	<b>3.00</b>
<b>MIXED GREEN SALAD</b>	<b>3.00</b>
<b>MASHED POTATOES</b>	<b>3.00</b>
<b>GARDEN PEAS</b>	<b>3.00</b>
<b>RATATOUILLE</b>	<b>3.00</b>

## gourmet burgers

<b>CLASSIC BURGER</b> with tomatoes, pickles & 1000 island dressing	<b>14.50</b>
<b>CHEDDAR BURGER</b> with aged cheddar, tomatoes & pickles	<b>14.50</b>
<b>CHICK-FILLET</b> with tomatoes, pickles & grilled onions	<b>14.50</b>

OUR BURGERS ARE SERVED WITH HOME-MADE FRIES

## kids

<b>MINI BURGER</b> with cheddar cheese, tomatoes & fries or vegetable sticks	<b>8.00</b>
<b>PASTA</b> with tomato sauce, vegetables & parmesan cheese	<b>6.00</b>

KIDS UNDER THE AGE OF 12 EAT A HALF PORTION FOR HALF PRICE

♥ HEART FRIENDLY DISHES PREPARED WITH FOODS THAT ARE LOW IN FATS AND SODIUM AND OTHER INGREDIENTS THAT MAY REDUCE HEART DISEASE

SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT-OIL. PLEASE ASK A MEMBER OF OUR TEAM FOR MORE INFORMATION

## desserts

<b>FRESH FRUIT SALAD</b>	<b>9.00</b>
with sorbet	
<b>MERINGUE</b>	<b>9.00</b>
with strawberries, ice cream and red fruit broth	
<b>CHEESE CAKE</b>	<b>9.00</b>
with maple caramel	
<b>CHOCOLATE BROWNIE</b>	<b>9.00</b>
with nuts & vanilla ice cream	
<b>APPLE CRUMBLE</b>	<b>9.00</b>
with speculoos ice cream	
<b>ICE CREAM</b>	<b>9.00</b>
vanilla, chocolate or strawberry	

## coffees & teas

<b>REGULAR / DECAF COFFEE</b>	<b>2.75</b>
<b>ESPRESSO</b>	<b>2.75</b>
<b>DOUBLE ESPRESSO</b>	<b>3.50</b>
<b>CAPPUCCINO</b>	<b>3.00</b>
<b>LATTE MACCHIATO</b>	<b>3.00</b>
<b>HOT CHOCOLATE</b>	<b>2.75</b>
<b>SELECTION OF RONNEFELDT TEAS</b>	<b>2.90</b>

## soft drinks & water

	20cl	50cl	100cl
<b>CHAUDFONTAINE STILL</b>	<b>2.75</b>	<b>4.25</b>	<b>5.50</b>
<b>CHAUDFONTAINE SPARKLING</b>	<b>2.75</b>	<b>4.25</b>	<b>5.50</b>
<b>COCA COLA</b>	<b>3.00</b>		
regular, light & zéro			
<b>FANTA ORANGE, SPRITE</b>	<b>3.00</b>		
<b>SCHWEPPEs</b>	<b>3.00</b>		
tonic, bitter lemon & argum'			
<b>NESTEA</b>	<b>3.00</b>		
<b>FRUIT JUICE MINUTE MAID</b>	<b>3.00</b>		
orange, apple, pineapple, tomato & grapefruit			
<b>FRESHLY SQUEEZED ORANGE</b>	<b>5.00</b>		

## draught beers

	22cl	33cl	50cl
<b>STELLA</b>	<b>2.90</b>	<b>3.90</b>	<b>6.00</b>
<b>LEFFE BLOND</b>	<b>4.00</b>	<b>6.00</b>	<b>8.00</b>
ASK FOR OUR SEASONAL BEER!			

## bottled beers

	25cl	33cl
<b>LEFFE 9° (Belgium)</b>		<b>5.50</b>
<b>LEFFE BRUIN (Belgium)</b>		<b>5.50</b>
<b>HOEGAARDEN BLANCHE (Belgium)</b>	<b>4.25</b>	
<b>KRIEK BELLE-VUE (Belgium)</b>	<b>4.25</b>	
<b>DUVEL (Belgium)</b>		<b>6.00</b>
<b>TOURTEL N.A. (Belgium)</b>	<b>3.25</b>	
<b>CARLSBERG (Denmark)</b>	<b>4.25</b>	
<b>CORONA (Mexico)</b>		<b>7.00</b>
<b>BUDWEISER (USA)</b>		<b>6.75</b>
<b>GUINNESS STOUT (Ireland)</b>		<b>7.75</b>

## cocktails

<b>RBG'S WOO WOO</b>	<b>9.00</b>
vodka, peach liqueur, cranberry & lime	
<b>COSMOPOLITAN</b>	<b>9.00</b>
vodka, cointreau, cranberry & lime	
<b>CAIPIRINHA</b>	<b>9.00</b>
cachaça, lime & syrup	
<b>MOJITO</b>	<b>9.00</b>
gold rum, mint leaves & lime	
<b>BELLINI</b>	<b>9.00</b>
cava & peach liqueur	
<b>LIGHT SEA BREEZE (alcohol free)</b>	<b>9.00</b>
pineapple juice, orange juice, grenadine & lime	

## opening hours

### BREAKFAST WEEK

06:30 – 10:00

### BREAKFAST WEEKEND

06:30 – 10:30

### LUNCH

12:00 – 14:30

### DINNER

18:30 – 22:30

### BAR

10:00 – midnight

## wines

	bottle	glass
<b>LIGHT AND FRESH WHITES</b>		
<b>1 Trebi Talamonti</b> (Italy)	<b>26.00</b>	<b>6.50</b>
Trabiano d'Abruzzo		
<b>2 Campos de Luz Viura</b> (Spain)	<b>32.00</b>	<b>6.00</b>
Muscat		
<b>AROMATIC AND FRUIT DRIVEN WHITES</b>		
<b>3 Indomita Varietal</b> (Chile)	<b>21.00</b>	<b>5.00</b>
Chardonnay		
<b>4 Caliterra Reserva</b> (Chile)	<b>33.00</b>	
Sauvignon Blanc		
<b>FULL BODIED AND OAKED WHITE</b>		
<b>5 Beringer Culinary collection</b> (USA)	<b>29.00</b>	
Chardonnay		
<b>FRUITY JUICY REDS</b>		
<b>6 Clos du Canalet Languedoc</b> (France)	<b>21.00</b>	<b>5.00</b>
Grenache, cinsault, cabernet sauvignon		
<b>SOFT AND ROUNDED REDS</b>		
<b>7 Château Haut Vignals Corbières</b> (France)	<b>35.00</b>	
Syrah, Grenache, Carignan		
<b>8 Cantine Teanum</b> (Italy)	<b>25.00</b>	
Montepulciano		
<b>RICH AND SPICY REDS</b>		
<b>9 Beringer Culinary Collection</b> (California)	<b>33.00</b>	<b>5.00</b>
Cabernet-Sauvignon		
<b>10 Caliterra Reserva</b> (Chile)	<b>35.00</b>	
Carmenere		
<b>11 Penfolz Private Release</b> (Australia)	<b>32.00</b>	
Shiraz/Cabernet		
<b>ROSÉ WINE</b>		
<b>12 Clos du Canalet</b> (France)	<b>21.00</b>	<b>5.00</b>
Carignan / Merlot		
<b>CHAMPAGNE AND SPARKLING WINE</b>		
<b>13 Champagne Jacquart Mosaïque</b> (France)	<b>65.00</b>	<b>10.50</b>
<b>14 Cava Campos de Estrellas Brut</b> (Spain)	<b>30.00</b>	<b>6.50</b>