

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 2025, this is something we can no longer ignore either.

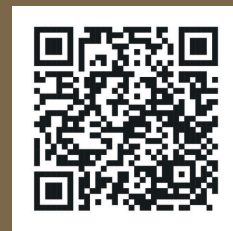
Every day we aim for energy-efficient operations, less waste, less plastic, better sorting and recycling. The number of different containers at the back of the kitchen is growing: we sort as much as possible. Local and seasonal products are given every possible opportunity, enabling us to keep the food 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		MENU WITH INFORMATION ABOUT ALLERGENS
	If you have any questions about allergens or gluten, feel free to ask our staff. The compositions of our products may change.	
Our kitchen is open until 21:00 every day.		
One bill per table, please.		

APPETISERS

🍃	Portion of cheese with De Ster mustard	11.00
	Portion of salami with De Ster mustard	11.00
	Portion of mixed cold nibbles with De Ster mustard	11.90
	Portion of gourmet bitterballen (8 pcs.)	12.00
🍃	Spring rolls (8 pcs.)	12.00
	Crispy chicken (8 pcs.)	12.90
	Calamari with fresh tartare	13.00
	Mixed hot starters with two sauces	15.50
	Grand Café deluxe appetiser selection (cold and hot appetisers)	18.50

SMALL DISHES

	Croque Monsieur	11.00
🍃	Croque Madame (cheese only)	11.00
	Croque a Cheval (with fried egg)	13.20
	Croque Hawai	13.20
	Croque Bolognaise	14.20
	Croque Vol-au-vent	14.40
	Extra Croque	6.50
	Smoked salmon with toast	17.50

PASTA'S

	Spaghetti Bolognaise	17.50
🍃	Vegetarian lasagne	18.90
	Lasagne Bolognaise	18.90
	Penne with scampi diabolique (7 pcs.)	26.00
	Penne with minced chicken, young leeks and cheese sauce (au gratin)	22.30
	Macaroni with cheese and Meesterlyck ham	19.50
🍃	Cannelloni with ricotta, fried mushrooms and cream sauce	22.80

SALAD BOWLS

🌿 Salad with burrata, tomato, olive oil and balsamic cream	22.90
🌿 Salad with warm feta, green beans and apples	22.90
Greek salad (<i>with marinated feta, peppers, olives and deep-fried calamari</i>)	23.50
Salad with lardons and warm goat's cheese	23.90
Caesar salad (<i>with chicken, croutons, egg and Parmesan</i>)	23.50
Chef's special salad (<i>with smoked salmon, scampi, grey prawns and cocktail sauce</i>)	26.50

STARTERS

Tomato soup with freshly made meatballs	7.50
🌿 Cheese croquettes (<i>1 pcs./2 pcs./3 pcs.</i>)	11.00 / 16.00 / 21.00
Prawn croquettes (<i>1 pcs./2 pcs./3 pcs.</i>)	13.00 / 19.00 / 25.00
Duo van kaas- en garnaalkroketten	17.50
🌿 Duo of cheese and prawn croquettes	17.00
🌿 Goat's cheese croquettes with runny honey and sun-dried tomatoes	15.70
Burrata with skinless tomatoes and pesto	17.50
Smoked salmon with toast and onion	17.90
Scampi diabolique (<i>spicy</i>) (<i>5 pcs.</i>)	18.00
Scampi with a garlic butter sauce	18.00

BELGIAN CLASSICS

Meatballs in tomato sauce	21.70
Belgian grondwitloof (<i>soil-grown chicory</i>) with Meesterlyck ham and cheese sauce	22.20
Flemish beef stew cooked with De Ster mustard, house beer and gingerbread	24.50
Steak tartare (<i>raw</i>) with side salad	25.20
House special vol-au-vent	24.50
Beef tongue in Madeira sauce	24.90

MAINS - FISH

Fish and chips with fresh tartare	24.80
Fish casserole au gratin with julienne vegetables	29.70
Sole rolls with shrimp sauce and julienne vegetables	29.50
Oven-baked salmon with Bearnaise sauce	29.70
Scampi diabolique (<i>spicy</i>) (<i>8 pcs.</i>)	27.00
Scampi with a garlic butter sauce (<i>8 pcs.</i>)	27.00

MAINS - MEAT

 Vegetarian meatballs with tomato sauce and boiled vegetables	22.50
Farmhouse chicken skewer	25.50
Pork fillet skewer	25.50
Mixed grill (<i>lamb, beef, chicken and pork</i>)	26.80
Steak (180 g) - Angus beef	21.00
Steak (250 g) - Angus beef	26.80
Gegrilde Black Angus burger classic	23.50
Slow-roasted ribs with honey or herbs	25.80

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

SAUCES AND EXTRAS

Green peppercorn sauce	3.50
Mushroom sauce	3.50
Béarnaise sauce	3.50
Provençal sauce	3.50
Gravy	3.50

Extra side salad	4.50
Extra boiled vegetables	4.50
Extra mayonnaise/ketchup/mustard/tartare sauce	1.70

Extra fries, potato croquettes, new potatoes, mashed potatoes, rice or pasta	3.70
--	------

KIDS MENU

Mini currywurst selection with two sauces	14.50
Vol-au-vent	14.90
Meatballs in tomato sauce (<i>2 pcs.</i>)	14.50
Spaghetti Bolognese	13.50
Prawn croquette	15.00
Cheese croquette	13.00
Crispy chicken	14.90

*Children's meals are served with fries, potato croquettes, new potatoes, mashed potatoes, rice pasta or
bread and a crispy salad*

DESSERTS

Homemade tiramisu	12.60
Crème brûlée	11.90
Chocolate moelleux with vanilla ice cream	12.90
Hot apple pie with vanilla ice cream	12.90

ICE CREAM *(homemade)*

Vanilla ice cream	7.50
Mocha ice cream	7.50
Vanilla ice cream with chocolate sauce	9.50
Vanilla ice cream with nuts and caramel sauce	9.50
Advocaat ice cream	9.50
Speculoos ice cream <i>(vanilla ice cream with speculoos crumble and caramel sauce)</i>	9.90
Coupe Colonel <i>(lemon sorbet with vodka)</i>	11.90
Ice cream with strawberries <i>(seasonal)</i>	12.90
Lemon sorbet <i>(lactose-free)</i>	7.70
Kids ice cream <i>(vanilla with Smarties)</i>	6.50
Mini vanilla ice cream with chocolate sauce	7.50

PANCAKES AND WAFFLES *(between 14:00 and 17:30)*

Pancakes with sugar <i>(white, demerara or muscovado)</i>	5.90
Pancakes with fruit spread or strawberry jam	6.50
Pancakes with vanilla ice cream	8.50
Pancakes with vanilla ice cream and chocolate sauce	10.50
Waffle with powder sugar	6.00
Waffle with whipped cream	8.00
Extra whipped cream	2.00
Extra chocolate sauce	2.50
Extra scoop of ice cream	2.50

SOFT DRINKS

Chaudfontaine (<i>sparkling</i>)	3.20
Chaudfontaine (<i>still</i>)	3.20
San Pellegrino (<i>500 ml</i>)	7.50
Aqua Panna (<i>500 ml</i>)	7.50
Chaudfontaine (<i>sparkling - 1 l</i>)	11.00
Chaudfontaine (<i>still - 1 l</i>)	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
Tönisteiner Lemon	4.00
Tönisteiner Orange	4.00
Tönisteiner Multifruits	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 Cherry	3.60
Minute Maid Grapefruit	3.60
Fristi	3.70
Cécémel	3.70
Spini (<i>400 ml</i>) (<i>sparkling water/Gini</i>)	6.70
Eskimo (<i>400 ml</i>) (<i>grapefruit/tonic</i>)	7.00
Sinton (<i>orange/tonic</i>)	7.00

HOT DRINKS

Coffee	3.40
Decaf coffee	3.40
Espresso	3.40
Decaf espresso	3.40
Cappuccino with milk	4.00
Cappuccino with whipped cream	4.20
Decaf cappuccino with milk	4.00
Decaf cappuccino with whipped cream	4.20
Café au lait	4.00
Decaf café au lait	4.00
Latte macchiato	4.00
Hot chocolate (<i>Cécémel</i>)	4.20
Hot chocolate (<i>Cécémel</i>) with whipped cream	5.00
Latte caramel with whipped cream	6.50
Latte speculoos with whipped cream	6.50
Irish Coffee (<i>whiskey</i>)	9.00
French Coffee (<i>Cognac</i>)	9.00
Italian Coffee (<i>Amaretto</i>)	9.00
Coffee (<i>Baileys</i>)	9.00

TEA *Pip's*

North American mint	3.40
Chamomile	3.40
Rosehip Hibiscus	3.40
Ginger Lemon	3.40
Green tea bancha	3.40
Earl Grey black	3.40
Fresh mint tea	4.70
Fresh ginger tea	4.70

BEERS ON TAP

Stella Artois (250 ml)	3.30
Stella Artois (330 ml)	3.50
Leffe Blond (330 ml)	4.30
Triple d'Anvers (330 ml)	4.90
Karmeliet (250 ml)	3.70

BOTTLED BEER

Hoegaarden	3.30
Hoegaarden rosé	3.70
Hoegaarden Grand Cru	4.70
Duvel	5.30
Cornet	4.90
Tripel Le Fort	4.90
Kasteelbier brune/rouge	5.30
Kriek Lindemans	3.90
Rodenbach	4.10
Liefmans on the rocks	4.60
Westmalle Dubbel	5.30
Westmalle Tripel	5.30
Orval	5.60
Omer	4.70
Chimay blauw 9°	5.60
Rochefort 8°	5.60
St. Bernadus Abt 12	5.60
Vlierbeek Grand Cru 5.8° (local craft beer)	5.20

ALCOHOL-FREE BEERS

Stella N.A.	3.30
Leffe Blond 0,0%	4.20
Hoegaarden rosé 0,0%	4.60
Sportzot 0,4%	4.60
Cornet Oaked 0,0%	4.90
Kasteelbier Rouge 0,0%	4.90

APERITIFS

Spumante Extra Dry	8.00
Aperol Spritz (<i>on tap</i>)	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
Port (<i>red</i>)	7.00
Port (<i>white</i>)	7.00
Pineau des Charentes	7.00
Dry sherry	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

+ soft drink surcharge

APERITIFS 0,0%

House spritz, 0.0%	7.00
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 orange	9.60
Tanquerary Gin 0.0% with tonic	8.90

SPIRITS

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
William Lawson whisky	8.50
Highland park whisky <i>(10-year-old)</i>	10.50
Sambuca	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

BUBBLES

Montelvini Promosso Spumante Extra Dry Italy, Veneto	Glass	8.00
	Bottle	39.00
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 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>	Glass	6.00
	1/4 l	10.50
	1/2 l	21.00
	Bottle	30.00
Mondevin Sauvignon Blanc Pomerols 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>	Glass	6.00
	1/4 l	10.50
	1/2 l	21.00
	Bottle	30.00
Borgo Molino Ciari Pinot Grigio Italy, Veneto, 100% Pinot Grigio <i>This straw-yellow white wine presents an expressive aroma of juicy apples, white flowers and quinces. Its flavour is highly harmonious and perfectly balanced.</i>	Bottle	33.00
Quinta Couselo Rias Baixas Rosal Spain, Rias Baixas, 90% Albarino, 10% Caino Blanco <i>Bright yellow wine with an intense aroma of aromatic flowers and a strong balsamic perfume. Very fresh on the palate, floral, with a long, lingering finish. Delicious with rich fish dishes.</i>	Bottle	37.00
Cantine San Marzano Edda Bianca Italy, Puglia, 100% Chardonnay <i>A complex white wine, brimming with Mediterranean tones. It's been aged for four months in wooden barrels. Ideal for light starters and fish.</i>	Bottle	40.00
Henri Bourgeois Sancerre Grande Réserve 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>	Bottle	49.00

ROSÉ WINES

Mondevin Rosé de Syrah Pomerols	Glass	6.00
France, Languedoc-Roussillon, 100% Syrah	1/4 l	10.50
<i>A 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
UP Ultimate Provence Rosé	Bottle	45.00
France, Provence, 30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle		
<i>It's not just the bottle that's great, the contents are pretty good, too. This wine is best combined with seafood, salads, pasta and good company!</i>		

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
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>		
Cantele Primitivo	Bottle	38.00
Italy, Puglia, 100% Primitivo		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
San Marzano Collezione	Bottle	46.00
Italy, Puglia		
<i>An intense expressive wine, ruby red with purple accents. Intense in the mouth with a lot of structure and softness. Long aftertaste. Perfect with red meat and game.</i>		
Château La Marzelle, Saint-Emilion GCC	Bottle	65.00
France, Bordeaux, 75% Merlot, 5% Cabernet Sauvignon, 20% Cabernet Franc		
<i>This vineyard covers 17 hectares on the Haute Terrasse de Saint-Emilion, alongside Pétrus and Cheval Blanc. Aged for 12 to 18 months in oak barrels. The palate is assaulted with a riot of black fruit with a long, slightly spicy finish.</i>		