



Fine dining at its finest!

Before, during or after a long day of work or travel, there's nothing quite like pulling up a chair and indulging in a good meal. The culinary team at our bistro Bragoût prepares and serves classic dishes with an exceptionally tasty and creative twist. The ultimate Limburg culinary experience – Bra goe as the locals say.



HasHotel is your home away from home.

Whether you're here for business, pleasure, or a combination of both, our hotel team gives you a warm, personal welcome. Expect nothing less than a meticulous eye for detail. After all, we offer not only a place to stay, but a genuine experience. From a heavenly bed to dream the night away and a tasteful experience at the breakfast, lunch or dinner table to original extras in your luxury room.

Bragoût is open from 7 am | the kitchen is open from 10 am to 10 pm www.HasHotel.be





BREAKFAST

EARLY BIRDS

UP TO 11:00 AM

SMALL BREAKFAST BITES

	PISTOLET WITH HAM OR CHEESE — crispy bread roll butter ham or cheese	3,50
	FRENCH TOAST	9,50
	CRUMBLE 'HASPENGOUW' — apple pear cinnamon	13,50
	AMERICAN PANCAKES — 3 pieces — maple syrup blueberry	13,50
	WHOLEMEAL TOAST 'HUMMUS' — wholemeal toast hummus pine nuts diced tomatoes rocket	12,50
	WHOLEMEAL TOAST 'CREAM CHEESE' — wholemeal toast cream cheese smoked salmon shallot	15,50
	EGGS	
	OMELETTE BASIC	9,50
)	OMELETTE TOMATO AND ONION	11,50
	SCRAMBLED EGGS	9,50
	SCRAMBLED EGGS TOMATO AND ONION	911
	BACON AND EGGS — bacon eggs bread butter	13,00



crusty bread

yoghurts and granola

fresh juices

charcuterie

sweet patisserie

cheeses

fresh cut fruit

sweets

SPECIALS

 wholemeal toast 'cream cheese' smoked salmon, shallot, cream cheese

 American pancakes maple syrup, blueberriy

French toast

egg dishes

- wholemeal toast 'hummus' hummus, pine nuts, diced tomatoes, rocket
- crumble 'Haspengouw' apple, pear, cinnamon
- smoked salmon
- bacon I sausages

ALTERNATIVES

gluten-free pistolets & cookies

— hummus

lactose-free yogurt

lactose-free drinks

vegan coffee, latte & cappuccino

vegan specials

DRINKS

— ava | coffee | tea | fruit juice | waters (all other drinks at regular rate)

30,00 per person 10,00 per child up to 12 years







BRUNCHES served from September to June



LAZY SUNDAY BRUNCH

every Sunday from 11.30 to 15.00

breakfast dishes

selection of cheeses

refined starters

— main-dishes fish-meat-veggie

seasonal vegetables

potato dishes

bacon and egg

— soup

— tapas from the chef

side dishes

- greens

sweet treats

DRINKS INCLUDED*:

glass of cava | house wines | beers waters | soft drinks | coffee or tea *all other drinks at regular rates

70,00 per person
35,00 per child up to 12 years



BITES TO SHARE

<i>.</i>		•••••	
	PATATAS BRAVAS	<i>VEGGIE</i> — 14,50	
	— spicy tomato sauce∣aioli∣spring onion	.,,	
	NACHO BRAGOÜT	VEGGIE — 22,50	
	— nachos spicy tomato sauce cheddar jalapeño sour cream guaca	mole	
	supplement		
	— pulled chicken	+ 4,00	

VIETNAMESE SPRING ROLLS — home-made — sweet and sour I scampi	12,00
MINI CHICKEN SKEWER — peanut sauce	14,50
CROQUETTE BALLS 'THE BURGUNDIAN' — 9 pieces — mayonnaise musterd	17,50
CALAMARES — breaded squid fresh tartar lemon	17,50
MEAT BITES — chicken nuggets chicken wings croquette balls chilli mayo herb ketchup	19,50





BEERS

DRAFT

25 cl − **3,20**

CRISTAL

CRISTAL	50 cl − 5,80
BOLLEKE SCOTCH	<i>20 cl</i> − 3,8 0
SCOTCH WATNEYS	25 cl — 4,2 0
$GRIMBERGEN - \mathit{blonde}$	<i>33 cl</i> − 4,9 0
GRIMBERGEN — brown	33 cl — 4,9 0
LA CHOUFFE	<i>33 cl</i> − 5,8 0
BOTTLES	
CRISTAL 0.0% — alcohol-free	25 cl - 3,30
LIEFMANS KRIEK $0.0\%-on$ the rocks — alcohol-free	<i>25 cl</i> − 4,4 0
AFFLIGEM 0.0% — alcohol-free	33 cl — 4,9 0
G.O.D. 0.0% — Good Old Days — <i>alcohol-free</i>	33 cl — 6,20
LIEFMANS KRIEK — on the rocks	25 cl $-$ 4,20
KRIEK MORT SUBITE	25 cl - 4,20
DUVEL	33 cl — 5,6 0
HAPKIN	33 cl — 5,6 0
AFFLIGEM TRIPLE	<i>33 cl</i> − 5,8 0
CHIMAY BLUE	33 cl — 5,80
CORNET	33 cl — 5,80
KARMELIET	33 cl — 5 ,8 0
TRAPPIST WESTMALLE DOUBLE	33 cl — 5,8 0
TRAPPIST WESTMALLE TRIPLE	33 cl — 5,80
	57

Please ask for your receipt at checkout. Prices in euro, incl. VAT and service. 1 bill per table. Allergens: Information on allergens on request. The composition of the products may change. The allergen list is based on supplier information. Please note that cross-contamination cannot be 100% excluded.

SOFT DRINKS

CLASSIC

COCA-COLA — Classic	3,40
$COCA ext{-}COLA\ - \mathit{Zero}$	3,40
FANTA ORANGE	3,40
SPRITE	3,40
GINI BITTER LEMON	3,80
SCHWEPPES — Indian Tonic	3,80
SCHWEPPES - Agrum	3,80
LIPTON ICE TEA — Sparkling	3,80
LIPTON ICE TEA — Green Tea	3,80
POMTON — Grapefruit & Tonic	7,20
FRISTI	3,80
CÉCÉMEL	3,80
FEVER-TREE	
MEDITERRANEAN	4,80
GINGER ALE	4,80
GINGER BEER	4,80
INDIAN TONIC	4,80
MINUTE MAID	
ORANGE	3,90
APPLE	3,90
APPLE CHERRY	3,90
GRAPEFRUIT	3,90





HEALTHY DRINKS

ICE TEA RED BERRY — lime, red fruit, black tea 6,60

	TÖNISSTEINE	ER	caloriearm
LEMON ORANGE FRUIT BASKET WINE ORANGE PINK FIT LEMON-GINGER FIT			4,20 4,20 4,60 4,60 4,60 4,60
ORANGE JUICE — freshly squ RED FRUITS — strawberry, ba SMOOTHIE — apple, avocado	nana, orange		6,50 7,50 9,50
	WATERS		
SAN PELLEGRINO ACQUA PANNA PERRIER	25 cl - 3,40 25 cl - 3,40	50 cl - 5,80 50 cl - 5,80	

TEA

	FRESH TEA	
FRESH MINT TEA — fresh mint I honey		5,20
FRESH GINGER TEA — fresh ginger honey cardamon	lorange	5,20

CLASSIC

CHAMOMILLE	3,80
ROOIBOS GINGER LEMON	3,80
GREEN TEA BANCHA	3,80
ROSEHIP HIBISCUS	3,80
EARL GREY	3,80
FRUIT GARDEN	3,80

CHAI TEA LATTE

VEGAN CHAI TEA LATTE

VEGAN — 5,60

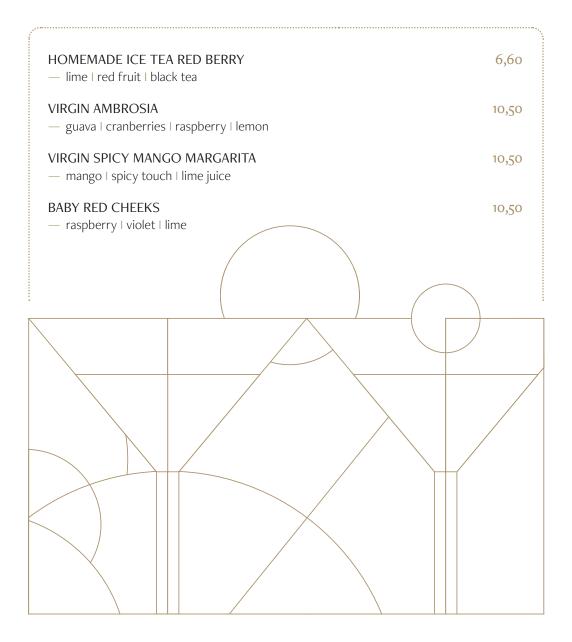




COFFEE

	$KOFFIE\ SEC - \mathit{only}\ \mathit{sugar}\ / \ \mathit{milk}$	3,00
	COFFEE	3,60
	ESPRESSO	3,60
	DECA	3,60
	CAPPUCCINO — milk foam	3,90
	VEGAN CAPPUCCINO	<i>VEGAN</i> — 4,20
	CAFÉ AU LAIT	4,20
	HOT CHOCOLATE	4,20
		D -
		-
	LATTE	
HOT	LATTE MACCHIATO CLASSIC	4,20
	LATTE MACCHIATO CARAMEL	4,60
	LATTE MACCHIATO HAZELNUT	4,60
	VEGAN LATTE MACCHIATO	<i>VEGAN</i> — 4,6 0
COLD	ICED LATTE	4,20
	ICED LATTE CARAMEL	4,60
	ICED LATTE HAZELNUT	4,60
	STRONG CO	OFFEE
	HASSELT COFFEE — genever	9,50
	IRISH COFFEE — Jameson whisky	11,50
	ITALIAN COFFEE — amaretto	11,50
	FRENCH COFFEE — cognac	11,50

MOCKTAILS





COCKTAILS

SPECIAL PORNSTAR MARTINI 17,50 — shot of cava | vodka | passion fruit | vanilla | lime **AMARETTO SOUR** 14,50 — amaretto | lemon | cane sugar LAZY RED CHEEKS 15,50 — vodka | raspberry | violet | lime **NEGRONI** 15,50 — vermouth | gin | Campari SEX ON THE BEACH 15,50 — vodka | cranberry | peach liqueur | pineapple



APERITIFS

$MARTINI - \mathit{bianco, rosso or fiero}$	6,50
PORTO — white or red	6,50
SHERRY DRY	6,50
RICARD PASTIS	6,50
PINEAU DE CHARENTES	6,50
CAMPARI — pure	6,50
KIRR	6,50
KIRR ROYALE — with Moët & Chandon champagne	17,00
BELLINI	9,50

CRODINO ORANGE MARTINI NOLO VIBRANTE — pure MARTINI NOLO FLOREALE — pure MARTINI NOLO VIBRANTE & TONIC MARTINI NOLO FLOREALE & TONIC 8,60 MARTINI NOLO FLOREALE & TONIC 8,60





GIN & TONICS

		••••••
	GIN MARE — Fever-Tree Mediterranean Tonic	15,50
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	BOMBAY SAPPHIRE — Schweppes Indian Tonic — classic	13,50
	DOUBLE YOU GIN — Fever-Tree Indian Tonic — citrus	14,50
	HENDRICK'S GIN — Fever-Tree Indian Tonic — fresh	15,50
	LE TRIBUTE GIN — Tribute Tonic — citrus fresh	15,50

APERITIFS

	SPRITZ	<u> </u>	
APEROL SPRITZ		9,50	
LIMONCELLO SPRITZ		9,50	

	CHAMPAGNE	glass	bottle
MOËT & CHANDON — with a snack from the chef		16,00	85,00
RUINART BLANC DE BLANC & Chardonnay			125,00
RUINART ROSÉ Pinot Noir Chardonnay			125,00
DOM PÉRIGNON Pinot Noir Chardonnay			235,00

	BUBBLES	glass	bottle
CAVA CASA RAVELLA BRUT NATURE Parellada Macabeo Xarel-Lo Gold medal 2022 International		8,50	44,00
FRANCIACORTA GRANDE CUVÉE ALMA BRUT - Chardonnay Pinot Bianco Pinot Bianco			85,00



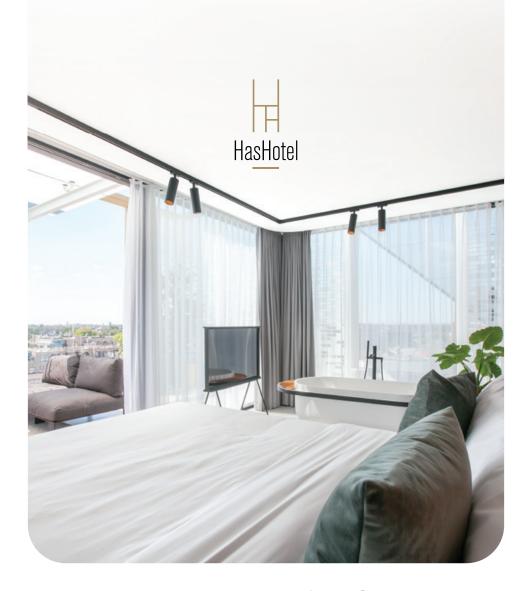


HOUSE WINES

WHITE ZO'OC — BRUNO ANDREU	glass 5,80	<i>bottle</i> 34,00
RED	glass	bottle
'CENTOARE' PRIMITIVO — CANTINA SAMPIETRANA	5,80	34,00
ROSÉ	glass	bottle
GRANDE RESERVE — DOMAINE L'ESPARROU	5,80	34,00
SWEET	glass	bottle
ÉTÉ GASCON — DOMAINE PELLEHAUT France Côtes de Gascogne Gros Manseng Petit Manseng Chardonnay	6,20	37,00



ASK ABOUT OUR SUGGESTED WINES OR EXTENSIVE WINE LIST



Stay once, remember forever

HasHotel is your home away from home. Whether you're here for business, pleasure, or a combination of both, our hotel team gives you a warm, personal welcome. Expect nothing less than a meticulous eye for detail. After all, we offer not only a place to stay, but a genuine experience. From a heavenly bed to dream the night away and a tasteful experience at the breakfast, lunch or dinner table to original extras in your luxury room. But HasHotel is more than just a unique hotel in Hasselt. Our fully equipped meeting rooms have everything you need for an efficient meeting, as well as for a private or company event..

56 ROOMS

15 ROOMS DE LUX BALCONY





SPIRITS

WHISKY

WILLIAM LAWSON — Scottish blend JAMESON — Irish blend JACK DANIELS — bourbon NIKKA FROM THE BARREL — Japanse blend BELGIAN OWL GREEN IDENTITY	7,20 7,20 8,80 16,00 21,00
COGNAC	0.6-
COURVOISIER HENNESSY V.S.	8,60
HENNESSY V.S.	10,20 26,50
 Blend of more than 100 eaux-de-vies with an average age of 45 years 	20,50
RUM	
BACARDI CARTA BLANCA	7,20
BACARDI AÑEJO CUATRO	8,20
OMERTA	9,20
ZACAPA CENTENARIO -23 years	15,50
DIGESTIFS	
AVERNA	4,70
EXTRA SMEETS	4,70
LIMONCELLO	5,40
VODKA 42 BELOW	7,90
AMARETTO DI SARONNO	8,40
SAMBUCA	8,40
BAILEYS	8,40
CALVADOS CRAPPA PERTA VILLA PRATO	8,20
GRAPPA BERTA VILLA PRATO DICERVA	12,50
GRAPPA BERTA VILLA PRATO RISERVA	13,50

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	3 oysters	6 oysters
RAW OYSTERS	14,00	23,00
OYSTERS ORIENTAL — with oriental vinaigrette and lime	17,00	26,00
OYSTERS AU GRATIN — with champagne sauce	19,00	28,00





LOBSTER 500-600 GRAM

only available in 2 portions	
HALF LOBSTER BELLE VUE — lukewarm lobster homemade cocktail sauce salad egg tomato	32,50
HALF LOBSTER ROBATA — grilled lobster homemade herb butter fresh spaghetti parsley	35,50
HALF LOBSTER BRAGOÜT — tomato∣fried vegetables∣fresh spaghetti∣red pepper	35,50
HALF LOBSTER ORIENTAL — red curry coriander lime sesame rice fine vegetables	35,50
WHOLE LOBSTER	••••••
WHOLE LOBSTER — choice of the above cooking methods	56,00

DRINKS FORMULAS

only available in combination with our menus

DRINKS PACKAGE

glass of cava | house wine | waters | soft drinks | beer (Cristal) | coffee

3-course — **24,00** 4-course — **28,00** 5-course — **32,00**

ALCOHOL-FREE FORMULA

non-alcoholic drinks | waters | soft drinks | coffee

3-course — **19,00**

4-course — **23,00**

5-course — **26,00**





MENUS

DAILY MENU

from Monday to Saturday, from 12 to 3 pm 29,00

soup I main dish of the day I dessert of the day

BRAGOÜT MENU*

49,00

starter | main | dessert

FINE DINING MENU*

59,00

starter | entremets | main | dessert

supplement soup: 6,50

^{*} on Sundays and holidays, the Bragout Menu and the Fine Dining Menu are only served in the evening.

Prices do not include beverages.

COLD STARTERS ONLY AVAILABLE AS A STARTER

IRISH BEEF CARPACCIO — beef pine nuts rocket salad parmesan olive oil	21,00
BURRATA BRAGOÜT — burrata home-made tomato compote basil sea salt	<i>VEGGIE</i> — 22,5 0
VITELLO TONNATO — roast veal tuna cream fresh tuna capers rocket olive oil	22,50
TUNA SASHIMI — raw tuna sesame lime wasabi soy	23,00
BONBON SMOKED SALMON — mascarpone fennel salad fine herbs	24,50



HOT STARTERS ONLY AVAILABLE AS A STARTER

	1 piece	2 pieces
CHEESE CROQUET	14,00	19,00
— mixed salad fresh tartare lemon parsley parmesan		
PRAWN CROQUETTE — mixed salad cocktail lemon grey shrimps parsley	16,00	22,00
DUO OF CHEESE AND PRAWN CROQUET — mixed salad cocktail fresh tartare lemon grey shrimps parsley		21,00
FROG LEGS 'CLASSIC' — 6 pieces — garlic butter I green herbs		25,50
BAKED FOIE GRAS — gingerbread blueberries		26,50
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SCAMPI CAFÉ DE PARIS — 5 pieces — fried scampi bacon cream raspberry		26,50
SCAMPI GARLIC BUTTER — 5 pieces — fried scampi farm butter garlic fresh parsley		23,50
SCAMPI GARLIC CREAM — 5 pieces — fried scampi cream garlic fresh parsley		24,50
SCAMPI IN SPICY TOMATO SAUCE — 5 pieces — fried scampi tomato sauce red pepper		24,50
SCAMPI IN RED CURRY — 5 pieces — fried scampi red curry lime coriander		24,50

FISH ON THE ROBATA GRILL

SOLE ROLLS OSTEND STYLE — grey shrimps mussels tomato white wine	28,50
SCOTTISH SALMON — salmon béarnaise mixed salad lemon	27,50
COD WITH ALMOND CRUST — white wine sauce potatoes tomato fine vegetables	29,50
TUNA — ±220 g — short grilled tuna béarnaise mixed salad	31,50
RAY'S WING WITH CAPERS — butter sauce capers fries	34,00
SOLE MEUNIÈRE — Sole pan-fried in butter butter sauce lemon fresh salad parsley	48,00
SOLE WITH HOMEMADE TARTARE — Sole pan-fried in butter homemade tartare lemon fresh salad	49,50
SCAMPI	
SCAMPI CAFÉ DE PARIS — 7 pieces — fried scampi bacon cream raspberry	28,50
GARLIC BUTTER — 7 pieces — fried scampi farm butter garlic fresh parsley	25,50
GARLIC CREAM — 7 pieces — fried scampi cream garlic fresh parsley	26,50
SPICY TOMATO SAUCE — 7 pieces — fried scampi tomato sauce red pepper	26,50
RED CURRY — 7 pieces — fried scampi red curry lime coriander	26,50



MEAT ON THE ROBATA GRILL

CHICKEN BELLE FLAMANDE — grilled chicken mixed salad natural gravy	22,50
PORK TENDERLOIN WITH BLACKWELL SAUCE — rösti I warm vegetables	26,00
SPARE RIBS — sweet marinade salad mango mayonnaise	29,50
LADY STEAK — $\pm 180g$ — gegrilde Ierse steak I gemengde salade	22,50
IRISH STEAK — $\pm 250 g$ — grilled Irish steak mixed salad	26,50
URUGUAY RIBEYE — ±300 g — Uruguay ribeye ∣ warm vegetables	34,00
IRISH FILLET PUR — $\pm 250g$ — grilled Irish fillet pur I warm vegetables	38,50
side dishes	
 fresh chips, croquettes, mashed potatoes, sweet potato fries or rice pasta aglio e olio, jacket potatoes or gratin 	4,00 5,00
— natural gravy pepper cream mushroom cream baked mushroom	
Roquefort bearnaise spicy tomato sauce herb butter	4,00



SALADS

WARM GOAT'S CHEESE WITH SERRANO HAM — goat's cheese almond honey apple serrano ham balsamic vinegar wholemeal croutons	25,50
CAESAR SALAD — grilled chicken romaine lettuce egg croutons parmesan homemade dressin	25,50 ng
SCAMPI SALAD — 7 pieces — fried scampi salad tomato onion cucumber apple curry dressing	27,00
THAI BEEF SALAD — grilled beef ginger cucumber soya sprouts lime coriander	27,50
SUPERFOOD SALAD — quinoa pine nuts avocado mango nuts seeds	- 27,50
NIÇOISE — fresh grilled tuna salad egg anchovies beans olive dressing	29,50
side dishes	
fresh chips, croquettes, mashed potatoes, sweet potato fries or ricepasta aglio e olio, jacket potatoes or gratin	4,00 5,00





HOMEMADE SOUPS

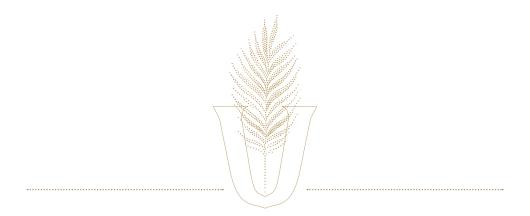
SOUP OF THE DAY	7,50
TOMATO CREAM SOUP WITH MEAT BALLS — basil cream	8,50
THAI CHICKEN SOUP — plucked chicken rice fine vegetables celery coriander roasted garlic	18,50

CROQUES

MONSIEUR	18,50
— toasted bread ham cheese mixed salad	
supplement	
— vol-au-vent sauce	5,00
— bolognaise sauce	5,00
MADAME — toasted bread ham cheese fried egg mixed salad	19,50
ITALIAN — toasted bread cheese serrano ham tomato rocket olive pine nut olive	22,50 oil
CHICKEN HAWAII — brown bread marinated chicken cheese pineapple mozzarella	22,50

VEGAN

COLD	CARPACCIO TOMATO & AVOCADO — tomato avocado rocket salad balsamic vinegar nuts olive oil	19,50
	POKÉ BOWL VEGAN — Japanese rice cucumber black radish carrot avocado mango Oriental dre	23,50 essing
	SUPERFOOD SALAD — quinoa pine nuts avocado mango nuts seeds	27,50
НОТ	SWEET POTATO CURRY — rice sweet potato chickpeas red curry coriander beans soybean sprout	24,50





VEGGY

COLD	BURRATA BRAGOÛT — burrata home-made tomato compote basil sea salt	22,50
НОТ	PASTA AGLIO E OLIO — fresh spaghetti pine nuts vine tomato parmesan	19,50
	VEGETARIAN LASAGNE — southern vegetables bechamel sauce tomato sauce mozzarella	23,50
	VEGGIE BURGER — burger bun veggie burger grilled vegetables lime mayo hummus sweet potato fries	28,50

CALAMARATA VINE TOMATO

23,50

— calamarata | spicy tomato sauce | vine tomato | red pepper | spring onion | parmesan

CLASSICS

НОТ	FROG LEGS 'CLASSIC' — 6 stuks — garlic butter green herbs	<i>STARTER</i> — 25,50
	BAKED FOIE GRAS — gingerbread blueberries	<i>STARTER</i> — 26,50
	VOL-AU-VENT — chicken meatballs puff pastry mushrooms cress lemon	22,50
	HOME-MADE FLEMISH STEW — beef stew mixed salad	23,50
	SPARE RIBS — sweet marinade salad mango mayonnaise	29,50
COLD	STEAK TARTARE — hand-carved Belgian Blue shallot capers egg lime mayonnaise	26,50
	STEAK TARTARE BRAGOÜT STYLE WITH CAVIAR — 10 gram — Royal Belgian Caviar I steak tartare	42,00
	SHRIMP TOMATO — peeled tomato grey shrimps cocktail salad egg	34,50
	side dishes	
	— fresh chips, croquettes, mashed potatoes, sweet potato fries or rice	4,00
	 pasta aglio e olio, jacket potatoes or gratin 	5,00





PASTA'S & MORE

24,50

PASTA CHICKEN ALFREDO

— tagliatelle | chicken | parmesan | cream | fine vegetables

SPAGHETTI BOLOGNAISE 19,50 spaghetti | minced meat | tomato sauce PASTA AGLIO E OLIO **VEGGIE** — 19,50 — fresh spaghetti | pine nuts | vine tomato | parmesan LASAGNA CLASSICA 24,50 lasagne | bolognaise sauce | mozzarella gratin | tomatoes **VEGETARIAN LASAGNE** VEGGIE - 23,50 — southern vegetables | bechamel sauce | tomato sauce | mozzarella CALAMARATA VINE TOMATO VEGGIE - 23,50 — calamarata | spicy tomato sauce | vine tomato | red pepper | spring onion | parmesan **VONGOLE** 28,50 — linguini | white wine | vongole | vine tomato | garlic | farm butter | parsley **GRILLED BEEF** 29,50 tagliatelle | tagliata of Irish beef | spicy tomato sauce | red pepper baked vegetables I parmesan

BURGERS INCLUDING POTATO DISHES

CHICKEN BURGER

— burger bun | crispy chicken | chilli mayo | egg | tomato | rocket | small fries

FISH BURGER

— burger bun | beer battered fish | salad | tartare | pickled fennel | wedges

VEGGY BURGER

— burger bun | veggie burger | grilled vegetables | lime mayo | hummus | sweet potato fries

WAGYU BURGER

— burger bun | grilled wagyu burger | cold pepper sauce | salad | egg tomato | seasoned potato slices





POKÉ BOWL

POKÉ BOWL BRAGOÜT — Japanese rice∣grilled chicken∣pineapple∣avocado∣carrot∣nuts∣sriracha sau	28,50 ce
POKÉ BOWL VEGAN — Japanese rice cucumber black radish carrot avocado mango Oriental dressi	3/3
POKÉ BOWL SALMON — salmon Japanese rice cucumber black radish carrot avocado mango Oriental dressing	26,50
POKÉ BOWL TUNA — tuna Japanese rice cucumber black radish carrot avocado mango Oriental dressing	29,50
POKÉ BOWL GRILLED BEEF — grilled beef rice cucumber black radish carrot avocado mango red chili dressing	28,50
KIDS DISHES	
FRIKANDEL WITH FRIES	12,50
SPAGHETTI BOLOGNAISE	12,50
CHICKEN NUGGETS WITH FRIES — chicken nuggets mayonnaise ketchup small fries	16,50
VOL-AU-VENT WITH SALAD AND FRIES	18,50

— chicken breast | meatballs | mushrooms | lemon | puff pastry | mixed salad | small fries

18,50

FLEMISH STEW WITH APPLE SAUCE AND FRIES

— stew | apple sauce | mayonnaise | small fries

ICE CREAM 3 SCOOPS

DAME BLANCHE — vanilla ice cream fresh chocolate sauce	10,50
COUPE BRÉSILIENNE — vanilla ice cream Brazil nuts caramel	10,50
COUPE FRESH FRUIT — vanilla ice cream fresh fruit	14,50
COUPE ADVOCAAT — home-made — vanilla ice cream I advocaat	14,50
CHILDREN'S ICE CREAM — 2 scoops — vanilla ice cream disco dip	6,50
KINDER DAME BLANCHE — 2 scoops — vanilla ice cream fresh chocolate sauce	7,50
supplement — whipped cream	1,50
— warm chocolate sauce	4,50
warm chocolate sauce	4,50



PANCAKES

2 PIECES

CLASSIC CRÊPE SUZETTE — Vanilla ice cream∣Grand Marnier∣orange	17,50
SUGAR — white / brown	9,50
SYRUP	9,50
JAM	9,50
VANILLA ICE CREAM AND CHOCOLATE SAUCE	14,50
VANILLA ICE CREAM AND FRESH FRUIT	15,50
CHILDREN'S PANCAKE — 1 piece	6,50
supplement— whipped cream— warm chocolate sauce	1,50 4,50







SWEETS

CAFÉ GLACÉ — with foam from Hasselt Coffee	14,50
HOMEMADE CHEESECAKE — cheese chocolate raspberry bastogne biscuit	13,50
CRÈME CATALAN	13,50
MOELLEUX OF CHOCOLATE — chocolate moelleux fresh fruits vanilla ice cream	13,50
RICE PUDDING WITH A GOLDEN SPOON	15,50
SABAYON CLASSIC — beaten egg white wine vanilla ice cream Amaretto Di Saronno red fruit	15,50
CLASSIC CRÊPE SUZETTE — vanilla ice cream Grand Marnier orange	17,50
TIRAMISU BRAGOÜT — orange passion fruit	18,00



Meeting, Event or Private Dining

Whether you are organising a meeting or a private party, meeting each other is so much nicer in a pleasant space tailored to what you and your party need. With or without catering, you choose which formula best suits your plans. Discover the many possibilities of Plus One (small) and Minus One (spacious).

MINÜS ONE

≥ 90m²

≈ up to 100 people

Our largest meeting room, accessible by stairs and lift, offers plenty of reason to organise a larger gathering in style: separate entrance, cloakroom, lounge area, heated patio, fireplace, and bar. Perfect for your quarterly, sales, or brainstorming session, for instance.

PLÜS ONE

32m²

R up to 14 people

Gathering a group of no more than 14 people? This compact meeting room, which is also accessible by lift, has everything you need. Recharge during the break on the outside patio while enjoying beautiful views of Limburgplein.



