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for more than 100 years  
surprisingly versatile

Informal and welcoming. Friendly and generous. Tasty and affordable. Welcome to The Century, surprisingly versatile since 1914.

From a small snack to a gastronomic surprise, we prepare and serve it with lots of love and refinement in a casual setting.

Enjoy a nice drink after work or start the weekend with an aperitif and appetisers with a kick; anything's possible in C.Bar's relaxed ambience.

And don't worry if it gets too cosy; you can stay the night in one of our ten stylish hotel rooms.

Feel free to bring friends, family, or colleagues because The Century can accommodate groups of up to 200 people for parties, dinners, or meetings.

The Century

*for those who really want to enjoy themselves!*

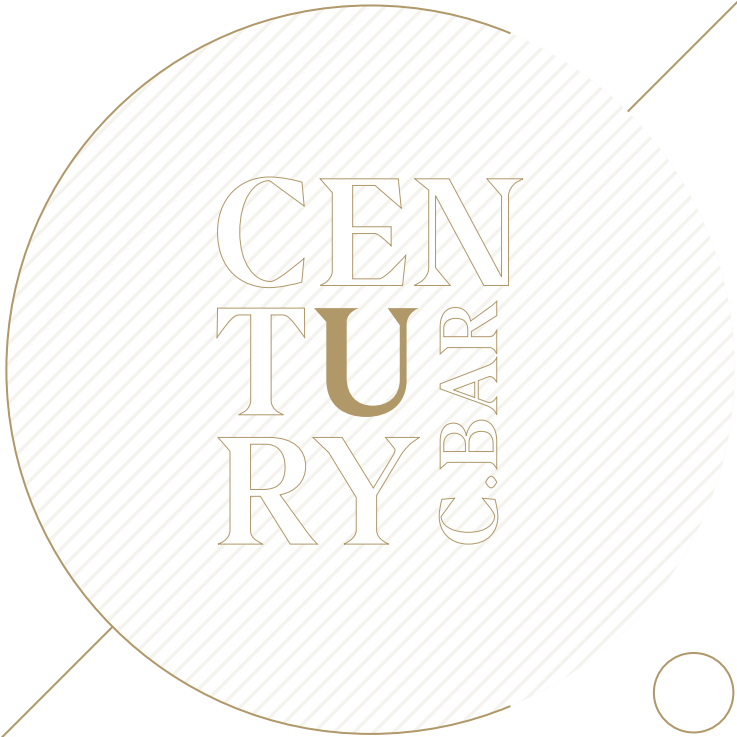
THE CENTURY ●  
C.BAR ●

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Open every day starting at 7 a.m.  
Kitchen open from 10 a.m. to 10 p.m.

allergens  
info





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# BR EAK FAST

# Breakfast

from 8 a.m. to 11 a.m.

05

BREAKFAST

## CONTINENTAL BREAKFAST 22,00

- drinks *cold: fresh orange juice & hot: coffee, hot chocolate, or tea*
- bread *pistolets, brown bread & pastries*
- fillings *cheese, ham, salami & jam*
- egg dishes *fried egg, scrambled eggs or Bacon and Eggs*
- extra *fruit, yoghurt, Actimel or Yakult*

## PISTOLETS without fillings

- Pistolet with Cheese 3,20
- Pistolet with Ham 3,20
- Pistolet with Salami 3,20
- Pistolet with Jam 3,20
- Pistolet with Chocolate spread 3,20

## EGG DISHES with brown bread and butter

- Fried Egg — *2 eggs* 9,50
- Scrambled eggs 9,50
- Bacon and Eggs 13,00

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## Bites 'n more to share

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Bruschetta <i>— tomato, basil, olive oil</i>	<i>6 pieces</i> — 16,50
Nachos <i>— tortilla chips, jalapeño, cheddar, guacamole, sour cream</i>	16,50
Bitterballs <i>— Dijon mustard, ketchup</i>	<i>13 pieces</i> — 16,50
Crispy Calamari <i>— tartar, lemon</i>	17,00
Assorted Bites 'n more <i>— fried snacks</i>	18,50
Antipasti <i>— Italian charcuterie, pecorino</i>	22,00

## Beers

### DRAFT

Cristal	<i>25cl</i> — 2,90
Cristal	<i>50cl</i> — 5,50
Bolleke Scotch	3,50
Scotch Watneys	3,90
Grimbergen Blond	4,80
Grimbergen Brown	4,80

### BOTTLES

Cristal 0.0% — <i>non-alcoholic</i>	<i>25cl</i> — 3,30
Affligem 0.0% — <i>non-alcoholic</i>	<i>33cl</i> — 4,60
Cristal Xtra	3,80
Vedett	3,80
Kriek Mort Subite	3,80
Liefmans — <i>on the rocks</i>	3,80
Brugs Witbier	3,80
La Chouffe Blond	4,80
Duvel	4,90
Hapkin	4,90
Trappist Westmalle Dubbel	4,90
Trappist Westmalle Tripel	5,20
Affligem Tripel	5,20
Karmeliet	5,20
Chimay Blue	5,60

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## Fresh drinks

Chaudfontaine Still	3,20
Chaudfontaine Still	<i>50cl</i> — 5,00
Chaudfontaine Still	<i>1l</i> — 9,20
Chaudfontaine Sparkling	3,20
Chaudfontaine Sparkling	<i>50cl</i> — 5,00
Chaudfontaine Sparkling	<i>1l</i> — 9,20
Perrier	3,60

Coca-Cola — <i>Zero</i>	3,40
Coca-Cola — <i>Regular</i>	3,40
Fanta Orange	3,40
Sprite	3,40
Gini Bitter Lemon	3,60
Schweppes Tonic	3,60
Schweppes Agrum' — <i>Zero</i>	3,60
Lipton Ice Tea — <i>Regular</i>	3,60
Lipton Ice Tea — <i>Green</i>	3,60
Fuze Tea — <i>Black Tea Peach Hibiscus</i>	3,60
Fuze Tea — <i>Green Tea Mango Chamomile</i>	3,60
Fever-Tree — <i>Mediterranean Tonic</i>	4,60
Cold Cécémel	3,60
Fristi	3,60



## Fruity drinks

### TÖNISSTEINER

Lemon	3,90
Orange	3,90
Naranja — <i>blood orange</i>	3,90
Multi-fruit — <i>12 exotic fruits</i>	3,90
Pink Fit — <i>raspberry and pink grapefruit</i>	3,90
Lemon Ginger Fit	3,90
Agrumes Fit	3,90

### MINUTE MAID

Orange	3,90
Grapefruit	3,90
Apple	3,90
Apple Cherry	3,90

### Fresh Juice

Freshly squeezed Orange juice — <i>Pure</i>	5,60
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# Hot drinks

## COFFEE 'N MORE

Coffee Sec — <i>just milk and sugar</i>	2,90
Coffee	3,50
Mocha	3,50
Double Mocha	4,60
Decaffeinated	3,50
Cappuccino — <i>steamed milk</i>	3,80
Cappuccino — <i>whipped cream</i>	3,80
Café au lait	3,80
Hot chocolate	3,60
Chococino	3,80

## LATTE MACCHIATO

Classic	3,80
Vanilla	4,20
Caramel	4,20
Hazelnut	4,20
Speculaas	4,20

## Hot drinks

### TEA — exclusive selection by Pip's

Earl Grey — <i>black tea with bergamot oil from Italy</i>	3,60
Green Tea Lemon — <i>Japanese green tea with Thai lemongrass</i>	3,60
Ginger Lemon — <i>lemongrass, ginger and Mediterranean liquorice</i>	3,60
Rooibos — <i>mild and fruity, South African herbal tea</i>	3,60
Cotton Candy Fruit — <i>hibiscus blossoms, grapes, elderberries and blackcurrants</i>	3,60
Chamomile — <i>blend of Hungarian chamomile flowers</i>	3,60

### Fresh Tea

Fresh Mint Tea	4,80
Fresh Ginger Tea — <i>honey &amp; orange</i>	4,80

### WARM & SPIRITED

Glühwein	5,50
Glühwein — <i>with amaretto</i>	7,50
Hasselts Coffee — <i>Smeets Extra</i>	7,50
Irish Coffee — <i>Whisky</i>	9,50
French Coffee — <i>Cognac</i>	9,50
Italian Coffee — <i>Amaretto</i>	9,50
Baileys Koffie	9,50
Coffee Maison — <i>advocaat &amp; amaretto</i>	10,50

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## Mocktails

### Virgin Mojito

— Lipton Ice Tea Green, mint syrup, fresh mint

8,50

### Strawberry

— Lipton Ice Tea Green, strawberry syrup, fresh strawberries

8,50

### Fresh Juice

Freshly squeezed Orange juice — *Pure*

5,60

## Gin & Tonic

<b>Bombay Sapphire Gin</b> Schweppes Indian Tonic — <i>lemon</i> — <i>powerful with a refreshing finish</i>	12,50
<b>Double You Gin</b> Schweppes Indian Tonic — <i>liquorice   lemon</i> — <i>floral</i>	13,50
<b>Hendrick's Gin</b> Schweppes Indian Tonic — <i>cucumber</i> — <i>fresh</i>	13,50
<b>Gin Mare</b> Fever-Tree Mediterranean Tonic — <i>cherry tomato   rosemary</i> — <i>herbal Mediterranean</i>	14,50
<b>Bombay Bramble Gin</b> Fever-Tree Mediterranean Tonic — <i>red fruit   mint</i> — <i>velvety and rich thanks to the fresh raspberry garnish</i>	14,50

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## Aperitifs

Martini Bianco	6,20
Martini Rosso	6,20
Martini Fiero	6,20
Port — <i>red or white</i>	6,20
Campari	6,50
Ricard	6,50
Kirr	6,50

## Liquors

### DIGESTIVES

Limoncello	5,20
Amaretto Disaronno	6,70
Baileys	6,70
Sambuca	6,70
Calvados	7,50

### WHISKY

William Lawson's	5,70
Jack Daniels — <i>Bourbon</i>	7,50
Dewar's 12 Years Old	7,50
Glenmorangie Original — <i>Single Malt</i>	7,50

### JENEVER

Smeets Extra 35%	3,60
Apple Jenever	3,60
Berry Jenever	3,60

### STRONG

Jägermeister	3,60
Cointreau	5,50
Vodka 42 Below	5,50
Bacardi Carta Blanca	5,50
Bacardi Añejo Cuatro	6,50

### GIN

Bombay Sapphire	7,50
Bombay Bramble	9,50
Double You	7,50
Gin Mare	8,50

### COGNAC

Hennessy VS	7,50
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# Spritz

## PROSECCO SPECIALS

Prosecco Cassis	7,80
Prosecco Limoncello	8,80

*Aperol*

Aperol & White Wine	7,80
Aperol & Prosecco	8,80

## MARTINI

Martini Bianco Spritz	8,80
Martini Fiero Spritz	8,80
Martini Bellini	8,80



## Bubbly

### PROSECCO

	glass	bottle
Prosecco Brut	7,20	39,00
Prosecco Rosé	7,20	39,00

### Bubbly & Oysters

12 Raw Oysters & Moët & Chandon — 75 cl		95,00
12 Oysters Gratin & Moët & Chandon — 75 cl		105,00
12 Raw Oysters & Prosecco Brut or Rosé — 75 cl		65,00
12 Oysters Gratin & Prosecco Brut or Rosé — 75 cl		70,00

### CHAMPAGNE

	glass	bottle
Moët & Chandon Impérial	14,00	85,00
Ruinart Blanc De Blancs		110,00

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# WI NE S

## House wines

<b>DRY WHITE WINE</b>	glass	50 cl	bottle
Mondevin — Les Costières de Pomerols — <i>Sauvignon Blanc</i> — <i>France</i>	5,20	20,00	29,00
<b>SWEET WHITE WINE</b>	glass	50 cl	bottle
Côtes de Gascogne "Eté Gascon" — <i>Gros Manseng   Chardonnay   Petit Manseng</i> — <i>France</i>	5,40	22,00	31,00
<b>ROSÉ WINE</b>	glass	50 cl	bottle
Mondevin — Aurélie Trébuchon — <i>Rosé Grenache Cinsault</i> — <i>France</i>	5,20	20,00	29,00
<b>RED WINE</b>	glass	50 cl	bottle
Mondevin — Jérôme Vic — <i>Merlot</i> — <i>France</i>	5,20	20,00	29,00

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# White wines

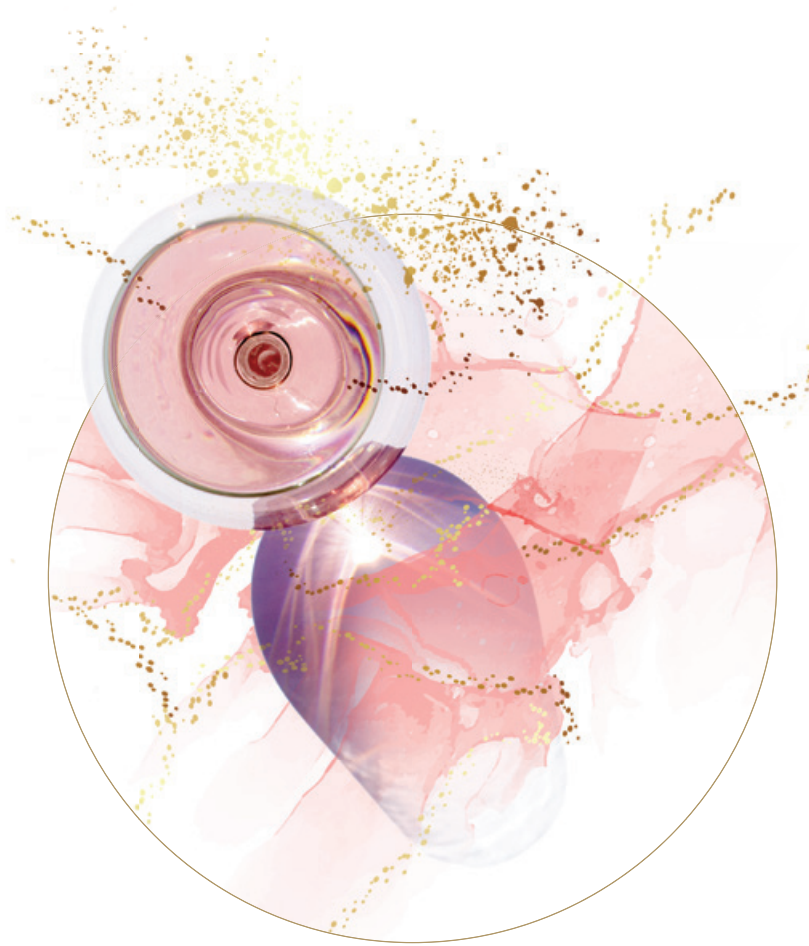
## FRENCH WINES

bottle

<b>Côtes de Gascogne</b> Chardonnay, Dom. Pellehaut — <i>Chardonnay</i> — <i>fruity   accessible   exotic</i>	34.00
<b>Côtes du Rhône</b> Parallèle 45, Dom. Paul Jaboulet Aîné - organic — <i>Grenache Blanc   Viognier   Roussanne   Clairette   Marsanne   Bourboulenc</i> — <i>round   citrus   floral   exotic</i>	39.00
<b>Côtes de Provence</b> Miraval Blanc — <i>Rolle</i> — <i>slightly matured   fresh</i>	47.00
<b>Loire</b> Pouilly-Fumé, La Moynerie, Dom. M. Redde et Fils — <i>Sauvignon Blanc</i> — <i>fresh   gooseberry   grapefruit   silex</i>	49.00
<b>Bourgogne</b> Viré-Clessé Quintaine, Dom. Guillemot, Michel - organic — <i>Chardonnay</i> — <i>full   creamy   ripe   apple</i>	49.00
<b>Bourgogne</b> Rully Blanc La Perche, Dom. Belleville — <i>Chardonnay</i> — <i>oak-matured   full-bodied   refined</i>	49.00

## White wines

WINES OF THE WORLD	bottle
<p><b>Italy - Venezia</b> Pinot Grigio, Azienda Agricola Ai Galli            – <i>Pinot Grigio</i>            – <i>elegant   velvety   fruity   green apple</i></p>	33.00
<p><b>Spain</b> Rioja Blanco Fermentado en Barrica, Bodegas Campillo            – <i>Viura   Chardonnay</i>            – <i>round   full-bodied   buttery</i></p>	33.00
<p><b>Germany - Rheinhessen</b> Eisquell Trocken, Weingut Battenfeld Spanier - <b>organic</b>            – <i>Riesling</i>            – <i>sleek   mineral   drupe   exotic</i></p>	39.00
<p><b>Luxembourg</b> Pinot Blanc Grand Premier Cru, Jongwënzer            – <i>Pinot Blanc</i>            – <i>round   dry</i></p>	41.00
<p><b>Austria - Weinviertel</b> Trocken Weingut Gerhard, J. Lobner            – <i>Gruener Veltliner</i>            – <i>herbal   citrus   pepper   mineral</i></p>	43.00



## Rosé wines

### FRENCH WINES

bottle

**Côtes de Provence** Lou, Peyrassol

39.00

— *Grenache | Cinsault | Syrah | Mourvèdre*

— *fruity | playful | strawberry | cherry*

**Côtes de Provence** Miraval Rose AOC

45.00

— *Syrah | Grenache | Cinsault | Rolle*

— *aromatic bouquet full of fresh fruit and spring flowers | refined | refreshing acids  
juicy, salty, mineral finish*

# Red wines

## FRENCH WINES

bottle

**Côtes du Rhône** Parallèle 45, Dom. Paul Jaboulet Aîné - *organic*

39.00

— *Grenache Noir* | *Syrah* | *Mourvèdre*  
— *balanced* | *Provençal herbs* | *pepper* | *red fruit*

**Bordeaux** Sainte-Foy Bordeaux Cuvée Valentine, Ch. Hostens-Picant

42.00

— *Merlot* | *Cabernet Franc*  
— *accessible* | *red fruit* | *fresh* | *long finish*

**Bourgogne** Milliane, Dom. Claudie Jobard

51.00

— *Pinot Noir*  
— *complex* | *elegant* | *red fruit* | *earthy* | *herbal*



## Red wines

WINES OF THE WORLD	bottle
<p><b>Italy - Chianti</b> Colli Senesi, San Donato - <b>organic</b></p> <p>— <i>Sangiovese</i>   <i>Ciliegiolo</i></p> <p>— <i>fresh</i>   <i>red berries</i>   <i>balsamic vinegar</i>   <i>herbal</i></p>	41.00
<p><b>Italy - Piemonte</b> Campomoro, Azienda Agricola Accornero</p> <p>— <i>Barbera</i></p> <p>— <i>accessible</i>   <i>fruity</i>   <i>pepper</i>   <i>herbal</i></p>	38.00
<p><b>Spain - Jumilla</b> Monastrell, Casa Castillo - <b>organic</b></p> <p>— <i>Monastrell</i>   <i>Garnacha</i>   <i>Syrah</i></p> <p>— <i>robust</i>   <i>bombastic</i>   <i>black fruit</i>   <i>pepper</i></p>	39.00
<p><b>Spain - Rioja Crianza</b> Campillo</p> <p>— <i>Tempranillo</i></p> <p>— <i>full-bodied and round wine</i>   <i>long finish</i></p>	39.00
<p><b>Lebanon - Békaa</b> B-qa de Marsyas, Château Marsyas</p> <p>— <i>Cabernet Sauvignon</i>   <i>Mourvèdre</i>   <i>Merlot</i>   <i>Petit Verdot</i>   <i>Syrah</i></p> <p>— <i>robust</i>   <i>red fruit</i>   <i>floral</i>   <i>cedar</i></p>	49.00

## OUR MENU

### DAILY MENU

Monday through Saturday until 3 p.m.

Soup   Main dish   Dessert or Coffee	24,50
<b>Only</b> Main dish of the day	19,50

### SUNDAY MENU

only on Sundays until 3 p.m.

Starter   Soup   Main dish   Dessert or Coffee	36,00
<b>Only</b> Main dish on Sunday	23,00

### CULINARY SURPRISE MENU

55,00

- Starter
- Soup
- Entremets
- Sorbet
- Main dish
- Dessert

## OUR MENU

27

MENU

### THE CENTURY MENU

48,00

- Belgian Blue Carpaccio • Fleur de Sel
- Soup of the day
- Beef tournedos Pepper cream sauce • Seasonal salad • C-Gras
- Or*
- Sole Meunière — *2 pieces* • Salad • Fries
- Black & White Chocolate Mousse

### LOBSTER MENU (500 - 600 g)

62,00

- Half Lobster Belle-Vue — *boiled*
- Sorbet
- Half Lobster grilled • Pasta Aglio e Olio
- Sabayon with Vanilla Ice Cream and Red Fruit

### Beverage menu

#### Paired wines

24,00

- Prosecco
- Paired Wines, including all Soft Drinks/Beer during the meal
- Coffee/Tea

Vraag bij het afrekenen naar uw betalingsbewijs. Prijzen in euro, incl. btw en bediening. **Info over allergenen:** scan de QR-code vooraan de menuboek. De samenstelling van de producten kan veranderen. De allergenenlijst is opgemaakt n.a.v. de leveranciersinfo. Opgelet: kruisbesmetting is niet 100% uit te sluiten.

## Oysters

	6 pieces	12 pieces
Raw Oysters	18,00	34,00
Oysters Gratin	21,00	40,00

## Bubbly & Oysters

12 Raw Oysters & Moët & Chandon — 75 cl	95,00
12 Oysters Gratin & Moët & Chandon — 75 cl	105,00
12 Raw Oysters & Prosecco Brut or Rosé — 75 cl	65,00
12 Oysters Gratin & Prosecco Brut or Rosé — 75 cl	70,00

## Lobsters

lobsters of 500-600 g

Half Lobster Belle-Vue — <i>boiled, cold with cocktail sauce, lettuce</i>	29,50
Half Lobster Grilled — <i>herb butter, pasta aglio e olio</i>	32,00
Half Lobster 'The Century' — <i>white wine sauce, potato, fine vegetables</i>	33,00

## WHOLE LOBSTER

lobsters of 500-600 g

Preparation of your choice	52,00
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## Soups

Soup of the Day	6,50
Tomato soup	6,50

## Baguette

with fillings

Baguette with Cheese	9,50
Baguette with Ham	9,50
Baguette Smos — <i>cheese, ham, vegetables, egg, mayonnaise</i>	11,50
Baguette Healthy — <i>hummus, grilled vegetables, lettuce, tomato</i>	11,50
Baguette with Steak tartare	11,50
Baguette with Smoked Salmon & Herb Cheese	14,50

## Toasts

Farmer's toast Steak Tartare — <i>lettuce, pickle, egg, shallot</i>	22,50
Farmer's toast Tona — <i>lettuce, red onion, egg, apple caper</i>	23,50
Farmer's toast Avocado — <i>lettuce, avocado, grey shrimps, apple</i>	24,50

## Croques

Croque Monsieur	15,50
Croque Madame	17,00
Croque Vidée	18,50
Croque Bolognaise	18,50
Croque Hawaii	19,50
Croque Forestière — <i>fried mushrooms</i>	19,50

## Salads

Goat's cheese — <i>Limburg goat's cheese, bacon, Sirop de Liège, apples, nuts, fruit bread</i>	24,80
Caesar — <i>grilled chicken, bacon, romaine lettuce, anchovies, nuts, croutons, Parmesan</i>	25,50
Greek Salad — <i>3 scampi, crispy calamari, feta cheese, olives</i>	25,50
Scampi — <i>7 pieces</i> — <i>tartar sauce, tomato, onion, cucumber</i>	26,50
Thai Scampi Salad — <i>scampi, nuts, bok choy, soya sprouts, lime, oyster sauce</i>	26,50
Thai Beef Salad — <i>beef strips, nuts, bok choy, soya sprouts, lime, oyster sauce</i>	27,50
Smoked Salmon — <i>smoked salmon, tomato, onion, cucumber, lime</i>	27,50
Niçoise — <i>fresh grilled tuna, anchovies, beans, capers</i>	29,50



## Classics

Vol-au-vent — <i>puff pastry, lettuce</i>	19,50
Artisanal Meatballs in Tomato Sauce — <i>hand-rolled, tomato sauce</i>	21,50
Liège Meatballs — <i>hand-rolled, syrup, onion</i>	21,50
Flemish Beef Stew — <i>Jonagold apple sauce</i>	22,50
Homemade Steak Tartare — <i>hand-cut Belgian Blue, pickles mayonnaise, butterhead lettuce</i>	25,50

## Side Dishes

Fries, Croquettes, Pasta Aglio e Olio, Boiled new potatoes, Mashed potatoes, Pommes Château	3,50
Potato gratin	4,50
C-Gras — <i>super-thin fries</i>	4,50

## Vegan

Beetroot Carpaccio 17,50  
— *nuts, olive oil, fleur de sel, rocket, mushrooms*

Vegan Salad 20,50  
— *lettuce, avocado, cashew nuts, marinated bell pepper*

Vegan Burger 26,50  
— *bun, veggie burger, hummus, grilled vegetables, new potatoes*

## Veggie

Baguette Healthy — <i>hummus, grilled vegetables, lettuce, tomato</i>	11,50
Burrata — <i>tomato varieties, herb oil, olives, pesto</i>	19,50
Veggie Stir-Fry — <i>noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers</i>	23,50
Penne All'arrabiata — <i>slightly spicy tomato sauce</i>	18,50
Spaghetti Burrata — <i>fresh spaghetti, burrata, tomato, garlic, shallot, olive oil</i>	24,50
Ravioli — <i>buffalo ricotta, burrata, tomato</i>	25,50

## Rotisserie Chicken

Half Rooster 22,50  
— *salad and applesauce*

Half Rooster 22,50  
— *salad and canned peach*

## Stir-Fry

Veggie 23,50  
— *noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers*

Chicken 25,50  
— *noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers*

Scampi — *7 pieces* 27,50  
— *noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers*

Beef 28,50  
— *noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers*

## Pasta

Spaghetti Bolognaise	17,50
Spaghetti Burrata — <i>fresh spaghetti, burrata, tomato, garlic, shallot, olive oil</i>	24,50
Penne Bolognaise	17,50
Penne All'arrabiata — <i>slightly spicy tomato sauce</i>	18,50
Macaroni — <i>cheese, ham</i>	20,50
Lasagna Bolognaise	22,50
Ravioli — <i>buffalo ricotta, burrata, tomato</i>	25,50
Paccheri Smoked Salmon — <i>white wine sauce, spinach, smoked salmon</i>	25,50
Paccheri with Beef — <i>beef strips, mushrooms, truffle</i>	28,50
Fresh Spaghetti Vongole	27,50
Fresh Linguine Scampi — <i>7 stuks</i> — <i>creamy lobster sauce, mixed vegetables</i>	27,50
Calamarata Seafood — <i>mussels, vongole, scampi, baby octopus</i>	28,50

Please request a receipt when settling your bill. Prices in euro, incl. VAT and service. **Information on allergens:** scan the QR code at the front of the menu book. The composition of the products may change. The allergen list is based on supplier information. Please note that cross-contamination cannot be 100% excluded.

## Burger Specials

Crispy Chicken Burger	24,50
<i>— bun, crispy chicken, bacon, coleslaw, butterhead lettuce, chilli mayonnaise, fries</i>	
The Fish Burger	26,50
<i>— bun, crispy fish, onion, tomato, butterhead lettuce, tartar sauce, fries</i>	
Vegan Burger	26,50
<i>— bun, veggie burger, grilled vegetables, hummus, new potatoes</i>	
The Century Black Angus Burger	27,50
<i>— bun, black angus beef, bacon, cheddar, onion, butterhead lettuce, BBQ sauce, fries</i>	

## C-gras — super-thin fries

Artisanal Meatball — <i>with super-thin fries — tomato sauce</i>	25,50
Farm Chicken — <i>with super-thin fries — including sauce of your choice</i>	27,50
Beefsteak — <i>with super-thin fries — including sauce of your choice</i>	29,50

## Delicious Sauces

Meat jus, Mushroom, Mushroom Cream, Pepper Cream,  
Bearnaise, Stroganoff, Provençal or Herb Butter

## Starters

### COLD

Beetroot Carpaccio & Goat Cheese — <i>nuts, olive oil, fleur de sel, rocket, mushrooms</i>	19,50
Burrata — <i>tomato varieties, herb oil, olives, pesto</i>	19,50
Beef Carpaccio — <i>Parmesan, rocket, capers, sun-dried tomatoes, extra-virgin olive oil</i>	20,50
Vitello Tonnato — <i>veal carpaccio, tuna mayonnaise, anchovies, capers</i>	21,50



## Starters

HOT	1 piece	2 pieces
Homemade cheese croquettes — <i>lemon, lettuce, tartar sauce, fried parsley</i>	13,50	18,50
Home-made Shrimp croquettes — <i>lemon, lettuce, cocktail sauce, fried parsley</i>	15,00	21,00
Duo of cheese and shrimp croquettes — <i>lemon, lettuce, tartar sauce, cocktail sauce, fried parsley</i>		20,00
Frog legs Burgundian — <i>6 pieces</i> — <i>garlic butter, parsley</i>		22,50
Frog legs Garlic — <i>6 pieces</i> — <i>garlic, cream, green herbs</i>		24,50

Vraag bij het afrekenen naar uw betalingsbewijs. Prijzen in euro, incl. btw en bediening. **Info over allergenen:** scan de QR-code vooraan de menuboek. De samenstelling van de producten kan veranderen. De allergenenlijst is opgemaakt n.a.v. de leveranciersinfo. Opgelet: kruisbesmetting is niet 100% uit te sluiten.

# Main dish

## SEAFOOD

Salmon tournedos — <i>mousseline, warm vegetables</i>	25,50
Fish casserole — <i>sole roll, scampi, cod, salmon</i>	27,50
Cod fillet — <i>white wine sauce, warm vegetables</i>	27,50
Tuna steak Sesame — <i>bearnaise, warm vegetables</i>	29,50
Sole Meuniere — <i>3 pieces</i> — <i>pan-fried, butter sauce, lettuce</i>	32,00
Sole Tartar — <i>3 pieces</i> — <i>pan-fried, tartar sauce, lettuce</i>	33,00

## SCAMPI

Burgundian Scampi — <i>garlic butter</i>	<i>7 pieces</i> — 24,50
Scampi in creamy Garlic Sauce	<i>7 pieces</i> — 25,50
Scampi Diabolo — <i>tomato, spicy</i>	<i>7 pieces</i> — 25,50
Scampi Ginger — <i>chilli, garlic, spring onion</i>	<i>7 pieces</i> — 25,50

## Side Dishes

Fries, Croquettes, Pasta Aglio e Olio, Boiled new potatoes, Mashed potatoes, Pommes Château	3,50
Potato gratin	4,50
C-Gras — <i>super-thin fries</i>	4,50

## Main dish

### MEAT DISHES

Filet of Farm Chicken — <i>salad</i>	20,50
Lady Steak (± 180g) — <i>salad</i>	19,50
Beefsteak (± 250g) — <i>Belgian Blue, salad</i>	23,50
Filet Mignon Black Angus (± 250 g) - <i>warm vegetables</i>	34,50
Entrecôte (± 300 g) — <i>warm vegetables</i>	32,00
Mixed Grill — <i>4 kinds of meat, coleslaw</i>	28,50
Pork tenderloin — <i>warm vegetables</i>	26,50
Duroc Spareribs — <i>lacquered, BBQ sauce, coleslaw</i>	28,50
Lamb Crown — <i>warm vegetables</i>	32,50

### Delicious Sauces

Meat jus, Mushroom, Mushroom Cream, Pepper Cream, Bearnaise, Stroganoff, Provençal, Herb Butter	4,00
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### Side Dishes

Fries, Croquettes, Pasta Aglio e Olio, Boiled new potatoes, Mashed potatoes, Pommes Château	3,50
Potato gratin	4,50
C-Gras — <i>super-thin fries</i>	4,50

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## Kids

Plate of Fries — <i>mayonnaise &amp; ketchup</i>	6,50
Plate of C-Gras — <i>mayonnaise &amp; ketchup</i>	7,50
Toastie	10,50
Kid's Spaghetti Bolognaise	12,50
Frikandel — <i>fries</i>	10,50
Kid's vidée - <i>fries</i>	15,50
Ball in Tomato Sauce — <i>fries</i>	16,50
Chicken Breast — <i>applesauce, fries</i>	17,50
Flemish Beef Stew — <i>applesauce, fries</i>	17,50

## Desserts

Homemade Tiramisu — <i>Hasselt speculaas</i>	11,50
Moelleux — <i>vanilla ice cream</i>	12,50
Trio of Sorbets — <i>fresh fruit</i>	12,50
Black & White Chocolate mousse	12,50
Crème Brûlée — <i>caramelised Tienen sugar</i>	13,50
Apple strudel — <i>vanilla ice cream, caramel butterscotch</i>	12,50
Amaretto Disaronno Sabayon — <i>vanilla ice cream, red fruit</i>	14,50
Sweet Surprise — <i>3 surprises from the chef</i>	14,50

Crêpe Suzette — <i>pancake flambeed with Grand Marnier, orange sauce, vanilla boubon</i>	16,50
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Amaretto Disaronno Sabayon — <i>vanilla ice cream, red fruit</i>	14,50
Sweet Surprise — <i>3 surprises from the chef</i>	14,50

## Milkshakes

Vanilla	9,50
Chocolate	9,50
Mocha	9,50
Strawberry	11,50
Banana	11,50

## Ice cream

Kid's ice cream	6,50
Kid's Dame Blanche	7,50
Coupe Vanilla	8,00
Coupe Chocolate	9,60
Coupe Mocha	9,60
Coupe Advocaat	9,80
Coupe Brésilienne	9,80
Dame Blanche — <i>vanilla ice cream, hot chocolate</i>	9,80
Dame Noire — <i>chocolate ice cream, hot chocolate</i>	10,50
Coupe Fresh Fruit	14,50
Banana Split — <i>advocaat, chocolate sauce</i>	14,50
Coupe Strawberries — <i>seasonal</i>	14,50

### Extra sweet

Whipped cream	1,50
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## Brussels Waffles

Sugar	8,50
Ice cream	9,50
Ice cream and hot chocolate sauce	10,50
Ice cream and fresh fruit	14,50
Strawberry — <i>seasonal</i>	14,50

## Pancakes

Kid's pancake	6,50
Sugar	8,50
Syrup	8,50
Ice cream	10,50
Ice cream and hot chocolate sauce	11,50
Ice cream and fresh fruit	14,50

Crêpe Suzette	16,50
— <i>pancake flambéed with Grand Marnier; orange sauce, vanilla boubon</i>	

# V I S I T



- THE CENTURY
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- BRAGOÛT
- CORDA.BAR
- CORDA.LATTE
- CORDA.CUISINE
- HET CORDAAT
- TRENTANOVE
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