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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

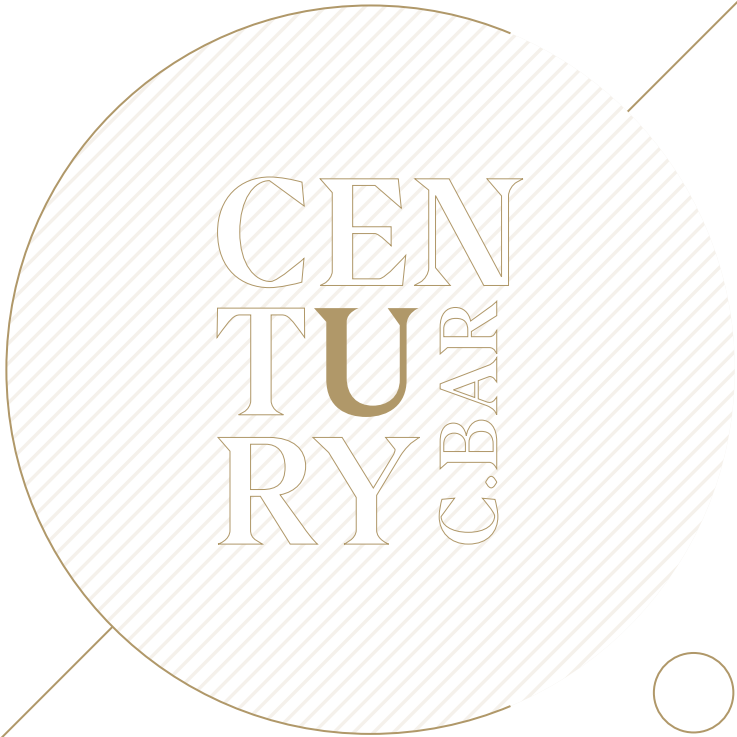
for those who really want to enjoy themselves!

THE CENTURY ●
C.BAR ●

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 FA ST

Breakfast

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

05

BREAKFAST

CONTINENTAAL ONTBIJT

24,00

- 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, boiled egg*
- extra *fruit, yoghurt*

PISTOLETS AN PASTRIES

without fillings

Chocolate Roll	2,80
Croissant	2,80
Pistolet with Cheese	3,60
Pistolet with Ham	3,60
Pistolet with Salami	3,60
Pistolet with Jam	3,60
Pistolet with Chocolate spread	3,60

EGG DISHES

with brown bread and butter

Fried Egg — <i>2 eggs</i>	9,50
Scrambled eggs	9,50
Bacon and Eggs	13,00

Fresh Juice

Freshly squeezed Orange juice — *Pure*

5,80

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Bites 'n more to share

Nachos — <i>tortilla chips, jalapeño, cheddar, guacamole, sour cream</i>	16,50
Bitterballs — <i>Dijon mustard, ketchup</i>	13 pieces — 16,50
Crispy Calamari — <i>tartar, lemon</i>	17,00
Assorted 'Bites 'n more' — <i>fried snacks</i>	18,50
Antipasti — <i>Italian cold cuts, pecorino</i>	22,00
Taco — 4 pieces — <i>chili con carne, guacamole, sour cream</i>	24,00
Pinsa Bruschetta — <i>tomato, basil, olive oil</i>	17,50
Pinsa Goat Cheese — <i>goat cheese, grilled vegetables, honey</i>	22,50

Oysters

	6 pieces	12 pieces
Raw Oysters	18,00	34,00
Oysters Gratin	21,00	40,00
12 Raw Oysters & Moët & Chandon — 75 cl		105,00
12 Oysters Gratin & Moët & Chandon — 75 cl		115,00

Beers

DRAFT

Cristal	<i>25cl</i> — 2,90
Cristal	<i>50cl</i> — 5,50
Bolleke Scotch	3,60
Scotch Watneys	4,00
Grimbergen Blond	4,90
Grimbergen Brown	4,90

NON-ALCOHOLIC / LOW IN ALCOHOL

Cristal 0.0%	<i>25cl</i> — 3,30
Liefmans 0.0%	3,90
Affligem 0.0%	4,60
La Chouffe 0.0%	4,80
G.O.D. 0.0% — <i>Good Old Days</i>	4,80
Cornet Oaked 0.3%	4,80

BOTTLES

Vedett	3,90
Brugs Witbier	3,90
Kriek Mort Subite	3,90
Liefmans — <i>on the rocks</i>	3,90
Cherry Chouffe	3,90
La Chouffe Blond	4,90
Duvel	4,90
Hapkin	5,20
Cornet Oaked	5,20
Trappist Westmalle Dubbel	5,20
Trappist Westmalle Tripel	5,40
Affligem Tripel	5,40
Wilderer Tripel Kanunnik	5,40
Chimay Blue	5,80

Fresh drinks

Chaudfontaine Still	3,30
Chaudfontaine Still	<i>50cl</i> — 5,20
Chaudfontaine Still	<i>1l</i> — 9,20
Chaudfontaine Sparkling	3,30
Chaudfontaine Sparkling	<i>50cl</i> — 5,20
Chaudfontaine Sparkling	<i>1l</i> — 9,20
Perrier	3,80

Coca-Cola — <i>Zero</i>	3,50
Coca-Cola — <i>Regular</i>	3,50
Fanta Orange	3,50
Sprite	3,50
Gini Bitter Lemon	3,80
Schweppes Tonic	3,80
Schweppes Agrum' — <i>Zero</i>	3,80
Lipton Ice Tea — <i>Regular</i>	3,80
Lipton Ice Tea — <i>Green</i>	3,80
Fuze Tea — <i>Black Tea Peach Hibiscus</i>	3,80
Fuze Tea — <i>Green Tea Mango Chamomile</i>	3,80
Fever-Tree — <i>Mediterranean Tonic</i>	4,80
Cold Cécémel	3,80
Fristi	3,80

Fruity drinks

TÖNISSTEINER

Lemon	4,20
Orange	4,20
Naranja — <i>blood orange</i>	4,20
Multi-fruit — <i>12 exotic fruits</i>	4,20
Pink Fit — <i>raspberry and pink grapefruit</i>	4,20
Lemon Ginger Fit	4,20

MINUTE MAID

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

Fresh Juice

Freshly squeezed Orange juice — <i>Pure</i>	5,80
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Hot drinks

COFFEE 'N MORE

Coffee Sec — <i>just milk and sugar</i>	2,90
Coffee	3,60
Mocha	3,60
Double Mocha	4,70
Decaffeinated	3,60
Cappuccino — <i>steamed milk</i>	3,90
Cappuccino — <i>whipped cream</i>	3,90
Café au lait	3,90
Hot Chocolate	3,70
Chococino	3,90

LATTE MACCHIATO

Classic	3,90
Vanilla	4,40
Caramel	4,40
Hazelnut	4,40
Speculaas	4,40

CHAI LATTE

Chai Latte	4,80
Dirty Chai Latte — <i>chai latte with a shot of mocha coffee</i>	5,20

Hot drinks

TEA — exclusive selection by Pip's

Earl Grey — <i>black tea with bergamot oil from Italy</i>	3,70
Green Tea Lemon — <i>Japanese green tea with Thai lemongrass</i>	3,70
Ginger Lemon — <i>lemongrass, ginger and Mediterranean liquorice</i>	3,70
Rosehip — <i>mild and fruity, South African herbal tea</i>	3,70
Cotton Candy Fruit — <i>hibiscus blossoms, grapes, elderberries and blackcurrants</i>	3,70
Chamomile — <i>blend of Hungarian chamomile flowers</i>	3,70

Fresh Tea

Fresh Mint Tea	4,90
Fresh Ginger Tea — <i>honey and orange</i>	4,90

WARM & SPIRITED

Glühwein	5,70
Glühwein — <i>with amaretto</i>	8,70
Hasselts Coffee — <i>Smeets Extra</i>	7,80
Irish Coffee — <i>whisky</i>	9,80
French Coffee — <i>cognac</i>	9,80
Italian Coffee — <i>amaretto</i>	9,80
Baileys Coffee	9,80
Koffie Maison — <i>advocaat & amaretto</i>	10,80

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Mocktails

Ginger Mule <i>— lime, licorice</i>	8,50
Virgin Mojito <i>— fresh mint, lime</i>	8,50
Spritz 0.0% <i>— orange, mint</i>	8,50
Gin Tonic 0.0% <i>— rosemary, lemon, cherry tomato</i>	8,50
Gin Tonic Pink 0.0% <i>— mint, red fruit</i>	8,50

Gin Tonic

Bombay Sapphire Gin Schweppes Indian Tonic — <i>lemon</i> — <i>powerful with a refreshing finish</i>	13,50
Bombay Bramble Gin Fever-Tree Mediterranean Tonic — <i>red fruit mint</i> — <i>velvety and rich thanks to the fresh raspberry garnish</i>	14,50
Double You Gin Schweppes Indian Tonic — <i>liquorice lemon</i> — <i>floral</i>	14,50
Hendrick's Gin Schweppes Indian Tonic — <i>cucumber</i> — <i>fresh</i>	14,50
Gin Mare Fever-Tree Mediterranean Tonic — <i>cherry tomato rosemary</i> — <i>herbal Mediterranean</i>	15,50

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SPRITZ



APEROL

Aperol & White Wine	8,50
Aperol & Prosecco	9,50
Martini Bianco Spritz	9,50
Campari Spritz	9,50
Limoncello Spritz	9,50
Martini Bellini	8,50

Aperitifs

Martini Bianco	6,40
Martini Rosso	6,40
Porto — <i>red or white</i>	6,40
Campari	6,60
Ricard	6,60
Kirr — <i>white wine</i>	6,60

Liquors

DIGESTIVES

Limoncello	5,40
Amaretto Disaronno	6,80
Baileys	6,80
Sambuca	6,80
Calvados	8,20

WHISKY

William Lawson's	6,50
Jack Daniels — <i>Bourbon</i>	8,50
Dewar's 12 Years Old	10,50
Glenmorangie Original — <i>Single Malt</i>	10,50

JENEVER

Smeets Extra 35%	3,80
Apple Jenever	3,80
Berry Jenever	3,80

STRONG

Jägermeister	3,80
Cointreau	6,50
Bacardi Carta Blanca	6,50
Bacardi Añejo Cuatro	7,50
Vodka 42 Below	6,50
Grey Goose	8,00

GIN

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

COGNAC

Courvoisier VSOP	8,50
Hennessy VS	9,50

Bubbly

PROSECCO

	glass	bottle
Ai Galli Prosecco Brut	7,60	39,00
Ai Galli Prosecco Rosé	7,60	39,00

CHAMPAGNE

	glass	bottle
Moët & Chandon Impérial	15,00	95,00
Ruinart Blanc De Blancs		125,00

Bubbly & Oysters

12 Raw Oysters & Moët & Chandon — 75 cl	105,00
12 Oysters Gratin & Moët & Chandon — 75 cl	115,00

House wines

DRY WHITE WINE	glass	bottle
Côté Est — Domaine Lafage	5,40	32,00
— <i>Grenache Blanc Chardonnay Marsanne Vermentino</i>		
— <i>France Roussillon</i>		
— <i>Delicious as an aperitif, with light fish dishes, carpaccios, seafood, mussels, asparagus,...</i>		
SWEET WHITE WINE	glass	bottle
l'Eté Gascon — Domaine Pellehaut	5,60	34,00
— <i>Gros Manseng Petit Manseng Chardonnay</i>		
— <i>France Sud Ouest</i>		
— <i>Exotic flavour with notes of passion fruit, pineapple, orange and kiwi.</i>		
ROSÉ WIJN	glass	bottle
Côté Rosé — Domaine Lafage	5,40	32,00
— <i>Grenache Noir Cabernet Sauvignon</i>		
— <i>France Roussillon</i>		
— <i>Delicious as an aperitif, tapas with light fish dishes, carpaccios,...</i>		
RED WINE	glass	bottle
Sangiovese — La Scelta di Angelina	5,40	32,00
— <i>Sangiovese</i>		
— <i>Italy Marche</i>		
— <i>Pure sangiovese with aromas of ripe cherry, red currant, a little pepper and a nice fresh elegant finish.</i>		

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OUR MENU

DAILY MENU

Monday through Saturday until 3 p.m.

Soup | Main dish | Dessert or Coffee 26,00

Only Main dish of the day 19,50

SUNDAY MENU

only on Sundays until 3 p.m.

Starter | Soup | Main dish | Dessert or Coffee 38,00

Only Main dish on Sunday 23,00

CULINARY SURPRISE MENU

55,00

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

OUR MENUS

THE CENTURY MENU 48,00

- Belgian Blue Carpaccio • Fleur de Sel
- Soup of the day
- Beef tournedos Pepper cream sauce • Seasonal salad • Fries
- Or*
- Sole Meunière • 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

Adapted drinks formula 25,00

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

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Oysters

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

Bruisende Oesters

12 Raw Oysters & Moët & Chandon – 75 cl	105,00
12 Oysters Gratin & Moët & Chandon – 75 cl	115,00

Lobsters

lobsters of ±600 g

Half Lobster Belle-Vue — <i>boiled, cold with cocktail sauce, lettuce, homemade mayonnaise</i>	32,00
Half Lobster Grilled — <i>herb butter, pasta aglio e olio</i>	34,00
Half lobster Thermidor Grilled — <i>mustard sauce, potato</i>	34,00
Half Lobster 'The Century' — <i>white wine sauce, potato, fine vegetables</i>	35,00

HELE KREEFT

lobsters of ±600 g

Preparation of your choice	55,00
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Soups

Soup of the Day	6,50
Tomato Soup	6,50
Tomato Soup with Chicken Balls	8,50

Baguette

with fillings

Baguette with Cheese	9,80
Baguette with Ham	9,80
Baguette Smos — <i>cheese, ham, vegetables, egg, mayonnaise</i>	11,80
Baguette Healthy — <i>hummus, vegetables</i>	11,80
Baguette with Steak Tartare	11,80
Baguette with Crab Salad	12,80
Baguette with Smoked Salmon & Herb Cheese	14,80

Toasts

Toast Cannibale 'Classic'	17,50
Toast Crab Salad	19,50
Toast Wild Mushrooms	22,50
— <i>wild mushrooms, garlic, shallot</i>	
Toast Wild Mushrooms 'à la Crème'	23,50
— <i>wild mushrooms, garlic, shallot, cream</i>	

Croques

Croque Monsieur	15,50
Croque Madame	17,00
Croque Vidée	18,50
Croque Bolognaise	18,50
Croque Hawaiï	19,50

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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, lime, teriyaki</i>	26,50
Thai Beef Salad — <i>beef tagliata, nuts, lime, teriyaki</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
Tomato with Shrimps — <i>cabbage lettuce, tomato, grey shrimps</i>	28,50

Side Dishes

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

Vegan

Beetroot Carpaccio	17,50
<i>— nuts, olive oil, fleur de sel, rocket, mushrooms, sweet and sour vegetables</i>	
Vegan Salad	20,50
<i>— salad, cashew nuts, marinated peppers, sweet and sour vegetables</i>	
Vegan Burger	26,50
<i>— bun, vegan burger, hummus, grilled vegetables, sweet potato fries</i>	

Veggie

Baguette Healthy — <i>hummus, vegetables</i>	11,80
Burrata — <i>tomato varieties, herb oil, olives, pesto</i>	20,50
Veggie Stir-Fry — <i>noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers</i>	23,50
Garganelli All'arrabiata — <i>slightly spicy tomato sauce</i>	19,50
Spaghetti Burrata — <i>fresh spaghetti, burrata, tomato, garlic, shallot, olive oil</i>	24,50
Ravioli — <i>buffalo ricotta, burrata, tomato</i>	25,50
Linguini Tartufo Wild Mushrooms — <i>truffle, wild mushrooms, pine nuts, parmesan, rocket, shallot, garlic</i>	27,50

Rotisserie Chicken

Half Rooster — <i>salade en appelmoes</i>	22,50
Half Rooster — <i>salade en perzik uit blik</i>	22,50
Half Rooster with Linguini Tartufo Wild Mushrooms — <i>truffle, wild mushrooms, pine nuts, parmesan, rocket, shallot, garlic</i>	26,50

Stir-Fry

Veggie — <i>noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers</i>	23,50
Chicken — <i>noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers</i>	25,50
Scampi — <i>7 pieces</i> — <i>noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers</i>	27,50
Beef — <i>noodles, stir-fry vegetables, soya sprouts, chilli sauce, prawn crackers</i>	28,50

Fresh Pasta

all our pasta is fresh

Spaghetti Bolognaise	18,50
Garganelli Bolognaise	18,50
Garganelli All'arrabiata — <i>slightly spicy tomato sauce</i>	19,50
Macaroni — <i>cheese, ham</i>	21,50
Lasagne Bolognaise	23,50
Spaghetti Carbonara — <i>bacon, cream, oregano, egg yolk</i>	23,50
Spaghetti Burrata — <i>burrata, tomato, garlic, shallot, olive oil</i>	24,50
Spaghetti Vongole	28,50
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
Linguini Tartufo Wild Mushrooms — <i>truffle, wild mushrooms, pine nuts, parmesan, rocket, shallot, garlic</i>	27,50
Linguine Scampi — <i>7 pieces</i> — <i>creamy lobster sauce, fine vegetables</i>	28,50
Linguini Seafood — <i>mussels, vongole, scampi, baby octopus</i>	28,50
Supplement Gluten-free pasta	2,00

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Burger Specials

Crispy Chicken Burger	24,50
<i>— bun, crispy chicken, cheddar, coleslaw, butterhead lettuce, chili mayonnaise, fries</i>	
The Fish Burger	26,50
<i>— bun, crispy fish, onion, tomato, lettuce, tartar sauce, fries</i>	
Vegan Burger	26,50
<i>— bun, vegan burger, hummus, grilled vegetables, sweet potato fries</i>	
The Century Black Angus Burger	28,50
<i>— bun, black angus beef, bacon, cheddar, onion, butterhead lettuce, BBQ sauce, fries</i>	

C-grass — super-thin fries

Lady Steak (± 180g.) — <i>with super-thin fries — including sauce of your choice</i>	24,50
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 (± 250g.) — <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

À LA CARTE MENU

Starters

COLD

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

Create your own menu: starter, main dish, dessert.

33

À LA CARTE

Starters

HOT	1 piece	2 pieces
Homemade Cheese Croquettes 'Place m'as-tu vu' — <i>lemon, tartar sauce, fried parsley</i>	12,50	17,50
Homemade Shrimp Croquettes 'Place m'as-tu vu' — <i>lemon, cocktail sauce, fried parsley</i>	14,50	21,00
Duo of cheese and shrimp croquettes 'Place m'as-tu vu' — <i>lemon, tartar sauce, cocktail sauce, fried parsley</i>		20,00
Supplement Salad		3,50

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

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À LA CARTE MENU

Main dish

SEAFOOD

Salmon Tournedos — <i>sauce of chablis, fine vegetables</i>	25,50
Fish casserole — <i>sole roll, scampi, cod, salmon, lobster cream sauce</i>	27,50
Cod fillet — <i>dijonaise, fennel, leek</i>	28,50
Tuna steak Sesame — <i>bearnaise, warm vegetables</i>	31,50
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

Side Dishes

Fries, Croquettes, Pasta Aglio e Olio, Boiled new potatoes, Mashed potatoes, Pommes Château or Rice	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
Mixed Grill — <i>5 kinds of meat, salad</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>	35,50
Lady Steak (± 180g.) — <i>salad</i>	19,50
Beefsteak (± 250g.) — <i>Belgian Blue, salad</i>	24,50
Entrecôte (± 300g.) — <i>warm vegetables</i>	33,50
Filet Pur (± 250g.) — <i>warm vegetables</i>	34,50

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 or Rice	3,50
Potato gratin	4,50
C-Gras — <i>super-thin fries</i>	4,50

Kids

Plate of Fries — <i>mayonnaise & ketchup</i>	6,50
Plate of C-Gras — <i>mayonnaise & ketchup</i>	7,50
Toastie	10,50
Kid's Spaghetti Bolognaise	13,50
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>	18,50

Desserts

Homemade Tiramisu — <i>Hasselt speculaas</i>	12,50
Moelleux — <i>vanilla ice cream</i>	14,50
Trio of Sorbets — <i>fresh fruit</i>	13,50
Black & White Chocolate mousse	14,50
Crème Brûlée — <i>caramelised sugar from Tienen</i>	13,50
Apple strudel — <i>vanilla ice cream, caramel butterscotch</i>	12,50
Amaretto Disaronno Sabayon — <i>vanilla ice cream, red fruit</i>	16,50
Sweet Surprise — <i>3 surprises from the chef</i>	15,50
Crêpe Suzette — <i>pancake flambeed with Grand Marnier, orange sauce, vanilla bourbon</i>	16,50

Milkshakes

Vanilla	9,50
Chocolate	10,50
Mocha	10,50
Strawberry	12,50
Banana	12,50

Ice cream

Kid's ice cream	6,50
Kid's Dame Blanche	8,50
Coupe Vanilla	8,50
Coupe Chocolate	9,50
Coupe Mocha	9,50
Coupe Advocaat	10,50
Coupe Brésilienne	10,50
Dame Blanche — <i>vanilla ice cream, hot chocolate</i>	10,50
Dame Noire — <i>chocolate ice cream, hot chocolate</i>	11,50
Coupe Fresh Fruit	14,50
Coupe Strawberries — <i>seasonal</i>	14,50
Banana Split — <i>advocaat, chocolate sauce</i>	15,50

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
Banana	14,50
Strawberry — <i>seasonal</i>	14,50

Pancakes

Kid's pancake	6,50
Sugar	8,50
Syrup	9,50
Ice Cream	10,50
Ice Cream and Hot Chocolate Sauce	12,50
Ice Cream and Fresh Fruit	14,50

Crêpe Suzette	16,50
— <i>pancake flambeed with Grand Marnier, orange sauce, vanilla bourbon</i>	

V I S I T



- THE CENTURY
- C.BAR
- HASHOTEL
- BRAGOÛT
- CORDA.BAR
- CORDA.CUISINE
- CORDA.CATERING
- HET CORDAAT
- TRENTANOVE
- MAISON MATHIS
- MIA MENSA
- TERLAND
- ODIEL
- BAR BOUFFE JESSA
- BAR BOUFFE ZOL
- BAR BOUFFE ST-BARBARA
- BAR BOUFFE ZMK
- BAR BOUFFE TRUDO
- VANHARTE
- JARDIN DU COMMANDEUR
- PLAGE ODETTE
- ATELIER V
- C.ACADEMY