

# GRANDS CAFÉS FOREST

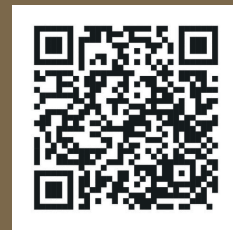
Sustainability, environmental awareness, anti-waste, corporate social responsibility ... for the hospitality industry, these are no longer empty words. As a hospitality group, we realise that, in 2025, this is something we can no longer ignore either.

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 CO<sub>2</sub> 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 CO<sub>2</sub> 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.



<b>FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN FOUR DIFFERENT DISHES.</b>		<b>MENU WITH INFORMATION ABOUT ALLERGENS</b>
	See the enclosed sheet for our monthly suggestions	
	If you have any questions about allergens or gluten, feel free to ask our staff. The compositions of our products may change at any time.	
Our kitchen is open until 21:00 every day, and until 21:30 on Fridays and Saturdays.	One bill per table, please.	<b>FREE WIFI</b>

## BITES & TAPAS

🍷	Marinated olives	7.00
🍷	Garlic bread (4 pcs.)	8.00
🍷	Bruschetta (with mozzarella – tomato – 4 pcs.)	10.00
🍷	Calamari (deep-fried – tartare sauce)	13.00
	Bitterballen (deep-fried – 8 pcs. – ketchup)	12.00
	Deep-fried snack selection (10 pcs. – ketchup – mayonnaise)	15.00
	Cheese and charcuterie selection	20.00
	Paal26 sharing plate (cold and hot appetisers)	25.00
	Cheese and salami nibbles with mustard	12.00

## BREAD (Until 5 PM on Saturdays, Sundays, and public holidays)

	Croque monsieur (with Breydel ham)	13.00
	Croque madame	15.00
	Croque Hawaii	15.00
	Croque bolognaise	17.00
	Croque Vol-au-vent	17.00
	Extra sauce (mayonnaise / ketchup / cocktail / mustard / sweet and sour)	2.00
	Brioche (poached egg – smoked salmon – avocado – Hollandaise sauce)	19.00

## SOUP

	Soup (seasonal)	7.50
	Cream of tomato soup with meatballs	7.50
	Extra bread (per person)	2.00

## STARTERS

	Beef carpaccio (with rocket salad – capers – Parmesan)	18.50
	Vitello tonnato (veal – capers – tuna mayonnaise)	18.50
	Scottish smoked salmon (with red onion – toast – mini salad)	18.00
	Duo of cheese and prawn croquettes (tartare sauce – cocktail sauce – lemon – mini-salad)	20.00
🍷	Caprese salad (with tomato – mozzarella – pesto)	17.00
🍷	Cheese croquettes (2 pcs. – tartare sauce – lemon – mini salad)	16.00
	Prawn croquettes (2 pcs. – cocktail sauce – lemon – mini salad)	22.00
	Tuna tataki (wasabi mayonnaise – soy sauce – wakame)	24.00




## KIDS

Flemish stew with fries	17.00
Spare ribs with fries	17.00
Crispy chicken with apple sauce and fries	15.00
Currywurst with fries	12.00
Spaghetti bolognaise	13.00
Vol-au-vent with fries	16.00
Vanilla ice cream with Callebaut chocolate sauce	8.00
Ice cream surprise	7.00
Granny's ice cream (vanilla ice cream and Oreo biscuits)	7.50
Kidibul (750 ml – apple / strawberry)	13.00

## SALADS

Caesar (with grilled chicken – anchovies – egg – capers – red onion – croutons – Parmesan)	24.00
Greek (with feta – calamari – marinated olives – tzatziki dressing)	24.00
Dijon (with fried scampi (4 pcs.) – lardons – chicken – mustard dressing)	25.00
Paal26 (brie – scampi – 4 pcs.)	24.00
Maison (with smoked salmon – scampi – 4 pcs.)	26.00
Normandy (with goat's cheese – lardons – apple – walnuts – Sirop de Liège dressing)	24.00
Asia (scampi – 7 pcs.)	27.00

## PASTA

Tagliatelle 'della foresta' (forest mushrooms - crispy bacon - cream sauce)	22.00
 Tagliatelle Genuese (pesto - pine nuts - Parmesan)	19.50
Lasagna Bolognese	19.50
Spaghetti Bolognese	17.50
 Spaghetti All'arabiata (tomato – onion – fresh basil – spicy chili peppers)	18.50
Scampi spaghetti (oil – leek – cooked vegetables – langoustines – 7 pcs.)	27.00
 Tortellini (ricotta – spinach)	19.00

## CLASSICS

Scotch eggs in tomato sauce	22.00
Endive with Breydel ham and cheese sauce	22.50
Home-made Flemish stew with Leffe beer and salad	25.00
Vol-au-vent with salad	25.00
Steak tartare (raw)	26.00

## FISH

Cod fillet ( <i>with white wine – boiled vegetables – beurre blanc sauce</i> )	<b>34.00</b>
Crispy skin salmon ( <i>with boiled vegetables – dill mousseline sauce</i> )	<b>31.00</b>
Fish & Chips	<b>26.00</b>
Scampi with garlic butter ( <i>8 pcs.</i> )	<b>27.00</b>
"Chef's special" scampi ( <i>curry – coconut – ginger – coriander</i> )	<b>28.00</b>
Fish au gratin	<b>30.00</b>

## MEAT

Marinated spare ribs ( <i>with salad – sweet and sour sauce</i> )	<b>26.00</b>
Steak ( <i>with salad</i> )	<b>28.00</b>
Filet pur ( <i>with boiled vegetables</i> )	<b>37.50</b>
Mixed skewer ( <i>with salad – chicken – beef – pork</i> )	<b>28.00</b>
Chicken fillet ( <i>with salad</i> )	<b>26.00</b>
Pork fillet skewer ( <i>with salad</i> )	<b>25.00</b>
Burger ( <i>with Holstein beef – pancetta – Cheddar – red onion – black pepper</i> )	<b>26.00</b>
Tagliata di Manzo ( <i>with rocket salad – Parmesan – sun-dried tomato – balsamic</i> )	<b>34.00</b>

*All our mains (fish, meat and classics) are served with fries/noisette potatoes/potato croquettes/mashed potato/rice/pasta or bread*

## SAUCES AND EXTRAS

Fries	<b>3.50</b>
Paal26 shoestring fries	<b>4.00</b>
Potato croquettes	<b>3.50</b>
Pasta ( <i>olive oil and garlic</i> )	<b>3.50</b>
Mashed potato	<b>3.50</b>
Rice	<b>3.50</b>
Potato gratin	<b>4.50</b>
Noisette potatoes ( <i>fried with rosemary</i> )	<b>4.50</b>
Pepper sauce	<b>4.00</b>
Mushroom sauce	<b>4.00</b>
Béarnaise sauce	<b>4.00</b>
Provençal sauce	<b>4.00</b>
Garlic butter	<b>4.00</b>
Extra salad	<b>5.00</b>
Extra boiled vegetables	<b>6.00</b>

## SWEETS

Selection of sweet treats	15.00
Tiramisu with Biscoff <i>(homemade)</i>	12.50
Chocolate mousse <i>(homemade)</i>	11.50
Crème brûlée	12.00
Apple pie <i>(with cinnamon ice cream)</i>	13.00
Moelleux <i>(with chocolate – vanilla ice cream)</i>	13.00
Fresh fruit	11.00
Vanilla ice cream with chocolate sauce	11.00
Vanilla ice cream	9.00
Vanilla ice cream with nuts and caramel sauce	10.00
Advocaat ice cream	10.00
Ice cream with strawberries <i>(seasonal)</i>	13.00
Vanilla ice cream with fresh fruit	13.00

## PANCAKES *(between 2:30 PM and 5 PM)*

Pancakes <i>(Sirop de Liège / sugar / jam / Nutella)</i>	7.50
Pancakes with ice cream and chocolate sauce	12.50
Pancakes with fresh fruit	14.00
Extra scoop of vanilla ice cream	2.50
Extra whipped cream	2.00
Extra chocolate sauce	2.50

## SOFTS DRINKS

Chaudfontaine ( <i>sparkling – 250 ml</i> )	<b>3.20</b>
Chaudfontaine ( <i>still – 250 ml</i> )	<b>3.20</b>
Chaudfontaine ( <i>sparkling – 1 l</i> )	<b>11.00</b>
Chaudfontaine ( <i>still – 1 l</i> )	<b>11.00</b>
Vittel ( <i>500 ml</i> )	<b>7.50</b>
San Pellegrino ( <i>500 ml</i> )	<b>7.50</b>
Coca Cola	<b>3.30</b>
Coca Cola Zero	<b>3.30</b>
Coca Cola Light	<b>3.30</b>
Fanta Orange	<b>3.30</b>
Sprite	<b>3.30</b>
Royal Bliss Tonic	<b>3.50</b>
Royal Bliss Agrum	<b>3.50</b>
Royal Bliss Pink	<b>3.50</b>
Tönissteiner Lemon	<b>4.00</b>
Tönissteiner Orange	<b>4.00</b>
Tönissteiner Multifruit	<b>4.10</b>
Tönissteiner Naranja	<b>4.10</b>
Ice Tea Original	<b>3.60</b>
Ice Tea Green	<b>3.60</b>
Ice Tea Zero	<b>3.60</b>
Schweppes	<b>3.60</b>
Schweppes tonic & pink pepper	<b>4.80</b>
Gini	<b>3.60</b>
Orangina	<b>3.60</b>
Appletiser	<b>4.00</b>
Minute Maid Orange	<b>3.70</b>
Minute Maid Tomato	<b>3.70</b>
Minute Maid Apple	<b>3.70</b>
Minute Maid Apple Cherry	<b>3.70</b>
Minute Maid Pink Grapefruit	<b>3.70</b>
Cécémel	<b>3.70</b>
Fristi	<b>3.70</b>
Fever-tree premium indian	<b>4.50</b>
Fever-tree mediterranean	<b>4.50</b>
Fever-tree ginger beer	<b>4.50</b>

## HOT DRINKS

Coffee	3.50
Decaf coffee	3.50
Single espresso / ristretto	3.50
Double espresso	6.50
Caffè macchiato / latte	3.90
Italian cappuccino (milk)	3.90
Belgian cappuccino (whipped cream)	4.20
Hot chocolate (Cécémel)	4.10
Lipton tea (chamomile / green / black / milk / lemon)	3.40
Fresh ginger tea (extracts)	4.70
Fresh mint tea	4.70
Fresh mint tea with cinnamon	5.20
Café Deluxe (selection of sweet treats – available until kitchen closing time)	9.20

## ALCOHOLIC HOT DRINKS

Hasseltse koffie (Smeets jenever)	9.00
Irish coffee (Jameson whisky)	9.00
Caffè Italiano (Amaretto di Saronno Originale)	9.00
Café Cuba (Havana rhum)	9.00
Paal26 Coffee (advocaat)	9.00
Dublin Coffee (Bailey's)	9.00
Café Français (Martell VS cognac)	10.00
Café Paris (Grand Marnier)	10.00
Mulled wine	7.00

## TEA 'UP!

English Earl Grey	5.00
Star anise and licorice	5.00
Strawberry and mint	5.00
Rosehip	5.00
Curcuma ginger	5.00

**BEERS ON TAP**

Stella Artois (250 ml)	<b>3.30</b>
Stella Artois (330 ml)	<b>4.30</b>
Stella Artois (500 ml)	<b>6.60</b>
Leffe Blonde (330 ml)	<b>4.50</b>
Leffe Brune (330 ml)	<b>4.50</b>
De Koninck (250 ml)	<b>4.00</b>
Tripel Karmeliet (8% ABV - 330 ml)	<b>5.00</b>

**BOTTLED BEERS** 250 ML

Hoegaarden rosé	<b>3.70</b>
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**LOCAL AND REGIONAL BEERS** 330 ML

Ter Dolen Blond 6.1% ABV	<b>4.80</b>
Ter Dolen Donker 7.1% ABV	<b>5.00</b>
Ter Dolen Kriek 4.5% ABV	<b>5.00</b>
Koolputter Zwart 10% ABV	<b>5.20</b>
Koolputter Goud 9.1% ABV	<b>5.20</b>
Achel Tripel 8% ABV	<b>5.50</b>

**TRAPPIST BEERS**

Westmalle Tripel 9% ABV	<b>5.30</b>
Westmalle Dubbel 7% ABV	<b>5.30</b>
Chimay Cinq Cents 8% ABV ( <i>white</i> )	<b>5.60</b>
Chimay Grande Réserve 9% ABV ( <i>blue</i> )	<b>6.00</b>
Orval 6.2% ABV	<b>5.60</b>

**EXCLUSIVE**

Duvel 8.5% ABV	<b>5.30</b>
Vedett Blond 5.2% ABV	<b>4.50</b>
La Chouffe Blonde 8% ABV	<b>5.30</b>
St-Bernardus Abt 12 10% ABV	<b>5.40</b>
Triple d'Anvers 8% ABV	<b>5.50</b>
Paix Dieu 10% ABV	<b>5.90</b>
Wieze Tripel 8.5% ABV	<b>5.60</b>
Liefmans Goudenband 8% ABV	<b>5.60</b>
Triple Kanunnik 8.5% ABV	<b>5.50</b>

## ALCOHOL-FREE BEERS

Stella Artois 0.0% (250 ml)	3.40
Leffe 0.0% (Blonde / Brune) (330 ml)	4.20
Liefmans Fruitesse	4.60
Kasteel rouge (330 ml)	5.00

## APERITIFS

"Classic" house cocktail (orange juice base)	10.00
"Ladies' Apéro" house cocktail (prosecco and Gancia base)	10.50
"Gentlemens' Apéro" house cocktail (prosecco and whiskey base)	10.50
Kirr	7.00
Kirr Royal	8.50
Port (white / red) (100 ml)	7.00
Pineau des Charentes Bisquit (100 ml)	7.00
Martini (Bianco / Rosso) (100 ml)	7.00
Campari	7.20
Ricard	7.00
Gancia (100 ml)	7.00
Pisang	7.20
Passoã	7.20

## ALCOHOL-FREE APERITIFS

Crodino biondo	6.00
Crodino rosso	6.00
Spicy vibes (Crodino Biondo - ginger beer - mint)	7.50
Mojito	7.50
Moscow mule	7.00

## GIN

Beefeater London Dry	7.50
Monkey 47 Schwarzwald Dry 47% ABV	14.50
Mombasa Club 41.5% ABV	10.50
Mare 42.7% ABV	12.50

**RHUM**

Havana club añejo 3 años	7.00
Havana club añejo especial	7.50
Zacapa centenario 23 gran reserve	15.00
Omerta rum	9.00

**WHISKY**

Chivas regal 12 years blended Scotch whisky	10.50
Jack Daniel's Old American Tennessee	9.00
Jameson Irish whisky	8.50

**SPIRITS/DIGESTIF**

Cognac Martell vs	10.50
Calvados	8.50
Grand Marnier	9.50
Grappa	10.50
Limoncello ( <i>homemade</i> )	8.50
Amaretto di Saronno Originale	8.50
Sambuca Molinari	9.00
Cointreau l'Esprit d'Orange	8.50
Bailey's Irish cream	8.50
Averna Amaro Siciliano	8.50
Absolut vodka	7.50
Smeets Extra	5.50

**COCKTAILS**

Original Mojito ( <i>white rum – cane sugar – mint – lime – soda water</i> )	12.50
Sweet Mojito ( <i>white rum – cane sugar – mint – lime – soda water – sugar syrup</i> )	13.00
Cuba Libre ( <i>dark rum – cola – lime</i> )	11.50
Tequila Sunrise ( <i>tequila – orange juice – grenadine</i> )	11.00
Aperol Spritz ( <i>Aperol – prosecco – sparkling water</i> )	10.00
Dark 'n Stormy ( <i>brown rum – ginger beer – lime</i> )	13.00

**NEGRONI AMBASSADOR**

Original ( <i>Campari – gin – Martini Rosso</i> )	11.50
Deluxe ( <i>Campari – Pinguino – Monkey 47</i> )	15.50

## WHITE WINES

**Borgo Molino Ciari Pinot Grigio**  
**Italy, Veneto, 100% Pinot Grigio**  
*This straw-yellow white wine presents an expressive aroma of juicy apples, white flowers and quinces. Its flavour is highly harmonious and perfectly balanced.*

Bottle **33.00**

Glass **6.50**

250 ml **11.00**

500 ml **22.00**

**Mondevin Chardonnay Pomerols**  
**France, Languedoc-Roussillon, 100% Chardonnay**  
*Supple and pleasant mouthfeel with notes of white fruits and vanilla. This wine is the perfect pairing for smoked salmon, fish in sauce and fried shellfish, as well as white meat or hard, mature cheeses.*

Bottle **33.00**

Glass **6.50**

250 ml **6.50**

500 ml **22.00**

**Muscat Moelleux Arnaud de Villeneuve**  
**France, Languedoc-Roussillon, 100% Muscat**  
*A very surprising mouthfeel with a sweet aroma, yet still dry with a touch of bitter in the finish. Perfect in combination with asparagus, fish dishes, and an ideal choice as an aperitif.*

Bottle **35.00**

Glass **7.00**

250 ml **11.70**

500 ml **23.50**

**Caballero de Olmedo Verdejo**  
**Spain, Rueda, 100% Verdejo**  
*Tropical aromas of papaya and pineapple stand out in the nose. The finish brings a small touch of bitter. A playful wine that will surprise many a wine lover.*

Bottle **38.00**

**Henri Bourgeois Sancerre Grande Réserve**  
**France, Loire, 100% Sauvignon Blanc**  
*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.*

Bottle **49.00**

**Genoels-Elderen Chardonnay Blauw**  
**Belgium, Riemst, 100% Chardonnay**  
*Fruity and aromatic in flavour. This wine is aged sur lie for twelve months, half in steel vats and half in wooden barrels. To be enjoyed as an aperitif and with light dishes (such as asparagus).*

Bottle **47.00**

**Joseph Drouhin Meursault**  
**France, Bourgogne, 100% Chardonnay**  
*A sophisticated wine appreciated by wine lovers around the globe. Its stunning golden colour gives way to a wealth of aromas. Enjoy with a wide range of fish dishes, pasta, mild and soft cheeses, cured meats, shellfish and oily fish (such as salmon or tuna).*

Bottle **93.00**

## ROSÉ WINES

**Mondevin Aurélie Trébuchon**  
**France, Languedoc-Roussillon, 65% Cinsault, 35% Grenach**  
*A refreshing rosé that is delicious with cured meats, raw vegetables, fish and seafood.*

Bottle **33.00**

Glass **6.50**

250 ml **11.00**

500 ml **22.00**

**UP Ultimate Provence Rosé**  
**France, Provence, 30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle**  
*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!*

Bottle **45.00**

## RED WINES

<b>Mondevin Sangiovese Marche Monvin</b> Italy, Veneto, 100% Sangiovese	Bottle	<b>33.00</b>
<i>Ruby red in colour. This dry red wine is extremely fruity at the same time, offering a perfect harmony of aromas. The perfect accompaniment to a meal, but also unbeatable paired with meat and mature cheese starters.</i>	Glass	<b>6.50</b>
	250 ml	<b>11.00</b>
	500 ml	<b>22.00</b>
<b>San Marzano Vintage 'F'</b> Italy, Puglia, 100% Negro Amaro	Bottle	<b>46.00</b>
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
<b>San Marzano Anniversario 62 Riserva</b> Italy, Puglia, 100% Primitivo	Bottle	<b>53.00</b>
<i>In celebration of the year Cantine San Marzano was founded (1962), this Riserva is aged in small, traditional oak barrels for 18 months to bring out all the strength and richness of the slightly overripe Primitivo grapes. An intense and complex wine, full-bodied and remarkably persistent, soft and rich in fine tannins.</i>		
<b>Matsu El Recio</b> Spain, Toro, 100% Tempranillo	Bottle	<b>44.00</b>
<i>Aged for fourteen months in French oak barrels. This wine has a full-bodied, silky smooth flavour with mineral notes and a pleasant finish with ample length. Pair with stews, lamb, duck, winter vegetables or grilled meats.</i>		
<b>Corte Figaretto Valpolicella Ripasso</b> Italy, Venice, 30% Corvina, 30% Molinara, 30% Rondinella	Bottle	<b>45.50</b>
<i>Aged for 12 months in oak barrels. Dark ruby red in colour with purple reflections. Cherry, plum, ripe blackberry and intense violet nose. Dry and lingering on the palate.</i>		
<b>Mastrojanni Brunello di Montalcino</b> Italy, Tuscany, 100% Sangiovese	Bottle	<b>75.00</b>
<i>A bright and lively ruby red colour. On the palate, the noble tannins in the Sangiovese are tart and imposing as well as velvety, accompanied by a fruity acidity and freshness that lend this wine its elegance and lingering finish. Perfect paired with game, lamb, grilled red meats and mature cheeses.</i>		

## BUBBLES

<b>Champagne Moët &amp; Chandon, brut</b>	Bottle	<b>90.00</b>
<b>Champagne Ruinart, Blanc de Blancs</b>	Bottle	<b>120.00</b>
<b>Champagne Mandois Brut Origine</b> Frankrijk, Champagne, 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir	Bottle	<b>65.00</b>
<i>This pale golden blend cuvée boasts a rich mousse and aromas of ripe fruit and hints of linden blossom. Consistently high quality, rooted in centuries-old expertise. Its remarkable complexity comes from three years of bottle aging.</i>		
<b>Champagne Mandois Blanc de Blancs</b> Frankrijk, Champagne, 100% Chardonnay	Bottle	<b>71.00</b>
<i>Brilliant and clear gold with fine, rich bubbles. The smooth attack on the palate reveals pronounced minerality from the chalky soil, finishing in a creamy Champagne with subtle hints of vanilla.</i>	Glass	<b>14.00</b>
<b>Prosecco, Montelvini, Promosso, Spumante extra dry</b>	Bottle	<b>39.00</b>
	Glass	<b>8.00</b>