

STADSPARK
B R A S S E R I E

ENGLISH

BEVERAGES

SOFT DRINKS

CHAUDFONTAINE SPARKLING	2.00
CHAUDFONTAINE STILL	2.00
CHAUDFONTAINE SPARKLING 1 /2 L	3.80
CHAUDFONTAINE STILL 1 /2 L	3.80
CHAUDFONTAINE SPARKLING 1 L	7.50
CHAUDFONTAINE STILL 1 L	7.50
FERRIER	2.10
MATTONI SPARKLING	2.30
AQUILA STILL	2.30

FANTA	2.00
FANTA LEMON	2.00
GINI	2.00
SPRITE	2.00
COCA COLA	2.00
COCA COLA LIGHT	2.00
COCA COLA LIGHT LEMON	2.00
COCA COLA ZERO	2.00
TONIC (NORDIC MIST)	2.00
ICE TEA	2.30
ICE TEA LIGHT 33cl	2.60

AQUARIUS	2.60
CÉCÉMEL CHOCOLATE MILK	2.00
FRISTI STRAWBERRY MILK	2.00
JUICE (MINUTE MAID)	
ORANGE	2.00
GRAPEFRUIT	2.00
APPLE	2.00
APPLE CHERY	2.00
TOMATO	2.00
ACE	2.00
APTON	4.00
POMTON	4.00
FRESH ORANGE JUICE	4.20
FRESH LEMON JUICE	4.20

BEER

DRAUGHT

JUPILER 25CL	2.00
JUPILER 33CL	2.80
JUPILER 50CL	3.70
LINDEMANS KRIEK	2.30
DE KONINCK	2.30
LEFFE BLOND	3.00
LEFFE BRUIN	3.00

BOTTLED

HOEGAARDEN	2.30
DUVEL	3.00
CORSENDONK PATER	3.00
CORSENDONK AGNUS	3.00
WESTMALLE TRIPEL	3.00
WESTMALLE DUBBEL	3.00

BOTTLED 75CL

OMER TRADITIONAL BLOND	7.90
CULINARY: FLAVOURED RED MEAT	
ESTRELLA DAMM INEDIT	7.90
CULINARY: SEAFOOD, SPICY FISH DISHES, ASPARAGUS	

NON-ALCOHOLIC

TOURTEL BLOND	2.30
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APPETIZERS

OLIVES	3.20
CHORIZO	6.80
CHEESE/SALAMI PLATE	5.00
SCAMPI FRITTI W/ SWEET-AND-SOUR DIP	8.00
DRUMSTICKS W/ SWEET-AND-SOUR DIP	7.50
CALAMARES W/ TARTARE SAUCE	6.50
WARM SNACKS W/ SWEET-AND-SOUR DIP	5.50
'BITTERBALLEN' W/ MUSTARD	5.00
BREAD W/ GARLIC BUTTER	2.50
PLATE OF ASSORTED SNACKS	19.50

WHITE

PAUL VALMONT - VIN DE PAYS D'OC LANGUEDOC ROUSILLON	GLASS	3.00
CULINARY: OYSTERS, SEAFOOD, BAKED FISH, SALADS	1/4 L	5.40
	1/2 L	10.10
	BOTTLE	14.50

FICADA - MOSCATEL - PORTUGAL	GLASS	3.70
CULINARY: APERITIF, SALADS, FISH, SEAFOOD	1/4 L	7.20
	1/2 L	14.00
	BOTTLE	20.50

ROSÉ

DOMAINE NICOLE GRENACHE - SYRAH	GLASS	3.00
VIN DE PAYS DES COTAUX DE BESSILLES	1/4 L	5.40
CULINARY: SEAFOOD, SHRIMP, BAKED OR GRILLED FISH	1/2 L	10.10
	BOTTLE	14.50

ROOD

PAUL VALMONT - VIN DE PAYS D'OC LANGUEDOC ROUSILLON	BOTTLE	3.00
CULINARY: COLD CUTS, SALADS, FOWL, WHITE AND RED MEAT	1/4 L	5.40
	1/2 L	10.10
	BOTTLE	14.50

FICADA - SYRAH CASTELÃO - PORTUGAL	GLASS	3.70
CULINARY: GRILLED MEAT, CHEESE, APERITIF	1/4 L	7.20
	1/2 L	14.00
	BOTTLE	20.50

SWEET

DROSTDY-HOF SPECIAL LATE HARVEST - CHENIN BLANC - SOUTH-AFRICA	GLASS	4.00
CULINARY: ASIAN DISHES, SHRIMP, FISH, FOWL, LAMB	1/4 L	7.80
	1/2 L	15.60
	BOTTLE	24.50

WARM BEVERAGES

ESPRESSO	2.00
ESPRESSO DECAFFEINATED	2.00
ESPRESSO MOCHA	2.00
ESPRESSO DOPPIO (DOUBLE MOCHA)	2.00
ESPRESSO RISTRETTO (EXTRA STRONG)	2.00
ESPRESSO MACCHIATO (MOCHA W/ A LITTLE FOAMY MILK)	2.00
ESPRESSO CAPPUCCINO LATTÉ (CAPPUCCINO W/ STEAMED MILK)	2.30
ESPRESSO CAPPUCCINO CRÈME (CAPPUCCINO W/ WHIPPED CREAM)	2.30
KOFFIE VERKEERD (HALF ESPRESSO - HALF HOT MILK)	2.30
'LUXURY' COFFEE / TEA (WITH SWEET SURPRISES)	5.20
HOT MILK	2.30
ICE COFFEE (COLD COFFEE WITH MOCHA ICE CREAM)	4.90
FILTER	2.10
FILTER DECAFFEINATED	2.10

TEA

BLACK	2.00
EARL GREY	2.00
MINT	2.00
ROSE HIP	2.00
LIME-BLOSSOM	2.00
CAMOMILE	2.00
GREEN	2.00
HOT CHOCOLATE	2.30
HOT CHOCOLATE W/ WHIPPED CREAM	2.70
HOT WHINE	3.70
IRISH COFFEE (WHISKY)	6.70
FRENCH COFFEE (COGNAC)	6.70
ITALIAN COFFEE (AMARETTO)	6.70
RUSSIAN COFFEE (VODKA)	6.70
HASSELT COFFEE (YOUNG GIN)	6.70
JAMAICAN COFFEE (TIA MARIA)	6.70
NORMAN COFFEE (CALVADOS)	6.70
PARIS COFFEE (GRAND MARNIER)	6.70
CUBAN COFFEE (BROWN RUM)	6.70
BAILEYS COFFEE	6.70

APERITIFS

MARTINI	BIANCO	4.10
	ROSSO	4.10
	FIERO	4.10
CAMPARI	NEAT	4.50
	ORANGE	5.90
	SODA	5.90
PORTO DELAFORCE	WHITE	4.00
	RED	4.00
	10 YEARS	5.90
SHERRY DRY		4.00
PINEAU DES CHARANTES		4.00
PASSOA	NEAT	4.50
	ORANGE	5.90
PISANG	NEAT	4.50
	ORANGE	5.90
SAFARI	NEAT	4.50
	ORANGE	5.90
KIR		3.50
KIR ROYAL		5.00
CAVA PER GLASS		4.50
APERITIF MAISON		5.00

DIGESTIVES

COINTREAU	5.20
GRAND MARNIER	5.20
AMARETTO	5.20
BAILEYS	5.20
AVERNA	5.20
COGNAC OTARD VS	5.20
COGNAC OTARD VSOP	6.90
CALVADOS	5.90
AQUAVIT	5.90
SAMBUCCA	5.20
TIA MARIA	5.20
DRAMBUIE	6.60
POIRE	6.90

SPIRITS

YOUNG GIN	2.70
RICARD	5.10
WHISKY JACK DANIELS	6.00
GLENFIDDICH	6.70
WILLIAM LAWSON'S	4.60
	NEAT WITH
WHISKY WILLIAM LAWSON'S	4.60 6.10
J&B	4.90 6.40
WODKA	4.60 6.10
GIN	4.60 6.10
BACARDI	4.60 6.10
BACARDI RESERVA	5.00 6.50

ENTREES, MAIN COURSES, DESSERTS & SNACKS

COLD ENTREES

SMOKED SALMON W/ TOAST	12.80
TUNA CARPACCIO	14.50
BEEF CARPACCIO WITH ARUGULA AND PARMESAN	13.50
VITELLO TONATO	2.90
TOMATO & MOZZARELLA W/ BASIL AND PESTO	11.90
SHRIMP COCKTAIL	PRICE O/T DAY

☑ VEGETARIAN

HOT ENTREES

CREAMY TOMATO SOUP	3.50
PROVENÇALE FISH SOUP W/ SPICY ROUILLE	10.50
CHEESE CROQUETTES W/ PARMESAN	7.00
DUET OF CHEESE AND SHRIMP CROQUETTES	8.60
TRADITIONAL SHRIMP CROQUETTES W/ DEEP-FRIED PARSLEY	10.20
SCALLOPS WITH FRESH VEGETABLES, BEURRE BLANC AND SHRIMPS	15.90
SCAMPI W/ GARLIC BUTTER	14.50
SCAMPI W/ LEEK AND CURRY	14.50
SCAMPI 'PARK'	14.50

FOR THE LITTLE ONES (< AGE 12)

SMALL CHICKEN BREAST W/ APPLE SAUCE AND CHIPS	7.00
SMALL STEAK W/ VEGETABLES AND CHIPS	8.60
DOVER SOLE W/ SALAD AND CHIPS	9.00
FISH STICKS W/ SALAD AND CHIPS	8.90
BABY SPAGHETTI	4.00
CHEESE CROQUETTE W/ SALAD AND CHIPS	7.00
SHRIMP CROQUETTE W/ SALAD AND CHIPS	9.00
BITTERBALLEN W/ CHIPS	6.50
VOL-AU-VENT W/ CHIPS	6.50
HOT PORK SAUSAGE W/ FRIES	6.50

MAIN COURSES

SALADS

SALAD W/ BACON	11.00
CHICKEN	11.00
CHICKEN AND BACON	11.90
BAKED TUNA, ANCHOVIES AND OLIVES	16.30
SHRIMPS	PRICE O/T DAY
SCALLOPS AND BACON	16.50
DUET OF CARAMELIZED AND SMOKED DUCK BREAST	15.80
SCAMPI	16.20
GREEK	✓ 10.50
GOAT CHEESE	✓ 11.80
GOAT CHEESE AND BACON	12.80

PASTA

LASAGNA W/ LAMB MINCE	12.10
SPAGHETTI BOLOGNAISE	9.00
WOK W/ CHICKEN AND NOODLES	15.80
WOK W/ SCAMPI AND NOODLES	✓ 18.30
WOK W/ VEGETABLES AND NOODLES	✓ 13.20
FRESH RAVIOLI FILLED W/ SPINACH AND RICOTTA IN A PESTO SAUCE	14.10

✓ VEGETARIAN

MAIN COURSES

FISH

BAKED SALMON FILLET WITH TARTAR AND MEDITERRANEAN VEGETABLES	17.50
POACHED SAINT-PIERRE WITH TUSCAN FISH SAUCE	18.50
STEAMED COD W/ FRESH VEGETABLES	20.50
POACHED SALMON W/ CHIVE SAUCE	17.50
SCAMPI W/ LEEK, CURRY AND TAGLIATELLE	18.30
SCAMPI PARK W/ TAGLIATELLE	18.30
FISH STEW 'PARK'	20.50
SCALLOPS W/ FRESH VEGETABLES, BEURRE BLANC AND SHRIMPS	23.90

FROM THE LOBSTER TANK

LOBSTER BELLEVUE	ENTIRE	40.00
	2 HALVES	46.00
GRILLED LOBSTER W/ FRESH VEGETABLES	ENTIRE	42.00
TAGLIATELLE AND A PERNOD-SAUCE	2 HALVES	48.00
LOBSTER W/ A MILD AND CREAMY GARLIC SAUCE		
AND FRESH VEGETABLES	ENTIRE	42.00
	2 HALVES	48.00
OYSTERS (IN SEASON)		PRICE O/T DAY

MAIN COURS

TYPICALLY BELGIAN

(CHOICE BETWEEN COLD AND WARM VEGETABLES, POTATOES INCLUDED)

BAKED SOLE W/ A SIDE SALAD AND CHIPS	PRICE O/T DAY
BAKED COD W/ FRESH VEGETABLES AND BÉARNAISE SAUCE	21.50
MINCED STAKE W/ FRESH CHIPS AND A SIDE SALAD (TO PREPARE OR PREPARED IN THE KITCHEN)	19.40
BAKED CHICKEN WITH GANDA-HAM, TARRAGON SAUCE	
SMALL POTATOES AND IN SEASON VEGETABLES	20.30
BEEF STEW WITH CHIPS AND A SIDE SALAD	13.40

MEAT

(CHOICE BETWEEN COLD AND WARM
VEGETABLES, POTATOES INCLUDED)

STEAK	17.70
BEEF SKEWER	17.90
RIB-EYE 300 G	24.90
FILET PUR 250 G	25.90
LAMB CHOPS W/ WARM VEGETABLES AND A MUSTARD SAUCE	27.50
PORK TENDERLOIN	17.90
CHICKEN BREAST	16.00

EXTRA SAUCE

CREAMY PEPPER	2.00
TARRAGON	2.00
MUSHROOM	2.00
MUSTARD	2.00
BÉARNAISE	2.50
CHORON	2.50
MAYONNAISE / KETCHUP / TARTAR	1.00

EXTRA POTATOES

FRESH CHIPS	2.50
CROQUETTES	2.50
MASHED POTATOES	2.50
BAKED NEW POTATOES	2.50

EXTRA HEALTHY

WARM VEGETABLES	3.00
SIDE SALAD	2.20
BAKED MUSHROOMS	3.00
TAGLIATELLE	2.50

SNACKS

SOUP O/T DAY	3.50*
DISH O/T DAY	9.50
STRAMMER MAX W/ HAM AND CHEESE	6.50
OMELET PARK	7.50
CROQUE IN HAND (GRILLED HAM AND CHEESE SANDWICH)	3.80*
CROQUE MONSIEUR (HAM AND CHEESE)	4.90*
CROQUE MADAME (HAM, CHEESE, FRIED EGG)	5.20
CROQUE HAWAII (HAM, CHEESE, PINEAPPLE)	5.20
CROQUE BOLOGNESE(HAM, CHEESE, BOLOGNESE SAUCE)	8.90
CROQUE VIDEE (HAM, CHEESE, VOL-AU-VENT)	8.90
CROQUE PESTO	7.50
SMOKED SALMON TOAST	13.90*
TOAST AMÉRICAIN	7.50*
CRAB SALAD TOAST	8.10*
TUNA SALAD TOAST	8.10*
MUSHROOM TOAST	7.20
CREAMY MUSHROOM TOAST	7.80
VOL-AU-VENT	8.10*
CHEESE CROQUETTES W/ PARMESAN	7.00
TRADITIONAL SHRIMP CROQUETTES	10.20
SPAGHETTI	9.00
SPAGHETTI (SMALL)	7.00

SANDWICHES (CHOICE BETWEEN WHITE OR WHOLE GRAIN BAGUETTE)

AMÉRICAIN	4.00*
MARTINO	4.50*
CHEESE OR HAM	3.60*
CHEESE-HAM	3.70*
CHEESE-HAM + RAW VEGETABLES	4.40*
CHEESE OR HAM + RAW VEGETABLES	4.30*
CRAB SALAD	4.50*
BEEF CARPACCIO	7.50
TUNA SALAD	4.50*
SALMON AND HERB CHEESE	9.70*

SANDWICHES AND SNACKS MARKED WITH AN * CAN BE ORDERED AFTER 22H00

DESSERTS

		DESSERTS		
		ICE COFFEE	4.90	
		APPLE STRUDEL	7.00	
		PROFITEROLES	5.90	
		BRUSSELS WAFFLE		
			SUGAR	3.80
			WHIPPED CREAM	4.30
ICE CREAM		PAN CAKES (FROM 14H00 TO 18H00)		
COUPE MOCHA	4.80	(ON SUNDAYS AND HOLIDAYS FROM 14H00 TO 17H00)		
COUPE VANILLA	4.80		SUGAR	3.60
COUPE BRÉSILIE NNE	6.30		JAM	3.80
COUPE DAME BLANCHE	6.40		SYRUP	3.80
COUPE ADVOCAT	6.60		NUTELLA	4.90
COUPE BANANA SPLIT	7.00	ICE CREAM & CHOCOLATE SPREAD	5.90	ICE CREAM FOR THE KIDS
COUPE FRUIT	8.10	EXTRA WHIPPED CREAM	0.50	PINOCCHIO
COUPE STRACCIATELLA	7.50			JACK OF SPADES
COUPE STRAWBERRY (IN SEASON)	7.80	FURTHER DESSERTS (SEE SUGGESTIONS)		LITTLE RED RIDING HOOD
				SNOW WHITE
				CHOOSE FROM OUR LARGE SELECTION OF TAKE- AWAY ICE CREAM CONES!ASK OUR WAITERS

WINE SUGGESTIONS

EVER MORE PEOPLE ARE OF THE OPINION THAT A DELICIOUS MEAL DESERVES A NICE GLASS OF WINE. THE FOLLOWING SELECTION HAS BEEN PUT TOGETHER BY CONNOISSEURS WITH DIFFERING TASTES AND OPINIONS, TO MAKE SURE WE CAN FULFILL EVERYBODY'S EXPECTATIONS. TO GUARANTEE THE BEST PRICE/QUALITY RATIO WE DECIDED NOT TO CALCULATE OUR PRICES FOLLOWING THE TRADITIONAL METHOD, BUT TO ADD A FIXED PRICE TO THE PURCHASE PRICE OF EVERY BOTTLE SO WE CAN EVEN SERVE THE MORE EXPENSIVE WINES AT AN INVITING PRICE. YOUR HEALTH!

WHITE WINES

BELGIUM

GENOELS ELDEREN - CHARDONNAY BLAUW - A.O.C. HASPENGOUW 29.50
 CULINARY: LOBSTER, LANGOUSTINES, SEAFOOD

CHILI

VIÑA CONO SUR - RIESLING RESERVA - BIO BIO VALLEY 27.40
 CULINARY: SEAFOOD, FISH IN SAUCE, WHITE MEAT W/ SAUCE, SEAFOOD PASTA

FRANCE

MAISON SCHLACHTER-SOEURS - PINOT GRIS - ALSACE 24.90
 CULINARY: SEAFOOD, CHICKEN SALAD

CHÂTEAU GUILHEM "LE VIOGNIER" - VIN DE PAYS D'OC 26.30
 CULINARY: APERITIF, SCAMPI, FISH DISHES W/ A LIGHT SAUCE, ASIAN DISHES

SAINT - VÉРАН JOSEPH DROUHIN - AOC BOURGOGNE 29.40
 CULINARY: SEAFOOD, OYSTERS, MUSSELS

SANCERRE 'LE CHATILLET'-MAISON BALLAND-CHAPUIS - LOIRE 75 CL 29.50
 CULINARY: FOWL, SALADS, FINE FISH, SOLE, OYSTERS 37.5 CL 16.00

CHABLIS TIER CRU 'FOURCHAUME'- LA CHABLISIENNE 75 CL 36.00

BOURGOGNE-YONNE 37.5 CL 20.00
 CULINARY: FATTY FISH SUCH AS SALMON, EELS, HALIBUT,
 PERFECT W/ LOBSTER

CHATEAU TALBOT - CAILLOU BLANC - SAINT JULLIEN 47.50
 CULINARY: OYSTERS, SOLE, TURBOT

ITALY

SOAVE CLASSICO - CAPITEL ALTO - MONTRESON 28.50
 CULINARY: APERITIF, FISH, PASTA, RICE DISHES

NEW ZEALAND

SACRED HILL - SAUVIGNON BLANC - WHITECLIFF EAST COAST 28.30
 CULINARY: ASIAN DISHES WITHOUT COCONUT, SALADS, OYSTERS, SEAFOOD

AUSTRIA

WEINGUT THIERRY WEBER GEBLING - GRUNER VELTLINER - D.A.C. KREMSTAL 31.40
 CULINARY: WHITE AND FINE FISH, BAKED VEGETABLES

PORTUGAL

TERRAS DE ALTER - FADO - ALENTEJO 24.60
 CULINARY: PASTA, WOK DISHES, FISH DISHES W/ A LIGHT SAUCE

REAL COMPANHIA VELHA - PORÇA DE MURCA RESERVA 27.30
 CULINARY: MUSSELS, WOK DISHES, SALADS, PASTA, SOUP, WHITE MEAT

SPAIN

BARBARÀ FORÉS EL QUINTÀ DO TERRA ALTA - CATALUNYA 35.00
 CULINARY: HEARTY FISH DISHES, LIGHTLY SEASONED VEAL, FOWL

USA

DIAMOND SERIES - CHARDONNAY 'GOLD LABEL'- 75CL 35.00

FRANCIS FORD COPPOLA - CALIFORNIA 37.5CL 19.00
 CULINARY: FATTY FISH, CREAMY PASTA DISHES

SOUTH AFRICA

VANCHA - SAUVIGNON BLANC CHENIN BLANC VIOGNIER - WESTERN CAPE 24.90
 CULINARY: SEAFOOD, LIGHT FISH DISHES, SALADS

ARGENTINA

DOMINO DEL PLATA CRIOS - MALBEC - MENDOZA VALLEY 25.90
 CULINARY: PASTA W/ MEAT, MEAT STEWS, RED MEAT, GAME

AUSTRALIA

GRANT BURGE - SHIRAZ - BAROSSA VINES 27.60
 CULINARY: BEEF OR PORK W/ PEPPER SAUCE OR BÉARNAISE, GAME

CHILI

VIÑA CASA BLANCA - CARMENÈRE - CEFIRO RESERVA DO RAPEL VALLEY 27.00
 CULINARY: BOLOGNESE SAUCE, PIZZA, SAVORY PASTAS, DUCK

FRANCE

CHÂTEAU LA LIQUIÈRE LES AMANDIERS AOC FAUGÈRES –
 CARIGNAN GRENACHE SYRAH MOURVÈDRE - COTEAUX DE LANGUEDOC 26.80

CULINARY: WHITE MEAT, FOWL, GRILLED MEAT, MEDITERRANEAN CUISINE

DOMAINE DU JAS - SYRAPHAËL - A.O.C. CÔTES DU RHÔNE 28.90
 CULINARY: STEWS, VENISON, LAMB, BEEF

DOMAINES EDMOND DE ROTHSCHILD - LES GRANGES - A.O.C. HAUT MÉDOC 28.70
 CULINARY: PORK, CHICKEN, LAMB DISHES, LIVER, MEAT IN SAUCE

ITALY

CHIANTI CLASSICO DOCG – AZ. NOZZOLE - TOSCANA 30.00
 CULINARY: ALL KINDS OF BEEF, SADDLE OF HARE, CONFIT DISHES

VIGNA RIONDA LUIGI ODDERO - NEBOLIO - BAROLO 64.50
 CULINARY: RED MEAT IN FULL-FLAVORED SAUCE, GUINEA FOWL, PHEASANT, DUCK

AUSTRIA

WEINGUT THIERRY WEBER - BLAUER ZWEIGEL - D.A.C. KREMSTAL 31.50
 CULINARY: STEWS, VENISON, FAWN, BEEF

PORTUGAL

TERRAS DE ALTER - FADO - ALENTEJO 24.60
 CULINARY: PORK ROAST, VEAL ROAST, FOWL, PASTA, MINCED STEAK

REAL COMPANHIA VELHA - PORÇA DE MURCA RESERVA 27.30
 CULINARY: FULL-FLAVORED MEAT, FOWL, STRONG CHEESE, GAME

SPAIN

DOS VICTORIAS VINÑAS ELIAS MORA - DO TORO 29.40
 CULINARY: GRILLED RED MEAT, MEDITERRANEAN MEAT DISHES, LAMB

USA

DIAMOND SERIES - ZINFANDEL 'RED LABEL' - FRANCIS FORD COPPOLA CALIFORNIA 33.40
 CULINAIRE: VIANDE DE VEAU, FAISAN, VOLAILLE

BOGLE VINEYARDS - MERLOT - CLARKSBURG CALIFORNIA 28.90
 CULINARY: PASTA W/ MEAT, WHITE MEAT, FOWL IN SAUCE, GAME BIRDS

ZUID-AFRIKA

GRAHAM BECK - SYRAH CABERNET SAUVIGNON - WESTERN CAPE 24.50
 CULINARY: RED MEAT W/ SAUCE, STEWS, LAMB

YOU WANT YOUR RED WINE DECANTED? ASK YOUR WAITER

ROSÉ & CHAMPAGNE

ROSÉ WINES

SPAIN

BODEGAS VALDORBA - EOLO 'ROSADE' - NAVARRA 22.60
 CULINARY: ON A SUNNY TERRACE TO QUENCH YOUR THIRST

FRANKRIJK

CHÂTEAU LA LIQUIÈRE, LES AMANDIÈRES ROSÉ AOC FAUGÈRES 26.50
 CULINARY: APERITIF, FISH SOUP, CHICKEN, SALADS

CHAMPAGNE

CAVA CREADOR BRUT GLASS 4.50
 75 cL 26.00

GRUET BRUT 37.5 cL 23.00
 75 cL 48.00
 150 cL 90.00

LAURENT PIERRIER BRUT 37.5 cL 28.00
 75 cL 58.00

VEUVE CLIQUOT PONSARDIN BRUT 75 cL 75.00

PARKLAAN 56 - 2300 TURNHOUT

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