

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.

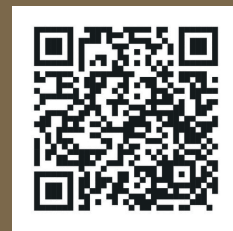
Every day we aim for energy-efficient operations, less waste, less plastic, better sorting and recycling. The number of different containers at the back of the kitchen is growing: we sort as much as possible. Local and seasonal products are given every possible opportunity, enabling us to keep the food 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 CO² 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 CO² 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.





FOR GROUPS BIGGER THAN 10 PEOPLE, WE KINDLY ASK THAT YOU SELECT NO MORE THAN THREE DIFFERENT DISHES		MENU WITH INFORMATION ABOUT ALLERGENS
 VEGGIE	If you have any questions about allergens or gluten, feel free to ask our staff. The compositions of our products may change.	
Our kitchen is open until 21:00 every day.	One bill per table, please.	

APPETISERS


Portion of cheese with De Ster mustard	11.00
Portion of salami with De Ster mustard	11.00
Portion of mixed cold nibbles with De Ster mustard	11.90
Italian olives	6.50
Portion of gourmet bitterballen (8 pcs.)	12.00
Oriental spring rolls (8 pcs.)	12.00
Calamares fritti with tartare sauce	13.00
Selection of hot appetisers	15.50

PASTA AND SMALL DISHES

Croque Monsieur	12.50
Croque Madame	13.50
Croque Hawaii (with ham, pineapple and melted cheese)	14.50
Croque Bolognese	16.50
Croque Vol-au-vent	16.50
Spaghetti Bolognese	17.50
Spaghetti all'arrabbiata (spicy tomato sauce - bacon)	18.50
Spaghetti carbonara	19.00
Lasagna	18.90
 Vegetable lasagna	18.90
 Spaghetti with mushrooms, pesto, rocket salad and pine nuts	17.50
Mac and cheese with ham	19.50

All our pastas are served with bread.

ORIENTAL STIR FRIES (gluten free)

Chicken stir fry with soy sauce, coriander and rice noodles	25.00
Scampi stir fry with soy sauce, coriander and rice noodles	26.50
 Vegetable stir fry with soy sauce, chili, coriander and rice noodles	24.00

SALAD BOWLS

Caprese salad with burrata, tomato and balsamic	22.90
Salad with goat's cheese wrapped in bacon	23.90
Salad with fried calamari and tartare dressing	23.50
Salad with fried chicken strips, pineapple and curry dressing	23.50
"Grand Café" salad with scampi and smoked salmon	26.50

All our salads are served with bread.

STARTERS

Tomato soup with meatballs	7.50
Cheese croquettes (2 or 3 pcs.)	16.00/21.00
Prawn croquettes (2 or 3 pcs.)	19.00/25.00
Ganda ham croquettes (2 or 3 pcs.)	16.00/21.00
Duo of cheese and prawn croquettes	17.50
Trio of cheese, prawn and Ganda ham croquettes	22.00
Beef carpaccio with Parmesan	17.50
Beef carpaccio with Parmesan and truffle oil	18.50
Scampi with garlic cream sauce (5 pcs.)	18.00
Scampi with garlic butter (5 pcs.)	18.00
Scampi with curry and coconut (5 pcs.)	18.50
Chef's special scampi with red pesto and cream sauce (5 pcs.)	18.50
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Extra fries, potato croquettes, noisette potatoes, mashed potato, rice or pasta	3.70
Extra side salad	4.50

BELGIAN CLASSICS

Meatballs in tomato sauce	21.70
Vol-au-vent	24.50
Flemish stew	24.50
Steak tartare (raw) with side salad	25.20

FISH MAINS

Steamed salmon with fresh Béarnaise sauce	29.70
Sea bass with mousseline	28.80
Fish and chips with homemade tartare sauce	24.80
Chef's special fish casserole (<i>gratin</i>)	29.70
Scampi with garlic butter (8 pcs.)	27.00
Scampi with garlic cream sauce (8 pcs.)	27.00
Scampi with curry and coconut (8 pcs.)	27.50
Chef's special scampi with red pesto and cream sauce (8 pcs.)	27.50
Scampi skewer with fresh tartare sauce	26.00

MEAT MAINS

House special spare ribs	25.80
Giant marinated chicken skewer	25.50
Lamb souvlaki with tzatziki	26.00
Grilled steak	26.80
Mixed skewer (<i>chicken, pork, beef</i>)	26.80
Chef's special burger (<i>beef</i>)	24.00
Chicken burger with guacamole, onion and tomato salsa	24.00
Filet pur	36.00

SAUCES AND EXTRAS

Green peppercorn sauce	3.50
Mushroom sauce	3.50
Béarnaise sauce	3.50
Provençal sauce	3.50
Garlic butter	2.00
Mayonnaise / ketchup / mustard	1.70
Extra side: salad or boiled vegetables	4.50

Our mains and children meals dishes are served with fries, potato croquettes, noisette potatoes, mashed potato, rice noodles or pasta.

KIDS MENU (12 and under)

Currywurst with fries and mayo / ketchup (<i>1 pc. / 2 pcs.</i>)	12.00 / 15.00
Chicken nuggets with mayo / ketchup	12.00
Vol-au-vent	14.90
Spare ribs	15.00
Chicken fillet with apple sauce	14.50
Flemish stew	15.00
Meatballs in tomato sauce	14.50
Spaghetti Bolognese	13.50
Fish and chips	15.00

Our children meals dishes are served with fries, potato croquettes, noisette potatoes, mashed potato, rice noodles or pasta.

DESSERTS

Chocolate mousse	11.50
Crème brûlée	11.90
Homemade tiramisu with speculoos biscuits	12.60
Chocolate moelleux wit vanilla ice cream	12.90
Hot apple strudel with vanilla ice cream and whipped cream	12.90

ICE CREAM

Vanilla ice cream	7.50
Chocolate ice cream	7.50
Vanilla ice cream with chocolate sauce	9.50
Vanilla ice cream with nuts and caramel sauce	9.50
Advocaat ice cream	9.50
Ice cream with fresh strawberries <i>(seasonal)</i>	12.90
Lemon sorbet	7.00
Ice cream with Oreo	9.00
Kids ice cream with strawberry sauce	6.50
Kids ice cream with chocolate sauce	6.50
Kids ice cream with Oreo	6.50
Mini Dame blanche	7.50

PANCAKES *(between 14:00 and 17:00)*

Kids pancake	4.60
Pancake with sugar or Sirop de Liège	6.50
Pancake with vanilla ice cream	8.50
Pancake with vanilla ice cream and chocolate sauce	10.50
Extra whipped cream	2.00
Extra chocolate sauce	2.50
Extra ice cream	2.50

SOFT DRINKS

Chaudfontaine (<i>sparkling</i>)	3.20
Chaudfontaine (<i>still</i>)	3.20
San Pellegrino (<i>500 ml</i>)	7.50
Aqua Panna (<i>500 ml</i>)	7.50
Chaudfontaine (<i>sparkling - 1 l</i>)	11.00
Chaudfontaine (<i>still - 1 l</i>)	11.00
Coca cola	3.30
Coca cola zero	3.30
Fanta	3.30
Sprite	3.30
Canada Dry	3.60
Gini	3.50
Royal Bliss Tonic	3.50
Royal Bliss Agrumes	3.50
Royal Bliss Pink	3.50
Schweppes touch of lime	4.00
Schweppes pink pepper	4.00
Schweppes ginger beer	4.00
Oasis	3.50
Tönissteiner Lemon	4.00
Tönissteiner Orange	4.00
Tönissteiner Multifruits	4.00
Ice Tea Original	3.60
Ice Tea Green	3.60
Ice Tea zero	3.60
Minute Maid Orange	3.60
Minute Maid Apple	3.60
Minute Maid Apple Cherry	3.60
Minute Maid Grapefruit	3.60
Fristi	3.70
Cécémel	3.70
Spini (<i>400 ml</i>) (<i>sparkling water/Gini</i>)	6.70
Eskimo (<i>400 ml</i>) (<i>grapefruit/tonic</i>)	7.00
Sinton (<i>orange/tonic</i>)	7.00

HOT DRINKS

Coffee	3.40
Decaf coffee	3.40
Espresso	3.40
Decaf espresso	3.40
Cappuccino with milk	4.00
Cappuccino with whipped cream	4.20
Decaf cappuccino with milk	4.00
Decaf cappuccino with whipped cream	4.20
Café au lait	4.00
Decaf café au lait	4.00
Latte macchiato	4.00
Hot chocolate (<i>Cécémel</i>)	4.20
Hot chocolate (<i>Cécémel</i>) with whipped cream	5.00
Latte caramel with whipped cream	6.50
Latte speculoos with whipped cream	6.50
Irish Coffee (<i>whiskey</i>)	9.00
French Coffee (<i>Cognac</i>)	9.00
Italian Coffee (<i>Amaretto</i>)	9.00
Coffee (<i>Baileys</i>)	9.00

TEA *Pip's*

North American mint	3.40
Chamomile	3.40
Rosehip Hibiscus	3.40
Ginger Lemon	3.40
Green tea bancha	3.40
Earl Grey black	3.40
Fresh mint tea	4.70
Fresh ginger tea	4.70

BEERS ON TAP

Stella (250 ml)	3.30
Stella (330 ml)	3.50
Triple d'Anvers (330 ml)	4.90
Karmeliet (250 ml)	3.70
La Chouffe (330 ml)	5.30

BOTTLED BEERS

Leffe Blonde	4.30
Leffe Brune	4.30
Duvel	5.30
Cornet	4.90
Tripel Le Fort	4.90
Lindemans Kriek	3.90
Liefmans on the rocks	4.60
Hoegaarden	3.30
Hoegaarden Rosé	3.70
Westmalle tripel	5.30
Orval	5.60
Omer	4.70
Chimay blauw 9%	5.60
Rochefort 8%	5.30

ALCOHOL-FREE BEERS

Stella N.A.	3.30
Leffe blonde 0,0%	4.20
Liefmans on the rocks 0,0%	4.60
Sportzot 0,4%	4.60
Cornet Oaked 0,3%	4.90

APERITIFS

Spumante Extra Dry	8.00
Aperol Spritz <i>(on tap)</i>	8.90
Kirr	7.00
Kirr Royale	8.50
Campari	7.20
Pisang Ambon	7.20
Martini Bianco	7.00
Martini Rosso	7.00
Martini Bellini	7.00
Port <i>(red)</i>	7.00
Port <i>(white)</i>	7.00
Pineau des Charentes	7.00
Dry sherry	7.00
Ricard	7.00

+ soft drink surcharge

GINS

Bombay	8.50
Hendrick's	12.00
Pink 47	9.50

+ soft drink surcharge

APERITIFS 0,0%

House spritz, 0.0%	7.00
Pisang Ambon Orange 0.0%	7.00
Campari Orange 0.0%	7.00
Virgin Mojito 0.0%	7.00
Crodino Biondo 0.0%	6.00
Crodino Biondo 0.0% with tonic	9.60
Crodino Biondo 0.0% with orange	9.60
Tanquerary Gin 0.0% with tonic	8.90

SPIRITS

Amaretto	8.50
Cointreau	8.50
Baileys	8.50
Calvados	8.50
Grand Marnier	8.50
Cognac Courvoisier VSOP	10.50
Bacardi Superior	9.00
William Lawson whisky	8.50
Highland park whisky (10y)	10.50
Sambucca	9.00
Limoncello	8.50
Eristoff vodka	10.50
Omerta rum	9.00

+ soft drink surcharge

BUBBLES

Montelvini Promosso Spumante Extra Dry Italy, Veneto	Glass	8.00
	Bottle	39.00
Champagne Mandois Blanc de Blancs France, Champagne, 100% Chardonnay <i>Brilliant, clear gold colour with a wealth of bubbles. The supple opening note on the palate is characterised by a high level of minerality coming from the chalky soil and is followed by a creamy finish with slight hints of vanilla.</i>	Bottle	65.00

WHITE WINES

Mondevin Chardonnay Jérôme Vic France, Languedoc-Roussillon, 100% Chardonnay <i>This wine offers a pleasant combination of freshness on the one hand, paired with the typical roundness of Chardonnay grapes.</i>	Glass	6.00
	1/4 l	10.50
	1/2 l	21.00
	Bottle	30.00
Mondevin Sauvignon Blanc Pomerols France, Languedoc-Roussillon, 100% Sauvignon Blanc <i>Fresh on the palate, with citrus fruit aromas. A lengthy, fresh finish with notes of exotic fruits.</i>	Glass	6.00
	1/4 l	10.50
	1/2 l	21.00
	Bottle	30.00
Borgo Molino Ciari Pinot Grigio Italy, Veneto, 100% Pinot Grigio <i>This straw-yellow white wine presents an expressive aroma of juicy apples, white flowers and quinces. Its flavour is highly harmonious and perfectly balanced.</i>	Bottle	33.00
Quinta Couselo Rias Baixas Rosal Spain, Rias Baixas, 90% Albarino, 10% Caino Blanco <i>Bright yellow wine with an intense aroma of aromatic flowers and a strong balsamic perfume. Very fresh on the palate, floral, with a long, lingering finish. Delicious with rich fish dishes.</i>	Bottle	37.00
Cantine San Marzano Edda Bianca Italy, Puglia, 100% Chardonnay <i>A complex white wine, brimming with Mediterranean tones. It's been aged for four months in wooden barrels. Ideal for light starters and fish.</i>	Bottle	40.00
Henri Bourgeois Sancerre Grande Réserve France, Loire, 100% Sauvignon Blanc <i>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.</i>	Bottle	49.00

ROSÉ WINES

Mondevin Rosé de Syrah Pomerols	Glass	6.00
France, Languedoc-Roussillon, 100% Syrah	1/4 l	10.50
<i>A bright and intense cherry colour typifies this rosé wine. A structured fresh rosé with a soft balance.</i>	1/2 l	21.00
	Bottle	30.00
UP Ultimate Provence Rosé	Bottle	45.00
France, Provence, 30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle		
<i>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!</i>		

RED WINES

Mondevin Merlot Jérôme Vic	Glass	6.00
France, Languedoc-Roussillon, 100% Merlot	1/4 l	10.50
<i>This wine has a round, full-bodied flavour, with a slight presence of tannins.</i>	1/2 l	21.00
	Bottle	30.00
Palagetto Chianti Colli Senesi	Bottle	34.00
Italy, Chianti, 85% Sangiovese, 5% Canaiolo, 5% Colorino, 5% Merlot		
<i>Aged in oak barrels. An intense ruby red colour with a fresh, fruity and round aroma. This wine is delicious paired with a range of meats, classic Italian dishes and cheeses.</i>		
Cantele Primitivo	Bottle	38.00
Italy, Puglia, 100% Primitivo		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
San Marzano Collezione	Bottle	46.00
Italy, Puglia		
<i>An intense expressive wine, ruby red with purple accents. Intense in the mouth with a lot of structure and softness. Long aftertaste. Perfect with red meat and game.</i>		
Château La Marzelle, Saint-Emilion GCC	Bottle	65.00
France, Bordeaux, 75% Merlot, 5% Cabernet Sauvignon, 20% Cabernet Franc		
<i>This vineyard covers 17 hectares on the Haute Terrasse de Saint-Emilion, alongside Pétrus and Cheval Blanc. Aged for 12 to 18 months in oak barrels. The palate is assaulted with a riot of black fruit with a long, slightly spicy finish.</i>		