

GREEN HOUSE

B I S T R O



Suggestions

Starters

Tartare of beetroot Freshly marinated, with hazelnut and a cream of 'Pas de bleu'	21.00
Terrine of ham Aged sherry, sourdough and horseradish	19.50
Velouté of peas with roasted pork belly	11.00

Main courses

Hake with herbcrust Salsify and sprouts salad, lemon butter sauce	32.00
Spareribs Coleslaw and jacket potato	32.00
Ravioli 'salsicca' Winter purslane, truffle sauce	29.50

Desserts

Citrus salad Buratta ice cream, pistachio crumble	11.00
Pavlova Passionfruit and mango	11.00

Please note we provide one bill per table.

For groups of 8 people or more, we kindly ask you to limit the amount of different dishes to three.
Do you have an allergy? Please let us know in time, so we can make the necessary adjustments.

Would you like a vegetarian alternative? This is certainly possible, please ask us.

Starters

Artisanal cheese croquettes 	17.50
Fried parsley and lime mayonnaise	
Artisanal shrimp croquettes	22.50
Fried parsley and cocktail sauce	
Belgian White Blue of carpaccio	17.50
Parmesan cheese and rocket salad	
Ocotpus alla gallega	23.00
Potatoe & rocket salad	
Scampi with curry coconut sauce (6pcs)	18.50
Scampi garlic cream (6pcs)	18.50

Soups

Soup of the day 	10.50
Tomato soup with meatballs	11.50

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Salads

Caesar salad Grilled farmhouse chicken and parmesan	22.50
Goat cheese salad Walnut and caramelized bacon	21.50

Vegetarian dishes

Oyster mushroom burger  Vegan Smoky miso dressing	21.50
Buratta salad  Candied tomato	20.50
Pot-au-feu Seasonal vegetables finished with truffle 	17.50

Pasta's

Ravioli di Carne Sage butter sauce	18.50
Spaghetti Bolognese	19.50
Penne pesto Smoked salmon	24.50

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Meat & poultry

Grilled farmhouse chicken fillet Celeriac & smoked parsley carrot	21.00
Steak “Blanc-blue”	28.50
Nordland entrecote	34.50
Homemade vol au vent	26.50
Homemade beef stew Ter Dolen Dark beer	25.00
Radisson burger 100% Black Agnus, glazed pork belly, cheddar & barbecue sauce	24.50
Steak tartare “classic”	23.00

All these dishes are served with an chicory salad, fries and sauce of your choice:

Sauces : pepper cream, mushroom cream, béarnaise & herb butter

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Fish

Scampi curry coconut sauce (9pcs)	24.50
Scampi garlic cream (9pcs)	24.50
Saltimboca of monkfish Sale, virgin oliveoil	33.00
Salmon Crispy skinned, potato mouseline, fennel	27.50

Side dishes

- Warm vegetables	6.00
- Belgian fries	5.00
- Mashed potatoes	5.50
- Gratin Dauphinoise	7.50
- Croquettes	5.00

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Children's dishes

Spaghetti bolognese	15.00
Chicken breast Applesauce & french fries	12.00
Homemade Vol-au-vent french fries	16.50
Fried fish Mashed potatoes & tartare sauce	15.00
Kids Ice cream	7.50

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Desserts

Dame blanche Hot chocolate sauce & coffee crumble	12.50
Crème brûlée	11.00
Sabayon Vanilla ice cream	11.00
Cheese plate - Little cheese Farm	15.50
Supplement whipping cream	1.50

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Aperitifs

Aperol Spritz 12.00

Campari Spritz 12.00

Green House Aperero 11.00
- Cava & limoncello

Kir 7.50

Kir Royal 11.00

Martini Bianco / Rosso 6.50

Negroni 12.50

Ricard 6.50

Non alcoholic aperitifs

Ginger Spritz 7.50

Orange Spritz 7.50

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Gin & Tonic

Franklin & Sons

Gibson's Dry Gin Franklin & Sons Mallorcan tonic	15.00
Buffel Gin Franklin & Sons Indian tonic	16.00
Buss 509 Raspberry Franklin & Sons rhubarb en hibiscus	16.00
Drunken Horse Franklin & Sons rosemary tonic	16.00

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Water

Chaudfontaine still 25cl / 50cl / 100 cl	3.50 / 5.00 / 9.00
Chaudfontaine sparkling 25cl / 50cl / 100 cl	3.50 / 5.00 / 9.00

Fruit juices

Looza ace	3.30
Looza apple	3.30
Looza apple, cherry	3.30
Looza orange	3.30
Looza grapefruit	3.30

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Soft drinks

Coca cola	3.50
Coca cola zero	3.50
Fanta orange	3.50
Sprite	3.50
Ice Tea	3.60
Ginger beer	4.70
Ginger ale	4.70
Red Bull	5.00
Franklin & Sons Orange & grapefruit	4.70
Franklin & Sons Raspberry	4.70
Franklin & Sons Tonic	4.70
Homemade Ice tea	6.00
Homemade Lemonade	6.00

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Beer

From the tap

Stella 25cl	4.00
Stella 33cl	5.00
Stella 50cl	6.00
Leffe Blond	6.00

Per Bottle

Leffe Dark	6.00
Duvel	6.00
Wilderer Gold	7.50
Wilderer Cherry	7.50
Ter Dolen Blond	7.00
Ter Dolen Dark	7.00
Westmalle Tripel	7.50
Jupiler 0.0 %	4.00

Hot drinks

Coffee	4.50
Coffee deca	4.50
Espresso	4.50
Double espresso	5.00
Cappuccino	5.50
Latte machiato	5.50
Hot chocolate	6.00
Fresh mint tea	7.50
Tea choice at table	3.30
Pot of tea choice at table	6.00

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Special Coffee

Hasselt coffee Jenever	10.00
Irish coffee Whiskey	10.00
French coffee Cognac	10.00
Italian coffee Amaretto	10.00

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Digestifs

Amaretto Disaronno	8.00
Baileys	8.00
Limoncello	8.00
Sambuca	8.00

Cognac

Martell VS	8.00
Rémy Martin VSOP	14.00

Whisky

Jack Daniëls	8.00
Johnnie Walker Red label	8.50
Johnnie Walker Black label	8.50

Supplement softdrink	3.50
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House Wine

Domaine Fontareche “Les Cabanes” Chardonnay -Full fruity with the necessary freshness - blossoms - apricot - pear	7.00	40.00
Domaine Fontareche “Les Tierces Larges” Merlot -Round of soft Merlot - cassis - spices - ideal passepartout	7.00	40.00
Château Fontareche “Tradition rosé” Corbières-Languedoc -Crispy versatile rose - chevauchée - strawberry - pomegranate - minerality	7.00	40.00
Château La Croix du duc “sweet wine” Bergerac -Naturally sweet wine with a delicious flavor	7.00	40.00

House Wine Bio & Vegan Friendly

Fedele Bianco -Fresh fruity - mineral - citrus - mango Origin: Sicilië - Italy Grapes: Catarratto - Inzolia - Grecanico (inox cuves)	8.50	42.00
Fedele Rosso -Juicy elegant structure - red and blue berry - black pepper Origin: Sicilië - Italy Grapes: Nero d'Avola - Merlot - Shiraz (inox cuves)	8.50	42.00
Fedele Rosé -Very lively and distinctive rosé - fresh red berries - herbs - violet Origin: Sicilië - Italy Grapes: Nero d'Avola (inox cuves)	8.50	42.00

Bubbels

Cava Pere Ventura “Primer” Brut Xarello - Mavabeao - Parallada Grapes: 15 tot 18 maanden latrijping	11.00	45.00
Champagne Claud Baron “Cuvée Saphir” Brut Chardonnay - Pinot Noir - Pinot Meunier Grapes: 4 jaar latrijping	15.00	70.00

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White wine

Pinot Gris “Aldeneck”

-Ripe fruit, rich taste with very refined acidity - white pepper - herbs

10.00 50.00

Origin: Maasvallei Limburg - Maaseik

Grapes: Pinot Gris (sur lie inox cuves)

Tourraine Sauvignon Vieilles Vignes ‘Platine’ Domaine Gibault

-Juicy “petite sancerre” - fine acidity - blossoms - mango - citrus - spices

40.00

Origin: Touraine - Loire

Grapes: Sauvignon Blanc VV (inox cuves)

Langhe La Rocca “Cortese” Albino Rocca

-Creamy and rich with necessary freshness - biscuit - peach - marzipan - vanilla

50.00

Origin: Langhe - Piemonte - Italy

Grapes: Cortese (5 months French barrel)

Red wine

Rioja Crianza “Bodegas Vivanco”

-Harmoniously round and elegant - ripe tannins - black cherry - herbs - licorice

8.00 40.00

Origin: Rioja - Spain

Grapes: Tempranillo - Graciano - Maturana Tinta (16 months American barrel)

Campo Marina “Primitivo” Merlot

-Velvety juicy wine - soft tannins - ripe forest fruits - mocha - cinnamon

8.00 45.00

Origin: Puglia - Italy

Grapes: 70% primitivo - 30% Merlot (6 months French barrel)

Nebbiolo D’Alba “Albino Rocca”

-Very elegant power - berries and cherries - violets - spicy - tabacco - vanilla

50.00

Origin: Piemonte - Italy

Grapes: 100% Nebbiolo (12 months Austria barrel)

Rose wine

Gris de Gris “Les Reflets”

-Delicious fresh-dry mineral - white peach - grapefruit - raspberry

8.00 40.00

Origin: Languedoc - France

Grapes: Grenache Noir - Cinsaut