

Bistro Tea-room



Sint Maartenskerkhof 6 A
8500 Kortrijk
056/25.86.03
www.caferouge.be

*Meals served from 11:30h until 21:30h
On Sundays until 21:00h*





Closed on Monday and Tuesday

*Please always strictly respect the time of reservation.
Your table will be retained until half an hour after reservation time.*

To respect the working hours of our staff, we close at 23h.



APERITIFS

Coupe / 75 cl Champagne	11,00 €/ 60,00 €
Coupe / 75 cl Cava	6,00 €/ 35,00 €
Bellini	6,00 €
Aperitif "Maison" (<i>Champagne, wild strawberry liqueur</i>)	12,00 €
Kirr / Kirr Royal	6,00 €/12,00 €
Aperol Spritz (<i>Aperol, Cava, soda</i>)	8,50 €
Amalfi Spritz (<i>Limoncello, Cava, soda</i>)	8,50 €
Pacific (<i>alcohol free Ricard</i>)	5,00 €
Funny bitter (<i>alcohol free Campari</i>) + soft	7,50 €
Seedlip (<i>alcohol free Gin</i>)+ (<i>aromatic tonic</i>)	9,50 €
Gordon Gin (<i>Schweppes Tonic</i>)	9,50 €
Bombay Gin (<i>Schweppes Tonic</i>)	12,00 €
Canteclaer (<i>Mediterranean Tonic</i>) 	14,00 €
Hendrick's Gin (<i>Indian Fever Tree</i>)	14,00 €
Cockney's Gin (<i>Indian Fever Tree</i>) 	14,00 €
Copperhead Gin (<i>Elderflower Fever Tree</i>) 	15,00 €
Blind Tiger Gin (<i>Indian Fever Tree</i>) 	15,00 €
Mary White Vodka (<i>Ginger Ale Fever Tree</i>)	11,00 €
Martini Riserva Vermouth Ambrato (<i>white</i>) (<i>Fever Tree</i>)	9,50 €
Martini Riserva Vermouth Rubino (<i>red</i>) (<i>Fever Tree</i>)	9,50 €
Martini Royal(+Cava)	8,00 €
Martinti (<i>white, red, Rosato</i>)	6,00 €
Negroni	6,50 €
Sherry	6,00 €
Porto Offley (<i>white,red</i>)	6,00 €
Pineau des Charentes (<i>white,red</i>)	6,00 €
Ricard	8,00 €
Picon (<i>Cointreau, Picon, grenadine, white wine</i>)	9,50 €
Campari + soft	9,50 €
Bacardi + soft	9,50 €
Bacardi Reserva + soft	11,00 €
Whisky (<i>William Lawson's, J&B, Jack Daniels</i>) + soft	9,50 €
Sangria avec fruit frais (<i>white,red</i>)	8,00 €

BEERS

DRAFT BEERS :

Stella Artois (25cl) 5,2%	2,80 €
Stella Artois (33cl) 5,2%	3,00 €
Brugse Zot 6%	4,50 €

BEERS WITHOUT ALCOHOL :

Jupiler N.A.	2,80 €
Sportzot	4,50 €

REGIONAL BEERS :

Omér 8,0%	4,50 €
Julia « The Birth » 5,7%	4,50 €
Julia « Sunny Joy » 4,2%	4,50 €

BOTTLED BEERS :

Hoegaarden 4,9%	3,00 €
Rodenbach 5,2%	3,00 €
Kriek Lindemans 3,5%	3,00 €
Vedett 5,2%	4,00 €
Kwaremont 6,6%	4,50 €
Leffe Blonde 6,6% / Leffe Brune 6,5%	4,50 €
La Chouffe (Blonde) / d'Achouffe (Brune) 8,0%	4,50 €
Wieze 8,5%	4,50 €
Cornet 8,50 %	5,00 €
Westmalle Trappist Trippel / Double 9,5% / 7,0%	5,00 €
Duvel 8,5%	5,00 €
Gulden Draak 10,5%	5,00 €
Piraat 10,50 %	5,00 €
LeFort Triple 9%	5,00 €
Tripel Karmeliet 8,4%	5,00 €
La Trappe (Trappiste Blonde) 6,5%	5,00 €
La Trappe Quadrupel 10%	5,00 €
Orval 6,2%	5,50 €

APPETIZERS

Trio of olives, cheese and salami	10,00 €
Mixed cheese plate	10,00 €
Homemade mini spring roll by piece	1,50 €
Selection of fried bites	12,00 €

COLD DRINKS

25 cl (*Eaumeqa*) still water / sparkling water 2,50 €

½ l (*Eaumeqa*) still water / sparkling water 5,00 €

75 cl (*Eaumeqa*) still water / sparkling water 7,00 €

Coca-Cola / zero 2,80 €

Schweppes Tonic / Agrum 2,80 €

Ice-Tea 2,80 €

Fanta 2,80 €

Tönisteiner sinaas / citroen 2,80 €

Appeltiser 2,80 €

Looza sinaas / appel / Ace 2,80 €

Cécémel 2,80 €

Fresh orange / lemon juice 5,00 €

Lemon Squash 5,00 €

(Fresh orange juice, fresh lemon juice, grenadine)

MILKSHAKES

(from 14h30 untill 18h)

Vanilla / chocolate / banana / strawberries 6,00 €

WARM DRINKS

Our coffee – Viva SARA – is a full coffee with powerful aftertaste.

Espresso: <i>a small but strong tasting cup of coffee</i>	2,80 €
Lungo coffee: <i>standard Flemish coffee</i>	2,80 €
Décafé	2,90 €
Cappuccino (<i>cream or milk froth</i>)	3,20 €
Doppio: <i>double espresso</i>	3,20 €
Latte Macchiato	3,20 €
Latte Macchiato with caramel syrup	3,70 €
Hot chocolate milk (cécémel)	3,00 €
Hot chocolate milk (cécémel) with cream	3,50 €
Hot chocolate milk " Callebaut " (Dark / Milk)	4,00 €
Glühwein	6,50 €
Sweet treat plate (<i>Sweet treat plates are served between 14h30 – 18h</i>)	8,00 €

COFFEE SPECIALTIES

Irish coffee (<i>Whisky</i>)	10,00 €
French coffee (<i>Cognac</i>)	10,00 €
Italian coffee (<i>Amaretto</i>)	10,00 €
Paris coffee (<i>Grand Marnier</i>)	10,00 €
Baileys Coffee (<i>Baileys</i>)	10,00 €

! Please do not move tables on the terras !

TEA (Fresh loose tea)

CLASSIC BLACK TEA (VIVA SARA)

Darjeeling TGFOP 3,00 €
*Fine, powerful Himalaya tea with the rare taste of muscat.
Delicious after the meal or in the early afternoon.*

Kenya GFOP Kaproret 3,00 €
A fine leaf tea with fresh, golden taste.

GREEN TEA (VIVA SARA)

Japan Bancha 3,00 €
Typical large leaves with fine, sharp aroma. Low concentration of caffeine.

Korea FOP 3,50 €
Originating from the 'camillia-sinensis plant', which results in a shiny green infusion.

AROMA TEA (VIVA SARA)

Lemon tea 3,00 €
Flavoured black Ceylon/China tea with lemon zest.

Chinese Jasmine tea 3,00 €
Exotic green tea with wide leaves from China, flavoured with jasmine flowers.

Early Grey Blue Flower 3,50 €
Classic black tea with firm body, supplemented with bergamot and blue cherry blossom.

HERBAL TEA(VIVA SARA)

Mint

Helps digestion, fights insomnia and nervousness.

3,00 €

Chamomile

*Helps digestion, soothes stomach and intestines
Disorders, fights head aches and fever.*

3,00 €

Rosehip

The result of wild roses: high dose of Vitamin C, fights the flu and tiredness.

3,00 €

FRUITY TEA (VIVA SARA)

Oma's Garden

A colourful mix of various fruits and berries, as found in grandmother's garden.

Ingredients: elderberries, rosehip, apple, blackberries, strawberries and raspberries.

3,00 €

Mademoiselle

*Delightful feeling of spring. Mix of clear,
colourful flowers and fruit with the tasty aroma of strawberries.*

*Ingredients: hibiscus, preserved pieces of pineapple and mango, raisins, sunflower blossom
and natural aromas.*

4,00 €

Shiny White

Fruity, creamy peach taste.

*Ingredients: apple, hibiscus, peanut oil, coco chops, jasmine flowers, white cornflowers,
chamomile, white rosebuds.*

4,00 €

HOUSE WINE

White : Les Romains (Chardonnay – Viognier)

Sweet white wine : Domaine de Pajot Noisette (BIO)

Red : Les Voiles Latines (Syrah – Grenache)

Rosé : Côtes de Provence Kennel

Glass	5,00 €
¼ Pichet	10,00 €
½ Carafe	18,00 €
Bottle	25,00 €
Wine suggestion of the month (white, red)	7,00 €

ROSE WINES



FRANCE

Les Seigneurs De Saint Maur IGP 29,00 €

Château Saint-Maur Cru Classe 53,00 €



SPAIN

Casa Rojo Haru Rosé De Saignée 45,00 €

Feel free to ask one of our waiters for our extensive wine list

WHITE WINES

FRANCE

BORDEAUX :	<i>Elise 'Le Blanc du Château Le Pey'</i>		49,00 €
LOIRE :	<i>Pouilly Fumé Boisfleury</i>	75,00 cl	45,00 €
	<i>(Domaine Cailbourdin)</i>	37,50 cl	30,00 €
BOURGOGNE :	<i>Saint – Véran (Domaine Leonardi)</i>		46,50 €
	<i>Petit Chablis Sycomore</i>	75,00 cl	55,00 €
	<i>Pouilly Fuissé Domaine Thibert</i>		64,00 €

ITALY

SICILIÈ :	<i>Gurgo Paolini</i>		28,00 €
ABRUZZO :	<i>Orsetto Oro, IGT Terre de Chieti</i>		32,00 €

PORTUGAL

PENÍNSULA DE SÉTUBAL :	<i>Catarina (Bacalhoa)</i>		32,00 €
BEIRA INTERIOR :	<i>Quinta dos Termos reserve</i>		27,00 €

SPAIN

RUEDA :	<i>El Gordo Del Circo</i>		40,00 €
RIAS BAIXAS :	<i>La Marimorena</i>		42,00 €

RED WINES



FRANCE

FRONSAC :	<i>Château Moulin Haut Villars</i>		30,00 €
BORDEAUX :	<i>Château Pascaud Réserve Supérieur</i>		35,50 €
HAUT MEDOC :	<i>Château Le Pey</i>		35,00 €
CÔTES DU RHÔNE :	<i>Rasteau Côtes du Rhône Villages</i>		35,50 €
LOIRE :	<i>Sancerre Crochet (cold)</i>		40,50 €
ST. EMILION GRAND CRU :	<i>Château Croque Michotte</i>	75,00 cl	74,00 €
		37,50 cl	40,00 €
ALSACE :	<i>Pinot Noir Zink (cold)</i>		31,50 €



SPAIN

RIOJA :	<i>Invisible Man</i>		45,00 €
JUMILLA :	<i>Macho Man</i>		47,00 €
RIBERA DEL DUERO :	<i>Alexander vs The Ham Factory</i>		63,00 €



ITALY

SICILIÈ :	<i>Gurgo Paolini</i>		28,00 €
TOSCANE :	<i>Poggio Badiola Mazzei</i>		36,50 €



PORTUGAL

BEIRA INTERIOR :	<i>Quinta dos Termos Tinto</i>		25,50 €
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STARTERS

Soup of the day	5,00 €
Cheese croquettes 1 or 2 pieces 	7,00 € / 12,00 €
Shrimp croquettes 1 or 2 pieces	9,00 € / 16,00 €
Duo croquettes	15,00 €
Carpaccio of beef with basil / parmesan	16,50 € / 24,50 €
Scottish smoked salmon with toast	18,80 € / 26,50 €
Ostend potato <i>(Charlotte potato with sour cream and shrimps)</i>	18,50 € / 27,50 €
Scampi in garlic butter sauce (6 pieces)	15,50 €
Scampi in garlic cream sauce (6 pieces)	15,50 €
Scampi "CAFE ROUGE" (6 pieces) <i>(Mushrooms, peppers, fennel & curry sauce)</i>	17,50 €

SNACKS

Toast ham & cheese	11,50 €
Toast ham & cheese Hawaï / Madame	13,50 €
Toast ham & cheese Bolognaise	14,50 €
Spaghetti Bolognaise	15,00 €
Home-made lasagna (with spinach)	17,00 €

 = *vegetarian*

**Please let us know should you have a food allergy or special requests.*

Paying the check to one of our waiters, not at the bar.

SALADS (main course portions)

Salad with warm goat cheese <i>(With bacon and apple)</i>	19,50 €
Cesar salad <i>(Chicken breast, sundried tomatoes, anchovy, croutons and parmesan)</i>	19,50 €
Salad with scampi <i>(Bacon and caramelized apple)</i>	19,50 €
Salad "CAFE ROUGE" <i>(salad with scampi, smoked salmon and shrimps)</i>	22,50 €
Salad Niçoise <i>(With fresh tuna)</i>	29,50 €
Italian Burrata  <i>(With roquette salad, tomato, shittake and basil)</i>	19,50 €
Tomato filled with shrimp served with french fries	33,50 €

 = *vegetarian*

****Should you have an intolerance/allergy for a certain ingredient, please let us know when ordering. It is possible that ingredients not mentioned on the menu are used to prepare your meal, as for example nuts.***

We kindly ask you to stick to one bill per table.

MAIN COURSE: MEAT

Tenderloin (<i>baked or grilled</i>)	30,00 €
Entrecôte Hereford (<i>baked or grilled</i>) (<i>marbled Irish beef, tender and tasty</i>)	30,00 €
SAUCES : <i>pepper cream, mushroom cream, béarnaise, choron</i>	2,50 €
Homemade chicken fricasé, salad & chips	23,00 €
Homemade 'Steak Tartare', salad & chips	24,00 €

MAIN COURSE: FISH

Scampi in garlic cream sauce (10 pieces)	23,50 €
Scampi in garlic butter sauce (10 pieces)	23,50 €
Scampi "CAFE ROUGE" (10 pieces) (<i>mushrooms, peppers, fennel & curry sauce</i>)	25,50 €
Filet of salmon with béarnaise sauce	25,50 €
Tuna steak with cucumber - wakame salad	29,50 €
Sole 'Meunière'	36,00 €

SUPPLEMENTS

Mayonnaise / Ketchup / Cocktail	0,50 €
Apple puree	3,00 €
Fries / Croquette / Puree / Rice / Pasta	3,00 €
Mixed salad with vegetables	4,00 €

FOR THE LITTLE ONES

Cheese croquette (1 piece)	7,00 €
Shrimp croquette (1 piece)	9,00 €
Spaghetti	9,00 €
Lasagna (with spinach)	10,00 €
Chicken filet with apple puree & chips	14,50 €
Chicken fricasé with chips	16,50 €
'Steak Tartare' with chips	16,50 €
Tenderloin with chips (<i>Sauce +2,50 €</i>)	20,50 €

DESSERTS

Homemade chocolate mousse	5,50 €
Homemade crème brûlée	6,50 €
Warm apple pie	7,50 €
Warm apple pie & ice cream	8,50 €
Fresh strawberries (<i>seasonal</i>)	8,50 €

HOME-MADE ICE CREAM

Coupe vanilla	8,50 €
Coupe chocolate	8,50 €
Coupe 'Spéculos' (<i>gingerbread</i>)	8,50 €
Coupe 'Dame Blanche' (<i>Vanilla ice-cream with hot chocolate sauce</i>)	9,00 €
Coupe 'Dame Noire' (<i>Chocolate ice-cream with hot chocolate sauce</i>)	9,00 €
Coupe 'Brésilienne'	9,00 €
Coupe 'Advocaat'	9,50 €
Banana Split	10,00 €
Coupe 'Fresh fruit'	10,50 €
Coupe 'Strawberries' (<i>seasonal</i>)	10,50 €

HOME-MADE PANCAKES

(from 14h30 until 18h)

Butter & sugar	4,00 €
Jam / Nutella	4,50 €
Whipped cream	4,50 €
Hot chocolate sauce	4,50 €
Ice cream	5,00 €
Ice cream & hot chocolate sauce	5,50 €
Fresh fruit	7,50 €
Fresh fruit & ice-cream	8,50 €
Strawberries <i>(seasonal)</i>	8,50 €
Strawberries & ice-cream	9,50 €
Advocaat	7,00 €
Advocaat & ice-cream	8,00 €
Banana & hot chocolate sauce	7,50 €
Banana, hot chocolate sauce & ice-cream	8,50 €
Pancake for kids	3,00 €

FOR THE TINY TOTS

Mini ice cream <i>(2 scoops – vanilla and/or chocolate)</i>	6,00 €
Mini 'Dame Blanche'	6,70 €
Mini 'Dame Noire'	6,70 €
Ice-cream with fresh fruit	7,00 €
Ice-cream with strawberries <i>(season)</i>	7,00 €

SUPPLEMENTS

Whipped cream / Hot chocolate sauce	0,50 €
Ice	1,00 €

DIGESTIVES

WHISKY	William Lawson / J&B	7,00 €
	Glenfiddich / Chivas Regal	8,00 €
	Jack Daniel's	8,00 €
Jenever	Old & young	4,50 €
COGNAC	Cognac Otard	8,00 €
	Cognac Rémy Martin v.s.o.p.	9,00 €
CALVADOS	BOULARD	9,00 €
LIQUEURS	Limoncello (<i>Schweppes Tonic + 2,50 €</i>)	5,00 €
	Baileys	8,00 €
	Amaretto Di Saronne	8,00 €
	Grand Marnier	8,00 €
	Cointreau	8,00 €
	Sambucca	8,00 €
EAU DE VIE	Poire Williams	8,00 €

WE THANK YOU FOR ...

... Understanding that we do not split up the bill per table.

... Paying the check to one of our waiters, not at the bar.

... Letting us know your special requests while ordering. It is important we know your intolerances/allergies before preparing your meal, as often supplementary ingredients are used that are not explicitly mentioned on the menu card, e.g. nuts.

... Respecting our business hours 11h30 – 21h30 (Sundays – 21h00)