Bistro Tea-room

CAFE ROUGE

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

Meals served from 11:30h untill 21:30h

closed on Mondays and Tuesdays

Please always strictly respect the time of reservation.
Your table will be retained until 15 minutes after reservation time.

APERITIFS

Coupe / 75 cl Champagne	12,00 €/ 60,00 €
Coupe / 75 cl Cava	6,50 €/ 35,00 €
Bellini	7,00 €
Aperitief "Maison" *(Champagne, wild strawberry liqueur))*	12,00 €
Martinti *(white, red, Rosato)*	6,00 €
Martini Royal *(+Cava)*	8,00 €
Negroni	8,50 €
Sherry / Porto Offley *(white,red)* / Pineau des Charentes *(white,red)*	6,00 €
Ricard	8,00 €
Kirr / Kirr Royal	6,00 €/12,00 €
Aperol Spritz (*Aperol, Cava, soda)*	8,50 €
Amalfi Spritz (*Limoncello, Cava, soda)*	10,50 €
Pacific *(alcohol free Ricard)*	5,00 €
Funny bitter *(alcohol free Campari) + soft)*	7,50 €
Picon *(Cointreau, Picon, grenadine, white wine)*	9,50 €
Campari *+ soft*	9,50 €
Bacardi *+ soft*	10,00 €
Bacardi Reserva *+ soft*	12,50 €
Vodka Mary White *(Ginger Ale Fever Tree)*	12,00 €
Gordon Gin *(Schweppes Tonic)*	10,50 €
Bombay Gin *(Schweppes Tonic)*	12,00 €
Canteclaer *(Mediterranean Tonic)*	14,00 €
Hendrick's Gin *(Indian Fever Tree)*	14,00 €
Cockney's Gin *(Indian Fever Tree)*	14,00 €
Copperhead Gin *(Elderflower Fever Tree)*	15,00 €
Blind Tiger Gin *(Indian Fever Tree)*	15,00 €
Seedlip *(alcohol free Gin)+ (aromatic tonic)*	10,50 €
Sangria avec fruit frais *(white,red)*	8,00 €
Mocktails : Virgin Mojito, Virgin Mojiberry	7,50 €

CAFE ROUGE

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 :

Stella N.A.	2,80 €
Sportzot	4,00 €

REGIONAL BEERS :

Omér 8,0%	4,50 €
Julia « The Birth » 5,7%	4,50 €
Julia « Sunny Joy » 4,2%	4,50 €
Tripel LeFort 8,8%	5,00 €
Halsberg 8,5%	5,00 €

BOTTLED BEERS :

Hoegaarden 4,9%	3,20 €
Rodenbach 5,2%	3,20 €
Kriek Lindemans 3,5%	3,20 €
Vedett 5,2%	4,00 €
Kwaremont 6,6%	4,50 €
Leffe Blonde 6,6%	4,50 €
La Chouffe (Blonde)	4,50 €
Cornet 8,50 %	5,00 €
Westmalle Trappist Trippel / 7,0%	5,00 €
Duvel 8,5%	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%	6,00 €

APPETIZERS

Homemade mini spring roll by piece	2,00 €
Tapas plate	12,50 €
Fried coctail bits	12,00 €
Bruschetta with smoked salmon, wasabi and red oignon	18,00 €

COLD DRINKS

25 cl *(Eaumega)* still water / sparkling water	2,50 €
½ l *(Eaumega)* still water / sparkling water	5,00 €
75 cl *(Eaumega)* still water / sparkling water	7,00 €
Coca-Cola / zero	2,80 €
Schweppes Tonic	2,80 €
Ice-Tea (*Eaumega)*	2,80 €
Fanta	2,80 €
Tönissteiner sinaas / citroen	2,80 €
Appeltiser	2,80 €
Looza sinaas / appel	2,80 €
Cécémel	2,80 €
Fresh orange / lemon juice	5,00 €
Lemon Squash *(Fresh orange juice, fresh lemon juice, grenadine)*	5,00 €

SMOOTHIES

Berry Passion / Strawberry split / Mango Paradise	7,50 €

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HOT DRINKS

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

Espresso : *a small but strong tasting cup of coffee*	2,80 €
Lungo coffee : *standard Flemish coffee*	2,80 €
Décaf	2,90 €
Cappuccino *(cream or milk froth)*	3,50 €
Doppio : *double espresso*	3,20 €
Latte Macchiato	4,00 €
Latte Macchiato with caramel syrup	4,50 €
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 *(Sweet treat plates are served between 14h30 – 18h)*	8,00 €

COFFEE SPECIALTIES

Irish coffee *(Whisky)*	10,00 €
French coffee *(Cognac)*	10,00 €
Italian coffee *(Amaretto)*	10,00 €
Paris coffee *(Grand Marnier)*	10,00 €
Baileys Coffee *(Baileys)*	10,00 €

! Please do not move tables on the terras !

CAFE ROUGE

TEA MENU (Fresh loose tea)

CLASSIC BLACK TEA (VIVA SARA)

Darjeeling TGFOP 3,50 €
Fine, powerful Himalaya tea with the rare taste of muscat.
Delicious after the meal or in the early afternoon.

Kenya GFOP Kaproret 3,50 €
A fine leaf tea with fresh, golden taste.

GREEN TEA (VIVA SARA)

Japan Bancha 3,50 €
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 3,50 €
Flavoured black Ceylon/China tea with lemon zest.

Chinese jasmin tea 3,50 €
Exotic green tea with wide leaves from China, flavoured with jasmin 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 3,50 €
Helps digestion, fights insomnia and nervousness.

Chamomile 3,50 €
Helps digestion, soothes stomach and intestines
Disorders, fights head aches and fever.

Rosehip 3,50 €
The result of wild roses: high dose of Vitamin C, fights the flu and tiredness.

FRUITY TEA (VIVA SARA)

Oma's Garden 3,50 €
A colourful mix of various fruits and berries, as found in grandmother's garden.

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

Mademoiselle 4,00 €
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.

Shiny White 4,00 €
Fruity, creamy peach taste.

Ingredients: apple, hibiscus, pinda oil, coco chops, jasmin flowers, white cornflowers,
camomille, white rosebuds.

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	5,50 €
¼ Pichet	10,00 €
½ Carafe	18,00 €
Bottle	25,00 €

ROSE WINES

FRANCE

Côtes de Provence Kennel	25,00 €
Provence Ch. Du Rouet '1840'	32,00 €

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

WHITE WINES

France

Bordeaux :	*Elise 'Le Blanc du Château Le Pey'*		49,00 €
Loire :	*Pouilly Fumé Boisfleury*	**75,00 cl**	45,00 €
	(Domaine Cailbourdin)	**37,50 cl**	30,00 €
Bourgogne :	*Saint – Véran (Domaine Leonardi)*		46,50 €
	Petit Chablis Sycomore		42,00 €
	Pouilly Fuissé Domaine Thibert		64,00 €

Italy

Sicilië :	*Gurgo Grillo Monte Major*	28,00 €
Abruzzo :	*Orsetto Oro, IGT Terre de Chieti*	32,00 €

Portugal

Peninsula de Setubal :	*Catarina*	32,00 €

Spain

Rias Baixas :	*La Marimorena*	42,00 €

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RED WINES

France

Fronsac :	*Château Moulin Haut Villars*		30,00 €
Bordeaux :	*Château Pascaud Réserve Supérieur*		35,50 €
Haut Medoc :	*Château Le Pey*		35,00 €
Cotes du Rhone :	*Rasteau Côtes du Rhône Villages*		35,50 €
St. Emilion Grand Cru :	*Château Croque Michotte*	**75,00 cl**	74,00 €
		37,50 cl	40,00 €
Alsace :	*Pinot Noir Zink (cold)*		31,50 €

Spain

Jumilla :	*Macho Man*	47,00 €

Italy

Sicilië :	*Gurgo Nero D'Avola Syrah Monte Major*	28,00 €
Toscane :	*Poggio Badiola Mazzei*	36,50 €

Portugal

Beira Interior :	*Quinta dos Termos Tinto*	27,00 €

LUNCHDEAL 29,00 € **(par table, only at noon and not on Sunday)**

Rabbit terrine with goose liver, horseradish, pickled carrot and herbs

Poached cod with mussels and saffron, potato pie with fennel

Coupe Colonel with strawberry and mint **OR** coffee

Menu 35,00 € **(per tafel) (Last order menu at 21h)**

Rabbit terrine with goose liver, horseradish, pickled carrot and herbs

Shrimp croquette with salad of cauliflower **(optional €10)**

Poached cod with mussels and saffron, potato pie with fennel

Coupe Colonel with strawberry and mint

Coffee or tea

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 rucola, parmesan cheese, balsamic	16,50 €
Puffed potato with shrimps, smoked salmon & mousseline sauce	18,50 €
Rabbit terrine with goose liver, horseradish, pickled carrot and herbs	15,00 €

MAIN COURSES

Mussel Jumbo :	Nature	29,00 €
	Garlic	30,00 €
	White wine	33,50 €
	Café Rouge – with curry	32,00 €
	« Wine suggestion with mussels Alsace « Gentil Hugel »	35,00 €
Salad with warm goat cheese *(With bacon and apple)*		22,50 €
Caesar salad *(Rome lettuce, grilled chicken, parmesan, poached egg, anchovy dressing and croutons)*		22,50 €
Tomato filled with belgian shrimps		29,50 €
Carpaccio of tomatoes, burrata and mushrooms (V)		22,50 €
Chicken fricassee		24,00 €
Chicken fricassee 'DELUXE' with sweetbread and shrimps		30,00 €
Poached cod with mussels and saffron, potato pie with fennel		28,50 €
Rye wing 'Southern style' met little potatoes and herbs		25,50 €
Scampi curry with vegetables, rice or fries		24,00 €
Homemade américain, salad & French fries		24,00 €
Tenderloin *(Belgian Blue-white)*		30,00 €
Entrecôte Holstein *(Ireland Hereford)*		30,00 €
SAUCES: *pepper cream, mushroom cream, béarnaise,*		2,50 €

DESSERTS

Panna cotta with caramel & mango, red fruits	10,00 €
Crème brûlée	10,00 €
Tiramisu with speculoos & pear	10,00 €
Pastry with raspberry and Italian meringue	10,00 €
Ice coffee with Baileys and vanilla cream	10,00 €

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FOR THE LITTLE ONES

Cheese croquette (1 piece)	7,00 €
Shrimp croquette (1 piece)	9,00 €
Chicken filet with apple puree & chips	14,50 €
Tenderloin with chips *(Sauce +2,50 €)*	20,50 €

HOMEMADE ICE CREAM

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

FRESH PANCAKES *(from 14h30 untill 18h)*

Butter & sugar	4,50 €
Jam / Nutella / Whipped cream	5,00 €
Hot chocolate sauce	5,00 €
Ice cream	5,50 €
Ice cream & hot chocolate sauce	6,00 €
Fresh fruit	8,00 €
Fresh fruit & ice cream	9,00 €
Strawberries *(seasonal)*	9,00 €
Strawberries & ice cream	10,00 €
Advocaat	7,50 €
Advocaat & ice cream	8,50 €
Banana & hot chocolate sauce	8,00 €
Banana, hot chocolate sauce & ice cream	9,00 €
Pancake for kids	3,50 €

FOR THE TINY TOTS

Mini ice cream *(2 scoops – vanilla and/or chocolate)*	6,00 €
Mini 'Dame Blanche'	7,00 €
Mini 'Dame Noire'	7,00 €
Ice cream with fresh fruit	8,00 €
Ice cream with strawberries *(season)*	8,00 €

DIGESTIVES

WHISKY	William Lawson / J&B	8,00 €
	Glenfiddich / Chivas Regal	9,00 €
	Jack Daniel's	9,00 €
JENEVER	Old & young	5,00 €
COGNAC	Cognac Otard	8,00 €
	Cognac Rémy Martin v.s.o.p.	9,00 €
CALVADOS	BOULARD	9,00 €
LIQUEURS	Limoncello *(Schweppes Tonic + 2,50 €)*	6,00 €
	Baileys	8,00 €
	Amaretto Di Saronne	8,00 €
	Grand Marnier	8,00 €
	Cointreau	8,00 €
	Sambuca	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 EXPLICITELY MENTIONED ON THE MENU CARD, E.G. NUTS.

… RESPECTING OUR BUSINESS HOURS 11H30 – 21H30
A GOOD NIGHT'S REST BRINGS A DAY OF CONTENT.