

Bistro Tea-room



Sint Maartenskerkhof 6 A  
8500 Kortrijk  
056/25.86.03  
[www.caferouge.be](http://www.caferouge.be)

*Meals served from 11:30h until 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 €
Aperitif "Maison" ( <i>Champagne, wild strawberry liqueur</i> )	12,00 €
Martini ( <i>white, red, Rosato</i> )	6,00 €
Martini Royal(+Cava)	8,00 €
Negroni	8,50 €
Sherry / Porto Offley ( <i>white,red</i> ) / Pineau des Charentes ( <i>white,red</i> )	6,00 €
Ricard	8,00 €
Kirr / Kirr Royal	6,00 € / 12,00 €
Aperol Spritz ( <i>Aperol, Cava, soda</i> )	8,50 €
Amalfi Spritz ( <i>Limoncello, Cava, soda</i> )	10,50 €
Pacific ( <i>alcohol free Ricard</i> )	5,00 €
Funny bitter ( <i>alcohol free Campari</i> ) + soft	7,50 €
Picon ( <i>Cointreau, Picon, grenadine, white wine</i> )	9,50 €
Campari + soft	9,50 €
Bacardi + soft	10,00 €
Bacardi Reserva + soft	12,50 €
Vodka Mary White ( <i>Ginger Ale Fever Tree</i> )	12,00 €
Gordon Gin ( <i>Schweppes Tonic</i> )	10,50 €
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 €
Seedlip ( <i>alcohol free Gin</i> )+ ( <i>aromatic tonic</i> )	10,50 €
Sangria avec fruit frais ( <i>white,red</i> )	8,00 €
Mocktails : Virgin Mojito, Virgin Mojiberry	7,50 €

## 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 cocktail bits	12,00 €
Bruschetta with smoked salmon, wasabi and red onion	18,00 €

## COLD DRINKS

25 cl ( <i>Eaumege</i> ) still water / sparkling water	2,50 €
½ l ( <i>Eaumege</i> ) still water / sparkling water	5,00 €
75 cl ( <i>Eaumege</i> ) still water / sparkling water	7,00 €
Coca-Cola / zero	2,80 €
Schweppes Tonic	2,80 €
Ice-Tea ( <i>Eaumege</i> )	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	5,00 €
<i>(Fresh orange juice, fresh lemon juice, grenadine)</i>	

## 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 : <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> )	3,50 €
Doppio : <i>double espresso</i>	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 " <b>Callebaut</b> " ( <b>Dark / Milk</b> )	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 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 Kaporet** 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**

*Helps digestion, fights insomnia and nervousness.*

3,50 €

### **Chamomile**

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

3,50 €

### **Rosehip**

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

3,50 €

## **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.*

3,50 €

### **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, pinda oil, coco chops, jasmin flowers, white cornflowers,  
camomille, 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	5,50 €
¼ Pichet	10,00 €
½ Carafe	18,00 €
Bottle	25,00 €

## ROSE WINES



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

<b>BORDEAUX :</b>	<i>Elise 'Le Blanc du Château Le Pey'</i>		49,00 €
<b>LOIRE :</b>	<i>Pouilly Fumé Boisfleury</i>	<b>75,00 cl</b>	45,00 €
	<i>(Domaine Cailbourdin)</i>	<b>37,50 cl</b>	30,00 €
<b>BOURGOGNE :</b>	<i>Saint – Véran (Domaine Leonardi)</i>		46,50 €
	<i>Petit Chablis Sycomore</i>		42,00 €
	<i>Pouilly Fuissé Domaine Thibert</i>		64,00 €



### ITALY

<b>SICILIÈ :</b>	<i>Gurgo Grillo Monte Major</i>		28,00 €
<b>ABRUZZO :</b>	<i>Orsetto Oro, IGT Terre de Chieti</i>		32,00 €



### PORTUGAL

<b>PENINSULA DE SETUBAL :</b>	<i>Catarina</i>		32,00 €
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### SPAIN

<b>RIAS BAIXAS :</b>	<i>La Marimorena</i>		42,00 €
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## RED WINES



### FRANCE

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



### SPAIN

<b>JUMILLA :</b>	<i>Macho Man</i>		47,00 €
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### ITALY

<b>SICILIÈ :</b>	<i>Gurgo Nero D'Avola Syrah Monte Major</i>		28,00 €
<b>TOSCANE :</b>	<i>Poggio Badiola Mazzei</i>		36,50 €



### PORTUGAL

<b>BEIRA INTERIOR :</b>	<i>Quinta dos Termos Tinto</i>		27,00 €
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## LUNCHDEAL 29,00 € (par table, only at noon and not on Sunday)

Vitello tonnato

Sole "Meunière" with salad and French fries

Duo of vanilla & caramel **OR** coffee

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

Vitello tonnato


Grilled prawns (2) with fresh tartare sauce **(optional €10)**

Sole "Meunière" (2) with salad and French fries

Duo of vanilla & caramel **OR** coffee

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 €
Grilled prawns (4) with fresh tartare sauce	16,00 €

## MAIN COURSES

<i>Mussel Jumbo</i> : Nature	29,00 €
Garlic	30,00 €
White wine	33,50 €
Café Rouge – with curry	32,00 €
<i>« Wine suggestion with mussels Alsace « Gentil Hugel »</i>	35,00 €
Salad with warm goat cheese <i>(With bacon and apple)</i>	22,50 €
Caesar salad	22,50 €
<i>(Rome lettuce, grilled chicken, parmesan, poached egg, anchovy dressing and croutons)</i>	
Tomato filled with belgian shrimps	29,50 €
Carpaccio of tomatoes, burrata and mushrooms (V)	22,50 €
Chicken fricassee	25,00 €
Chicken fricassee 'DELUXE' with sweetbread and shrimps	31,00 €
Rye wing 'Southern style' met little potatoes and herbs	25,50 €
Scampi curry with vegetables, rice or fries	26,00 €
Sole "Meunière" (3) with salad and French fries	27,00 €
Homemade américain, salad & French fries	24,00 €
Tenderloin <i>(Belgian Blue-white)</i>	30,00 €
Entrecôte Holstein <i>(Ireland Hereford)</i>	30,00 €
<b>SAUCES:</b> <i>pepper cream, mushroom cream, béarnaise,</i>	2,50 €

## DESSERTS

Espuma of white chocolate, vanilla ice & red fruits	10,00 €
Crème brûlée	10,00 €
Tiramisu with « boudoirs » and strawberries	10,00 €
Pastry with raspberry and Italian meringue	10,00 €
Duo of vanilla & caramel	8,50 €

## 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 ( <i>Sauce +2,50 €</i> )	20,50 €

## HOMEMADE 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 €

## 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 ( <i>seasonal</i> )	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 ( <i>2 scoops – vanilla and/or chocolate</i> )	6,00 €
Mini 'Dame Blanche'	7,00 €
Mini 'Dame Noire'	7,00 €
Ice cream with fresh fruit	8,00 €
Ice cream with strawberries ( <i>season</i> )	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 ( <i>Schweppes Tonic + 2,50 €</i> )	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.

