

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.*

*Please report allergies to the staff in advance.  
We make every effort to implement your adjustments,  
if possible in terms of stock & busyness in the kitchen.*



# BEERS

## DRAFT BEERS :

Stella Artois (25cl) 5,2%	3,00 €
Stella Artois (33cl) 5,2%	3,30 €
Brugse Zot 6%	4,50 €

## BEERS WITHOUT ALCOHOL :

Stella N.A.	3,00 €
Sportzot	4,50 €

## REGIONAL BEERS :

Omér 8,0%	5,00 €
Julia « The Birth » 5,7%	5,00 €
Julia « Sunny Joy » 4,2%	5,00 €
Triple LeFort 8,8%	5,00 €
Halsberg 8,5%	5,00 €
Martha Brown Eyes (strong dark) 12%	5,00 €
Martha Guilty Pleasure (Rouge/red) 8%	5,00 €

## BOTTLED BEERS :

Hoegaarden 4,9%	3,50 €
Rodenbach 5,2%	3,50 €
Kriek Lindemans 3,5%	3,50 €
Vedett 5,2%	4,00 €
Kwaremont 6,6%	4,50 €
Leffe Blonde 6,6%	4,50 €
La Chouffe (Blonde)8%	4,50 €
Cornet 8,50 %	5,00 €
Westmalle Trappist Trippel / 7,0%	5,00 €
Duvel 8,5%	5,00 €
Chimay Blue 9%	5,00 €
Triple Karmeliet 8,4%	5,00 €
Adriaen Brouwer Oaked 10%	5,00 €
St. Bernardus Triple 8%	5,00 €
Orval 6,2%	6,00 €

## APERITIFS

Coupe / 75 cl Champagne	12,00 €/ 60,00 €
Coupe / 75 cl Cava	7,00 €/ 35,00 €
Aperitif "Maison" ( <i>Champagne, wild strawberry liqueur</i> )	12,00 €
Pisco sour	10,00 €
Picon ( <i>Cointreau, picon, grenadine, white wine</i> )	10,00 €
Martini ( <i>white, red, Rosato</i> )	6,50 €
Martini Royal(+Cava)	8,00 €
Negroni	8,50 €
Sherry / Porto Offley ( <i>white,red</i> ) / Pineau des Charentes ( <i>white,red</i> )	6,50 €
Ricard	8,00 €
Kirr / Kirr Royal	6,50 € / 12,50 €
Aperol Spritz ( <i>Aperol, Cava, soda</i> )	9,00 €
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 €
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 €
Hendrick'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 €
Gimber	10,00 €
Sangria avec fruit frais ( <i>white,red</i> )	8,50 €
Mocktails : Virgin Mojito, Virgin Mojiberry	8,00 €

## APPETIZERS

Homemade mini spring roll by piece	2,00 €
Tapas plate	12,50 €
Fried squid, tartare sauce	10,00 €
Panko chicken, mango-curry sauce	10,00 €
Goujonettes with salmon, tartare sauce	12,50 €
Mix of croquettes, cheese & shrimps	12,50 €

## COLD DRINKS

25 cl ( <i>Eaumege</i> ) still water / sparkling water	2,80 €
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	3,00 €
Schweppes Tonic	3,00 €
Ice-Tea ( <i>Eaumege</i> )	3,00 €
Fanta	3,00 €
Tönisteiner sinaas / citroen	3,00 €
Appeltiser	3,00 €
Looza sinaas / appel	3,00 €
Cécémel	3,00 €
Fresh orange / lemon juice	5,00 €
Lemon Squash ( <i>Fresh orange juice, fresh lemon juice, grenadine</i> )	5,50 €

## SMOOTHIES

Berry Passion / Strawberry split / Mango Paradise	8,00 €
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## Lunchdeal 30,00 € (per table, only at noon and not on Sunday)

Tomato salsa, fried red mullet & focaccia with eggplant caviar

Millefeuille of savoy cabbage & malines cuckoo, duck liver, gravy of old port

Coupe Colonel **OR** coffee

## Menu 37,50 € (per table) (Last order menu at 21h)

Tomato salsa, fried red mullet & focaccia with eggplant caviar

Millefeuille of savoy cabbage & malines cuckoo, duck liver, gravy of old port

Coupe Colonel

Coffee or tea

## STARTERS

Soup of the day	5,00 €
Cheese croquettes 1 or 2 pieces 	7,00 € /14,00 €
Shrimp croquettes 1 or 2 pieces	9,00 € /18,00 €
Duo croquettes	16,00 €
Marinated burrata with truffle, parmesan and rucola	15,00 €
Carpaccio of beef with rucola, parmesan cheese, balsamic	16,50 €
Zeeland mussels in green sauce, samphire and sea lavender	17,50 €
Insalata Caprese (tomato-mozzarella) with Italian coppa & green pesto	16,00 €
Tomato salsa, fried red mullet & focaccia with eggplant caviar	19,00 €

## MAIN COURSES

Salad with warm goat cheese <i>(With bacon and apple)</i>	22,50 €
Salade Caesar <i>(With grilled chicken, Romaine lettuce, Parmesan, croutons, anchovies &amp; poached egg)</i>	24,00 €
Salade Maison <i>(With marinated salmon, lightly smoked scampi &amp; shrimps)</i>	26,50 €
Salad Camembert <i>(Warm camembert cheese in filo dough, fig &amp; fresh thyme)</i>	25,00 €
Chicken fricassee	25,00 €
Chicken fricassee 'DELUXE' <i>(with veal sweetbread, shrimp &amp; muslin sauce)</i>	31,50 €
Cassoulet of cod, scallop and prawns, herb cheese and potato madeleines	29,50 €
Small sole (3) Meunière, fresh salad and fries	27,50 €
Penne with truffle sauce, wild mushrooms & pecorino	24,00 €
Millefeuille of savoy cabbage & malines cuckoo, duck liver, gravy of old port	29,00 €
Café rouge burger with cowl salad, bacon, cheddar & sweet potato	20,50 €
Confit pork cheeks with Chimay blue, chicory lettuce and croquettes	30,00 €
Americain maison, salad & French fries	26,00 €
Tenderloin <i>(Greenlea New Zealand)</i>	34,00 €
Rib eye <i>(Greenlea New Zealand)</i>	32,00 €
<b>SAUCES:</b> <i>pepper cream, mushroom cream, béarnaise,</i>	2,50 €
<b>SUPPLEMENTS:</b> Mayo; ketchup; cocktail sauce	1,00 €

## DESSERTS

Lemon cake with meringue	10,00 €
Crème brûlée vanille	10,00 €
Crème brûlée lavendel	10,00 €
Exotic Eton mess	10,00 €
Chocolate lava cake with vanilla cream	10,00 €
Iced coffee met vanilla cream	10,00 €

## 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>	22,50 €

## 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	6,00 €
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 €



### ITALY

*Susumaniello (Salento)* 30,00 €

***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 Domaine Cailbourdin</i>	<b>75,00 cl</b>	45,00 €
		<b>37,50 cl</b>	30,00 €
<b>BOURGOGNE :</b>	<i>Chablis Pommier</i>	<b>75,00 cl</b>	56,00 €
		<b>37,50 cl</b>	28,00 €
	<i>Saint – Véran Domaine Leonardi</i>		46,50 €
	<i>Pouilly Fuissé Domaine Thibert</i>		64,00 €



### ITALY

<b>SICILIÈ :</b>	<i>Gurgo Grillo Monte Major</i>		31,00 €
<b>ABRUZZO :</b>	<i>Orsetto Oro, IGT Terre de Chieti</i>		32,00 €

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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>COTES DU RHONE :</b>	<i>Haut de Brun</i>		26,50 €
	<i>Rasteau Les Valats</i>		35,50 €
<b>LALANDE-DE-POMEROL :</b>	<i>Château de la Commanderie</i>	<b>75,00 cl</b>	51,00 €
		<b>37,50 cl</b>	28,50 €
<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 €



### ITALY

<b>PIEMONTE :</b>	<i>Barbera d'Alba</i>		34,50 €
<b>TOSCANE :</b>	<i>Poggio Badiola Mazzei</i>		36,50 €
	<i>Torrione Petrolo</i>		89,00 €

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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>	3,00 €
Lungo coffee : <i>standard Flemish coffee</i>	3,00 €
Décafé	3,20 €
Cappuccino ( <i>cream or milk froth</i> )	3,50 €
Doppio : <i>double espresso</i>	3,50 €
Latte Macchiato	4,50 €
Latte Macchiato with caramel syrup	5,00 €
Hot chocolate milk (cécémel)	3,00 €
Hot chocolate milk (cécémel) with cream	4,00 €
Hot chocolate milk " <b>Callebaut</b> " ( <b>Dark / Milk</b> )	4,50 €
Glühwein	7,50 €
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 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**

*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 €

## HOMEMADE ICE CREAM

Coupe vanilla	9,00 €
Coupe chocolate	9,00 €
Coupe 'Spéculos' ( <i>gingerbread</i> )	9,00 €
Coupe 'Dame Blanche' ( <i>Vanilla ice cream with hot chocolate sauce</i> )	10,00 €
Coupe 'Dame Noire' ( <i>Chocolate ice cream with hot chocolate sauce</i> )	10,00 €
Coupe 'Brésilienne'	10,00 €
Coupe 'Advocaat'	10,00 €
Banana Split	10,00 €
Coupe 'Fresh fruit'	11,00 €
Coupe 'Strawberries' ( <i>seasonal</i> )	12,00 €

## FRESH PANCAKES (*from 14h30 until 18h*)

Butter & sugar	5,00 €
Jam / Whipped cream	6,00 €
Hot chocolate sauce	6,00 €
Ice cream	6,00 €
Nutella	6,50 €
Ice cream & hot chocolate sauce	7,00 €
Fresh fruit	9,00 €
Fresh fruit & ice cream	10,00 €
Strawberries ( <i>seasonal</i> )	10,00 €
Strawberries & ice cream	11,00 €
Advocaat	8,00 €
Advocaat & ice cream	9,50 €
Banana & hot chocolate sauce	10,00 €
Banana & ice cream	10,00 €
Banana, hot chocolate sauce & ice cream	11,00 €
Pancake for kids	4,00 €

## 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 € / <b>8,50 €</b>
	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.