

Bistro Tea-room



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

*Kitchen open from 11h – 21h30
On Sundays until 21h*

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.*



APERITIFS

Coupe / 75 cl Champagne	12,50 € / 65,00 €
Coupe / 75 cl Cava	8,50 € / 40,00 €
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>)	7,00 €
Martini Royal (<i>+cava</i>)	8,50 €
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>)	11,50 €
Amalfi Spritz (<i>Limoncello, Cava, soda</i>)	11,50 €
Pacific (<i>alcohol free Ricard</i>)	5,00 €
Funny bitter (<i>alcohol free Campari + soft</i>)	7,50 €
Campari + soft	10,00 €
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 (<i>mocktail</i>)	10,00 €
Sangria avec fruit frais (<i>white, red</i>)	9,50 €
Mocktails : Virgin Mojito, Virgin Mojiberry	8,00 €

APPETIZERS

Homemade mini spring roll by piece	2,00 €
Tapas plate	12,50 €
Calamari with fresh tartar sauce	10,00 €
Torpedo shrimp (10pcs) with spicy dipping sauce	12,50 €
Tempura vegetable mix with tzatziki (veggie)	10,00 €
Mix of croquettes, cheese & shrimps	12,50 €

COLD DRINKS

25 cl (<i>Eaumeqa</i>) still water / sparkling water	3,00 €
½ L (<i>Eaumeqa</i>) still water / sparkling water	5,50 €
75 cl (<i>Eaumeqa</i>) still water / sparkling water	7,50 €
Coca-Cola / zero	3,00 €
Schweppes Tonic	3,00 €
Ice-Tea (<i>Eaumeqa</i>)	3,00 €
Fanta	3,00 €
Tönisteiner orange / lemon	3,50 €
Appeltiser	3,50 €
Looza orange / apple	3,50 €
Cécémel	3,50 €
Fresh orange / lemon juice	5,00 €
Lemon Squash (<i>Fresh orange juice, fresh lemon juice, grenadine</i>)	6,00 €

BEERS

DRAFT BEERS :

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

BEERS WITHOUT ALCOHOL :

Stella N.A.	3,50 €
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%	4,00 €
Vedett 5,2%	4,00 €
Kwaremont 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 €

Lunchdeal 34,00 € (per table, no changes possible)

(only for lunch until 14h and not on Sunday and public holidays)

Deer carpaccio with cream of celeriac, marinated beech mushroom & old cheddar

Sole "Dugléré" with pomme Anna

Baked Alaska **OR** coffee

Menu 40,00 € (per table, no changes possible)

(not available between 14h - 18h30)

Deer carpaccio with cream of celeriac, marinated beech mushroom & old cheddar

Sole "Dugléré" with pomme Anna

Baked Alaska

Coffee **OR** tea

STARTERS

Soup of the day	6,00 €
Cheese croquettes 1 or 2 pieces 	8,00 €/15,00 €
Shrimp croquettes 1 or 2 pieces	10,00 €/19,00 €
Duo croquettes	17,50 €
Game pate with brioche toast, onion compote & figs	16,00 €
Carpaccio of beef with rucola, parmesan cheese, balsamic	16,50 €
Deer carpaccio with cream of celeriac, marinated beech mushroom & old cheddar	19,00 €
Ostend potato, gray shrimp and mousseline	20,00 €
Smoked salmon classic, toast, parsley & onion	18,00 €
Buttermilk mashers with poached egg and gray shrimp	17,50 €

FOR THE LITTLE ONES

Cheese croquette (1 piece)	8,00 €
Shrimp croquette (1 piece)	10,00 €
Chicken filet with apple puree & chips	14,50 €
Chicken fricassee	20,00 €
Tenderloin with chips (<i>sauce +2,50 €</i>)	23,00 €

MAIN COURSES

Salad with warm goat cheese <i>(With bacon and apple)</i>	24,00 €
Salade Maison <i>(With marinated salmon, lightly smoked scampi & shrimps)</i>	27,00 €
Salad Camembert <i>(Warm camembert cheese in filo dough, fig & fresh thyme)</i>	26,00 €
Chicken fricassee	25,00 €
Chicken fricassee 'DELUXE' <i>(With veal sweetbread, shrimp & mousseline sauce)</i>	32,00 €
Stuffed quail with duck liver, creamy mushrooms & Ratte potato	30,00 €
Saddle of hare "Harlekijn" purée of sprouts, apple & cranberry, parsnip crisps & croquettes	38,00 €
Café rouge burger with coleslaw, bacon, cheddar & sweet potato	22,00 €
Pasta pesto with roasted butternut, grilled hazelnut & scampi skewer	23,00 €
Sole "Dugléré", leek and mushroom fondue, pomme Anna	28,00 €
Trout with almond butter, salad & fresh fries	29,00 €
Fried brill bone, buttermilk mashers & gray shrimp, hazelnut butter	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 €
SAUCES: pepper cream, mushroom cream, béarnaise	2,50 €
SUPPLEMENTS: mayo / ketchup / cocktail sauce	1,00 €

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	6,00 €
½ Carafe	22,00 €
Bottle	30,00 €

ROSE WINES



PROVENCE :	<i>Côtes de Provence Kennel</i>	30,00 €
	<i>Provence Ch. Du Rouet '1840'</i>	35,00 €



PUGLIA :	<i>Susumaniello (Salento)</i>	30,00 €
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WHITE WINES



FRANCE

GASCOGNE :	<i>Le Noisette 'Domaine de Pajot (sweet)</i>	30,00 €
ELZAS :	<i>Gentil Hugel</i>	35,00 €
BORDEAUX :	<i>Elise 'Le Blanc du Château Le Pey'</i>	49,00 €
LOIRE :	<i>Pouilly Fumé, Boisfleury</i>	45,00 €
	37,50 cl	30,00 €
BOURGOGNE :	<i>Chablis Pommier</i>	56,00 €
	37,50 cl	28,00 €
	<i>Petit Chablis 'Albert Pic'</i>	55,00 €
	<i>Puilly-Fuissé Domaine Thibert</i>	64,00 €
	<i>Saint – Véran Domaine Leonardi</i>	46,50 €



ITALY

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

RED WINES



FRANCE

FRONSAC :	<i>Château Moulin Haut Villars</i>	30,00 €
BORDEAUX :	<i>Château Pascaud Réserve Supérieur</i>	35,50 €
BOURGOGNE :	<i>Pinot Noir Réserve</i>	38,00 €
COTES DU RHONE :	<i>Haut de Brun</i>	30,00 €
	<i>Rasteau Les Valats</i>	35,50 €
LALANDE-DE-POMEROL :	<i>Château de la Commanderie</i>	51,00 €
	37,50 cl	28,50 €
ST. EMILION GRAND CRU :	<i>Château Croque Michotte</i>	74,00 €
	37,50 cl	40,00 €
LOIRE :	<i>Sancerre Rouge Crochet (possible chilled)</i>	40,50 €



ITALY

PIEMONTE :	<i>Barbera d'Alba</i>	34,50 €
TOSCANE :	<i>Poggio Badiola Mazzei</i>	36,50 €
	<i>Torrione Petrolo</i>	89,00 €
PUGLIA :	<i>San Marzano, Sessantanni di Maduria</i>	65,00 €

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>)	4,00 €
Doppio : <i>double espresso</i>	4,00 €
Latte Macchiato	4,50 €
Latte Macchiato with caramel syrup	5,00 €
Hot chocolate milk (cécémel)	4,00 €
Hot chocolate milk (cécémel) with cream	4,50 €
Hot chocolate milk " Callebaut " (Dark / Milk)	5,00 €
Glühwein (only winter)	7,50 €

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 €
Espresso Martini	14,00 €

TEA MENU (Fresh loose tea)

CLASSIC BLACK TEA (VIVA SARA)

Darjeeling TGFOP 3,50 €

Fine, powerful Himalaya tea with the rare taste of muscat.

GREEN TEA (VIVA SARA)

Japan Bancha 3,50 €

Typical large leaves with fine, sharp aroma. Low concentration of caffeine.

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

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.

Mademoiselle 4,00 €

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

Shiny White 4,00 €

Fruity, creamy peach taste.

DESSERTS (order until 22u00)

Lemon cake with meringue	10,00 €
Crème brûlée vanille	10,00 €
Fruit gratin, crumble, vanilla ice cream	10,00 €
Tarte Tatin	10,00 €
Chocolate lava cake with vanilla cream	10,00 €
Baked Alaska	10,00 €
Apple crumble pie with crème anglaise and speculoos ice cream	10,00 €

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 €
Coupe 'Fresh fruit'	11,00 €
Coupe 'Strawberries' (<i>seasonal</i>)	12,00 €

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 €

FRESH PANCAKES (from 15h00 until 18h)

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

SMOOTHIES

Berry Passion / Strawberry split / Mango Paradise	8,00 €
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DIGESTIVES

WHISKY	William Lawson / J&B	8,00 €
	Glenfiddich / Chivas Regal / Jack Daniel's	9,00 €
JENEVER	Old & young	5,00 €
COGNAC	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

TO RESPECT THE WORKING HOURS OF THE STAFF, **WE CLOSE AT 23H00**
A GOOD NIGHT'S REST BRINGS A DAY OF CONTENT.