

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	13,00 € / 65,00 €
Coupe / 75 cl Cava	9,00 € / 45,00 €
Aperitif "Maison" (<i>Champagne, wild strawberry liqueur</i>)	13,00 €
Pisco sour Yusibi (<i>Kortrijk</i>)	11,00 €
Picon (<i>Cointreau, picon, grenadine, white wine</i>)	11,00 €
Martini (<i>white, red, Rosato</i>)	8,00 €
Martini Royal (<i>+cava</i>)	10,00 €
Negroni	12,00 €
Sherry / Porto (<i>white, red</i>) / Pineau des Charentes (<i>white, red</i>)	8,00 €
Porto Graham's 20 years old	10,00 €
Ricard	8,00 €
Kirr / Kirr Royal	8,00 € / 13,00 €
Aperol Spritz (<i>Aperol, Cava, soda</i>)	12,00 €
Amalfi Spritz (<i>Limoncello, Cava, soda</i>)	12,00 €
Campari + soft	12,00 €
Bacardi + soft	12,00 €
Bacardi Reserva + soft	13,50 €
Mary White Vodka (<i>Ginger Ale Fever Tree</i>)	12,00 €
Sangria avec fruit frais (<i>white, red</i>)	10,00 €
Gordon Gin (<i>Schweppes Tonic</i>)	11,00 €
Bombay Gin (<i>Schweppes Tonic</i>)	12,00 €
Hendrick's Gin (<i>Indian Tonic</i>)	14,00 €
Copperhead Gin (<i>Elderflower Tonic</i>) 	15,00 €
Blind Tiger Gin (<i>Indian Tonic</i>) 	15,00 €
Yuzu gin by Boury (<i>Indian Tonic</i>) 	15,00 €
ALCHOHOL FREE :	
Martini Floreale (<i>white or red</i>) + Schweppes Tonic	8,00 €
Pacific (<i>alcohol free Ricard</i>)	5,00 €
Funny bitter (<i>alcohol free Campari + soft</i>)	8,00 €
Seedlip (<i>alcohol free Gin</i>)+ (<i>aromatic tonic</i>)	11,50 €
Gimber (<i>mocktail</i>)	10,00 €
Virgin Mojito, Virgin Mojiberry (<i>mocktail</i>)	10,00 €

APPETIZERS

Homemade spring roll (<i>by piece</i>)	2,50 €
Calamari with fresh tartar sauce	12,50 €
Tempura vegetable mix with tzatziki (<i>veggie</i>)	12,50 €
Tapas plate	15,00 €
Torpedo shrimp with spicy dipping sauce (<i>10pcs</i>)	15,00 €
Mix of croquettes, cheese & shrimp	15,00 €

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 €
Fanta	3,00 €
Ice-Tea (<i>Eaumeqa</i>)	3,00 €
Schweppes Tonic	3,50 €
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 €
La Chouffe N.A.	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 Sexy Blond 8%	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 €
Lefte Blond 6,6%	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 €
St. Bernardus Triple 8%	5,00 €
Orval 6,2%	6,00 €

Lunchdeal 38,00 € (per table, no changes possible)
(only for lunch until 14h and not on Sunday and public holidays)

Asparagus Flemish style

Small sole fish "Meunière" with salad and fries

Passion fruit curd with roasted meringue **OR** coffee

Menu 45,00 € (per table, no changes possible)
(not available between 14h - 18h30)


Asparagus Flemish style

Small sole fish "Meunière" with salad and fries

Passion fruit curd with roasted meringue

Coffee **OR** tea

STARTERS

Soup of the day	8,00 €
Cheese croquettes 1 or 2 pieces 	9,00 € / 75,00 €
Shrimp croquettes 1 or 2 pieces	11,00 € / 21,00 €
Duo croquettes	20,00 €`
Beef carpaccio with goat cheese & walnuts, balsamic dressing	18,00 €
Frog legs with garlic butter and fresh herbs	18,00 €
Frog leg with Ricard sauce, mushrooms and bacon	20,00 €
Asparagus Flemish style	19,00 € / HG 28,50 €
Asparagus with smoked salmon, poached farm egg & mousseline sauce	22,00 € / HG 33,00 €

FOR THE LITTLE ONES

Cheese croquette (1 piece)	9,00 €
Shrimp croquette (1 piece)	11,00 €
Chicken filet with apple puree & chips	17,50 €
Meatballs in tomato sauce	17,50 €
Chicken fricassee	21,00 €
Tenderloin with chips (<i>sauce +3,00 €</i>)	26,00 €

MAIN COURSES

Salad with warm goat cheese <i>(Bacon and apple)</i>	26,00 €
Salad Maison <i>(Smoked salmon, lightly smoked scampi & shrimps)</i>	27,00 €
Salad Paysanne <i>(Baked chicken, bacon, mushrooms, beans & potatoes)</i>	26,00 €
Salad Camembert <i>(with fig, chicory & walnut)</i>	28,00 €
Meatloaf with shallot sauce, salsify gratin and croquettes	24,00 €
Chicken fricassee 'CLASSIC'	27,00 €
Gratin of scampi & scallops with oyster mushroom, portobello and garlic (rice or fries)	29,00 €
Baked turbot with Malinois asparagus, cockles, spring onion, chive puree, mousseline	40,00 €
Gratinated fish stew with Duchesse potatoes, leek & shellfish sauce	30,00 €
Penne with wild mushroom ragout, truffle sauce & Parmesan + supplement fried foie gras	26,00 € 8,00 €
Lamb stew, potato gratin and skewer of winter vegetables and rosemary	34,00 €
Veal rib-eye "Blackwell" with chicory salad & new potatoes and cress	33,00 €
Americain maison, salad & French fries	27,00 €
Tenderloin <i>(Greenlea New-Zealand)</i>	36,00 €
Rib eye <i>(Greenlea New-Zealand)</i>	35,00 €
SAUCES: pepper cream, mushroom cream, béarnaise	3,00 €
SUPPLEMENTS: mayo / ketchup / cocktail sauce	1,50 €
Fries / croquettes / rice	3,00 €

To guarantee a smooth service, we ask you to choose a maximum of 4 different dishes per table.

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	7,00 €
½ Carafe	24,00 €
Bottle	35,00 €

ROSE WINES



PROVENCE :	<i>Côtes de Provence Kennel</i>	35,00 €
	<i>Provence Ch. Du Rouet '1840'</i>	38,00 €



GUERRIERI :	<i>Rosa dei Venti Marche IGT Sangiovese</i>	38,00 €
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WHITE WINES



FRANCE

GASCOGNE :	<i>Le Noisette 'Domaine de Pajot (sweet)</i>		35,00 €
ELZAS :	<i>Gentil Hugel</i>		42,00 €
LOIRE :	<i>Pouilly Fumé, Boisfleury</i>		59,00 €
		37,50 cl	39,00 €
BOURGOGNE :	<i>Chablis Pommier</i>		66,00 €
		37,50 cl	44,00 €
	<i>Saint – Véran Domaine Leonardi</i>		53,00 €



ITALY

SICILY :	<i>Gurgo Grillo Monte Major</i>		35,00 €
ABRUZZO :	<i>Orsetto Oro, IGT Terre de Chieti</i>		38,00 €
TRENTINO :	<i>Pinot Grigio Cembra DOC</i>		38,00 €
PUGLIA :	<i>Cantina di Gioia Zaffiro – Fiano IGP</i>		42,00 €



GERMANY

RHEINHESSEN :	<i>Weingut Geil – Pinot Blanc</i>		38,00 €
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AUSTRIA

WACHAU :	<i>Grüner Veltliner Smaragd Ried Achleiten</i>		72,00 €
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RED WINES



FRANCE

FRONSAC :	<i>Château Moulin Haut Villars</i>	38,00 €
BORDEAUX :	<i>Château Pascaud Réserve Supérieur</i>	40,00 €
BOURGOGNE :	<i>Pinot Noir Réserve</i>	45,00 €
CÔTES DU RHÔNE :	<i>Haut de Brun</i>	38,00 €
	<i>Rasteau Les Valats</i>	42,50 €
LALANDE-DE-POMEROL :	<i>Château de la Commanderie</i>	56,00 €
	37,50 cl	37,00 €
ST. EMILION GRAND CRU :	<i>Château Croque Michotte</i>	76,00 €
	37,50 cl	49,00 €
LOIRE :	<i>Sancerre Rouge Crochet (possible chilled)</i>	58,00 €



ITALY

SICILIÈ :	<i>Baglio di Pianeto – Nero d'Avola DOC</i>	38,00 €
PIEMONTE :	<i>Barbera d'Alba</i>	38,00 €
	<i>Castello di Razzano – Barbera d'Asti DOCG</i>	39,00 €
TOSCANE :	<i>Poggio Badiola Mazzei</i>	45,50 €
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>	3,50 €
Lungo coffee : <i>standard Flemish coffee</i>	3,50 €
Décafé	3,70 €
Cappuccino (<i>cream or milk froth</i>)	4,50 €
Doppio : <i>double espresso</i>	4,50 €
Latte Macchiato	5,00 €
Latte Macchiato with caramel syrup	5,50 €
Hot chocolate milk (<i>cécémel</i>)	4,50 €
Hot chocolate milk (<i>cécémel</i>) with cream	5,00 €
Glühwein (<i>only winter</i>)	8,00 €
Warm aperol (<i>only winter</i>)	8,00 €

COFFEE SPECIALTIES

Irish coffee (<i>Whisky</i>)	11,00 €
French coffee (<i>Cognac</i>)	11,00 €
Italian coffee (<i>Amaretto</i>)	11,00 €
Paris coffee (<i>Grand Marnier</i>)	11,00 €
Baileys Coffee (<i>Baileys</i>)	11,00 €

TEA MENU (Fresh loose tea)

CLASSIC BLACK TEA (VIVA SARA)

Darjeeling TGFOP 4,00 €

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

GREEN TEA (VIVA SARA)

Japan Bancha 4,00 €

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

AROMA TEA (VIVA SARA)

Lemon tea 4,00 €

Flavoured black Ceylon/China tea with lemon zest.

Chinese jasmin tea 4,00 €

Exotic green tea with wide leaves from China, flavoured with jasmin flowers.

Early Grey Blue Flower 4,00 €

Classic black tea with firm body, supplemented with bergamot and blue cherry blossom.

HERBAL TEA(VIVA SARA)

Mint 4,00 €

Helps digestion, fights insomnia and nervousness.

Chamomile 4,00 €

Helps digestion, soothes stomach and intestines

Rosehip 4,00 €

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

Ginger 4,00 €

Sweet, pleasant spiciness with a light touch of lemon

FRUITY TEA (VIVA SARA)

Oma's Garden 4,00 €

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

Mademoiselle 4,50 €

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

DESSERTS (order until 22u00)

Chocolate Mousse	10,00 €
Crème brûlée vanille	10,00 €
Caramelized pineapple pastry with vanilla ice cream	10,00 €
Tarte Tatin with vanilla ice cream	10,00 €
Chocolate lava cake with vanilla ice cream	10,00 €
Rhubarb crumble	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>)	9,00 €

FRESH PANCAKES (from 15h00 until 18h)

Butter & sugar	6,00 €
Jam / Whipped cream	7,00 €
Hot chocolate sauce	7,00 €
Ice cream	7,00 €
Nutella	8,00 €
Ice cream & hot chocolate sauce	8,00 €
Fresh fruit	10,00 €
Fresh fruit & ice cream	11,00 €
Strawberries (<i>seasonal</i>)	11,00 €
Strawberries & ice cream (<i>seasonal</i>)	12,00 €
Advocaat	9,00 €
Advocaat & ice cream	10,50 €
Pancake for kids	4,00 €

SMOOTHIES

Berry Passion / Strawberry split / Mango Paradise	10,00 €
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DIGESTIVES

WHISKY	William Lawson / J&B	8,00 €
	Glenfiddich / Chivas Regal / Jack Daniel's	9,00 €
JENEVER	Old & young	6,00 €
COGNAC	Cognac Rémy Martin v.s.o.p.	9,00 €
CALVADOS	BOULARD	9,00 €
LIQUEURS	Limoncello (<i>Schweppes Tonic + 2,50 €</i>)	7,00 €
	Baileys	9,00 €
	Amaretto Di Saronne	9,00 €
	Grand Marnier	9,00 €
	Cointreau	9,00 €
	Sambuca	9,00 €
EAU DE VIE	Poire Williams	9,00 €

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.