

Bistro Tea-room



Sint Maartenskerkhof 6 A  
8500 Kortrijk  
056/25.86.03  
[www.caferouge.be](http://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 (+cava)	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 €
<b>ALCOHOL FREE :</b>	
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 €
Crispy chicken croquettes	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 « 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 €
La Chouffe (blonde) 8%	4,50 €
Leffe Blond 6,6% / Kwaremont 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 €
Straffe Hendrik triple 9%	6,00 €
Straffe Hendrik Quadrupel 11%	6,00 €
Fourchette 7,5%	6,00 €
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)**

Smoked salmon & cucumber tartare with herring caviar

Homemade winter stew, slow-cooked pork belly & sausage

Mini coupe Bresilienne **OR** coffee`

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


Smoked salmon & cucumber tartare with herring caviar

Homemade winter stew, slow-cooked pork belly & sausage

Mini coupe Bresilienne

Coffee **OR** tea

## STARTERS

Soup of the day	8,00 €
Cheese croquettes 1 or 2 pieces 	9,00 €/17,00 €
Shrimp croquettes 1 or 2 pieces	11,00 €/21,00 €
Duo croquettes	20,00 €
Oysters "Fines de Claire" n°2 (6 pieces)	18,50 €
Beef carpaccio arugula, Parmesan & pine nuts, balsamic dressing	18,00 €
Brioche toast with wild mushrooms & truffle sauce	19,00 €
* Supplement melted goose liver	8,00 €
Ostend potato, gray shrimp, muslin sauce	22,00 €
Risotto with wild mushrooms, scallops & veal jus	24,00 €

## 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 €

## MAIN COURSES

Salad with warm goat cheese ( <i>bacon and apple</i> )	26,00 €
Salad Maison ( <i>smoked salmon, lightly smoked scampi &amp; shrimps</i> )	27,00 €
Salad Camembert, fig compote, nuts	28,00 €
Liège salad, white tripe & apple, Liège syrup, gingerbread	28,00 €
Chicken fricassee 'CLASSIC'	28,00 €
Scampi "Diabolique" with rice	29,00 €
Small sole Meunière, fresh salad and fries	30,00 €
Risotto with wild mushrooms, scallops & veal jus	32,00 €
Baked cod with cabbage puree, smoked sausage & red wine sauce	31,00 €
Americain maison, salad & fries	27,00 €
Pork cheek stew" hunter's style", potato gratin & cress	28,00 €
Hare pepper, apple sauce, natural potato	29,00 €
Roulade of pheasant "Brabançonne", celeriac, stewed mini chicory	35,00 €
Grilled deer calf fillet, butternut, Brussels sprouts with bacon, almond croquettes	38,00 €
Tenderloin ( <i>Greenlea New-Zealand</i> )	36,00 €
Rib eye ( <i>Greenlea New-Zealand</i> )	35,00 €
<b>SAUCES:</b> pepper cream, mushroom cream, béarnaise	3,00 €
<b>SUPPLEMENTS:</b> 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 :** *Côtes de Provence Kennel* 35,00 €

*Provence Ch. Du Rouet '1840'* 38,00 €



**GUERRIERI :** *Rosa dei Venti Marche IGT Sangiovese* 38,00 €



## WHITE WINES



### FRANCE

**GASCOGNE :** *Le Noisette 'Domaine de Pajot (sweet)* 35,00 €

**ELZAS :** *Gentil Hugel* 42,00 €

**LOIRE :** *Pouilly Fumé, Boisfleury* 59,00 €

**37,50 cl** 39,00 €

**BOURGOGNE :** *Chablis Pommier* 66,00 €

**37,50 cl** 44,00 €

*Nuiton Beaunoy Côte D'Or Blanc  
(Chardonnay)* 48,00 €

*Saint – Véran Domaine Leonardi* 53,00 €



### ITALY

**SICILY :** *Gurgo Grillo Monte Major* 35,00 €

**ABRUZZO :** *Orsetto Oro, IGT Terre de Chieti* 38,00 €

**TRENTINO :** *Pinot Grigio Cembra DOC* 38,00 €

**PUGLIA :** *Cantina di Gioia Zaffiro – Fiano IGP* 42,00 €



### AUSTRIA

**WACHAU :** *Grüner Veltliner Smaragd Ried Achleiten* 72,00 €

## RED WINES



### FRANCE

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



### ITALY

<b>SICILIÈ :</b>	<i>Baglio di Pianeto – Nero d'Avola DOC</i>	38,00 €
<b>PIEMONTE :</b>	<i>Barbera d'Alba</i>	38,00 €
	<i>Castello di Razzano – Barbera d'Asti DOCG</i>	39,00 €
<b>TOSCANE :</b>	<i>Poggio Badiola Mazzei</i>	45,50 €
<b>PUGLIA :</b>	<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> ) <b>(option oat milk + €0,80)</b>	4,50 €
Doppio : <i>double espresso</i>	4,50 €
Latte Macchiato <b>(option oat milk + €0,80)</b>	5,50 €
Latte Macchiato with : <i>caramel / vanilla / speculoos / chai syrup</i>	6,00 €
Iced Latte <b>(option oat milk + €0,80)</b>	5,50 €
Iced Latte with : <i>caramel / vanilla / speculoos / chai syrup</i>	6,00 €
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 €
<b><u>COFFEE SPECIALTIES</u></b>	
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 jasmine tea** 4,00 €  
*Exotic green tea with wide leaves from China, flavored with jasmine 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 (dried leaves)** 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 colorful 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)

Crème brûlée vanille	10,00 €
Caramelized pineapple pastry with vanilla ice cream (+/- 10 min)	10,00 €
Tarte Tatin with vanilla ice cream (+/- 15 min)	10,00 €
Café glacé	10,00 €
Apple strudel with homemade vanilla ice cream	10,00 €
Chocolate lava cake with vanilla ice cream	10,00 €

## HOMEMADE ICE CREAM

Coupe vanilla	10,00 €
Coupe chocolate	11,00 €
Coupe speculoos ( <i>gingerbread</i> )	11,00 €
Coupe Dame Blanche ( <i>vanilla ice cream with hot chocolate sauce</i> )	11,00 €
Coupe Dame Noire ( <i>chocolate ice cream with hot chocolate sauce</i> )	11,00 €
Coupe Brésilienne	11,00 €
Coupe Advocaat	11,00 €
Coupe Fresh fruit	12,00 €
Coupe strawberries ( <i>seasonal</i> )	13,00 €
Cream	0,50 €

## 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> )	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 €

## DIGESTIVES

<b>WHISKY</b>	William Lawson / J&B	8,00 €
	Glenfiddich / Chivas Regal / Jack Daniel's	9,00 €
<b>JENEVER</b>	Old & young	6,00 €
<b>COGNAC</b>	Cognac Rémy Martin v.s.o.p.	9,00 €
<b>CALVADOS</b>	BOULARD	9,00 €
<b>LIQUEURS</b>	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 €
<b>EAU DE VIE</b>	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 WOULD LIKE TO CLOSE AT 23H00**  
A GOOD NIGHT'S REST BRINGS A DAY OF CONTENT.