

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>)		12,00 €
Picon (<i>Cointreau, picon, grenadine, white wine</i>)		12,00 €
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 €
ALCOHOL 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>)		12,00 €
Gimber (<i>mocktail</i>)		10,00 €
Virgin Mojito, Virgin Mojiberry (<i>mocktail</i>)		10,00 €

APPETIZERS

Homemade spring roll (<i>by piece</i>)	3,00 €
Calamari with fresh tartar sauce	15,00 €
Tempura vegetable mix with tzatziki (<i>veggie</i>)	15,00 €
Tapas plate	18,00 €
Torpedo shrimp with spicy dipping sauce (<i>10pcs</i>)	18,00 €
Mix of croquettes, cheese & shrimp	18,00 €
Crispy chicken croquettes	18,00 €

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	3,50 €
Fanta	3,50 €
Ice-Tea (<i>Eaumeqa</i>)	3,50 €
Schweppes Tonic	3,50 €
Tönisteiner orange / lemon	3,50 €
Appeltiser	3,50 €
Looza orange / apple	3,50 €
Cécémel	3,50 €
Fresh orange / lemon juice	6,00 €
Lemon Squash (<i>Fresh orange juice, fresh lemon juice, grenadine</i>)	6,50 €

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 (alcohol-free)	4,00 €
Sportzot (alcohol-free)	5,00 €
La Chouffe (alcohol-free)	5,00 €
Kasteelbier Rouge (alcohol-free)	5,00 €
Kasteelbier Tropical (alcohol-free)	5,00 €
Ypra (alcohol-free)	5,00 €

BEERS :

Hoegaarden 4,9%	4,00 €
Rodenbach 5,2%	4,00 €
Kriek Lindemans 3,5%	4,00 €

Leffe blond 6,6%	5,00 €
Omér 8,0%	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 €
Kasteelbier Rubus Framboise 7%	5,00 €
Kasteelbier Tropical 7%	5,00 €
Duchesse Chocolate Cherry 6,8%	5,00 €
La Chouffe (blonde) 8%	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% / 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)

Southern-style fish soup "Bouillabaisse style", toast with aioli

Poached Artic cod with herb crust, parsnip cream, Savoy cabbage,
hazelnut & white butter sauce

Mille-feuille with caramel & raspberry, vanilla cream **OR** Coffee

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

Southern-style fish soup "Bouillabaisse style", toast with aioli

Poached Artic cod with herb crust, parsnip cream, Savoy cabbage,
hazelnut & white butter sauce

Mille-feuille with caramel & raspberry, vanilla cream

Coffee **OR** tea

STARTERS

Soup of the day	8,00 €
Cheese croquettes 1 or 2 pieces	10,00 €/19,00 €
Shrimp croquettes 1 or 2 pieces	14,00 €/23,00 €
Duo croquettes	24,00 €
Oysters "Fines de Claire" n°2 (6 pieces)	24,00 €
Beef carpaccio arugula, goat cheese & pine nuts, balsamic dressing	20,00 €
Ostend potato, grey shrimp and mousseline	22,00 €
Buttermilk mashed potatoes, poached farm egg & grey shrimp	21,00 €

FOR THE LITTLE ONES

Cheese croquette (1 piece)	10,00 €
Shrimp croquette (1 piece)	14,00 €
Chicken filet with apple puree & chips	18,00 €
Meatballs in tomato sauce	18,00 €
Kids' Steak Tartare	21,00 €
Chicken fricassee	21,00 €

MAIN COURSES

Salad with warm goat cheese (<i>bacon and apple</i>)	28,00 €
Salad Maison (<i>smoked salmon, lightly smoked scampi & shrimps</i>)	29,00 €
Camembert salad, fig compote, nuts, and honey	29,00 €
Chicory rolls with ham and cheese & duchesse potatoes	25,00 €
Meunière-style sole, served with salad & fries	37,00 €
Trout with almond butter, salad, and fries	33,00 €
Gratin of Norwegian salmon & scallops "Dugléré", leeks, Chablis sauce, mashed potatoes	35,00 €
Ravioli filled with mozzarella & young spinach, pesto sauce, skewer of scallop & scampi, wild mushrooms	36,00 €
Chicken fricassee 'CLASSIC'	31,00 €
Chicken fricassee "DELUXE" with veal sweetbreads and mousseline	38,00 €
Veal tongue in Madeira sauce with garden cress and croquettes	32,00 €
Veal blanquette with crispy vegetables, rice or plain potatoes	35,00 €
Americain maison, salad & fries	28,00 €
Tenderloin (<i>Greenlea New-Zealand</i>)	42,00 €
Rib eye (<i>Greenlea New-Zealand</i>)	36,00 €
SAUCES: pepper cream, mushroom cream, béarnaise, Roquefort	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 : *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* 45,00 €

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

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 €
Décaf	3,70 €
Espresso Macchiato (option oat milk + €0,80)	4,00 €
Flat white (option oat milk + €0,80)	5,00 €
Cappuccino (<i>cream or milk froth</i>) (option oat milk + €0,80)	4,50 €
Doppio : <i>double espresso</i>	4,50 €
Latte Macchiato (option oat milk + €0,80)	5,50 €
Latte Macchiato with : <i>caramel / vanilla / speculoos / chai syrup</i>	6,00 €
Iced Latte (option oat milk + €0,80)	5,50 €
Iced Latte with : <i>caramel / vanilla / speculoos / chai syrup</i>	6,00 €
Hot chocolate milk (<i>cécémel</i>)	5,00 €
Hot chocolate milk (<i>cécémel</i>) with cream	5,50 €
Glühwein (<i>only winter</i>)	8,00 €
Warm aperol (<i>only winter</i>)	8,00 €

COFFEE SPECIALTIES

Irish coffee (<i>Whisky</i>)	12,00 €
French coffee (<i>Cognac</i>)	12,00 €
Italian coffee (<i>Amaretto</i>)	12,00 €
Paris coffee (<i>Grand Marnier</i>)	12,00 €
Baileys Coffee (<i>Baileys</i>)	12,00 €

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	12,00 €
Caramelized pineapple pastry with vanilla ice cream (+/- 10 min)	12,00 €
Tarte Tatin with vanilla ice cream (+/- 15 min)	12,00 €
Tiramisu with poached pear & gingerbread	12,00 €
Apple strudel with homemade vanilla ice cream (+/- 10 min)	12,00 €
Chocolate lava cake with vanilla ice cream (+/- 10 min)	12,00 €
“Montélimar” nougat ice cream with coulis & fruit	12,00 €

HOMEMADE ICE CREAM

Coupe vanilla	11,00 €
Coupe chocolate	12,00 €
Coupe speculoos (<i>gingerbread</i>)	12,00 €
Coupe Dame Blanche (<i>vanilla ice cream with hot chocolate sauce</i>)	12,00 €
Coupe Dame Noire (<i>chocolate ice cream with hot chocolate sauce</i>)	12,00 €
Coupe Brésilienne	12,00 €
Coupe Advocaat	13,00 €
Coupe Fresh fruit	13,00 €
Coupe strawberries (<i>seasonal</i>)	14,00 €
Cream	1,00 €

FOR THE TINY TOTS

Mini ice cream (<i>2 scoops – vanilla and/or chocolate</i>)	7,00 €
Mini Dame Blanche	8,00 €
Mini Dame Noire	8,00 €
Ice cream with fresh fruit	9,00 €
Ice cream with strawberries (<i>season</i>)	10,00 €
Cream	1,00 €

FRESH PANCAKES (from 15h00 until 18h)

Butter & sugar	7,00 €
Jam / Whipped cream	8,00 €
Hot chocolate sauce	8,00 €
Ice cream	9,00 €
Nutella	9,00 €
Ice cream & hot chocolate sauce	10,00 €
Fresh fruit	11,00 €
Fresh fruit & ice cream	31,00 €
Strawberries (<i>seasonal</i>)	12,00 €
Strawberries & ice cream (<i>seasonal</i>)	14,00 €
Advocaat	10,00 €
Advocaat & ice cream	12,00 €
Pancake for kids	5,00 €
Slagroom	1,00 €

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 WOULD LIKE TO CLOSE AT 23H00**
A GOOD NIGHT'S REST BRINGS A DAY OF CONTENT.

PLEASE UNDERSTAND THAT WAITING TIMES MAY BE LONGER DURING BUSY PERIODS.
AS WE WORK ONLY WITH FRESH INGREDIENTS, SOME ITEMS MAY OCCASIONALLY BE UNAVAILABLE.