Bistro Tea-room

CAFE ROUGE

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	14,00 € / 69,00 €
Coupe / 75 cl Fleur de Lys Blanc de Blancs Broeltorens	9,00 € / 45,00 €
Aperitif "Maison" *(Champagne, wild strawberry liqueur)*	14,00 €
Pisco sour Yusibi (Kortrijk)	12,00 €
Picon *(Cointreau, picon, grenadine, white wine)*	12,00 €
Martini *(white, red, Rosato)*	8,00 €
Martini Royal *(+cava)*	10,00 €
Negroni	12,00 €
Sherry / Porto *(white, red)* / Pineau des Charentes *(white, red)*	8,00 €
Porto Graham's 20 years old	10,00 €
Ricard	8,00 €
Kirr / Kirr Royal	8,00 € / 14,00 €
Aperol Spritz *(Aperol, Cava, soda)*	12,00 €
Amalfi Spritz *(Limoncello, Cava, soda)*	12,00 €
Campari *+ soft*	12,00 €
Bacardi *+ soft*	12,00 €
Bacardi Reserva *+ soft*	13,50 €
Mary White Vodka *(Ginger Ale Fever Tree)*	12,00 €
Sangria avec fruit frais *(white, red)*	10,00 €

Gordon Gin	*(Schweppes Tonic)*	11,00 €
Bombay Gin	*(Schweppes Tonic)*	12,00 €
Hendrick's Gin	*(Indian Tonic)*	14,00 €
Copperhead Gin	*(Elderflower Tonic)*	15,00 €
Blind Tiger Gin *(Indian Tonic)*		15,00 €
Yuzu gin by Boury	*(Indian Tonic)*	15,00 €

ALCHOHOL FREE :

Pacific *(alcohol free Ricard)*	5,00 €
Spritz *(alcohol free)*	10,00 €
Funny bitter *(alcohol free Campari + soft)*	8,00 €
Martini Floreale *(white or red) + Schweppes Tonic*	10,00 €
Seedlip *(alcohol free Gin)+ (aromatic tonic)*	12,00 €
Gimber *(mocktail)*	10,00 €
Virgin Mojito *(mocktail)*	10,00 €
Virgin Mojiberry *(mocktail)*	10,00 €

APPETIZERS

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

COLD DRINKS

25 cl *(Eaumega)* still water / sparkling water	3,50 €
½ L *(Eaumega)* still water / sparkling water	6,00 €
75 cl *(Eaumega)* still water / sparkling water	8,00 €
Coca-Cola / zero	3,50 €
Fanta	3,50 €
Ice-Tea *(Eaumega)*	3,50 €
Schweppes Tonic	4,00 €
Tönissteiner orange / lemon	4,00 €
Appeltiser	4,00 €
Looza orange / apple	4,00 €
Cécémel	4,00 €
Fresh orange / lemon juice	6,00 €
Lemon Squash *(Fresh orange juice, fresh lemon juice, grenadine)*	6,50 €

BEERS

DRAFT BEERS :

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

BEERS WITHOUT ALCOHOL

Stella *(alcohol-free)*	4,50 €
Sportzot *(alcohol-free)*	5,50 €
La Chouffe *(alcohol-free)*	5,50 €
Kasteelbier Rouge *(alcohol-free)*	5,50 €
Kasteelbier Tropical *(alcohol-free)*	5,50 €
Kasteelbier Donker *(alcohol-free)*	5,50 €
Ypra *(alcohol-free)*	5,50 €

BEERS :

Hoegaarden 4,9%	4,50 €
Rodenbach 5,2%	4,50 €
Kriek Lindemans 3,5%	5,50 €
Omer 8,0%	5,50 €
Ypra blond 6%	5,50 €
Ypra Trippel 10%	5,50 €
Triple LeFort 8,8%	5,50 €
Martha Trippel 8%	5,50 €
Martha Brown (strong dark) 12%	5,50 €
Martha Red red 8%	5,50 €
Kasteelbier Rouge 7%	5,50 €
Kasteelbier Tropical 7%	5,50 €
La Chouffe (blonde) 8%	5,50 €
Westmalle Trappist Trippel 7%	5,50 €
Duvel 8,5%	6,00 €
Chimay Blue 9%	6,00 €
Triple Karmeliet 8,4%	6,00 €
St. Bernardus Triple 8%	6,00 €
Halsberg 8,5%	6,00 €
Fourchette 7,5%	7,00 €
Orval 6,2%	7,00 €

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

Gravlax salmon – samphire salad with edamame – oriental mayonnaise

Poussin with tarragon sauce - rösti potato

Classic tiramisu **OR** Coffee

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

Gravlax salmon – samphire salad with edamame – oriental mayonnaise

Poussin with tarragon sauce – rösti potato

Classic tiramisu

Coffee **or** tea

MUSSELS

Natural	33,00 €
Garlic	34,00 €
White wine	37,00 €
Provençal-style (recommended with bread)	40,00 €
Tom Kha Kai (recommended with bread)	40,00 €

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 €
Ciabatta with Spanish cured ham (2 pieces) (to share)	20,00 €
Beef carpaccio arugula, Parmesan & pine nuts, balsamic dressing	20,00 €
Mussels "Tom Kha-kai" red onion and cilantro (to share)	22,00 €
Gravlax salmon – samphire salad with edamame – oriental mayonnaise.	24,00 €
Oysters "Fines de Claire" n°2 (6 pieces)	24,00 €

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 *(bacon and apple)*	29,00 €
Salad Maison *(smoked salmon, lightly smoked scampi & shrimps)*	31,00 €
Caprese Salad *(tomato and mozzarella with Parma ham, pesto & pine nuts)*	31,00 €
Tomato filled with North Sea shrimp, served with fries	40,00 €
Linguine "Vongole" *(garlic, tomato & fresh herbs)*	35,00 €
Chicken fricassee 'CLASSIC'	31,00 €
Marinated scampi skewer with fresh tartar sauce and salad	34,00 €
Classic skate wing with capers, herb potato purée and grilled baby gem hearts	32,00 €
Monkfish with smoked bacon, sweet potato purée, bell pepper and green curry	36,00 €
Pork Tomahawk "Blackwell" with Belgian endive salad and croquettes	34,00 €
Americain maison, salad & fries	29,00 €
Tenderloin *(Greenlea New-Zealand)*	42,00 €
Rib eye *(Greenlea New-Zealand)*	37,00 €

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 : Le PLan RS Côtes du Rhône Blanc Grenache Blanc/Roussanne

Sweet white wine : Tariquet Premières Grives Côtes de Gascogne Friszoet Gros Maseng

Red : Le Plan RS Côtes du Rhône Rouge Grenache/Syrah

Rosé : Le Plan RS Côtes du Rhône Rosé Grenache/Syrah/Cinsault

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

WIN BY THE GLASS

Entre-Deux-Monts Quatre Cépages Heuvellandse Blend (New)	8,00 €
Chablis Vaudon Joseph Drouhin (Bourgogne)	12,00 €
Pinot Noir (chilled red wine) – Roux Pere et fils (Bourgogne)	10,00 €

ROSE WINES

FRANCE

PROVENCE :	*Estérelle Côtes de Provence Grenache/Cinsault/Tibourenc*	38,00 €
	Provence Ch. Du Rouet '1840'	38,00 €

ITALIË

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

WHITE WINES

BELGIUM

	Entre-Deux-Monts Quatre Cépages Heuvellandse Blend ***(New)***	37,00 €

SOUTH AFRIKA

	Kaapzicht Kliprug Stellenbosch Chenin Blanc ***(New)***	45,00 €

FRANCE

GASCOGNE :	*Tariquet Premières Grives Friszoet Gros Maseng* ***(sweet)***		35,00 €
LOIRE :	*Les Adelins Pouilly Fumé Loire Sauvignon Blanc*		52,00 €
		37,50 cl	33,50 €
BOURGOGNE :	*Chablis Vaudon Joseph Drouhin*		59,00 €
		37,50 cl	35,00 €
	Nuiton Beaunoy Côte D'Or Blanc		48,00 €
	Saint – Véran Joseph Drouhin		53,00 €

ITALY

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 €
UMBRIË :	*Castello della Sala Bramito del Cervo Chardonnay* ***(New)***	63,00 €

AUSTRIA

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

RED WINES

SPANJE

RIOJA :	*Muga Reserva* ***(New)***		58,00 €

FRANCE

FRONSAC :	*Château Moulin Haut Villars*		38,00 €
BORDEAUX :	*Château Pascaud Réserve*		40,00 €
	Pavillon Du Glana Saint-Julien ***(New)***		53,00 €
BOURGOGNE :	*Pinot Noir Roux Pere et fils*		49,00 €
CÔTES DU RHÔNE :	*Haut de Brun*		38,00 €
	Rasteau Les Valats		42,50 €
LALANDE-DE-POMEROL :	*Château de la Commanderie*		48,50 €
		37,50 cl	28,00 €
ST. EMILION GRAND CRU :	*Château Croque Michotte*		85,00 €
		37,50 cl	58,00 €
LOIRE :	*Sancerre Rouge Crochet (possible chilled)*		58,00 €

ITALY

PIEMONTE :	*Gagliasso Barbera d'Alba DOC Piëmonte Barbera*	38,00 €
	Campasso Castello di Razzano – Barbera d'Asti DOCG	39,00 €
TOSCANE :	*La Magia Rosso di Montalcino DOC Sangiovese*	51,50 €
PUGLIA :	*San Marzano, Sessantanni di Maduria*	75,00 €

ZUID AFRIKA

STELLENBOSCH :	*Kaapzicht Rooiland Pinotage* ***(New)***	43,00 €

HOT DRINKS

Our coffee – Viva SARA – is a full coffee with powerfull aftertaste.

Espresso : *a small but strong tasting cup of coffee*	3,50 €
Lungo coffee : *standard Flemish coffee*	3,50 €
Décaf	3,70 €
Espresso Macchiato **(option oat milk + €0,80)**	4,00 €
Flat white **(option oat milk + €0,80)**	5,00 €
Cappuccino *(cream or milk froth)* **(option oat milk + €0,80)**	4,50 €
Doppio : *double espresso*	4,50 €
Latte Macchiato **(option oat milk + €0,80)**	5,50 €
Latte Macchiato with : caramel / vanilla / speculoos / chai syrup	6,00 €
Iced Latte **(option oat milk + €0,80)**	5,50 €
Iced Latte with : caramel / vanilla / speculoos / chai syrup	6,00 €
Hot chocolate milk (cécémel)	5,00 €
Hot chocolate milk (cécémel) with cream	5,50 €
Glühwein *(only winter)*	8,00 €

COFFEE SPECIALTIES

Irish coffee *(Whisky)*	12,00 €
French coffee *(Cognac)*	12,00 €
Italian coffee *(Amaretto)*	12,00 €
Paris coffee *(Grand Marnier)*	12,00 €
Baileys Coffee *(Baileys)*	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 €
Apple strudel with homemade vanilla ice cream (+/- 10 min)	12,00 €
Chocolate lava cake with vanilla ice cream (+/- 10 min)	12,00 €
Panna cotta with exotic fruit & meringue	12,00 €
Eton Mess with forest berries	12,00 €

HOMEMADE ICE CREAM

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

FOR THE TINY TOTS

Mini ice cream *(2 scoops – vanilla and/or chocolate)*	7,00 €
Mini Dame Blanche	8,00 €
Mini Dame Noire	8,00 €
Ice cream with fresh fruit	9,00 €
Ice cream with strawberries *(season)*	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 *(seasonal)*	12,00 €
Strawberries & ice cream *(seasonal)*	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 *(Schweppes Tonic + € 2,50)*	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.