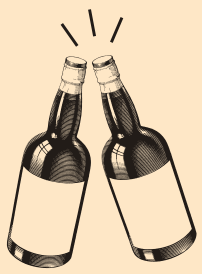
DRINKS

Warm DRINKS

Espresso	€ 3,75	Various tea	€ 3,50
Double espresso	€ 5,00	Fresh mint / ginger tea	€ 4,50
Espresso macchiato	€ 4,00	Hot chocolate	€ 4,00
Double espresso macchiato	€ 5,25	*with whipped cream*	€+1,25
Americano	€ 3,75	Irish Coffee	€ 11,00
Cappuccino	€ 4,00	Spanish Coffee	€ 11,00
Latte macchiato	€ 4,25	French Coffee	€ 11,00
Decaf coffee	€+1,50	Italian Coffee	€ 11,00

See our cocktail menu

€ 12,50



LIQUOR

GÄGERMEISTER	€ 3,50	DEWAR'S WHITE LABEL	€ 8,50
JÄGERMEISTER	€ 5,00	DEWAR'S 12 YEARS	€ 9,50
SALMARI	€ 5,00	THE GLENLIVET FOUNDERS RESERVE	€ 9,00
JONGE JENEVER	€ 5,00	GLENFIDDICH 15	€ 9,50
OUDE JENEVER	€ 5,00	OBAN	€ 10,00
ABSOLUT VODKA	€ 7,50	LAGAVULIN 8 YEAR OLD	€ 9,50
42 BELOW VODKA	€ 7,50	MARTELL V.S.	€ 7,50
GREY GOOSE	€ 9,00	MARTELL V.S.O.P.	€ 8,50
BACARDI/BACARDI LEMON	€ 8,00	HENESSY V.S	€ 8,50
BACARDI ANEJO CUATRO	€ 8,00	ISOLABELLA SAMBUCA	€ 7,50
BACARDI SPICED	€ 8,00	FRANGELICO	€ 7,50
BACARDI RESERVA OCHO	€ 9,00	MALIBU	€ 7,50
BACARDI RESERVA DIEZ	€ 9,50	KAHLUA	€ 7,50
BOMBAY SAPPHIRE GIN	€ 7,50	BAILEY'S	€ 7,50
CAZADORES BLANCO	€ 7,50	LICOR 43	€ 7,50
CAZADORES REPOSADO	€ 8,00	GRAND MARNIER	€ 7,50
JAMESON	€ 7,50	TIA MARIA	€ 7,50
BALLANTINE'S	€ 7,50	DRAMBUI	€ 7,50
JACK DANIELS	€ 8,00	COINTREAU	€ 7,50
JACK DANIELS TENNESSEE HONEY	€ 8,25	DISARONNO AMARETTO	€ 7,50
CHIVAS REGAL 12 YEAR OLD	€ 8,50	DOM BENEDICTINE	€ 7,50
MONKEY SHOULDER	€ 9,00	VIEUX	€ 5,00
ABERFELDY 12 YEARS	€ 9,50		

Ask our staff for more information!

SOFT DRINKS

CHAUDFONTAINE BLUE 0,25LTR	€ 3,50
CHAUDFONTAINE RED 0,25LTR	€ 3,50
CHAUDFONTAINE BLUE 0,75LTR	€ 7,50
CHAUDFONTAINE RED 0,75LTR	€ 7,50
COCA COLA/COCA COLA ZERO	€ 3,90
FANTA ORANGE/CASSIS	€ 3,90
SPRITE ZERO	€ 3,90
FUZE TEA/FUZE TEA GREEN	€ 3,90
BITTERLEMON	€ 3,90
PINK GRAPEFRUIT	€ 3,90
GINGER ALE	€ 3,90
TONIC	€ 3,90
BERRY SENSATION/YUZU	€ 4,50
GINGER BEER	€ 4,50
MINUTE MAID APPEL	€ 3,90
MINUTE MAID ORANGE	€ 3,90
CHOCOLATE MILK/FRISTI	€ 3,90

Beers

Beer DRAFT

Peroni	€ 3,70 / € 4,00 / € 7,50
Weizen 5,1%	€ 6,00 / € 10,50
Grimbergen Blonde 6,7%	€ 6,00
Beer of the moment	€ 6,00 / € 10,50

Powerful & Blond BOTTLE

Vedett IPA 5,5%	€ 6,00
Grimbergen Tripple 6,5%	€ 6,00
Liefmans Kriek 3,8%	€ 5,60

Rich & Dark BOTTLE

Grimbergen Double 6,5%	€ 6,00

Fresh BOTTLE

Corona 4,5%	€ 6,00

Low & Non-alcoholic BOTTLE

Peroni 0,0%	€ 5,00
Radler 2,0%	€ 5,00
Beer of the moment 0,0%	€ 5,00

WHITE WINES

	GLASS / BOTTLE
• **Cinq Vermentino Chardonnay** *Fresh, accessible*	€ 5,75 / € 27,00
• **Pinot Grigio 'Origini', Veneto, Italia** *Fresh, pure, round fruit, floral*	€ 6,25 / € 30,00
• **Sauvignon Blanc 'La Côte', Pays d'Oc, France** *Aromatic, green apple, lime, typically Sauvignon Blanc*	€ 7,75 / € 37,00
• **Chardonnay Reserve 'La Côte', Pays d'Oc, France** *Oaked, fullbodied, round, slightly spicy*	€ 8,50 / € 41,00
• **Verdejo, 'Rayos & Truenos', Rueda, España** *Vibrant, juicy, fresh and authentic*	€ 8,75 / € 42,00
• **Soave, Giannitessari, Veneto, Italia** *Full, juicy, elegant, soft, lots of length*	-- / € 46,00
• **Chardonnay Veronese, Corte Guala, Veneto, Italia** *Richly oaked Chardonnay, golden yellow, with aromas of brioche and hazelnut*	-- / € 52,00
• **Châteauneuf-du-Pape Blanc, Domaine Duclaux, Rhône, France** *Power, sensual, oaked, long aftertaste*	-- / € 68,00
• **Klosterkrone / St Michael Sweet White** *Aromatic, fruity white wine from Germany with a versatile character. Tasty, juicy and very accessible in taste*	€ 5,75 / € 30,00

ROSÉ

• **Pinot Grigio Blush 'Origini', Veneto, Italia** *Pale pink, subtle fruits, light, supple*	€ 6,25 / € 30,00

CARBONATED

• **Cava Brut Piccolo (0.2 L) Jaume Serra, Penedès, España** *Fresh, fruity, bone-dry*	€ 9,75
• **Cava brut organic no.1** *An organic, fresh, fruity, stylish Cava with fine mousse*	-- / € 39,00
• **Moët & Chandon Brut Impérial**	-- / € 90,00

RED WINES

	GLASS / BOTTLE
• **Cinq Grenache Merlot** *Juicy, accessible*	€ 5,75 / € 27,00
• **Montepulciano d'Abruzzo 'Origini', Veneto, Italia** *Juicy, dark fruit, slightly spicy, lots of energy*	€ 6,29 / € 30,00
• **Nero d'Avola 'Origini', Sicilia, Italia** *Sundrenched fruits, soft, warm-blooded*	€ 7,75 / € 37,00
• **Côtes du Rhône, Château de Montfrin, Rhône, France** *Spicy, juicy, tension, organic*	€ 8,75 / € 42,00
• **Rioja Crianza 'Tío Martín', Bodegas D. Mateos, España** *Bold, firm, soft, oaked Tempranillo*	€ 9,75 / € 45,00
• **Valpolicella Ripasso, Corte Guala, Veneto, Italia** *Sultry, soft, juicy, dried fruits*	-- / € 53,00
• **Châteauneuf-du-Pape 'Tradition', Domaine de Reveirolles, Rhône, France 2021** *Power, soft, complex, dried prune fruit, classic from the Rhône valley*	-- / € 72,00
• **Amarone della Valpolicella, Corte Guala, Veneto, Italia 2020** *The delicious, fullbodied and soft king's wine from Veneto, 100% indulgence!*	-- / € 84,00

HIGH FLYERS AND NIGHT CAPS

• **Pico cello's Meloncello** *Italian Melon liqueur from the sweetest Cantaloupe melons, (according to an authentic recipe)*	€ 6,00 / € 31,00
• **Pico cello's Limoncello** *Traditional Italian liqueur with the fresh and full flavour of sun-ripened lemons from the Amalfi region*	€ 6,00 / € 31,00
• **Amaretto di Tivoli, Jacobelli Liquori** *Exceptional Amaretto from real almonds made by an old Italian grandpa who distills his own liquors*	€ 8,50
• **Grappa Gewürztraminer 'Giare', Mazadro** *Eccentric Grappa from an eccentric grape, 36 months aged on oak barrels, exceptionally aromatic*	€ 7,75
• **Armagnac XO, Dartigalongue** *Bold Armagnac with sweet aroma's and hints of cacao, honey and spices*	€ 8,25
• **Late Bottled Vintage Port 2017, Quinta das Lamelas** *Dark, delicious sweet fruit from this tiny traditional port house, a real candy!*	€ 7,25
• **20 Years Old Tawny Port, Quinta da Prelada** *Beautifully developed port of this bold port house, fullbodied and concentrated*	€ 9,75

MENU

Café CARBÒN

Ome Cees APPETIZERS

Bitterballen (6 p.) ..... € 8,00
Ball-shaped croquettes filled with beef roux

Kaassoufles (6 p.) ..... € 8,00
Melted cheese inside a thin, dough-based, breaded and deep-fried wrap

Drumsticks (6 p.) ..... € 9,00

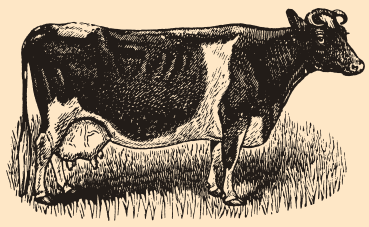
Finger Food (6/6/6 p.) ..... € 22,50
A mix from al of the above

STARTERS

- **Soup of the day ..... € 8,50**
- **Hotwings from the grill ..... € 12,00**
- **Carpaccio with papadum and truffle mayonnaise ..... € 17,00**
- **Caprese salad with pomodori tomato, buffalo mozzarella and pesto ..... € 15,00 / € 19,00**
- **Caesar salad with parmesan cheese, croutons, bacon and chicken (We also offer a vegetarian version) ..... € 16,00 / € 20,00**
- **Steak tartare with a fried egg ..... € 16,00 / € 20,00**
- **Chorizo with chimichurri ..... € 11,50**

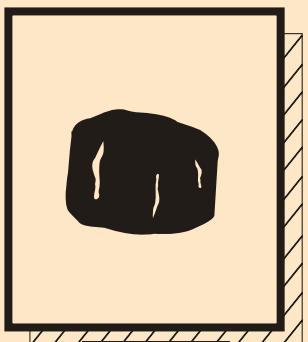
MAIN COURSES

Can't make up your mind?



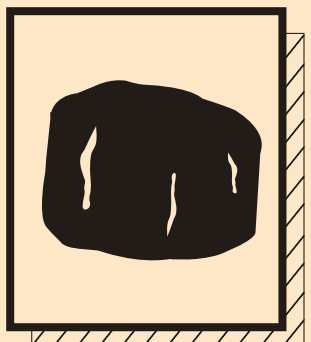
ALL DISHES CAN BE SHARED!

Lady steak
(tenderloin 180 gr)



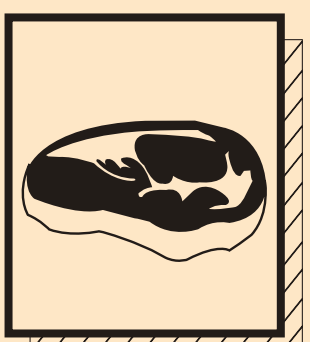
€28,00

Gents steak
(tenderloin 250 gr)



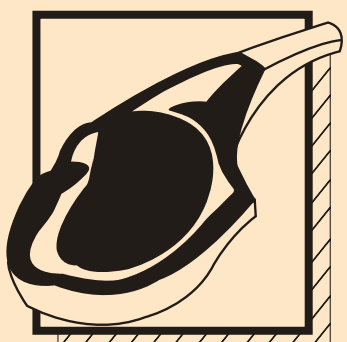
€35,00

Ribeye
(black angus minimum 250 gr)



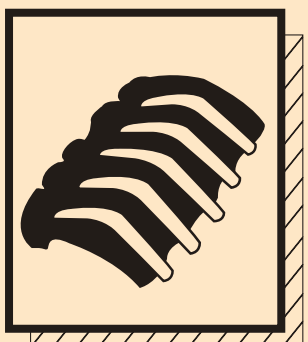
€13,00
(per 100 gr)

Cote de Boeuf
(tête a tête 600 gr)



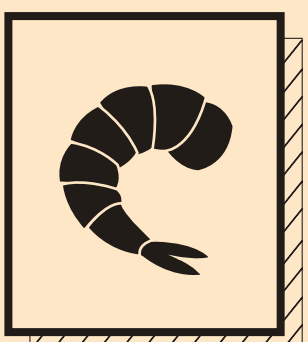
€54,00

Rack of Ribs



€23,50

Gambas
(6 pieces)



€34,00
(per piece € 6,00)

Half a chicken



€18,00

T-Bone steak
(dry aged 1000 gr)



€81,00

Lamsrack
(New Zealand minimum 200 gr)



€13,50
(per 100 gr)

SIDE DISHES

JACKET POTATO WITH GARLIC SAUCE/ GARLIC BUTTER
5,50

STEAK-CUT FRIES
5,50

HOMEMADE APPLE SAUCE
5,00

COLESLAW
€ 5,00
GREEN SALAD
€ 6,00
CORNCOB
€ 5,00

SAUCES: BBQ, GARLIC, COCKTAIL, CHIMICHURRI
2,00

SAUCE MIX [4 SAUCES]
6,00

SWEET POTATO FRIES
7,50

SAUCE OF THE WEEK
5,50

BREAD WITH MIKE'S DIP & GARLIC BUTTER
7,00



GRILLED VEGETABLES
8,00

DESSERTS

Including a scoop of ice

Sticky Toffee Cheese Cake

Crème Brûlée

€ 8,50

CHECK OUT OUR CHALKBOARD FOR THE CHANGING MENU