



DEAR CUSTOMER,

In our brasserie, we also offer the possibility to celebrate in groups (family and corporate events). Our team is ready to make it a memorable occasion. For more information, please visit our website or send an email to 500@grandscafes.be.

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**FOR GROUPS BIGGER THAN 10 PEOPLE,
WE KINDLY ASK THAT YOU SELECT NO MORE
THAN THREE DIFFERENT DISHES**



If you have any questions about allergens or gluten, feel free to ask our staff.
The compositions of our products may change.

Our kitchen is open until 21:00 every day.

One bill per table, please.

**MENU WITH
INFORMATION ABOUT
ALLERGENS**



APPETISERS

 Portion of cheese with De Ster mustard	11.50
Portion of salami with De Ster mustard	11.50
Cheese and salami nibbles with De Ster mustard	12.50
Bitterballen (8 pcs.)	12.50
 Mini spring rolls (8 pcs.)	12.50
Crispy chicken (8 pcs.)	13.50
Calamari with fresh tartare sauce	13.50
Mixed hot appetizers with 2 sauces	16.50
Grand Café deluxe appetiser selection (cold and hot appetisers)	19.00

PASTA AND SMALL DISHES

Spaghetti Bolognese	17.50
 Vegetarian spaghetti with provencal vegetables	17.50
Lasagne Bolognese	18.90
Penne scampi diabolique (8 pcs.)	28.00
Penne with minced chicken, young leeks and cheese sauce (au gratin)	22.50
Macaroni with young Bruges cheese and Meesterlyck ham	19.50
 Cannelloni with ricotta, fried mushrooms and cream sauce	23.00
Croque with ham and cheese (single/double) (until 17h00)	13.00 / 17.00

SALAD BOWLS

 Salad with burrata, tomato, olive oil and balsamic glaze	23.50
 Salad with warm feta, green beans and apples	23.50
Greek salad (with marinated feta, peppers, olives and deep-fried calamari)	24.00
Salad with lardons and warm goat's cheese	24.90
Caesar salad (with chicken, croutons, egg and Parmesan)	24.50
Chef's special salad (with smoked salmon, scampi, shrimps and cocktail sauce)	27.50

STARTERS

Tomato soup with freshly made meatballs	7.50
🌿 Cheese croquettes (1 pc. / 2 pcs. / 3 pcs.)	11.00 / 16.00 / 21.00
Prawn croquettes (1 pc. / 2 pcs. / 3 pcs.)	13.00 / 19.00 / 25.00
Duo of cheese and prawn croquettes	17.50
Snails with garlic butter (12 pcs.)	16.90
🌿 Goat's cheese croquettes with soft honey and sun-dried tomatoes	17.00
🌿 Burrata with skinless tomatoes and pesto	16.00
Beef carpaccio with Parmesan, balsamic glaze and rocket salad	18.00
Smoked salmon with toast and onion	18.00
Scampi diabolique (spicy) (5 pcs.)	18.00
Scampi garlic with dairy butter (5 pcs.)	18.00
Tomato with shrimps, egg and cocktail sauce	23.00

BELGIAN CLASSICS

Meatballs in tomato sauce	22.00
Belgian grondwitloof (soil-grown chicory) with Meesterlyck ham and cheese sauce	23.00
Flemish beef stew cooked with De Ster mustard, house beer and gingerbread	25.00
Steak tartare (raw) with side salad	27.00
Vol-au-vent maison	25.00
Veal tongue in Madeira sauce	25.50
Slow-cooked pork cheeks	26.00
Tomato with shrimps, egg and cocktail sauce	32.00

FISH MAINS

Fish and chips with fresh tartare sauce	25.50
Sea bass with mousseline sauce and stir-fried vegetables	29.90
Gratinated fish casserole with finely sliced vegetables	30.90
Sole rolls with shrimp sauce and julienne vegetables	30.50
Oven-baked salmon with béarnaise sauce	31.00
Scampi diabolique (spicy) (8 pcs.)	28.00
Scampi garlic with dairy butter (8 pcs.)	28.00

MEAT MAINS

 Vegetarian meatballs with provencal sauce	23.70
Grilled farmhouse chicken skewer	25.50
Mix grill (lamb, beef, chicken and pork)	27.50
Grilled classic Black Angus burger	23.50
Slow-roasted ribs with honey or herbs	25.80
Angus steak (180 g)	22.50
Angus steak (250 g)	28.00
Belgian Blue filet pur	37.50
Irish ribeye (+/- 300 g)	36.00

Our main dishes are served with fries, potato croquettes, new potatoes, mashed potatoes, rice, pasta or bread and a crispy salad

SAUCES AND EXTRAS

Green peppercorn sauce	3.50
Mushroom sauce	3.50
Béarnaise sauce	3.50
Provencal sauce	3.50
Gravy	3.50

Extra cold side salad	4.50
Extra boiled vegetables	4.50
Extra mayonnaise/ketchup/mustard/tartare sauce	1.70

Extra fries, potato croquettes, new potatoes, mashed potatoes, rice or pasta	3.70
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KIDS MENU

Currywurst with 2 sauces	14.50
Vol-au-vent	16.00
Meatballs in tomato sauce (2 pcs.)	16.00
Spaghetti bolognese	15.00
Prawn croquette	16.00
Cheese croquette	14.50
Crispy chicken	15.00

Children's meals are served with fries, potato croquettes, new potatoes, mashed potatoes, rice, pasta or bread and a crispy salad

DESSERTS

Homemade chocolate mousse	11.50
Homemade tiramisu	12.60
Crème brûlée	11.90
Chocolate moelleux with vanilla ice cream	12.90
Hot apple pie with vanilla ice cream	12.90

ICE CREAM (homemade)

Vanilla ice cream	8.00
Mocha ice cream	8.00
Vanilla ice cream with chocolate sauce	10.00
Vanilla ice cream with nuts and caramel sauce	10.00
Advocaat ice cream	10.00
Speculoos ice cream (vanilla ice cream with speculoos crumble and caramel sauce)	10.40
Coupe Colonel (lemon sorbet with vodka)	12.00
Ice cream with strawberries (seasonal)	13.00
Lemon sorbet (lactose-free)	7.70
Kids ice cream (vanilla with smarties)	6.50
Mini vanilla ice cream with chocolate sauce	8.00

PANCAKES AND WAFFLES (between 14h00 and 17h00)

Pancakes with sugar (white, blonde or brown)	6.50
Pancakes with syrup or strawberry jam	7.00
Pancakes with vanilla ice cream	9.00
Pancakes with vanilla ice cream and chocolate sauce	11.00
Waffle with powder sugar	6.50
Waffle with whipped cream	8.50
Extra whipped cream	2.00
Extra chocolate sauce	2.50
Extra scoop of ice cream	2.50

SOFT DRINKS

Chaudfontaine sparkling	3.40
Chaudfontaine still	3.40
Chaudfontaine sparkling 0,5 l	6.00
Chaudfontaine still 0,5 l	6.00
Chaudfontaine sparkling 1 l	11.00
Chaudfontaine still 1 l	11.00
Coca cola	3.50
Coca cola zero	3.50
Fanta	3.50
Sprite	3.50
Canada Dry	3.70
Gini	3.70
Royal Bliss tonic	3.70
Royal Bliss agrum	3.70
Royal Bliss pink	3.70
Schweppes touch of lime	4.10
Schweppes pink pepper	4.10
Schweppes ginger beer	4.10
Oasis	3.60
Tönisteiner Lemon	4.10
Tönisteiner Orange	4.10
Tönisteiner Multifruits	4.10
Ice Tea Original	3.70
Ice Tea Green	3.70
Ice Tea Zero	3.70
Minute Maid Orange	3.70
Minute Maid Apple	3.70
Minute Maid Apple Cherry	3.70
Minute Maid Grapefruit	3.70
Fristi	3.80
Cécémel	3.80
Spini 40 cl (<i>sparkling water/Gini</i>)	6.90
Eskimo 40 cl (<i>grapefruit/tonic</i>)	7.20
Sinton (<i>orange/tonic</i>)	7.20

HOT DRINKS

Coffee	3.50
Decaf coffee	3.50
Espresso	3.50
Decaf espresso	3.50
Cappuccino with milk	4.10
Cappuccino with whipped cream	4.30
Decaf cappuccino with milk	4.10
Decaf cappuccino with whipped cream	4.30
Café au lait	4.10
Decaf café au lait	4.10
Latte macchiato	4.10
Hot chocolate (<i>Cécémel</i>)	4.30
Hot chocolate (<i>Cécémel</i>) with whipped cream	5.10
Latte caramel with whipped cream	6.60
Latte speculoos with whipped cream	6.60
Irish coffee (<i>whiskey</i>)	9.10
French coffee (<i>cognac</i>)	9.10
Italian coffee (<i>amaretto</i>)	9.10
Coffee (<i>Baileys</i>)	9.10

TEA *Pip's*

North American Mint	3.50
Chamomile	3.50
Rosehip Hibiscus	3.50
Ginger Lemon	3.50
Green Tea Bancha	3.50
Earl Grey Black	3.50
Fresh mint tea	4.80
Fresh ginger tea	4.80

BEERS ON TAP

Stella 25 cl	3.40
Stella 33 cl	4.00
Leffe Blonde 33 cl	4.50
Triple d'Anvers 33 cl	5.00
Triple Karmeliet 25 cl	4.00
La Chouffe 33 cl	5.30

BOTTLED BEER

Leffe brune 33 cl	4.50
Duvel	5.30
Cornet	4.90
Kasteelbier bruin	5.30
Kriek Lindemans	3.90
Rodenbach	4.10
Liefmans On The Rocks	4.60
Hoegaarden	3.40
Hoegaarden Rosé	3.70
Westmalle Dubbel	5.30
Westmalle Tripel	5.30
Orval	5.60
Omer	4.70
Chimay Bleue 9°	5.60
Rochefort 8°	5.60
St. Bernardus Abt 12	5.60

ALCOHOL-FREE BEERS

Stella N.A.	3.40
Leffe Blonde 0,0%	4.50
Liefmans On The Rocks 0,0%	4.60
Sportzot 0,4%	4.60
Cornet Oaked 0,3%	4.90
Tripel Karmeliet 0,4%	5.20
Hoegaarden Rosé 0,0%	3.70

APERITIFS

Spumante Extra Dry	8.00
Aperol Spritz on tap	8.90
Kir	7.00
Kir Royale	8.50
Campari	7.20
Negroni	11.50
Pisang Ambon	7.20
Martini Bianco	7.00
Martini Rosso	7.00
Martini Bellini	7.00
Porto red	7.00
Porto white	7.00
Pineau des Charentes	7.00
Dry Sherry	7.00
Picon Vin Blanc	7.00
Ricard	7.00

+ soft drink surcharge

GINS

Bombay	8.50
Hendrick's	12.00
Pink 47	9.50

+ soft drink surcharge

APERITIFS 0,0%

House spritz 0,0%	7.00
Pisang Ambon Orange 0,0%	7.00
Campari Orange 0,0%	7.00
Virgin Mojito 0,0%	7.00
Crodino Biondo 0,0%	6.00
Crodino Biondo 0,0% with tonic	9.60
Crodino Biondo 0,0% with orange	9.60
Tanquerary Gin 0,0% with tonic	8.90

SPIRITS

Amaretto	8.50
Cointreau	8.50
Baileys	8.50
Calvados	8.50
Grand Marnier	8.50
Cognac Courvoisier VSOP	10.50
Bacardi Superior	9.00
William Lawson whisky	8.50
Highland park whisky (10-year-old)	10.50
Sambuca	9.00
Grappa	9.00
Armagnac	9.00
Limoncello	8.50
Jonge Bols jenever	4.40
Eristoff vodka	10.50
Omerta rum	9.00

+ soft drink surcharge

BUBBLES

Montelvini Promosso Spumante Extra Dry Italy, Veneto	Glass	8.00
	Bottle	40.00
Champagne Mandois Blanc de Blancs France, Champagne, 100% Chardonnay <i>Brilliant, clear gold colour with a wealth of bubbles. The supple opening note on the palate is characterised by a high level of minerality coming from the chalky soil and is followed by a creamy finish with slight hints of vanilla.</i>	Bottle	65.00

WHITE WINES

Mondevin Chardonnay Jérôme Vic France, Languedoc-Roussillon, 100% Chardonnay <i>This wine offers a pleasant combination of freshness on the one hand, paired with the typical roundness of Chardonnay grapes.</i>	Glass	6.50
	1/4 l	11.00
	1/2 l	21.00
	Bottle	32.00
Mondevin Sauvignon Blanc Pomerols France, Languedoc-Roussillon, 100% Sauvignon Blanc <i>Fresh on the palate, with citrus fruit aromas. A lengthy, fresh finish with notes of exotic fruits.</i>	Glass	6.50
	1/4 l	11.00
	1/2 l	21.00
	Bottle	32.00
Borgo Molino Ciari Pinot Grigio Italy, Veneto, 100% Pinot Grigio <i>This straw-yellow white wine presents an expressive aroma of juicy apples, white flowers and quinces. Its flavour is highly harmonious and perfectly balanced.</i>	Bottle	35.00
Quinta Couselo Rias Baixas Rosal Spain, Rias Baixas, 90% Albarino, 10% Caino Blanco <i>Bright yellow wine with an intense aroma of aromatic flowers and a strong balsamic perfume. Very fresh on the palate, floral, with a long, lingering finish. Delicious with rich fish dishes.</i>	Bottle	39.00
Cantine San Marzano Edda Bianca Italy, Puglia, 100% Chardonnay <i>A complex white wine, brimming with Mediterranean tones. It's been aged for four months in wooden barrels. Ideal for light starters and fish.</i>	Bottle	42.00
Henri Bourgeois Sancerre Grande Réserve France, Loire, 100% Sauvignon Blanc <i>Henri Bourgeois is one of the standout producers in the Sancerre region. Rich and expansive on the palate, this wine offers complexity and length. This Grande Réserve is the perfect pairing for a wide range of dishes, including fish, white meat and cheeses.</i>	Bottle	51.00

ROSÉ WINES

Mondevin Rosé de Syrah Pomerols	Glass	6.50
France, Languedoc-Roussillon, 100% Syrah	1/4 l	11.00
<i>A bright and intense cherry colour typifies this rosé wine. A structured fresh rosé with a soft balance.</i>	1/2 l	21.00
	Bottle	32.00
UP Ultimate Provence Rosé	Bottle	45.00
France, Provence, 30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle		
<i>It's not just the bottle that's great, the contents are pretty good, too. This wine is best combined with seafood, salads, pasta and good company!</i>		

RED WINES

Mondevin Merlot Jérôme Vic	Glass	6.50
France, Languedoc-Roussillon, 100% Merlot	1/4 l	11.00
<i>This wine has a round, full-bodied flavour, with a slight presence of tannins.</i>	1/2 l	21.00
	Bottle	32.00
Palagetto Chianti Colli Senesi	Bottle	36.00
Italy, Chianti, 85% Sangiovese, 5% Canaiolo, 5% Colorino, 5% Merlot		
<i>Aged in oak barrels. An intense ruby red colour with a fresh, fruity and round aroma. This wine is delicious paired with a range of meats, classic Italian dishes and cheeses.</i>		
Cantele Primitivo	Bottle	40.00
Italy, Puglia, 100% Primitivo		
<i>A stunning, full-bodied wine with highly agreeable tannins, brimming with ripe fruits.</i>		
San Marzano Collezione	Bottle	48.00
Italy, Puglia		
<i>An intense expressive wine, ruby red with purple accents. Intense in the mouth with a lot of structure and softness. Long aftertaste. Perfect with red meat and game.</i>		
Château La Marzelle, Saint-Emilion GCC	Bottle	67.00
France, Bordeaux, 75% Merlot, 5% Cabernet Sauvignon, 20% Cabernet Franc		
<i>This vineyard covers 17 hectares on the Haute Terrasse de Saint-Emilion, alongside Pétrus and Cheval Blanc. Aged for 12 to 18 months in oak barrels. The palate is assaulted with a riot of black fruit with a long, slightly spicy finish.</i>		