

## Champagne | Cava | Wine

---

Champagne Chateau Lourdeaux brut	45,00
Glass of champagne with small appetizer	9,40
Champagne rosé	48,00
Cava brut bottle	27,90
Glass of cava	5,30
Cava rosé bottle	27,90
Bottle white wine Berton & Guestier Chardonnay	24,90
Bottle red wine Rioja	24,90
Bottle rosé wine Tempranillo	24,90
Glass of wine white   red   rosé	4,70

## Aperitifs

---

Porto Barros white   red	4,90	Picon white wine	7,90
Porto Barros 10 years	5,90	Cynar	4,90
Porto Barros 20 years	6,90	Averna	4,90
Pineau des Charentes	4,90	Campari	6,00
Sherry Dry	4,90	Campari with orange juice	8,50
Cinzano 1757 Rosso   Bianco	5,00	Campari Soda	8,50
Kiss my Vermoudt		Campari Tonic   perfect serve	8,50
Rhubarb   Blackberries	8,00	Aperol Spritz	8,50
Kirr	5,20	Negroni	9,80
Kirr Royal with small appetizer	9,90	Gancia	4,90
Picon	6,00	Ricard	7,50

## Apetizers

---

Crisps	2,00
Cheese plate	8,50
Olives with Aioli sauce and toast bread	5,00
Cold tapas 3 varieties	9,50
Tapas warm 3 varieties	10,50
Tapas cold en hot 6 varieties	19,00

## Cocktail Corner

Bartender's Choice Bulldog gin   mangosteen   cucumber   lime	13,00	Whiskey Sour Bourbon   lime	8,70
Premium Mojito Lime   mint   dark rum	9,80	Old fashioned Bourbon   bitters   orange	9,80
Strawberry Mojito lime   mint   dark rum   strawberry	10,80	Kingston Negroni Campari   cizano rosso   appelton rum	9,80
Cuba Libre Lime   rum   coke	9,80	Negroni Campari   red vermouth   gin	9,80
Dark & Stormy Dark rum   lime   bitters   ginger beer	9,80	Nutella Negroni Campari   cinzano   bourbon   frangelicon	9,80
Banana Mama Dark rum   banana   pineapple   orange	9,80	Calypso Cooler rum   apple   bourbon   cinnamon	9,80
Sex on the Beach Vodka   cranberry   orange   peach	9,80	Mexican Mule Tequila   lime   ginger beer	9,80
Bloody Mary Vodka   tomato   spices	9,80	Tom Collins Gin   lime   elderflower tonic	9,80
Moscow Mule Vodka   lime   ginger beer	9,80	Kiss my Royal Kiss my Rhubarb   riccadonna prosecco	9,80

## Mocktail Corner

Mangosteen Fresher Mangosteen   cucumber   lime	7,50	Spicey Mango lemonade mango   chilli   ginger	7,50
Virgin Mojito Mint   apple juice   ginger ale	7,50	Crodino   Crodino Rosso	4,50
Virgin Mojito Strawberry	8,50	Crodino Cooler Crodino   lime   tonic	7,50
		If you love Campari Orange Crodino   orange   lime   grenadine	7,50

## Gin Corner

Duin Gin	12,00	Gin Gold 999,9	11,50
Gember Gin	12,00	Gin Mare	10,50
Ginius Gin	12,00	Puerto De India Strawberry	11,00
J'hin 16	11,00	Martin Miller	12,00
S-Gin	10,00	Bulldog	9,00
Monkey 47 Dry Gin	12,00	Hendrick's Gin	10,00
Monkey 47 Sloe Gin	13,00		
<b>Supplement Thomas Henry Tonic Water</b>			<b>3,50</b>
<b>Supplement Thomas Henry Elderflower</b>			<b>3,50</b>
<b>Supplement Peter Spanton Kardemom</b>			<b>3,50</b>



## Beer on tap

---

Stella Artois 25cl	2,80
Stella Artois 33cl 5,2°	3,00
Brugse Zot Blond 33cl 6°	4,10
La Chouffe 33cl 8°	4,10

## Bottled beer

---

PoppoLou (Ostend beer ) 6°	4,10
Karmeliet 8,4°	4,10
Jupiler Zero 0,0°	3,00
Liefmans "On The Rocks" 3,8°	3,30
Liefmans Kriek Brut 6°	4,10
Vedett 5,2°	3,30
Vedett White 4,7°	3,30
Duvel 8,5°	4,10
Omer 8°	4,10
Rodenbach 5,2°	2,90
Orval 6,2°	4,10
Kwak 8,4°	4,50
Belgian Mum N° 1 6,5°	4,10
Cornet Blond 6,5°	4,10
Leffe Blond 6,6°   brown 33 cl 6,5°	3,90
Westmalle Triple 9,5°   Dubbel 7°	4,10
Brugse zot Dubbel 7,5°	4,10
Straffe Hendrik Triple 9°   Dubbel 11°	4,50
St- Bernardus Triple 8°   Abt 12°	4,30

## Soft drinks

---

Pepsi   Pepsi Max	2,80
Spa Citroen   Spa Orange	2,80
Ice Tea	3,00
Homemade Ice Tea	3,50
Homemade lemonade	3,50
Gini	2,90
Schweppes Tonic   Schweppes Agrum	2,90
Looza	2,90
orange   ace   tomato   apple	
Fresh orange juice	5,60
Redbull	5,60
Cécémel   Fristi   milk	2,80
Bru sparkling or still 25cl	2,80
Bru sparkling or still 50cl	5,60
Ginger Ale	3,50
Ginger Beer	3,50
Supplement grenadine   mint	0,80

Like us



Follow us



Reserveer uw tafel online via onze website [www.brasseriehenry.be](http://www.brasseriehenry.be)

## Hot drinks

---

Coffee	2,80	Latté	3,80
Espresso	2,80	Tea	3,70
Dubble espresso	3,80	Hot chocolate	3,70
Decaf	2,80	Hot chocolate with cream	4,20
Italian cappuccino   cream	3,50	Hot milk	3,00
Assortment fresh tea:			4,10

## Special hot drinks

---

Irish coffee (The Famous Grouse)	8,50
French coffee (Cognac)	8,50
Basque coffee (Grand- Marnier)	8,50
Hasseltse coffee (Genever)	8,50
Mozart coffee (Chocolate genever)	8,50
Italian coffee ( Disaronno )	8,50
Norman coffee (Calvados)	8,50
Spanish coffee (Cuarenta Y Tres “Liquor 43”)	8,50
Baileys coffee	8,50

## Spirits

---

Plantation Rum 3 stars	6,90
Appleton Jamaican Rum Signiture Blend	7,50
Appleton Jamaican Rum Reserve Blend	8,50
Skyy Vodka	6,90
Belvedere Vodka	7,50
Espolòn Tequila Reposado	7,50
Johny Walker Red Label	6,90
Jack Daniel's	7,50
Wild Turkey Bourbon 81	7,50
Wild Turkey Bourbon 101	8,50
Old genever	5,50
Young genever	4,90
Supplement softdrink	2,50
Supplement Redbull	4,00

## Digestives

---

Amaretto Accademia	6,90
Baileys	6,90
Frangelico	6,90
Kahlua	6,90
Cointreau	6,90
Grand Marnier	6,90
Calvados	6,90
Calvados X.O	11,50
Cuarenta Y Tres   43 liquor	6,90
Sambuca white	6,90
Sambuca black	6,90
Grappa	6,90
Limoncello Pallini	6,90
Poires Willams	8,50
Cognac Bisquit	7,50
Martell cognac V.S.O.P.	9,50
Claude Thorin Cognac X.O.	19,50
Cartavio 12Y Rum	9,50
Appleton Jamaican Rum 12Y	9,50
Appleton Jamaican Rum 21Y	19,50

## Selection of whisky

---

### **The Famous Grouse**

**6,90**

The Famous Grouse whisky is known for its soft and delicate taste and is number 1 whisky in Scotland.

### **The Balvenie Double Wood 12 years**

**9,90**

NOSE: sweetness and Oloroso Sherry with touch of honey and vanilla flavor

PALATE: Creamy and smooth Single Malt in perfect combination with softness of hazelnut, spiciness of cinnamon and the delicate touch of sherry.

FINISH: long and warming

### **Glenfiddich 12 years**

**9,90**

NOSE: A fresh but yet delicate balance and a fruity touch of pear

PALATE: Sweet and fruity notes with aromas of caramel, cream and a delicate touch of subtle oak taste.

FINISH: Rich with intense softness

### **Bruichladdich Scottish Barley**

**13,90**

NOSE: Barley sugar with a touch of mint. Afterwards a touch of wild flowers and at last a taste of caramelized fruit.

PALATE: Softness of oak and barley come together, followed by the combination of grape fruit, brown sugar and sweet malt.

FINISH: Unforgettable long and rich finish.

### **Highland Park 12 years**

**9,90**

NOSE: Soft notes of bruyère wood and honey combined with smokiness

PALATE: Delicate and soft smokiness and robustness of malt

FINISH: Spicy notes of bruyère wood and subtle smokiness



## Pasta

---

Spaghetti Bolognaise 15,50

## Veggie

---

Hazelnut burger with seasonal vegetables 18,00

## Salads

---

Salad Niçoise with grilled tuna steak 22,00

Goat cheese salad with bacon, pear and honey 20,00

Supplement salad 5,00

Supplement hot vegetables 6,00

Supplement fries 3,50

Supplement sauce mayonnaise | ketchup | mustard 0,80

\*All salads are served with bread

## Entrees

---

Fresh tomato soup with garnish 8,50

Fish soup with garnish 16,50

French oysters served on crushed ice (6 pieces) 18,00

Duo of artisanal shrimp croquettes with salad 15,00

Tapas cold 3 varieties 9,50

Tapas hot 3 varieties 10,50

Tapas cold en hot 6 varieties 19,00

Duo of artisan Parmesan croquettes 15,00

Beef carpaccio with roquette and parmesan 19,00

## Mussels

---

Mussels	25,00
Mussels in white wine	28,00
Mussels in garlic	28,00
Mussels in cream	28,00
Mussels in garlic and cream	29,00
Mussels Marsala	29,00

\*Mussels are served with mussel sauce and fries

## Fish

---

Pan fried sole with salad and fries	33,50
Trio of artisan shrimp croquettes served with salad and fries	26,00
Trio of artisan parmesan croquettes served with salad and chips	26,00
Pan fried salmon with béarnaise,bacon and mushrooms	27,00
Fried cod with spinach puree, dijonnaise sauce and fried ganda ham	30,00
Bouillabaisse with langoustine and clams	28,00
Grilled king prawns with jacket potatoe and garlic butter	28,00

**We respect the possibility that you have other culinary habits  
or are forced allergy-wise to adapt another diet.**

**The content of our recipes can change on a daily bases;**

## Meat

---

Filet mignon with sea salt served with salad and fries	29,00
Flemish stew with homemade apple sauce and fries	24,00
Chicken Vol au Vent with mousseline sauce and fries	26,00
T-bone steak with hot vegetables and a sauce to your liking	pp 29,00
Steak tartare "Henry"	25,00
Supplement sauce pepper   mushrooms   pickles   garlic-butter	3,00
Béarnaise sauce	4,00

## Just for kids

---

Steak with salad and fries	12,50
Fried fish filet with salad and fries	12,50
Spaghetti Bolognese with grated cheese	10,50
Meatballs in tomato sauce served with salad and fries	12,50
Steamed mussels with chips	13,50

## Ice Cream

---

Dame blanche	6,50	Brésilienne	6,50
Moccachino	6,50	Advocaat	7,50
Bresil	6,50	Trio of sorbet	9,90
Cookies Caramel Explosion	6,50	Banana Split	7,50
Chocorange	6,50	Lactose free ice cream	6,50
Strawberries	7,00	Ice cream for kids	4,00

## Pancakes and waffles

---

White sugar	3,90
Brown sugar	3,90
Strawberry jam	4,30
Whipped cream	4,80
Vanilla ice cream	4,80
Butter and sugar	4,50
Dark chocolate	4,30
Nutella	4,30
Norwegian: with vanilla ice cream and dark chocolate	5,70
Mikado: with whipped cream and dark chocolate	5,70
Siberian: with Grand Marnier and vanilla ice cream	6,90
Strawberries (season)	8,30
Norman: Calvados and apples	8,30
Warm cherries and vanilla ice cream	8,30
<b>Supplement ice cream or whipped cream</b>	<b>1,00</b>