



Catering Guide

Private rooms and take away

This guide will give you the necessary information in order to organize your event at the Shape Club.

Room fee

In addition to the prices shown in this guide, a set up fee will be applied for any event in one of our room. The set up & cleaning fee will be charged per person as follows:

- **1.20 € for meeting** (paper table cloth, tables needed for meeting with chairs, screen available)
- **1.40 € for reception** (high quality paper table cloth, paper cocktail napkins, tables needed for the food, cocktail high tables)
- **1.50 € for luncheon** (high quality paper table cloth, paper napkins)
- **2.00 € for dinner** (high quality paper table cloth or linen table cloth, high quality paper napkins, candles)
- **2.50 € for dinner VIP** (high quality paper table cloth or linen table cloth, high quality paper napkins, candles on silver candelabras)

Bar Service information

You may request specific beverages to be served at the bar during your event:

- A full bar (incl. spirits)
- Martini, wines, beers & soft drinks
- Soft drinks only
- Etc....

We will provide only what you would like us to serve to your guests. Please view our Beverage price list included in this guide

Option 1: On Inventory (Charged on the final invoice of the function; a limit can be agreed upon in advance)
15% service fee is included in the beverages prices when using this option

Option 2: Pay as you go (All beverages charged directly to the customer by the bartender)
Service fee is not included in the beverages prices when using this option

Option 2 can follow option 1 during an event:

After reaching a limit in euros fixed in advance, the guests will pay directly their consumptions at the bartender

Drinks on tables

The beverages to be placed on tables or on a side station during your event will automatically be charged into the event final invoice. The price list of the drinks available is listed in this guide.

- ⇒ A la carte service is not available for a banquet in a private room.
- ⇒ Each person receives the same menu selection as the other participants! Only a vegetarian option will be allowed.
- ⇒ Any item available for take away, will have a price 15% lower than the prices listed below
- ⇒ Please read carefully the Catering Rules on next page before arranging your event.

Thank you for supporting the Shape Club!!

CATERING RULES

(SHAPE DIRECTIVE 100-9)

- **Menu arrangements:** In all cases, the organizers of a function must arrange the details of their function, sign and return to the club the party sheet at least **10 working days prior the function**. For that we will not accept functions arranged by phone or fax. We invite the organizer to come to the Club office to make all arrangements. He will be personally in charge of the event and invoice will be done for him. (SD100-9 – para. 3-3 sub para. a 5)
- **Last figures:** The number of guests taken into account will be the figure presented **48 hrs in advance** to the catering office by the organizer, or the actual number of attendees served during the event, whichever is the higher. If the number of attendees is higher than expected, the organizer will be requested to sign a modification to the number of attendees during the function itself and accept the corresponding increase in cost. (SD100-9 – para. 3-3 sub para. c 3)
- **Cancellation:** A function can be cancelled at least **3 working days prior to the event**. If the delay is not respected, we will have to charge the organizer the loss of income suffered by the Club based on the Catering Guide. This special invoice with a letter of justification will be sent to the organizer through the ICM, Chief, MWB, and Commander, HSG. (SD100-9 – para. 3-3 sub para. d 1)
- **Function beginning and ending time:** It will be mentioned on the party sheet to enable appropriate costing. The sponsor is to be properly informed, when booking the function, that all alterations to these beginning and ending times which influence labour and/or other costs will be properly priced and reflected on the final bill. (SD100-9 – para. 2-3 sub para. b)
During the course of executing each contracted event, any arrangements to alter the agreed menu, service, or hours will be documented and properly adjusted on the signed party sheet (contract) for proper billing. (SD100-9 – para. 2-3 sub para. d)
If the agreed contracted time is exceeded, overtime charges will apply.
- **Room Occupancy Time:** In order to cover the cost of the Staff scheduled in a private room, a limited occupancy time is applied for each kind of function:
Extra time must be requested in advance & stipulated on the party sheet, and will be charged as follows:

Kind of function	Staff included for	Extra Time: 25 €/hour and each waiter.
Meeting (drinks served only):	1 day	No charge
Reception, Cocktail (food & drinks):	3 hours	1 waiter each 50 people
Luncheon (Standing or seated):	4 hours	1 waiter each 25 people
Evening Dinner (Standing or seated):	5 hours	1 waiter each 25 people

The prices listed above will be used as a guideline; all price quotes will be made on a case by case basis, depending on all the different factors to be taken in account in organizing an event.

They are independent of room set up and cleaning fee that will be charged for each function.

In all cases the last call will be done 15 minutes before the bar closure, taking in account the ending time that has been agreed upon.

Labour: In order to cover the costs of personnel for various functions, a minimum income is required. The table below outlines costs for the different functions offered (as per Belgian labour regulations).

Kind of function	Min. income/pers.	Labour: 75 €/ waiter.
Cocktail, stand up reception	8 €	1 waiter each 50 pers.
Buffet luncheon and dinner	23 €	1 waiter each 40 pers.
Luncheon and dinner served meals	25 €	1 waiter each 25 pers.

In case of a room is required for a beer call/ice breaker (drinks only), the organizer will be requested to pay 75€/waiter (covers 3 hours and based on Belgian regulations employee's working hours)

- **Room Set up Fee:** This fee will be charged for any private room reservation and calculated on number of people attending the function. This number will be the one presented to the Catering Office at least 48 hours prior the function by the organizer or the one of real attendance during the event, whichever is the higher.
The set up fee is used to cover the cost of supplies used for the function (table cloths, napkins, candles, etc...), and to also cover the cost for room cleaning.
The set up fee is charged per person and depending on type of function as follows:
 - **1.20 € for meeting** (paper table cloth, tables needed for meeting with chairs, screen available)
 - **1.40 € for reception** (high quality paper table cloth, paper cocktail napkins, tables needed for the food, cocktail high tables)
 - **1.50 € for luncheon** (high quality paper table cloth, paper napkins)
 - **2.00 € for dinner** (high quality paper table cloth or linen table cloth, high quality paper napkins, candles)
 - **2.50 € for dinner VIP** (high quality paper table cloth or linen table cloth, high quality paper napkins, candles on silver candelabras)
- **Service Fee:** A service fee of 15% (calculated on food & beverages) is included in the prices of food and beverages items for any catered events in private room.

The Entire Shape Directive 100-9 is available in the SHAPE Club Office.
Please ask for it.



Menu 1

For min. 15 people

Starter / Entrée

Warm poultry salad spiced with curry and balsamic vinegar
Salade tiède de volaille épicée au curry et vinaigre balsamique

Quiche with a leek stuffing
Quiche farcie aux poireaux

Tomato stuffed with shrimps and salad garnish

Salade Tomate crevettes

Cheese & nuts Salad
Salade de fromages et noix

Caesar salad
Salade César

Soup of the day
Soupe du jour

Vegetarian option
Option végétarien

Main course / Plat principal

Lamb Stew
Navarin d'agneau

Grilled salmon fillet
Filet de saumon grillé

Chicken fillet in pastry
Filet de poulet en croute

Beef Bourguignon
Bœuf Bourguignon

Duck leg grandmother style
Cuisse de canard grand-mère

Sweet & sour chicken
Emincé de poulet aigre doux

Vegetarian option
Option végétarien

Dessert

Chocolate mousse
Mousse au chocolat

Apple pie
Tarte aux pommes

French cheese (brie) platter
Assiette de Brie

Cherry pie
Tarte aux cerises

Catalan cream
Crème catalane

Fresh fruit salad
Salade de fruits frais

Coffee or Tea

21.50 €

Room fee and beverages NOT included.

All customers must choose the same starter, main course & dessert, plus a vegetarian option (if required)

We allow 2 choices of main course for the whole banquet (plus the vegetarian option if required)

Any change in the detailed menu and/or drinks selection will affect the price.



Menu 2

For min. 15 people

Starter / Entrée

Scampi diabolico (spiced tomato)
Scampi diabolico (sauce tomate épicée)

French cheese "camembert" fried with side salad
Camembert frit sur son lit de salade croquante

Smoked Italian ham with seasonal fruits
Jambon fume italien et fruits de saison

Warm terrine of salmon & cod with dill flavour
Terrine tiède de saumon et cabillaud à l'aneth

Three cheeses in puff pastry and crispy salad
Feuilleté aux trois fromages et salade croquante

Consommé Célestine
Consommé Célestine

Vegetarian Option
Option végétarien

Main course / Plat principal

Grilled red mullet filet Mediterranean style
Filet de rouget grillé à la méditerranéenne

Stuffed filet of duck, served with fine champagne sauce
Magret de canard farci sauce fine champagne

Pork fillet with mustard & smoked bacon
Filet de porc parfumé à la graine de moutarde et bacon fumé

Poultry pastry forest flavour
Croustade de volaille forestière

Lamb cottage pie
Parmentier d'agneau

Grilled ribeye steak (30/35 pers. Max) or Roast beef sliced (180gr) with choice of sauce
Entrecôte de bœuf grillée (30-35pers. Max) ou Roastbeef en tranches (180gr) avec choix de sauce

Vegetarian Option
Option végétarien

Dessert

Fresh fruit salad
Salade de fruits frais

Chocolate truffon with light custard sauce
Truffon au chocolate et couli de crème anglaise

Vanilla & raspberry duo with fruits of the forest
Duo vanille framboise et ses fruits de la forêt

Warm tart tatin and vanilla ice cream
Tarte tatin tiède et sa boule de glace vanille

Coffee or Tea

25.00 €

Room fee and beverages NOT included.

All customers must choose the same starter, main course & dessert, plus a vegetarian option (if required)

Any change in the detailed menu and/or drinks selection will affect the price.



Menu 3

For min. 15 people

Starter / Entrée

Shrimp & crayfish au gratin, served with a creamy saffron sauce
Gratin de scampis et queues d'écrevisses décortiquées, sauce safran et crème

Grilled red mullet served with zucchini and a mousseline sauce
Filet de rouget grille, julienne de courgettes et sauce mousseline

Smoked duck escalope with mousse, on a crispy salad
Escalope de canard fumé et sa mousse sur salade croquante

Smoked Norwegian salmon with asparagus and scramble eggs
Saumon norvégien fumé aux asperges et œufs brouillés

Sliced chicken with avocado mousse and salad
Eventail de poulet et sa mousse d'avocat salade croquante

Vegetarian Option
Option végétarien

Main course / Plat principal

Pollock fish crumble caramelized and pastas selection with vegetables
Crumble de lieu caramélisé et méli-mélo de pâtes aux légumes

Round fillet of veal with thyme and spice flavour
Noix de veau saveur thym et épices

Beef sirloin with choice of sauce
Contre filet de bœuf sauce au choix

Oostende dish and mixed sauté vegetables
Cassolette Oostendaise et faitou de légumes

Guinea-fowl saltimbocca (Italian roulade)
Saltimbocca de pintadeau

Vegetarian Option
Option végétarien

Dessert

Pancake « comédie française » (flambé)
Crêpe comédie française

Tiramisu with hot chocolate
Tiramisu et chocolat chaud

Assiette gourmande (selection of sweets)

Raspberry Pie
Tarte aux framboises

Charlotte with red fruits
Charlotte aux fruits des bois

Coffee or Tea

30.00 €

Room fee and beverages NOT included.

All customers must choose the same starter, main course & dessert, plus a vegetarian option (if required)
Any change in the detailed menu and/or drinks selection will affect the price.



Buffet example A

For min. 30 people

Starter

Salad Bar VIP

Assorted salads, special salads & dressings (lettuce, tomato, rice, seafood, greek salad, etc...)

Main course

1 Warm dish including accompaniments
Chicken filet in a basil and tomato sauce

Seasonal sauté warm vegetables and gratin dauphinois

Dessert

Dessert table 1: Selection of cakes and pies
(fruits pies, chocolate cakes, mousses, fruit salads, crème brûlée, etc...)

Coffee or Tea

18.25 €

Buffet example B

For min. 30 people

Starter

Salad Bar Classic

Assorted salads & dressings (lettuce, tomato, rice, etc...)

Main course

2 Warm dish including accompaniments
Chicken filet in a basil and tomato sauce
Pork stew in a creamy mustard sauce

Seasonal sauté warm vegetables and gratin dauphinois

Dessert

Dessert table 2: Selection of cakes and pies with fresh fruits assortement
(fruits pies, chocolate cakes, mousses, fruit salads, crème brûlée, etc...)

Coffee or Tea

23.25 €

Room fee and beverages NOT included.

Any change in the detailed menu and/or drinks selection will affect the price.



Buffet Builder

Build your own buffet using the following price list – For Minimum 30 people.

Light starter Buffet

Salad Bar Classic Assorted salads & dressings (lettuce, tomato, rice, etc...)	3.80 €
Salad Bar VIP Assorted salads, special salads & dressings (lettuce, tomato, rice, seafood salad, greek salad, etc...)	5.00 €
Soup Make your selection between the following choices available: Tomato, mushroom, leek, Pea, Minestrone, Cream of cucumber, chicken soup, French onion soup	3.15 €

Heavy starter Buffet (Bread rolls & butter included)

Country buffet Classic Selection of cold cooked meats garnished on trays with salad bar "classic" (roasted beef, pork, ham, salami, etc...)	15.00 €
Country buffet VIP The country buffet including VIP Salad Bar and high selection of meats (parma ham with fruits, rosette sausage, etc...)	20.00 €
Fish buffet Classic Assortment of cold cooked fish garnished on trays with salad bar "classic" (Fresh salmon "belle-vue", stuffed tuna peaches, shrimps, crab tomatoes, etc...)	16.00 €
Fish buffet VIP The Fish buffet including VIP Salad Bar and high selection of fish products (Stuffed tomatoes grey shrimps, smoked salmon, gambas, smoked eels, etc...)	23.00 €
Full cold buffet (country + fish) Classic Assortment of cold cooked fish and meats garnished on trays with salad bar "classic"	20.60 €
Full cold buffet (country + fish) VIP Assortment of high quality cold cooked fish and meats garnished on trays with salad bar "VIP"	29.10 €

Main course Buffet (Price are per person and for 125gr portion average)

	A	B
1 warm dish including accompaniments	9.00 €	10.00 €
2 warm dishes including accompaniments	13.50 €	16.00 €
3 warm dishes including accompaniments	17.00 €	21.00 €
4 warm dishes including accompaniments	20.00 €	25.00 €

Make your choice of warm dish(es) using the following list (Prices under B will be charged for any dish selected under the B list.)

A selection

Chicken filet in a basil and tomato sauce
Cod filet "Ostendaise" (in a creamy seafood sauce)
Turkey breast with small vegetables
Pork stew in a creamy mustard sauce
Pork goulash
Grilled ham Hawaii

B selection

Chicken stew with bacon & red wine sauce
Duo of coalfish and salmon in a creamy curry sauce)
Pork filet devil' sauce
Beef stroganoff
Lamb stew
Veal olives with wild mushrooms
Carvery point (Hip of beef, honey glazed ham or roasted turkey)
Chef slicing the piece of meat at the buffet. Includes side sauce (gravy)

Accompaniments included

Warm dish is served with bread rolls, butter, seasonal warm vegetables and one of the following choices:
French fries, croquettes, baked potatoes, mashed potatoes, almondine potatoes, boiled potatoes, gratin dauphinois, roasty potatoes.

Any extra accompaniments will be charged as follows

Potatoes: French fries, croquettes, baked, mashed, almondine, boiled, gratin dauphinois, roasty, fried	1.90 €
White rice, natural pastas (spaghetti, ravioli, tortellini, penne, tagliatelle) (120gr per portion)	1.60 €
Sauce for pasta (or rice): Bolognese, Carbonara, Cream & Salmon, Seafood, Cream & Mushroom, Arrabiata (spicy tomato), Garlic & Olive Oil, Pesto, Tomato & Basil	0.75 €
Seasonal vegetables	2.00 €
Bread rolls & butter	0.75 €

Barbecue Selection (from May to September - price per item)

Chicken leg (125gr)	1.30 €
Chicken kebab (125gr)	2.50 €
Beef kebab (125gr)	4.00 €
Hamburger (100gr)	2.00 €
Pork sausage (100gr)	2.00 €
Lamb kebab (150gr)	7.50 €
Merguez (spicy pork sausage) (100gr)	2.20 €
Salmon steak (100gr)	4.70 €
Shrimps kebab (6 shrimps)	6.70 €

Miscellaneous

Hamburger bun	0.70 €
Half baguette (26cm)	1.10 €
Individual portion of sauce (ketchup, mayonnaise, mustard, andalouse, bbq, tartare)	0.55 €
Sandwich Baguette garnished (choice of ham, cheese, salami, turkey, veggi, tuna salad, crab salad,	3.70 €

Cheese Table

Selection of six different cheeses presented on a board with seasonal fruits and bread	5.50 €
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Sweets

Dessert table 1: Selection of cakes and pies (fruits pies, chocolate cakes, mousses, fruit salads, crème brûlée, etc...)	2.80 €
Dessert table 2: Selection of cakes and pies with fresh fruits assortment	4.50 €
Dessert table 3: Selection of cakes and pies with fresh fruits assortment and chocolate fountains	5.20 €
Home-made cake (free to be personalized – min. for 10 people)	2.65 €
Picture print-out on sugar paper (max A4 size)	12.00 €
Assortment of biscuits & small chocolates (suitable for coffee station)	0.85 €

Breakfast

Full Continental Breakfast Buffet: Drinks station including: Coffee, hot tea, orange juice, hot chocolate	11.00 €
Selection of: Pancakes, croissants, chocolate bread, scrambled eggs, bacon, hot sausages, corn flakes, yoghurt, milk	

Cocktail Reception

For Minimum 25 people - Any additional hour will be charged 25.00 € each 50 people

Reception before a meal (45 min.)

Tray service for hors d'oeuvres selection before a meal is included in the price

Light appetizers	2.00 €
Raw vegetables assortment, chip & dip trays, tacos chips & hot sauce, olives assortment, peanuts	
Hors d'oeuvres selection A	3.60 €
Selection of 4 items per person	
Hors d'oeuvres selection B	5.40 €
Selection of 6 items per person	

Stand up Reception (2 hours)

Tray service for Stand up reception may be provided with an extra charge of 1.00 € per person

Reception selection A	6.30 €
Selection of 7 items per person	
Reception selection B	7.20 €
Selection of 8 items per person	
Reception selection C	8.00 €
Selection of 10 items per person	

Stand up Meal (4 hours)

Tray service for Stand up reception may be provided with an extra charge of 1.00 € per person

Standing meal A	9.60 €
Selection of 12 items per person	
Standing meal B	12.00 €
Selection of 15 items per person	
Standing meal C	14.40 €
Selection of 18 items per person	

You can mention you preferred items using the list of items below.

If you do not mention any preference, we will provide the best selection based on the number of people and the kind of event.

Cold items

Duo toast Philadelphia and smoked salmon
 Devilled Eggs
 Iris with caviar
 Corolla stuffed with cream pâté
 Italian spoon bruschetta
 Stuffed cone with herbs cheese
 Shrimp Salad on Puff Pastry
 Salmon and dill wrap
 Sandwiches opened Assortment
 Raw vegetables with cream dip
 Chips & cream dip
 Taco Chips with hot sauce (salsa dip)
 Peanuts
 Portion of Olives Provençal, Stuffed with Peppers, Stuffed with feta Cheese
 Portion of Olives Black with Basil
 Pain Surprise (Bread stuffed with sandwiches qty depends on numb. of people)









Hot Items

Assorted mini rartlets
 Breaded scampi
 Petite quiche lorraine
 Pigs in blanket (cocktail sausages)
 Mini Spring Rolls
 Pizza Squares
 Fried chicken apritos
 Pastry puff with chicken a la king
 Oostende pastry
 Meatballs in bbq sauce
 Chicken wings breaded
 Spicy chicken kebab
 Mini spicy chicken taco
 Cheese pastry

Extra Items

Suitable for take away (15% service fee to be taken off the prices)

Trays garnished

	Fish tray 1 (pink salmon cooked, smoked salmon sliced, crayfish, fanyt crab salad, mackerel, eggs)	100.00 €
	Fish tray 2 (Sole filets & salmon, smoked salmon sliced with cream cheese, tomatoes stuffed with salmon mousse, fanyt crab salad)	105.00 €
	Fish tray 3 (Pink salmon cooked, tomatoes, stuffed with salmon mousse, crayfish, fanyt crab salad)	145.00 €
	Fish tray 4 (Half peaches stuffed with tuna salad, fanyt crab salad, sole filets & salmon, smoked salmon sliced with cream cheese)	100.00 €
	Fish tray 5 (Half peaches stuffed with tuna salad, tomatoes stuffed with salmon mousse, eggs)	68.00 €
	Meats tray 1 (Roast pork cooked, smoked ham "Ardennes", seasonal fruits)	68.00 €
	Meats tray 2 (Ham & asparagus wrapped, pâté d'Ardennes, rosette sausage)	75.00 €
	Seasonal Fruits Tray Selection of fruits of the season, cutted and nicely presented on a large tray	62.00 €
	Assortment of Cheese 1600 gr cheese cutted in cubes and presented on a large tray with grapes & crackers	93.00 €

Hors d'oeuvres – Finger food

Minimum 25 pieces of each

Cold items

Duo toast Philadelphia and smoked salmon	1.20 €
Devilleed Eggs	0.70 €
Iris with caviar	0.80 €
Corolla stuffed with cream pâté	0.80 €
Italian spoon bruschetta	0.80 €
Stuffed cone with herbs cheese	0.80 €
Shrimp Salad on Puff Pastry	0.80 €
Salmon and dill wrap	0.80 €
Sandwiches opened Assortment	1.00 €
Chips & cream dip Tray	7.50 €
Taco Chips Tray with hot sauce (salsa dip)	7.50 €
Bowl of Peanuts	4.05 €
Portion of Olives Provencal	4.05 €
Portion of Olives Stuffed with Peppers	4.05 €
Portion of Olives Stuffed with feta Cheese	4.05 €
Portion of Olives Black with Basil	4.05 €
Raw vegetables tray with cream dip	11.00 €
Pain Surprise (Bread stuffed with 60/70 sandwiches)	30.00 €

Hot Items

Assorted mini tartlets	0.85 €
Breaded scampi	0.90 €
Petite quiche lorraine	0.90 €
Pigs in blanket (cocktail sausages)	1.00 €
Mini Spring Rolls	0.90 €
Pizza Squares	0.90 €
Fried chicken apritos	0.90 €
Pastry puff with chicken a la king	0.90 €
Oostende pastry	0.90 €
Meatballs in bbq sauce	0.70 €
Chicken wings breaded	0.90 €
Spicy chicken kebab	1.00 €
Mini spicy chicken taco	0.60 €
Cheese pastry	0.90 €

Sweets

Rectangular Cakes (from 12 to 16 portions)



Three chocolates melody 38.00 €



Javanese cake 40.00 €



Tiramisu cake 30.00 €

Round Cakes (from 10 to 16 portions)



Black Forest 20.00 €



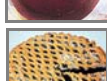
Red fruits cake 23.00 €



Lemon & meringue pie 33.00 €



Sachert cake (chocolate) 33.00 €



Raspberry pie 34.50 €



Apple pie 12.00 €

Individual Pastries (price per unit)



Tarte Tatin 4.50 €



Vanilla & Raspberry duo 4.60 €



Sweet chocolate duo 4.60 €



Cherry heart & chocolate 4.60 €



Charlotte red fruits	4.85 €
Brownie	1.25 €
Creamy profiteroles	0.30 €
Petits fours	1.25 €
Macarons	0.80 €

Beer Call

Your private bar including your bartender – Room fee will not be charged unless food is served

Bartender labour (2 hours service)

Up to 50 people attending	75.00 €
From 51 to 100 people attending	150.00 €
From 101 to 180 people attending	225.00 €

Extra time for Bartender labour (Price for any additional hour of service required)

Up to 50 people attending	25.00 €
From 51 to 100 people attending	50.00 €
From 101 to 180 people attending	75.00 €

Beverages are not included in the price.

The total amount of consumptions may be charged into the final invoice or paid cash to the bartender.

Please advise us the option you will go for.

In case of invoicing the beverages, a service fee of 15% will be applied on top of all the beverages prices.

Full hours only will be charged (even if only initiated by few minutes)

No food service other than chips and peanuts is provided for a beer call.

For food service, please view our "Cocktail-Reception" offers above.

You will find our Beverages price list on following Pages

Do not hesitate in contacting the catering office and to fix an appointment to be correctly informed on how organizing your function at the Shape Club.

Beverages

Prices includes 15% service fee

Soft Drinks

Coca-Cola (Regular, Zero, Light)	20cl	1.60 €
Fanta orange, Sprite, Sprite Zero	20cl	1.60 €
Soft Drink Large	50cl	3.15 €
Nestea (Ice tea sparkling lemon)	20cl	1.75 €
Aquarius	20cl	1.75 €
Minute Maid Juices	20cl	1.75 €
Orange, Multivitamin, Tomato, Apple, Pineapple		
Chaudfontaine water (flat or sparkling)	50cl	1.60 €
Chaudfontaine water (flat or sparkling)	1L	3.15 €
Perrier (nature or lemon)	50cl	2.30 €
Red Bull / Monster	33/50cl	4.45 €
Pitcher of iced water (flat or sparkling)	1.5 L	3.20 €
Pitcher of Juice (orange, pineapple)	1.5 L	7.00 €
Pitcher of Ice Tea	1.5 L	8.00 €

Draft Beers

Jupiler	25cl	1.65 €
Jupiler	33cl	2.15 €
Jupiler Mug	50cl	3.20 €
Jupiler Pitcher	1.5L	9.30 €
Hoegaarden	25cl	2.05 €
Hoegaarden Mug	50cl	3.90 €
Hoegaarden Pitcher	1.5L	11.40 €
Leffe	25cl	2.40 €
Leffe Mug	50cl	4.60 €
Leffe Pitcher	1.5L	13.55 €
Heineken	25cl	1.65 €

Liquors / Apéritif

43 (cuarenta y tres)	3cc	3.80 €
Amaretto, Bailey's	3cc	3.45 €
Cointreau, Grand Marnier	3cc	3.45 €
Campari	6cc	3.80 €
Drambuie	3cc	3.45 €
Kahlua	3cc	3.45 €
Kir	15cc	2.90 €
Malibu	3cc	3.80 €
Mandarine Napoléon	3cc	3.45 €
Martini (red, white, dry)	6cc	3.15 €
Pineau des Charentes	6cc	3.45 €
Pisang, Safari	3cc	3.80 €
Porto Sandeman (Tawny, white)	6cc	3.45 €
Sherry Tio Pepe	6cc	3.45 €
Ricard, Southern Comfort	3cc	3.45 €
Tia Maria	3cc	3.80 €

Hot Drinks

Coffe, Espresso	1.45 €
Tea (selection of flavours available)	1.45 €
Cappuccino, Latte Macchiato	1.75 €
Cécémel hot chocolate	1.70 €
Irish Coffee	4.60 €
Coffee & tea on side station	1.45 €
Displayed with basic selection of biscuits	

Bottle Beers

Hoegaarden Rosé	25cl	2.05 €
Leffe Brune	33cl	2.70 €
Leffe 9	33cl	2.70 €
St Feuillen	33cl	3.20 €
Chimay Bleu	33cl	3.70 €
Duvel	33cl	3.70 €
Jupiler Blue (3% alcool)	25cl	1.65 €
Jupiler NA (0% alcool)	25cl	1.65 €
Kriek Belle-Vue	33cl	1.80 €

Spirits

Aquavit, Armagnac	3cc	3.40 €
Bacardi, Captain Morgan, Havana Club	3cc	3.80 €
Bisquit	3cc	3.80 €
Calvados	3cc	3.45 €
Chivas Regal, Courvoisier, Crown Royal	3cc	3.80 €
Gin, Jack Daniels, Jim Beam	3cc	3.80 €
Glengoyne	3cc	3.80 €
Grappa Julia	3cc	3.45 €
Jagermeister	3cc	3.80 €
Jameson	3cc	4.15 €
Johnnie Walker Black label	3cc	4.15 €
Johnnie Walker Red label	3cc	3.80 €
Poire Williams/Framboise/Eau de Villée	3cc	3.80 €
Rémy Martin	3cc	3.80 €
Tequila	3cc	3.45 €
Vodka, Vodka Red	3cc	3.80 €

Prices shown for spirirts includes extra soft for mixed drink

Wine Card

White Wines

France

Michel Laroche - Chardonnay	11.50 €
Guigal – Côtes du Rhône A.C.	19.00 €
Michel Laroche - Chablis A.C.	26.15 €
Guy Saget - Les Logères - Pouilly Fumé	26.75 €
Guy Saget - Sélection 1ère Sancerre Cuvée	26.75 €

Italy

Vernaccia di San Gimignano D.O.C.	12.35 €
Canaletto Chardonnay – Verdeca	13.25 €

South Africa

Excelsior Sauvignon Blanc	12.65 €
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Chili

Los Vascos Chardonnay - Baron Rotschild (Lafite)	14.50 €
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United States

Esser Cellars, Chardonnay, Nappa Valley	16.70 €
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Sparkling Wines

Italy

Prosecco Spumante di Valdobbiadene (Extra Dry)	12.10 €
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Spain

Freixenet Cava - Carta Nevada (Sweet)	12.65 €
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France

Pierre Larousse - Chardonnay (Brut)	14.10 €
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Champagne (France-Reims)

Mumm Cordon Rouge	52.05 €
Laurent Perrier Brut	59.80 €
Taittinger Brut	69.00 €

House Wines

Red (France), White (Australia),	1 liter	10.35 €
	½ liter	5.75 €
	¼ liter	3.45 €
	glass	2.30 €
Rosé (France)	1 liter	11.50 €
	½ liter	6.90 €
	¼ liter	4.05 €
	glass	2.90 €

Wine Card

Red Wines

France

Château Haut Rian - Premières Côtes de Bordeaux	12.10 €
Château Fontblanche - 1ères Côtes de Blaye - Bordeaux	14.10 €
Château Canteloup - Bordeaux	14.10 €
Chateau Pey La Tour - Bordeaux	15.25 €
Mouton Cadet - Baron Rotschild	19.55 €
Château Peymouton - St Emilion Grand Cru	28.20 €
Château Tessier Montagne, A.C., Saint Emilion	31.65 €
Château Magnol - Haut Medoc - Cru Bourgeois	35.65 €
Château du Glana, Grand Vin Cru Bourgeois, Saint Julien	43.70 €

Italy

Chianti Classico - Geneste	14.65 €
Nipozzano Chianti - Marchesi di Frescobaldi - Rufina	22.45 €
Castiglion del Bosco, Rosso di Montalcino, D.O.C.	28.45 €
Tommasi, Ripasso Valpolicella, D.O.C.	34.20 €

Spain

Sangre de Toro - Torres	11.50 €
Faustino V Reserva – Rioja	25.30 €
Baron de Ley – Finca Monasterio, Rioja	31.65 €

United States

Robert Mondavi (Woodbridge) – Cabernet Sauvignon	18.40 €
Robert Mondavi - Cabernet Sauvignon - Private Selection	29.05 €
Robert Mondavi – Pinot Noir - Private Selection	29.05 €

Australia

Lindemans – Bin 45 – Cabernet Sauvignon	14.95 €
Penfolds – Bin 8 – Cabernet/Shiraz	25.30 €

South Africa

Nederburg Western Cape - Cabernet Sauvignon	12.65 €
KWV – Pinotage	14.10 €