

restaurant

GRASPOORT

menu



contains lactose



contains gluten



contains peanut



contains nuts



vegetarian



vegan

Don't forget to mention our waiters if you're intolerant to any ingredient, so we can make adjustments.

* All prices are VAT and service included

APERERO

Martini white/red	€ 5,00
Sherry	€ 4,00
Porto red	€ 4,00
Cynar	€ 5,00
Campari pure	€ 6,50
Campari orange	€ 8,50
Pastis Henri Bardouin	€ 5,00
Pineau de Charentes	€ 5,00
Kir Royal	€ 6,40
Kir	€ 5,20
Cava glass	€ 6,20
Cava bottle	€ 28,00
Crodino (non-alcoholic)	€ 4,00
Crodino with Fever-Tree	€ 7,00

WATERS AND SODAS

Tönissteiner non sparkling	25cl	€ 2,50
Tönissteiner sparkling	25cl	€ 2,50
Tönissteiner bottle non sparkling	75cl	€ 6,50
Tönissteiner bottle sparkling	75cl	€ 6,50
Schwepes Tonic	25cl	€ 2,50
Indian Tonic Fever-Tree	25cl	€ 3,30
Cola	25cl	€ 2,50
Cola Light	25cl	€ 2,50
Cola Zero	25cl	€ 2,50
Ice Tea	25cl	€ 2,70
Looza tomato/orange	20cl	€ 2,50
Tönissteiner agrumes	25cl	€ 2,50
Tönissteiner lemon	25cl	€ 2,50
Tönissteiner red orange	25cl	€ 2,70
Tönissteiner fruit	25cl	€ 2,70
Tönissteiner orange	25cl	€ 2,80
Orange juice fresh		€ 3,50

BEERS

Maneblusser (Het Anker)	33cl	€ 2,90
Vedett	33cl	€ 3,00
Hoegaarden	25cl	€ 2,50
Duvel	33cl	€ 4,00
Gouden Carolus Classic/Trippel	33cl	€ 4,00
Carlsberg (non-alcoholic)	33cl	€ 2,90

HOUSE WINE

White/red/rosé	glass	€ 4,50
White/red/rosé	1/4 L	€ 8,00
White/red/rosé	1/2 L	€ 14,00
White bottle	(75cl)	€ 22,00
Rosé bottle	(75cl)	€ 20,00
Red bottle	(75cl)	€ 21,00

HOT DRINKS

Espresso (illy)	€ 3,00
Ristretto (illy)	€ 3,00
Decafeine (illy)	€ 3,00
Doppio (illy)	€ 3,90
Cappuccino (illy)	€ 3,50
Koffie milk	€ 3,20
Tea (by choice)	€ 3,00
Hot chocolate milk	€ 3,00
Fresh mint tea	€ 3,70
Irish/Italian/French/Hasselt coffee	€ 8,50








LIQUORS

Cointreau	€ 6,50
Grand Marnier	€ 6,50
Amaretto	€ 6,50
Limoncello	€ 6,50
Baileys	€ 5,00
Grappa	€ 8,00
Sambuca Molinari	€ 8,00
Gin Gordon's	€ 6,50
Gin Hendrick's	€ 8,00
Pink 47 Gin	€ 8,00
Meyer's Gin	€ 8,00
Bacardi	€ 6,50
Vodka Absolut	€ 6,50
Vodka Ciroc	€ 8,50
Cognac Otard VS	€ 6,50
Calvados Domfrontais VSOP	€ 7,50
Rum Don Papa	€ 9,00
Arran Single Malt (10y)	€ 10,00
Ardberg Single Islay Malt (10y)	€ 12,00
Nikka Whisky from the barrel Blend	€ 12,00
Gouden Carolus Single Malt	€ 12,00

STARTERS

-   Soup of the day with bread € 6,50
-  Varied salad with dressing € 8,90 / € 13,50
-   Libanese dip per person € 13,90 / 2 pers. € 25,50
with muhamara, humus, babaganoush, tzatziki, feta and naan bread
-   Libanese dip vegan per person € 13,90 / 2 pers. € 25,50
with muhamara, humus, babaganoush, paprika-tofu mousse and naan bread
-  Stuffed avocado € 15,50
with soft goat cheese, crusty serano, mushrooms, cherry tomato, herb dressing and pink pepper
-  Salmon carpaccio € 15,90
met limoen, Thaïs citroenkruid, koriander, fleur de sel, sojasaus, sesamolie & wasabimayonnaise
-   Stuffed spinach pancake € 16,50
with shiitake, oyster mushroom, feta, truffle oil, parmesan cheese, pine nuts

PASTAS with Parmesan & arugula

-  Spaghetti puttanesca € 16,50
with anchovy, capers, olives, chili, leaf spinach, southern vegetables and tomato
-   Grantortelli with crayfish and salmont € 23,50
with cherry tomato, butternut, spinach leaves, pumpkin cream and mascarpone
-   Penne with fried seitan € 23,90
with tomato, ginger, garlic, chili, leaf spinach, soy sauce and sesame oil
-  Spaghetti with duo of pesto
southern vegetables, leaf spinach and arugula
- vegetarian € 15,50
with serano ham € 18,50
with chicken € 20,00
with scampi € 19,00
-  Spaghetti with lamb meatballs € 22,50
with falafel € 21,00
with carrot, sweet potato, spinach leaves, cinnamon, ginger, garlic, kurkuma, cherry tomato and tomato sauce

FISH, MEAT AND VEGETARIAN DISHES

Salad with grilled tuna

with avocado, apple capers, slumber peas,
green asparagus, baked baby potatoes and tzatziki € 24,50



Libanese dish with cinnamon rice

with pomegranate, pine nuts, tomato sauce, sumak, yoghurt,
humus and naan bread
with chicken € 24,50
with falafel € 23,90



Cod fillet

with ansjovis, apple capers, olives, basil oil,
garlic, lime, tomato salsa and grantortelli € 25,50



Japanese wok

with udun noodles, carrot, spring onion, leek, shimeji,
soy sprouts, sesam, soy sauce, dashi, mirin and sushi ginger
with tofu € 22,50
with chipped beef € 23,90
with scampi € 23,50



Vegetable chili (seasonal)

with soy beans, lentils, kidney beans, tomato sauce,
basmati rice and hazelnut burger € 23,90

Belgian blue beef

with baked baby potatoes, oyster mushroom and shiitake ragout,
spinach leaves and sherry-tarragon sauce € 27,90



Baked Thai rice

with eastern vegetables, sesame oil, soy sauce,
ginger sirop, coriander, mango, mango chutney, peanuts and fried egg
with tofu € 22,50
with scampi € 24,50
with smoked chicken € 23,50



Spicy eastern curry

with coconut milk, fish sauce, lime, palm sugar,
chili, vegetables, basmati rice and coriander
with tofu € 23,50
with scampi € 25,20
with smoked chicken € 24,90

BUBBLES

- Cava BRUT Mas Tauler** € 28,00
Spain - macabeo / xarello / parelloda
Light fruity with the aroma of apple and stone fruit with a fine fresh aftertaste
- Gales BRUT Blanc de Blancs** € 43,00
Luxemburg - chardonnay / pinot blanc / riesling
*Brewed in the traditional way of champagne,
Fresh dry bubbles from the shores of the Moezel in Luxemburg*

WHITE

- Revenant** (wine of the house) € 22,00
Waterkloof - South Africa - sauvignon blanc / chenin blanc
*Lovely blend of fresh sours of sauvignon blanc brought into balance
through the fullness of chardonnay. Typical Loireblend, but from Kaapstad.*
- Pannonhalmi Tricollis Apatsagi** € 24,00
Hungary - olaszrizling / rajnai rizling / gewürtztraminer
*Dry, rich, fruity wine with aromas of apple and pear.
Perfect reflection of the Pannonhalma wine region.
Tasty with spicy dishes!*
- Serra Estrella** € 26,00
Rias Baixas - Spain - albariño
*Bright green yellow albariño with aromas of grapefruit and white blossom.
Tight fruity wine, beautiful sours, no wood ageing.*
- Quinta de Fafide Reserva branco** € 37,00
Douro - Portugal - Codega Larinho / Rabigato / Viosinho
Full complex taste , little buttery structure, with a subtle woody tone
- Wente Morning Fog** € 35,00
Livermore Valley - California - chardonnay
*Full wood aged Chardonnay of the Livermore Valley with
tastes of toasted bread, butter and subtle wood.
Ideal with firm fish- and pasta dishes.*
- Kolkmann Grüner Veltliner Brunthal** € 37,00
Wagram - Austria - Grüner Veltliner
*spicy, pepery grüner veltliner with beautiful fruit of apricot and lychee.
Elegant culinary wine, perfect with delicate fish dishes.*

ROSÉ

- Terres de feu** (wine of the house) € 20,00
Languedoc - France - Cinsault
*Fresh well balanced wine with aromas of raspberry. Fruity and lively with hints of
strawberries and pleasant sours.*

Di Sipio Cerasuelo 2016 € 34,00
Abruzzo - Italy - Montepulciano d'Abruzzo
Culinary muscled rosé wine, delicious with everything from the sea,
pastas and mushrooms.

RED

De Bortoli (wine of the house) € 21,00
Australia - Cabernet Sauvignon / Shiraz
*Short ageing on American barrels, soft full wine with aromas
of black berry and black herbs with a touch of vanilla and oak.
At its best with beef and lamb.*

Casa Carmela € 28,00
Yecla - Spain - Monastrell
*Intense, dark wine with very elegant and integrated,
herbal touches of wood. Nice balance between soft tannines and
soft sours. Perfect with refined meat dishes.*

Pipoli € 29,00
Basilicata - Italy - Aglianico del Vulture
*Full, powerful, juicy fruit bomb with ripe tannines. Most suitable for
pasta and meat dishes.*

Hemina € 34,00
Pannonhalma - Hungary - Cabernet Franc / Merlot
*This bordeaux blend from Hungary is fruity and elegant
with subtle touches of wood. Lovely, soft aftertaste.
Also suitable with mildly spiced dishes.*

Kolkmann Perfektion € 37,00
Wagram - Austria - Zweigelt
*Ripe fruit with subtle herbs, juicy, delicate aftertaste
with fresh sours, but yet firm body.*

Quinta de Fafide Reserva tinto 37 euro
Douro - Portugal - Tinta Barroca, Tinta Roriz, Touriga National, Touriga Franca
*Full red wine with fresh aromas of forest fruits and plums, and a twist of vanilla due to
aging in American barrels*

St Andrea Pinot Noir € 40,00
Eger - Hungary - Pinot Noir
*Ripe, vivid pinot noir with refined fruit and intense aftertaste,
firm structure. Tasty with solid fish, pasta en lamb.*

SET Total La Vida € 45,00
Montsant - Spain - Syrah / Grenache / Carignan
*Perfection from Montsant, the only region compatible with Priorat at a reasonable
price.
Fruit bomb and at the same time a full, intense wine.*





DESSERTS

Kato Gâteaux

<u>Fresh gingerbread-cheesecake</u> with lemon-curd	€ 8,50
<u>Chocolate cake</u> with chocolate ganache and fresh raspberries	€ 8,50
<u>Vegan coconut-lemon cake</u> with date - almond - cashew nut crust & lime <i>gluten-lactose-egg- and sugar free</i>	€ 8,50
<u>Quark cake</u> with strawberries and raspberries, shortbreads crust	€ 8,50

Home made

<u>Dark chocolate mousse</u> with pistachio nuts	€ 8,00
<u>Panna cotta</u> with red fruit coulis	€ 8,00