

VOORGERECHTEN/ENTREES

STARTERS

WILDE PADDESTOELEN/LAMELLES DE CHAMPIGNONS

Oven-baked field mushrooms, capsicum and onion cream
on sweet Belgian waffle chips

BEER MATCH: PIRAAT

-- 14.90 --

KIPPENLEVER PASTEITJE/ BOUCHEES DE FOIE DE VOLAILLE

Creamy chicken livers, Danish-cut bacon and roasted
baby onions with puff pastry croutons

BEER MATCH: CHIMAY TRIPLE ALE

-- 15.90 --

LEUVENSE PANNEKOEKEN/CREPE AUX CHAMPIGNONS

Savory pancakes stuffed with creamy mushroom, chicken
and leek

BEER MATCH: DUVEL

-- 15.90 --

CROQUE MONSIEUR

Grilled long loaf with Gruyere and
smoked ham & bechamel served with salad garnish

BEER MATCH: HOEGAARDEN

-- 16.50 --

FRIKADELLEN/BOULETTES DE VIANDE

Homemade pork and beef meatballs smothered in Brabant
fresh tomato and coriander sauce,
sauerkraut and herb toast

BEER MATCH: LEFFE BRUNE

-- 16.90 --

KROKETTEN/CROQUETTES DE VIANDE

Trio of Belgian croquettes (chicken, beef, spicy sausage)
with Dijon mustard

BEER MATCH: ROCHEFORT 10

-- 15.90 --

GEROOKTE VISKROKKETJES/ CROQUETTES DE POISSON FUME

Smoked fish potato cakes with pink-shrimp
and beer-mustard coleslaw

BEER MATCH: CHIMAY TRIPLE ALE

-- 16.90 --

KIPPENLEVER PATE/PATE DE FOIE DE VOLAILLE

Belgian chicken liver pate with French stick croutons

BEER MATCH: LEFFE BLONDE

-- 12.90 --



ALL PRICES ARE GST INCLUSIVE

LICHTE SCHOTELS/PLATS LEGERES

LIGHTS

VEGETARISCH GEBAKJE/TARTE VEGETARIENNE

Spring vegetable, Feta cheese and cherry tomato tart
with salad greens and pesto dressing

BEER MATCH: CHIMAY ROUGE

— 17.50 —

GEBRADE ZALM/SAUMON SAISI

Seared South Island salmon with spring salad on
toasted brioche with bacon and lemon pepper aioli

BEER MATCH: HOEGAARDEN GRAND CRU

— 23.90 —

VARKENSVLEES SALADE/SALADE DE PORC

Warm salad of glazed belly-pork, drunken beans,
endive, spring greens and home-made beetroot chutney

BEER MATCH: WESTMALLE DUBBEL

— 19.90 —

MOEDERS FRICANDEAU/PAIN DE VEAU DE MA MERE

Double deck Belgian meatloaf sandwich, tomato and
basil ragout, salad garnish and crispy fried potatoes

BEER MATCH: STELLA ARTOIS

— 19.90 —

PASTEI VAN KIP MET EEND/

TOURTE AU POULET ET AU CANARD

Farmhouse chicken and duck vol-au-vent with leeks and
orange, served with crispy fried new potatoes

BEER MATCH: HOEGAARDEN 'THE FORBIDDEN FRUIT'

— 19.90 —

SANDWICH MET WILDBRAAD/SANDWICH AU CHEVREUIL

Poached pear and spiced venison burger,
Kriek sauce and a box of frites

BEER MATCH: KRIEK

— 19.90 —

SLA VAN LAMSRUG/SALADE D'AGNEAU

Warmed salad of sweet lamb fillets, walnuts,
Feta and minted salad greens

BEER MATCH: LEFFE BRUNE

— 19.90 —

MOSSELEN BURGER/HAMBURGER AUX MOULES

Mussel burger with two house-made mussel patties,
bacon rasher, field greens and lemon pepper aioli
and a box of frites

BEER MATCH: JUPILER

— 19.90 —

MOSSELEN/MOULES

ONE KILO POT OF FRESH MUSSELS
WITH FRITES AND MAYONNAISE

MOSSELEN/MOULES NAVIGATEUR

Mussels steamed with coconut cream and lemongrass

— 24.90 —

MOSSELEN MET SAFRAAN/MOULES AU SAFRAN

Mussels steamed in saffron, garlic aioli and tomato

— 24.90 —

MOSSELEN MET MOSTERD EN ROQUEFORD/ MOULES AU FROMAGE BLEU ET A LA MOUTARDE

Mussels steamed in Dijon mustard and blue
cheese cream

— 24.90 —

HOEGAARDEN MOSSELEN/MOULES HOEGAARDEN

Mussels steamed in Hoegaarden, curried cream, apple
and coriander

— 24.90 —

GESTOOMDE MOSSELEN/MOULES NATURE

Mussels steamed in white wine with celery
garlic and onion

— 24.90 —

GRILLED MUSSEL PLATTERS

MOSSELEN "POULETTE"/MOULES "POULETTE"

Mussels grilled with mushrooms, lemon and
melting cheese

— 23.90 —

PROVENCAALSE MOSSELEN/

MOULES A LA PROVENCALE

Mussels grilled with tomato, garlic and cheese

— 23.90 —

LEUVENSE MOSSELEN/MOULES "LEUVEN"

Mussels grilled with sweet chilli, coriander and lime

— 23.90 —

MOULES PO PEI

Mussels grilled with wilted spinach, bacon and cheese

— 23.90 —

GEGRATINEERDE MOSSELSHOTEL/MOULES GRATINEES

A platter selection of grilled mussels

— 34.90 —

HOOFDGERECHTEN/PLATS

MAIN DISHES

VEGETARISCHE PANNEKOEK/CREPE FARCIE AUX LEGUMES

Tempura savoury pancake parcels filled with spring vegetables, melting cheese and sliced almonds, with salad greens and lemon yoghurt dressing

BEER MATCH: LEFFE BLONDE

— 19.50 —

LEUVENSE MARKTVIS/ POISSON FRAIS DU MARCHE

Sauteed fresh fish with walnut lime butter, baby potatoes, braised spinach and leeks

BEER MATCH: HOEGAARDEN

— 29.90 —

RECOMMENDED

LAMSVLEES MET LEFFE/AGNEAU A LA LEFFE

Roasted lamb rump on pumpkin and potato gratin served with red currant gravy

BEER MATCH: LEFFE BLONDE

— 31.90 —

WORST MET STOEMP/SAUCISSES ET STOEMP

House-made venison sausages with stoemp, baby onions and fruits of the forest sauce

BEER MATCH: LEFFE BRUNE

— 23.50 —

RUNDERRIBSTUK MET BEARNAISE/ COTE DE BOEUF A LA BEARNAISE

500gm rib steak on the bone with Bearnaise and hot roast vegetable salad.

Smaller 250gm serving available

BEER MATCH: HOEGAARDEN

— 39.90/29.90 —

GESMOORDE OSSENSTAART/ QUEUE DE BOEUF BRAISEE

Braised oxtail, beer and bacon casserole served with stoemp

BEER MATCH: LEFFE BRUNE

— 30.90 —

HERTENVLEES TAART/TARTE AU CHEVREUIL

A venison pie slow cooked in a beer and red wine gravy with stoemp

BEER MATCH: LEFFE BRUNE

— 25.50 —

KIPPENBORST/POITRINE DE POULET
Honey-glazed chicken supreme with hot roast
vegetable salad, orange and Radieuse sauce

BEER MATCH: LEFFE RADIEUSE

— 28.90 —

GROOTMOEDER'S VARKENSKOTELETJES/COTES DE PORC

Herb-crumbed pork cutlet served on stoemp with
red cabbage compote and rhubarb relish

BEER MATCH: LEFFE BLONDE

— 28.90 —

OOSTENDSE ZEETONG/SOLE A L'OSTENDAISE

Large pan-fried sole smothered with mussel and
shrimp butter sauce with boiled baby potatoes

BEER MATCH: DUVEL

— 31.90 —



EXTRAS

Flemish loaf with onion marmalade and herb butter

— 7.00 —

Seasonal vegetables, stoemp or mixed salad

— 6.50 —

Frites with mayonnaise

— 8.00 —

MUSSEL TASTING PLATE

A selection of: steamed, fried, grilled,
chilled marinated, garlic smoked and
chilli smoked mussels with croutons

— 22.90 small —

— 32.90 large —

NAGERECHTEN/DESSERTS

DESSERTS

APPLE EN FRAMBOZEN TAARTE/
TARTE AUX POMMES AUX FRAMBOISES
Apple and raspberry pot pie served with
creme fraiche and Kapiti ice cream

BEER MATCH: FRANK BOON FRAMBOISE

— 12.50 —

RECOMMENDED

APPELS EN RABARBER IN DE OVEN/
CRUMBLE POMMES RHUBARBE
Warm rhubarb and baked apple crumble with thick
custard and vanilla ice cream

BEER MATCH: CHIMAY TRIPLE ALE

— 12.50 —

LEUVENSE WAFEL/GAUFFRE DE LOUVAIN
Homemade waffle with fresh fruit, maple syrup
and Kapiti ice cream

BEER MATCH: BELLE VUE KRIEK

— 12.50 —

IJS EN "FUDGE" VAN BELGISCHE CHOCOLADE/
GLACE ET SON COULIS AU CHOCOLAT BELGE
Belgian chocolate fudge sundae

BEER MATCH: LIEPMANS FRUITESSE

— 12.50 —

SNEETJE DADELGEBAK/TRANCHE AUX DATTES
Sticky date slice with caramel sauce, creme fraiche
and ice cream

BEER MATCH: LEFFE BRUNE

— 12.50 —

DRIEDUBBELE CHOCOLADE KOEK/
BROWNIE AU TRIPLE CHOCOLAT
Triple chocolate brownie served with Kapiti
ice cream and creme fraiche

BEER MATCH: HOEGAARDEN FORBIDDEN FRUIT

— 12.50 —

KAASSHOTEL/ASSIETTE DE FROMAGES
A selection of Kapiti cheeses

BEER MATCH: WESTMALLE TRIPEL

— 16.90 —

TEA

FRESHLY BREWED POTS

ENGLISH BREAKFAST

Premium full bodied tea

EARL GREY

Flavoured with bergamot

POUNAMU

Organic green tea "chun me" style

COFFEE

FROM OUR ESPRESSO MACHINE

SHORT BLACK

single shot of black coffee

LONG BLACK

single shot diluted with hot water

FLAT WHITE

single shot with hot milk, little froth

LATTE

single shot with more creamy hot milk

CAPPUCINO

single shot with frothy hot milk
dusted with chocolate or cinnamon

MOCHA

single shot with frothy hot milk
and chocolate

CAFFE L'AFFARE

THE COFFEE BUSINESS EST. 1990

ONTBIJT / PETIT DEJEUNER

LEUVEN BREAKFAST AVAILABLE MONDAY-FRIDAY
7AM-11AM, SATURDAY, SUNDAY AND PUBLIC HOLIDAYS
FROM 9AM

GETOOST BROOD MET JAM/PAIN GRILLE AVEC CONFITURE

Toast, Bavarian or rye bread, with butter
and preserves

— 7.00 —

MUESLI MET YOGHURT/MUESLI AU YAOURT

Muesli and summer fruits with yoghurt

— 12.50 —

HAVERMOUTPAP/BOUILLIE DE GRUAU

Belgian porridge served steaming, with fresh apple
slices, sultanas and a sprinkle of brown sugar

— 12.50 —

EIEREN NAAR KEUZE/LAMELLES DE CHAMPIGNONS

Baked field mushrooms and spinach on rye toast with
poached eggs and hollandaise

— 16.50 —

VOLLEDIG ONTBIJT/LE PETIT DEJEUNER COMPLET

Big breakfast of poached eggs, bacon,
breakfast sausages, black pudding, potato cakes, and
mushrooms on grilled herb toast

— 22.50 —

AARDAPPELKOEK/POMMES DE TERRE ACCOMPAGNEES

Leuven hash of potato, sweet potato, red onion
and tomato with bacon and a poached egg

— 17.50 —

VISKOEKJES/CROQUETTES DE POISSON

A trio of smoked fish cakes on grilled lemon
with a poached egg and hollandaise

— 16.90 —

CROQUE MADAME

Smoked ham and melted gruyere toasted sandwich
topped with fried eggs

— 16.50 —

WARME WAFELS/GAUFFRES CHAUDES

Warm waffles with bacon, banana and maple syrup

— 16.90 —

EIEREN NAAR KEUZE / LES OEUFS DE VOTRE CHOIX

Eggs cooked to your liking and served on herb
toast with hollandaise

— 12.00 —

EIREN BENEDICT / LES OEUFs BENEDICTINE
Poached eggs with ham or salmon, served on herb toast
and topped with hollandaise

-- 16.50 --

BIEFSTUK MET PRIETJES / LE STEAK FRITES
250gm rib-eye steak cooked to your liking
with fried eggs and fries

-- 29.90 --

OMELET / L'OMELETTE
Three egg omlette with mushrooms, cheese and spring
onion or seared salmon cream cheese and fresh dill

-- 16.50 --

LEUVEN BACON BUTTIE
Toasted foccacia, eye bacon, mango chutney, rocket
with lemon pepper aioli, & avocado

-- 16.50 --

EXTRAS PER PORTION
Breakfast sausages, ham, bacon, mushrooms

-- 5.50 --

SEARED SALMON

-- 9.50 --

EXTRA EGG

-- 3.00 --

One account per table please

A SURCHARGE APPLIES ON PUBLIC HOLIDAYS

NO ALTERATIONS
to this special, thanks!

WEEKDAY BREAKFAST SPECIAL

Two homemade potato cakes on grilled herb
bread with a bacon rasher and a poached egg
and hollandaise

OR

Sugar waffle with maple syrup and
fruit garnish

9.00

SPECIAL VALID 7 - 11AM MONDAY TO FRIDAY INCLUSIVE,
EXCLUDES PUBLIC HOLIDAYS. NO ADDITIONS WITH THIS DEAL.



BIER/BIERE

TAP BEERS

REVOLVING GUEST TAP - 330ML		9.50
STELLA ARTOIS 5% ALC.VOL. - 330ML		9.50
Belgium's best known lager	500ML	13.50
brewed in Leuven		
LEFFE BLONDE 6.8% ALC.VOL. - 250ML		9.50
Aromatic and full bodied with	500ML	15.50
a delicate sweetness		
LEFFE BRUNE 6.8% ALC.VOL. - 250ML		9.50
Deep brown, fruity flavour	500ML	15.50
with oaky dryness		
HOEGAARDEN 5% ALC.VOL. - 250ML		9.50
A light refreshing wheat beer	500ML	15.50
JUPILER 5.2% ALC.VOL. - 330ML		9.50
Belgium's most popular pale lager		

LEUVEN APPLE CIDER 5% ABV.VOL. - 330ML		9.50
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BOTTLED BEERS

DUVEL 8.5% ALC.VOL. - 330ML		16.00
Flavours of orange zest, pear brandy,		
green apples - smooth, stoney, dry		
CHIMAY ROUGE 7% ALC.VOL. 330ML		16.00
Copper coloured with apricot aromas		
with a silky, bitter finish		
CHIMAY TRIPLE ALE 8% ALC.VOL. 330ML		16.00
Soft, golden fruit and hop aromas,		
no acidity, after-bitter finish		
CHIMAY BLEU 9% ALC.VOL. 330ML		17.00
Strong and floral with a touch		
of roasted malt		
FRANK BOON FRAMBOISE 5% ALC.VOL. 375ML		17.50
Raspberry-like fruitiness and		
a sweet aroma		
FRANK BOON KRIEK 4% ALC.VOL. 375ML		17.50
The original cherry beer		
LA CHOUFFE BLONDE 8% ALC.VOL. 330ML		16.00
A fruity golden blond with		
overtones of corriander		
PAUWAL KWAK 8.4% ALC.VOL. 330ML		15.00
A full golden beer with light		
liquorice overtones		

KARMELIET TRIPLE 8.4% ALC.VOL. 330ML	15.00
A creamy golden three grain ale with a hint of citrus	
DELERIUM TREMENS 8.5% ALC.VOL. 330ML	16.50
A triple fermented three yeast golden ale voted world's best in 1998	
GULDEN DRAAK 10.5% ALC.VOL. 330ML	16.00
A dark beer - with flavours of coffee, chocolate and festive fruits	
RODENBACH GRAND CRU 6% ALC.VOL. 330ML	15.00
A blend of oak aged beers, mature fruity taste	
HOEGAARDEN GRAND-CRU 8.5% ALC.VOL.	15.00
A complex beer with delicate sweet and spicy notes	
HOEGAARDEN 'FORBIDDEN FRUIT' 8.5% ALC.VOL.	15.00
Mellow and full-bodied with spice orange and coriander flavours	
	RECOMMENDED
ROCHEFORT 10 - 11.3% ALC.VOL -	19.90
Dark and strong with plum, raisin and black current palate	
WESTMALLE DUBBEL 7% ALC.VOL.	18.00
Dark, soft and malty with a hint of spice	
WESTMALLE TRIPEL 9.5% ALC.VOL.	18.00
A pale Trappist beer with a sea-air freshness	
LIEFMANS FRUITESSE 4.2% ALC.VOL - 250ML	16.00
Blend of cherry, strawberry, raspberry & elderberry - sweet, sparkling, refreshing	
DUCHESS DE BOURGOGNE 6.2% ALC.VOL - 250ML	16.50
A top fermented reddish West Flanders ale	
MORT SUBITE GUEUZE 4.5% ALC.VOL - 250ML	16.00
Traditional lambic amber ale, a crisp sweet/sour thirst quencher	
PIRAAT 10.5% ALC.VOL - 330ML	17.50
Lightly sweet, with bitter hops and fruity dry finish	
ST. BERNARDUS TRIPLE 8% ALC.VOL - 330ML	17.00
Dark golden, with a floral yeasty taste	
ST. BERNARDUS WIT 5.5% ALC.VOL - 330ML	16.00
Bottle fermented wheat beer, citrus notes, with a hint of honey	

WIJN/VIN

WINES

	150ML GLASS	BOTTLE
VERDE Methode Traditionelle NEW ZEALAND	10.00	50.00
VALLFORMOSA Cava Brut NV SPAIN	11.00	55.00
VEUVE CLIQUOT Champagne FRANCE		125.00
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LEUVEN HOUSE Chardonnay	9.50	44.00
COTTIER "EMILY" Chardonnay WAIRARAPA	11.00	54.00
QUARTER ACRE Chardonnay HAWKES BAY	12.00	58.00
TW RESERVE Chardonnay GISBORNE	12.50	60.00
STONE PADDOCK Chardonnay HAWKES BAY	11.00	54.00
BIG BUNCH Chardonnay HAWKES BAY	10.50	50.00
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LEUVEN HOUSE Sauvignon Blanc	9.50	44.00
THE NED Sauvignon Blanc MARLBOROUGH	10.00	48.00
DOG POINT Sauvignon Blanc MARLBOROUGH	12.00	58.00
JULES TAYLOR Sauvignon Blanc MARLBOROUGH	12.50	60.00
OYSTER BAY Sauvignon Blanc MARLBOROUGH	10.00	48.00
ALAN SCOTT Sauvignon Blanc MARLBOROUGH	11.00	54.00
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AMISFIELD Dry Riesling CENTRAL OTAGO	12.50	60.00
THE NED Pinot Gris MARLBOROUGH	10.00	48.00
JOHNER ESTATE Pinot Gris WAIRARAPA	11.00	54.00
Q PINOT GRIS WAITAKI VALLEY	12.00	58.00
SPY VALLEY Pinot Gris MARLBOROUGH	10.00	48.00
SPY VALLEY Gewurztraminer MARLBOROUGH	10.00	48.00

WOONG TREE Rose CENTRAL OTAGO	12.50	59.00
DECIBEL Rose HAWKES BAY	10.00	48.00
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LEUVEN HOUSE Red	9.50	44.00
TRINITY HILL Syrah HAWKES BAY	10.50	50.00
JIM BARRY "THE BARRY BROS" Shiraz/Cabernet Sauvignon SOUTH AUSTRALIA	12.50	60.00
MITOLO THE NESSUS Shiraz M'LAREN VALE AUSTRALIA	11.00	54.00
PADDY BORTHWICK The Falloon Block Pinot Noir WAIRARAPA	11.50	56.00
AKARUA Pinot Noir CENTRAL OTAGO	17.00	85.00
WANAKA ROAD Pinot Noir CENTRAL OTAGO	15.00	71.00
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WINE OF THE MONTH

WITHER HILLS
Sauvignon Blanc
MARLBOROUGH

on tap

150ml glass 10.00
500ml carafe 30.00

WHISKEY/WHISKY

SINGLE MALTS

Tallisker

Oban

Glenfiddich

Glenkinchie

Glenmorangie

Johnnie Walker Black Label

Dalwhinnie

Cragganmore

AMERICAN WHISKY

Gentleman Jack

Jack Daniels

Jack Daniels Single Barrel

IRISH WHISKEY

Jameson

Blackbush

Tullamore Dew

Bushmills