

food

Start the day right

Breakfast	€ 19,5
Fresh sandwiches, ham, yoghurts, oats, freshly prepared eggs, quiche, fruit, juices, coffee and tea, and pastries	
Breakfast for kids – 12 years	€ 9,5
Breakfast Deal	€ 10,5
Pastry, confiture, juices, fruit, coffee and tea	

Focaccias & more

 	Focaccia Ardennes Ham	€ 13,5
Ham, burrata, rocket, balsamic		
  	Focaccia Melanzane	€ 12,5
Aubergine, ricotta, tomato hummus, rocket		
  	Focaccia Caprese	€ 12,5
Burrata, tomato, pesto, rocket, balsamic		
  	Focaccia Cru des Fagnes	€ 12,5
Cru des Fagnes, apple, walnut, rocket, Liège syrup		
 	Focaccia Smoked Salmon	€ 13,5
Smoked salmon, tzatziki, rocket, lemon		
 	Focaccia Mediterranean Chicken	€ 13,5
Roasted chicken, oven roasted vegetables, rucola, lime		
 	Baguette The Usual	€ 8,5
Zucchini, rocket, hummus		
  	Baguette Cru des Fagnes	€ 8,5
Cru des Fagnes cheese, butter, pickles		
 	Baguette Jambon Beurre	€ 8,5
Ham DoB, butter, pickles		
 	Baguette Belgicano	€ 9,5
Ham DoB, Cru des Fagnes cheese, butter, pickles		
  	Quiche of the day	€ 11
	Seasonal salad	€ 12
 	Seasonal soup	€ 7,5

Ask a host about today's specials or seasonal dishes.

 Vegan  Vegetarian | Contains:  Gluten  Peanuts  Lactose

share it

food

Organic Pizzas

 	Pizza Margherita Mozzarella cheese, Grana Padano cheese, tomato sauce, basil	€ 14
 	Pizza Quattro Formaggi Taleggio cheese, gorgonzola cheese, emmental cheese, smoked scamorza cheese, basil	€ 16
	Pizza Prosciutto Prosciutto, mozzarella cheese, Grana Padano cheese, tomato sauce, mushrooms	€ 16

Bites & Platters

  	Aperitivo Platter For Two Parmesan, abbey cheese tradition, Ardennes ham, olives, focaccia bread, baguette, varying dips	€ 19,5
  	Aperitivo Platter For Four Parmesan, abbey cheese tradition, Ardennes ham, olives, focaccia bread, baguette, varying dips	€ 32,5
 	Nuts	€ 4
	Chips Various flavours available	€ 3
	Olives	€ 4

Sweets

 	Croissant	€ 3,7
 	Chocolate Croissant	€ 3,7
 	Cinnamon Roll	€ 4,5
 	Cake of the day	€ 4
	House made sweets	€ 6

On request, we offer all our focaccias gluten-free.
Looking for **vegan** options? We've got it for you – just ask a host!

drinks

Cold Drinks

BY RITCHIE	€ 4	BY PAJOTTENLANDER	€ 4
Cola		Apple Juice	
Cola Zero		Apple Ginger Juice	
Lemon & Raspberry		Orange Juice	
Lemon & Ginger		Elderflower Soft Drink	
Orange			
Grapefruit			
BY DOUBLE DUTCH	€ 4	BY BRU	€ 3
Indian Tonic		Still water	
Ginger Ale		Sparkling water	

Hot Drinks

Espresso	€ 3	Extra shot of espresso	€ 1
Double Espresso	€ 4	Chai Latte	€ 5
Americano	€ 4	Matcha Latte	€ 6,5
Cappuccino	€ 4,25	Hot Belgian Chocolate	€ 5
Latte	€ 4,25	Syrup	€ 1
Cortado	€ 4		
Flat White	€ 4,75	Seasonal drink	€ 5
Madn Teas	€ 4,5		
Mint, Green tea with jasmine, English breakfast, Chamomile, Rooibos Mix, Mint mix, and The Usual Blend			

sip it

Your choice of oat, almond, coconut, or cow milk **available at no additional cost**.
Want your **drink iced**? Just let one of our hosts know for € 1,00.

Need to check those emails or scroll a bit?
From 11.00, feel free to plug in, grab a bite,
fuel your brain and enjoy the good vibes
at The U Bar.

cocktails

NOT YOUR USUAL SPRITZ BAR

The Usual Spritz	€ 12
Aperol, prosecco, soda water	
Americano Spritz	€ 12
Campari, prosecco, soda water	
Mezzo e Mezzo Spritz	€ 12
Aperol, Campari, prosecco, soda water	
Spritzocello	€ 12
Zanin Limoncello, prosecco, soda water	
Lillet Spritz	€ 12
Lillet Red, prosecco, soda water	
Hugo Spritz	€ 15
St Germain elderflower liqueur, prosecco, soda water, lemon, mint	
Lou Spritz (0.0%)	€ 10
New London light midnight sun, Vintense Bulles Rose, soda water, berries	

THE USUAL CLASSICS

The Usual	€ 12
Engine organic gin, orgeat syrup, basil, lime	
Espresso Martini	€ 12
Espresso, vodka, Kahlua	
Negroni	€ 12
Campari, Engine organic gin, Vermouth Rosso	

THE USUAL LONG DRINKS

Cuba Libre	€ 12
The Real McCoy 5 Years rum, Ritchie cola, lime	
Paloma	€ 13
Calle 23 tequila, Ritchie grapefruit soda, lime, salt	
Gin & Tonic	€ 12
Double Dutch tonic, Engine organic gin, lime	
Mojito	€ 12
Havana Club 3 Years rum, mint, lime, sugar, sparkling water	
Virgin Mojito (0.0%)	€ 9
Lime, syrup, mint, sparkling water	

SPIRITS

Engine Organic Gin	€ 8	Heidell Vodka	€ 8
Havana Club 3 Years Rum	€ 7	Zanin Limoncello	€ 7
Calle 23 Tequila Blanco	€ 10	Zanin Amaretto	€ 7
Del Professore Vermouth Rosso	€ 7	Campari	€ 7
The Real McCoy 5 Year Aged Rum	€ 9	Cointreau	€ 7
Gouden Carolus Single Malt Whisky	€ 11		

wines

	WHITE	GLASS	BOTTLE
[m]	Buissonnier Mâcon Villages Chardonnay France, Mâcon Villages - Apple/Citrus/Apricot	€ 7,5	€ 37,5
[ri]	Moulin Caresse Sauvignon France Montravel - Melon/Citrus/Earthy	€ 7	€ 35
[ri]	Clos des Orfeuilles Muscadet sur Lie France, Val de Loire - Citrus/Apple/Peach		€ 35
	RED		
[d]	Le Chavalier Gambette France, Côtes du Rhône - Blackcurrant/Redcurrant/Toast	€ 7	€ 35
[bl]	Domaine du Pré Baron Gamay France, Touraine - Red fruit/Black cherry/Blackcurrant	€ 7,5	€ 37,5
[s]	Domaine de la Cabernelle Damoiselle France, Côtes du Rhône - Blackcurrant/Redcurrant/Toast		€ 45
	ROSÉ		
[ro]	Château Paradis Rosé France, Coteaux Aix-en-Provence - Strawberry/Citrus/Peach	€ 7	€ 35
	SPARKLING		
[bu]	Prosecco Oro Brut Val D'Oca Italy, Veneto - Apple/Pear/Citrus	€ 8	€ 40
[ro]	Vintense Fines Bulles Rose (0.0%) Belgium, Herve - Berry/Blackcurrant/Strawberry	€ 6,5	€ 32,5
[bu]	Champagne Mandois Brut Origine France, Champagne - Ripe fruit/Honey/Light toast		€ 80
	PORT		
	Porto Quinta de la ROSA Ruby Portugal, Porto - Red cherry/Berry	€ 7	
	SHERRY		
	Domecq Dry Fino Sherry N.V. Spain, Jerez - Honey/Caramel/Walnut	€ 7	

savour it

Flavours

[ri] rich: full, rich white [m] mellow: dry, fruity white [bl] blush: soft, light red [s] smooth: round red
[d] deep: bold, deep red [ro] rosy: fruity, balanced [bu] bubbles: natural, fresh, festive

beers

BRASSERIE DE LA SENNE

Zenne Pils (Pilsner)	€ 4,8
Zinnebir (Blond)	€ 6
Petit Boulba (Hoppy light ale)	€ 6
Jambe-de-Bois (Tripel)	€ 6,5
Stouterik (Stout)	€ 6,5
Witz Bio (Blanche)	€ 6,5

FORCE MAJEURE

Force Majeure Blond (0.0%)	€ 6
Beer of the season	€ 7

**BREAKFAST
& SWEETS**
7.00 - 11.00

**FOCACCIAS, PIZZAS
& BITES**
11.00 - 22.00

