

# VOORGERECHTEN/ENTREES

## STARTERS

WILDE PADDESTOELEN/LAMELLES DE CHAMPIGNONS  
Oven-baked field mushrooms, capsicum and onion cream  
on sweet Belgian waffle chips

BEER MATCH: ORVAL

-- 14.50 --

KIPPENLEVER PASTEITJE/  
BOUCHEE DE FOIE DE VOLAILLE

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

BEER MATCH: CHIMAY CINQ CENTS

-- 14.50 --

LEUVEN CREPES/CREPE D'CHAMPIGNON

Savoury pancakes stuffed with creamy mushroom,  
chicken and leek

BEER MATCH: DUVEL

-- 13.90 --

CROQUE MONSIEUR

Grilled long loaf layered with Gruyere and  
smoked ham, served with salad garnish

BEER MATCH: HOEGAARDEN

-- 15.50 --

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

-- 15.50 --

KAASKROKETTEN/CROQUETTES DE FROMAGES

Cheese mix of Cheddar, Gruyere and Parmesan,  
lightly fried and served with tomato coulis

BEER MATCH: PALM SPECIAL

-- 14.90 --

GEROOKTE VISKROKKETJES/  
CROQUETTES DE POISSON FUME

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

BEER MATCH: CHIMAY CINQ CENTS

-- 15.50 --

RECOMMENDED

PANNENKOEKEN ASPERGES/  
CREPES D'ASPERGES

Garden fresh asparagus in savoury panacakes  
with hollandaise

BEER MATCH: LEFFE BRUNNE

-- \$12.50 --

10  
GREAT  
MUSSEL  
DISHES  
OVERLEAF

ALL PRICES ARE GST INCLUSIVE

# LICHTE SCHOTELS/PLATS LEGERS

## LIGHTS

### SANDWICH MET KRAB/SANDWICH AU CRABE

Crab meat mayonnaise with avocado and bacon on toasted rye with crispy fried new potatoes

BEER MATCH: HOEGAARDEN

— 16.90 —

### VEGETARISCH GEBAKJE/TARTE VEGETARIENNE

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

BEER MATCH: CHIMAY ROUGE

— 15.90 —

### GEBRADE ZALM ROKEN/SAUMON SAISI

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

BEER MATCH: HOEGAARDEN GRAND CRU

— 19.90 —

### HARINGSLA/SALADE D' HARENG

Zure herring with sauerkraut, sweet red apple, creamy potato salad and dark bread

a BEER MATCH: WESTMALLE DUBBEL

— 17.90 —

### 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

— 17.50 —

### PASTEI VAN KIP MET EEND/ TOURTE AU POULET ET AU CANARD

Farmhouse chicken and duck pie with leeks and orange, served with crispy fried new potatoes

BEER MATCH: HOEGAARDEN 'THE FORBIDDEN FRUIT'

— 17.90 —

### KIPPESLA/SALADE DE VOLAILLE

Cold salad of stuffed chicken, smoked turkey, greens, Parmesan, soft-boiled egg, potatoes and vinaigrette

BEER MATCH: WESTMALLE DUBBEL

— 17.90 —

### SLA VAN LAMSRUG/SALADE D'AGNEAU

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

BEER MATCH: LEFFE BRUNE

— 17.50 —

### VLAAMSE STOVERY/DAUBE DE BOEUF

Flemish beef stew served with baby potatoes and rye bread

BEER MATCH: LEFFE BRUNE

— 17.50 —

## MOSSELEN/MOULES

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ONE KILO POT OF FRESH MUSSELS  
WITH FRITES AND MAYONNAISE

### MOSSELEN/MOULES NAVIGATEUR

Mussels steamed with coconut cream and lemongrass

— 19.90 —

### MOSSELEN MET SAFRAAN/MOULES AU SAFRAN

Mussels steamed in saffron, garlic aioli and tomato

— 19.90 —

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

Mussels steamed in Dijon mustard and blue  
cheese cream

— 19.90 —

### HOEGAARDEN MOSSELEN/MOULES HOEGAARDEN

Mussels steamed in Hoegaarden, curried cream,  
apple and coriander

— 19.90 —

### GESTOOMDE MOSSELEN/MOULES NATURE

Mussels steamed with fresh garden vegetables

— 19.90 —

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### GRILLED MUSSEL PLATTERS

### MOSSELEN "ESCARGOT"/MOULES "ESCARGOT"

Mussels grilled with herb and garlic butter

— 18.90 —

### PROVENCAALSE MOSSELEN/ MOULES A LA PROVENCALE

Mussels grilled with tomato, garlic and cheese

— 18.90 —

### LEUVENSE MOSSELEN/MOULES "LEUVEN"

Mussels grilled with sweet chilli,  
coriander and lime

— 18.90 —

### MOULES PO PEI

Mussels grilled with wilted  
spinach, bacon and cheese

— 18.90 —

### GEGRATINEERDE MOSSELSCHOTEL/ MOULES GRATINEES

A platter selection of  
grilled mussels

— 30.90 —

## HOOFDGERECHTEN/PLATS

### MAIN DISHES

OOSTENDSE WATERZOOI/WATERZOOI A L'OSTENDAISE  
Waterzooi of market-fresh fish, mussels, scallops  
and tiger prawns with braised fennel and vegetables

BEER MATCH: STELLA ARTOIS

— 33.90 —

GEROOSTERD BROODMANDJE/PANIER DE LEGUMES ROTIS  
Toasted brioche basket with roasted seasonal  
vegetables and creamy mushroom sauce

BEER MATCH: LEFFE BLONDE

— 17.90 —

RECOMMENDED

LEUVENSE MARKT VIS/  
POISSON FRAIS DU MARCHE

Sauteed fresh fish (usually terakihi) with walnut  
lime butter on stoemp with braised spinach and leeks

BEER MATCH: HOEGAARDEN

— 26.50 —

LAMSVLEES MET LEFFE/AGNEAU A LA LEFFE  
Roasted lamb rump on pumpkin and potato  
gratin served with red currant gravy

BEER MATCH: LEFFE BLONDE

— 26.50 —

OOSTENDSE ZEETONG/SOLE A L'OSTENDAISE  
Large pan-fried sole smothered with mussel and  
shrimp butter sauce with boiled baby potatoes

BEER MATCH: DUVEL

— 26.90 —

WORST MET STOEMP/SAUCISSES ET STOEMP  
Island Bay venison sausages with stoemp,  
baby onions and fruits of the forest sauce

BEER MATCH: LEFFE BRUNE

— 19.50 —

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

— 36.90/25.90 —

QUEUE DE BOEUF BRAISEE/  
GESMOORDE OSSENSTAART

Braised oxtail, beer and bacon casserole  
served with stoemp

BEER MATCH: BELLE-VUE KRIEK

— 25.90 —

KIPPENBORST/POITRINE DE POULET

Honey-glazed chicken supreme with hot roast vegetable salad, orange and Radieuse sauce

BEER MATCH: LEFFE RADIEUSE

— 24.90 —

GROOTMOEDER'S VARKENSKOTELETJES/COTES DE PORC

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

BEER MATCH: LEFFE BLONDE

— 25.90 —

SCHAPEPOOTJES/GIGOT D'AGNEAU

Beer braised lamb shank and seasonal root vegetable pie

BEER MATCH: FORBIDDEN FRUIT

— 25.90 —

VOGELKES ZONDER KOP/OISEAUX SANS TETE

Parcels of veal stuffed with seasoned venison, served with Trappist beer sauce, baby potatoes, carrot timbale and white beans

BEER MATCH WESTMALLE TRIPEL

— \$26.90 —



EXTRAS

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Flemish loaf with onion marmalade and herb butter

— 5.50 —

Seasonal vegetables, stoemp or mixed salad

— 6.00 —

Frites with mayonnaise

— 7.00 —

MUSSEL TASTING PLATE

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

— 15.90 small —

— 25.90 large —

# NAGERECHTEN/DESSERTS

## DESSERTS

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

BEER MATCH: FRANK BOON FRAMBOISE

— 11.50 —

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 CINQ CENTS

— 11.50 —

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

BEER MATCH: BELLE VUE KRIEK

— 11.50 —

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

BEER MATCH: GOUDEN CAROLUS

— 11.50 —

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

BEER MATCH: LEFFE BRUNE

— 11.50 —

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

BEER MATCH: HOEGAARDEN FORBIDDEN FRUIT

— 11.50 —

KAASSCHOTEL/ASSIETTE DE FROMAGE  
A selection of Kapiti cheeses

BEER MATCH: WESTMALLE TRIPEL

— 15.90 —

## TEA

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FRESHLY BREWED POTS

ENGLISH BREAKFAST  
Premium full bodied tea

EARL GREY  
Flavoured with bergamot

POUNAMU  
Organic green tea "chun me" style

## COFFEE

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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, fruit, raisin or rye bread, with butter  
and preserves

— 5.50 —

### MUESLI MET YOGHURT/MUESLI AU YAOURT

Muesli and summer fruits with yoghurt

— 11.50 —

### HAVERMOUTPAP/BOUILLON DE GRUAU

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

— 11.50 —

### EIEREN NAAR KEUZE/LAMELLES DE CHAMPIGNONS

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

— 15.90 —

### VOLLEDIG ONTBIJT/LE PETIT DEJEUNER COMPLET

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

— 19.50 —

### AARDAPPELKOEK/DES DE POMMES DE TERRE

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

— 15.90 —

### VISKOEKJES/CROQUETTES DE POISSON

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

— 15.90 —

### GEWONNEN BROOD/TOAST FRANCAIS

Smoked ham and melted gruyere french toast sandwich

— 15.90 —

### BEYEGEL BROODJE/BAGEL TOASTE

A toasted bagel topped with roast tomato, bacon, a  
poached egg and hollandaise

— 14.90 —

### WARME WAFELS/GAUFRES CHAUDES

Warm waffles with bacon, banana and maple syrup

— 15.90 —

EIEREN NAAR KEUZE / LES OEUFS DE VOTRE CHOIX

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

— 8.90 —

EIREN BENEDICT / LES OUEFS BENEDICT

Poached eggs with ham or salmon, served on herb toast  
and topped with hollandaise

— 14.90 —

BIEFSTUK MET PRIETJES / LE STEAK FRITES

250gm rib-eye steak cooked to your liking  
with fried eggs and fries

— 25.90 —

OMLET / L'OMELETTE

Three egg omlette with mushrooms, cheese and spring  
onion or smoked salmon cream cheese and fresh dill

— 14.50 —

EXTRAS PER PORTION

Breakfast sausages, ham, bacon, mushrooms

— 5.50 —

SMOKED SALMON

— 6.00 —

One account per table please

A SURCHARGE OF 15% 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

OR

Sugar waffle with maple syrup and  
fruit garnish

**\$7.50**

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



# BIER/BIERE

## TAP BEERS

STELLA ARTOIS 5% ALC.VOL. -	330ML - 8.00
Belgium's best known lager brewed in Leuven	500ML - 12.50
LEFFE BLONDE* 6.6% ALC.VOL. -	250ML - 8.00
Aromatic and full bodied with a delicate sweetness	500ML - 15.50
LEFFE BRUNE* 6.6% ALC.VOL. -	250ML - 8.00
Deep brown, fruity flavour with oaky dryness	500ML - 15.50
HOEGAARDEN 5% ALC.VOL. -	250ML - 8.00
A light refreshing wheat beer	500ML - 15.00
JUPILER 5.2% ALC.VOL.-	330ML - 8.50
Belgium's most popular pale lager	

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## BOTTLED BEERS

LEFFE RADIEUSE 8.2% ALC.VOL.	13.50
Slightly bitter with banana, citrus fruit and coriander flavours	
LEFFE 9 9% ALC.VOL.	15.00
A golden beer - a voluptuous beer ideal for sipping	
PAUWAL KWAK 8.2% ALC.VOL.	15.00
A full golden beer with light liquorice overtones	
HOEGAARDEN GRAND-CRU 8.4% ALC.VOL.	13.50
A complex beer with a delicate sweetness	
HOEGAARDEN 'THE FORBIDDEN FRUIT' 8.5% ALC.VOL.	13.50
Mellow and full-bodied - spicy, herbal flavours	
DUVEL 8.5% ALC.VOL.	14.00
Flavours of orange zest, pear brandy, green apples - smooth stoney dryness	
DUVEL	1.5 litre 89.00
WESTMALLE BRUNE DUBBEL* 7% ALC.VOL.	15.80
Dark, soft and malty with a hint of spiciness	
WESTMALLE TRIPEL* 9.5% ALC.VOL.	17.50
A pale Trappist beer with a sea-air freshness	

PALM SPECIALE 5.4% ALC.VOL. Malty accent with a rounded orangy yeasty finish	9.00
LA CHOUFFE BLOND 8% ALC.VOL. A fruity golden blond with overtones of corriander	13.80
CHIMAY ROUGE 7% ALC.VOL. Soft, gentle fruit aroma, with a long, bitter finish	14.50
MAREDSOUS TRIPEL 10% ALC.VOL. A hazy dark amber beer with excellent warming characteristics	16.00
CHIMAY CINQ CENTS 8% ALC.VOL. Golden in colour, dry with a touch of malt	16.00
CHIMAY BLEU 9% ALC.VOL. Red currant, fruit and hops aromas	17.50
CHIMAY GRAND RESERVE	1.5 litre 79.90
FRANK BOON FRAMBOISE 5% ALC.VOL. Raspberry-like fruitiness and a sweet aroma	17.50
ORVAL* 6.2% ALC.VOL. A full-bodied, earthy beer, balanced and complex	15.00
DELERIUM TREMENS 8.5% ALC.VOL. Triple fermentation is used to create this golden ale	18.50
GOUDEN CAROLUS 8.5% ALC.VOL. A dark red, velvety ale	15.00
GULDEN DRAAK 10.5% ALC.VOL. A dark beer - with flavours of coffee, chocolate and festive fruits	17.30

RECOMMENDED

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\* TRAPPISTE BIEREN OP KAMER TEMPERATUR- 12-14\*C

A selection of bottled New Zealand beer  
is also available at the bar.

# WIJN/VIN

## WINES

	150ML GLASS	BOTTLE
VERDE Methode Traditionelle NEW ZEALAND	8.50	40.00
LAKE HAYES ARCADIA Brut N/V CENTRAL OTAGO	<b>RECOMMENDED</b> 11.00	49.00
PIPER HEIDSIECK CHAMPAGNE	(200ML BOTTLE) 33.00	110.00
MOET & CHANDON FRANCE		120.00
LAKE CHALLICE Craklin' Rose MARLBOROUGH	8.50	40.00
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LEUVEN SELECTED Chardonnay	8.00	37.00
NAUTILUS ESTATE Chardonnay MARLBOROUGH	12.00	55.00
KAHURANGI MT ARTHUR Chardonnay NELSON	9.00	42.00
TE KAIRANGA Chardonnay MARTINBOROUGH	9.00	42.00
SQUAWKING MAGPIE Chardonnay HAWKES BAY	8.50	39.00
FRIZZELL Chardonnay HAWKES BAY	9.00	42.00
TRINITY HILL Chardonnay HAWKES BAY	8.50	39.00
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LEUVEN SELECTED Sauvignon Blanc	8.00	37.00
PALLISER ESTATE Sauvignon Blanc MARTINBOROUGH	9.00	42.00
LAKE CHALICE Sauvignon Blanc MARLBOROUGH	8.50	40.00
OYSTER BAY Sauvignon Blanc MARLBOROUGH	9.00	42.00
ARA Sauvignon Blanc MARLBOROUGH	8.50	40.00
TRINITY HILL Sauvignon Blanc HAWKES BAY	8.50	40.00
ALLAN SCOTT Sauvignon Blanc MARLBOROUGH	9.00	42.00
SPY VALLEY Sauvignon Blanc HAWKES BAY	8.50	40.00
THE NED Sauvignon Blanc MARLBOROUGH	8.50	40.00
THE PASS Sauvignon Blanc MARLBOROUGH	9.00	42.00
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TE MATA AWATEA 2006 HAWKES BAY	<b>LIMITED SUPPLY!</b>	75.00

GATE 20 TWO Pinot Gris BANNOCKBURN	11.00	52.00
KAHURANGI Gewurtraminer NELSON	9.00	42.00
LAKE CHALICE Pinot Gris MARLBOROUGH	8.50	40.00
SQUAWKING MAGPIE Pinot Gris HAWKES BAY	8.50	40.00
THREE FORDS Reisling MARLBOROUGH	9.00	42.00
TE WHARE RA Reisling EAST COAST	9.50	43.00
THE MAKER Pinot Gris MARLBOROUGH	11.00	52.00
JULES TAYLOR Rose GISBORNE	9.50	43.00

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LONG FLAT Merlot SOUTH AUSTRALIA	7.50	36.00
GRANT BURGE Shiraz BAROSSA	8.50	40.50
GUNN ESTATE MERLOT Malbec HAWKES BAY	8.50	40.00
JIM BARRY COVER DRIVE Cab Sauv CLARE VALLEY	9.50	43.00
KNAPPSTEIN Shiraz CLARE VALLEY	8.50	40.00
THREE CORNERS Pinot Noir CENTRAL OTAGO	8.50	40.00
CERES Pinot Noir BANNOCKBURN	11.00	52.00
TE KAIRANGA Pinot Noir MARTINBOROUGH	9.00	42.00
BROOKFIELDS Cab Sauvignon HAWKES BAY	9.00	42.00

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THE NED Nobile Sauvignon Blanc MARLBOROUGH (375ML BOTTLE ONLY)		39.00
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## JENEVERS

MADE FROM A BASE OF MALTED BARLEY AND RYE, JENEVRES ARE DISTILLED FROM FRUITS, CORIANDER AND JUNIPER BERRIES AND SOMETIMES AGED OR FLAVOURED.

### BELGIAN SPIRITS

Filliers Plum, Mixed Berry, Citron, Cherry	6.00
Goebergh Cassis (blackcurrant)	6.00
Filliers Hasseltse Graanjenever	6.50
Extra Hasseltse Jenever	6.50
Hasseltse Graanjenever	7.50
Schnapps Sticks (of fruit flavours) - 6 stick	30.00

# WHISKEY/WHISKY

## SINGLE MALTS

Tallisker

Oban

Glenfiddich

Glenkinchie

Glenmorangie

Johnnie Walker Blue Label

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## AMERICAN WHISKY

Gentleman Jack

Jack Daniels

Jack Daniels Single Barrel

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## IRISH WHISKEY

Jameson

Blackbush

Tullamore Dew

Bushmills