

House of Bouillon

Bistro - Restaurant

Food & beverage menu

Do you have an allergy? Please report it to us.

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www.houseofbouillon.be

our aperitifs

Red Porto	6	Ricard	7,5
White/Red Martini	7	Vodka neat	6
Picon White wine	7	Captain Morgan (Brown rum)	6
CAMPARI neat	6	Bacardi (White rum)	6
Pisang / Pasa / Safari	6		

Supplement orange juice / coke / soda + 3

our cocktails & mocktails

Mojito	11,5	Virgin Mojito	8
Hugo	10,5	Lemon Squash	8
Aperol Spritz	10,5	Peach on the beach	8
Cuba Libre	9,5		
Espresso Martini	10,5		
Moscow Mule	11		

CAMPARI

NEGRONI Classic	11
NEGRONI Semois Gin	13
NEGRONI Sbagliato	11

our gins

Semois Gin (Our house gin) Perfect serve: Clementine Tonic	10	Hendrick's (Scotland) Perfect serve: Elderflower Tonic	8
Gordon's London Dry Gin (England) Perfect serve: Premium Tonic	6	<i>Tanqueray</i> N°TEN (England) Perfect serve: Premium Tonic	8,5
Bombay Sapphire (England) Perfect serve: Clementine Tonic	6	Monkey 47 (Germany) Perfect serve: Premium Tonic	9
		Gin Mare (Spain) Perfect serve: Premium Tonic	10,5

tonic mixers

Premium Tonic, Clementine Tonic + 4

our drinks

Coca-Cola			3	Homemade Iced Tea	4,5
Coca-Cola Zero			3	Homemade limonade	4
Sanpellegrino Limonata			3,5	Limonade Pineapple-Mango	5,5
Sanpellegrino Aranciata			3,5	Limonade Rose	5,5
Lipton Ice-Tea Sparkling			3,5	Limonade Cherry	5,5
Lipton Ice-Tea Green			3,5	Limonade Apple	5,5
Royal Bliss Agrum			3,5	Ginger Beer	3,5
Fever-Tree Tonics			4	Artisan apple juice	3,5
Vittel	Still water	25cl / 0,5l	3	Looza Orange juice	3
S.Pellegrino	sparkling water	25cl / 0,5l	3	Hot chocolate milk	5,5
Perrier	sparkling water		3		

our beers

Vedett Pils	5,2°	33cl	4	La Chouffe	8,0°	33cl	5,5
Vedett Extra White	4,7°	33cl	4	Cherry Chouffe	8,0°	33cl	5,5
Vedett IPA	6,0°	33cl	5	Mc Chouffe (Brown)	8,0°	33cl	5,5
Rochehaut Blond (region)	5,5°	33cl	5	Lindemans Kriek	3,5°	25cl	4,5
Rochehaut IPA (region)	7,0°	33cl	5	Lindemans Pêcheresse	2,5°	25cl	4,5
Rochehaut Triple (region)	8,5°	33cl	6	La Houppé	7,5°	33cl	5
Rochehaut Brown (region)	9,0°	33cl	6	Duvel	8,5°	33cl	5,5
Godefroy Blond (region)	6,8°	33cl	5	ORVAL young (trappist, regio)	6,2°	33cl	5
Chouffe Alcohol-Free	0,4°	33cl	4,5	ORVAL old (trappist, regio)	6,2°	33cl	6
PAIX DIEU (abbey beer)	10°	10cl	6,5				



X

HOUSE of
BOUILLON



our bubbles

Glass of Champagne Guilleminot Brut	France	12cl	10
Half bottle of Champagne Guilleminot Brut	France	37,5cl	26
Bottle of Champagne Guilleminot Brut	France	75cl	48
Bottle of Champagne POMMERY Brut Royal	France	75cl	85
Glass of Prosecco Balbinot (DOC Treviso Brut)	Italy	12cl	6
Bottle of Prosecco Balbinot (DOC Treviso Brut)	Italy	75cl	30

our wines

house wines

Guillaume Chardonnay	Languedoc - Roussillon	White	12cl	5,5	50cl	20	75cl	29
Guillaume Merlot	Languedoc - Roussillon	Red	12cl	5,5	50cl	20	75cl	29
Guillaume Rosé	Languedoc - Roussillon	Rosé	12cl	5,5	50cl	20	75cl	29

our wine selection

white wines

Hoenshof Wit	Borgloon - Belgium	Johanniter	75cl	35
Château Ladesvignes - Moëlleux	Côtes de Bergerac	Sémillon	75cl	30
San Giorgio Sentieri - Infiniti	Pouilles - Italy	Malvasia	75cl	32
La Gloire de Guillaume	Languedoc - Roussillon	Chardonnay/Viognier	75cl	36
Terre di Amandei - Terra Siciliana	Sicile - Italy	Chardonnay	75cl	30
Domaine Pierre Chainier - Touraine	Loire - France	Sauvignon blanc	75cl	32

red wines

Hoenshof Rood	Borgloon - Belgium	Cabernet Cantor	75cl	35
Château La Gabarre Supérieur	Bordeaux - France	Merlot	75cl	35
San Giorgio Sentieri - Primitivo	Pouilles - Italy	Primitivo	75cl	33
Vidal Fleury GSM	Rhône - France	Mourvèdre/Grenache	75cl	32
Mythique Caractère Fitou	Languedoc - Roussillon	Carignan/Mourvèdre	75cl	37
Los Patos	Utiel Requena - Spain	Bobal/Syrah	75cl	30

rosé wines

Cap Gris	Languedoc - Roussillon	Syrah/Grenache	75cl	30
Casse-Croûte Rosé	Languedoc - Roussillon	Grenache	75cl	30

starters

Beef carpaccio with olive oil **16**

Beef carpaccio with parmesan shavings,
arugula and tomatoes with a delicious olive oil sauce

Red beet carpaccio with walnut and burratina **15**

Red beet carpaccio with walnuts, burratina, arugula and honey

Duo of croquettes **15**

Your choice: Malinois cuckoo (poultry) / Cheese / Shrimp (+€2pp)

Smoked salmon tartare with Scandinavian herbs **17**

Tartare of smoked salmon and Scandinavian herbs
on a bed of guacamole

6 artisan croquettes (20gr) **16**

Malinois cuckoo, salmon and dill, shrimp,
red curry scampi, cheese, pork

Filled mussels with garlic parsley butter 6 stuks **9,5**
12 stuks **18**

Supplements

Portion of Heinz Mayonnaise	1	Portion of fries	3,5
Portion of Heinz Ketchup	1	Portion of bread and butter	2
Portion of Heinz Mustard	1		

main courses

Ardennes Croque Monsieur with French fries 18

Croque with boursin, Ardennes ham, arugula and honey served with salad and with French fries

Carbonade à la Flamande (beef stew) 24

Stew cooked in beer, served with crudités and French fries

Ravioli of Scampi al'Aglio with tomato-mascarpone sauce 22

Filled pasta of scampis in garlic in a tomato-mascarpone sauce with fresh Italian herbs

Tagliatelle with ratatouille and burrata from Tuscany 19

Smoked salmon tartare with Scandinavian herbs 24

Tartare of smoked salmon and Scandinavian herbs on a bed of guacamole served with salad and French fries

Macaroni ham and cheese au gratin in the oven 15

Trio of croquettes

Your choice: Malinois cuckoo (poultry) / Cheese / Shrimp (+€2pp) served with salad and French fries 19

Steak Belgian White Blue € 24

steak from the local butcher, served with French fries and salad

Our homemade sauces € 3.5

Green pepper sauce with cognac

Mushroom sauce

Ratatouille

Herb butter

our coffees

"Our coffees are prepared by baristas trained in the Italian way. Our coffee beans are purchased directly from farmers for the best quality. This allows you to enjoy a fair trade coffee."

Espresso		3	Latte		5
Doppio		4	Iced Latte		5
Coffee		3	Latte Macchiato		5
Cappuccino		4	Iced Latte Macchiato		5
Cappuccino with whipped cream		4,5			
Flat White		5,5	Irish Coffee	Whisky	9
Affogato	Scoop of ice cream	6	Baileys Coffee	Baileys	9
			Italian Coffee	Amaretto	9
			Café Ardennais	Liqueur des Ardennes	9

Choice between cow's milk and oat milk

our teas and infusions

Infusions

Chamomile Tea	chamomile	4
Ile Marquise	rosehip	4
Relax Herbal	mint	4,5
Pinocchio Apple	fruit	4
Red Panther	fruit	4

Teas

Touareg	green	4
Earl Grey Tea	black	4
English Breakfast	black	4

our digestifs

Limoncello	5	Cointreau	7
Homemode Limoncello	6	Whiskey	8
Amaretto	5	Baileys	7
Cognac	7	Grand Marnier	6

desserts

Warm apple pie		8
With scoop of ice cream and whipped cream		
Coupe Dame blanche		9
3 ice cream scoops, homemade milk chocolate sauce & whipped cream		
Ice cream nougat from Montélimar with raspberry coulis		10
Montélimar ice cream nougat with sweet almonds, pieces of sour cherry and toasted pistachios served with a raspberry coulis.		
Artisan Snicker		10
Peanut ice cream, a liquid caramel on a crispy toasted peanut butter cookie, topped with a layer of dark chocolate icing		
Crème brûlée		9
Served with a scoop of ice cream, whipped cream and red fruits		
Affogato Martini		12
Espresso Martini with a scoop of ice cream		
Irish Coffee	Whisky	9
Baileys Coffee	Baileys	9
Italian Coffee	Amaretto	9
Café Ardennais	Liqueur des Ardennes	9
Café gourmand		+ 5
Coffee of your choice with treats		