

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	Rum	9,5	Espresso Martini	Vodka & Liqueur	10
Hugo	Prosecco	9,5	Moscow Mule	Vodka	10
Negroni	Gin & Campari	9,5			
Aperol Spritz	Aperol & Prosecco	9,5	Virgin Mojito		8
Cuba Libre	Rum	9,5	Lemon Squash		8
			Peach on the beach		8

our gins

Semois Gin (Our house gin) Perfect serve: Clementine Tonic	10	Hendrick's (Scotland) Perfect serve: Elderflower Tonic	6
Gordon's London Dry Gin (England) Perfect serve: Premium Tonic	6	Gin Mare (Spain) Perfect serve: Premium Tonic	9
Bombay Sapphire (England) Perfect serve: Clementine Tonic	6	Monkey 47 (Germany) Perfect serve: Premium Tonic	10,5

tonic mixers

Premium Tonic, Clementine Tonic, Elderflower Tonic + 4

our digestifs

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

onze 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	
Royal Bliss Agrum		3,5	Limonade Apple	5,5	
Fever-Tree Tonics		4			
Vittel	25cl / 0,5l	3	5	Artisan apple juice	3,5
S.Pellegrino	25cl / 0,5l	3	5	Looza Orange juice	3
Perrier		3			
Ginger Beer		3,5	Hot chocolatmilk	5,5	

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 Brown (region)	9,0°	33cl	6	La Houppé	7,5°	33cl	5
Godefroy Blond (region)	6,8°	33cl	5	Duvel	8,5°	33cl	5,5
Chouffe Alcohol-Free	0,4°	33cl	4,5	ORVAL young (trappist, regio)	6,2°	33cl	5
				ORVAL old (trappist, regio)	6,2°	33cl	6



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 Cava MVSA Brut	Spain	12cl	6
Bottle of Cava MVSA Brut	Spain	75cl	30

for snacking

Portion of ORVAL cheese and salami	10
6 artisanal bitterballs (meat croquettes)	10
Fry appetizers mix	15
Mini beef croquettes, mini veal croquettes, mini frikadells, mini cheese soufflés, mini noodle croquettes & mini Chick'n Crispys	

starters

Soup of the day	8
Served with toasted bread	
Beef carpaccio with olive oil	16
Beef carpaccio with parmesan shavings, arugula and tomatoes with a delicious olive oil sauce	
Tomato carpaccio with Tuscan buratta	15
Tomato carpaccio with burrata, arugula and pesto	
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	

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

Croque Monsieur with soup or fries	16
Croque with ham and cheese served with salad and soup of the day or French fries	
Croque Bella Ciao with soup or fries	18
Croque with pesto, prosciutto, tomato, arugula and buratta served with salad and soup of the day or French fries	
Croque Saumocado with soup or fries	18
Croque met gerookte zalm, guacamole, Boursin en rucola served with salad and soup of the day or French fries	
Carbonade à la Flamande (beef stew)	22
Stew cooked in dark beer, served with crudités and fries	
Trio of croquettes	19
Your choice: Malinois cuckoo (poultry) / Cheese / Shrimp (+€2pp) served with salad and soup of the day or 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	18
Smoked salmon tartare with Scandinavian herbs	24
Tartare of smoked salmon and Scandinavian herbs on a bed of guacamole served with salad and fries	
Macaroni ham and cheese au gratin in the oven	15

Steak Belgian White Blue € 23

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 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

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		4,5
Doppio		4	Iced Latte		4,5
Coffee		3	Latte Macchiato		4,5
Cappuccino		4	Iced Latte Macchiato		4,5
Cappuccino with whipped cream		4,5	Caramel Latte Macchiato		5,5
Flat White		5,5	Iced Caramel Latte Macchiato		5,5
Affogato	Scoop of ice cream	6			
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Add an aroma		+ € 1,0	Irish Coffee	Whisky	9
Caramel, Hazelnut, Pumpkin Spice, Apple-Cinnamon			Baileys Coffee	Baileys	9
<hr/>			Italian Coffee	Amaretto	9
Oat milk		+ € 0,5	Café Ardennais	Liqueur des Ardennes	9

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

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		
Coupe d'amour		12
3 ice cream scoops, strawberries, 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		