Le ROY D'ESPAGNE

WINTER MENU
2027

RESTAURANT - BRASSERIE BELGIAN SPECIALTIES

WE OFFER YOU DIFFERENT SPACES, WITH THE LARGEST NUMBER OF WINDOWS OVERLOOKING THE GRAND PLACE OF BRUSSELS, FOR ALL YOUR EVENTS.

WEDDING - BUSINESS MEETING - ANNIVERSARY - SEMINAR - CORPORATE COCKTAIL
PRIVATE COCKTAIL - BANQUET - HALL RENTAL - TEAM BUILDING - WALKING DINNER
BAPTISM - BRUNCH - RECEPTION - PRIVATIZATION OF OUR RESTAURANT, ETC.

ALLERGENS INFO

DEAR GUESTS, IF YOU SUFFER FROM A FOOD ALLERGY, WE INVITE YOU TO INFORM OUR STAFF BEFORE ORDERING YOUR MENU, OUR TEAM WILL BE HAPPY TO INFORM YOU.

OUR CHEF CHANGES HIS RECIPES ACCORDING TO THE SEASONS AND HIS IMAGINATION. WE WOULD THEREFORE LIKE TO DRAW YOUR ATTENTION TO THE FACT THAT THE COMPOSITION OF A DISH MAY VARY.

BE ROYALS

WHAT IF YOU WERE PART OF THE KING'S INNER CIRCLE?

JOIN A COMMUNITY OF ENTHUSIASTS AND EXPERIENCE THE GRAND-PLACE IN A WHOLE NEW WAY: UP CLOSE, WITH A FRONT-ROW VIEW, AND IN A FRIENDLY ATMOSPHERE.

FACEBOOK.COM/
ROYDESPAGNE

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WWW.TIKTOK.COM/
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A big thank you to Louis-Michel Carpentier

Writing a biography of Louis-Michel Carpentier is like diving back into the golden years of comic art.
After studying graphic arts at the Royal Academy of Fine Arts in Brussels, he quickly joined the Belvision studios, collaborating with legendary comic book creators on animated films such as Tintin, Lucky Luke, and Asterix.
In 1975, he adapted several novels by the Countess of Ségur for Casterman. Five years later, he launched the "Toyottes" series with Raoul Cauvin.

In 1986, the Belgian Year of Beer inspired him to begin a long-running comic centered around this national beverage: Le Poje. Now at its 24th volume, the series follows a likeable bar owner and is available in various French and Belgian dialects.

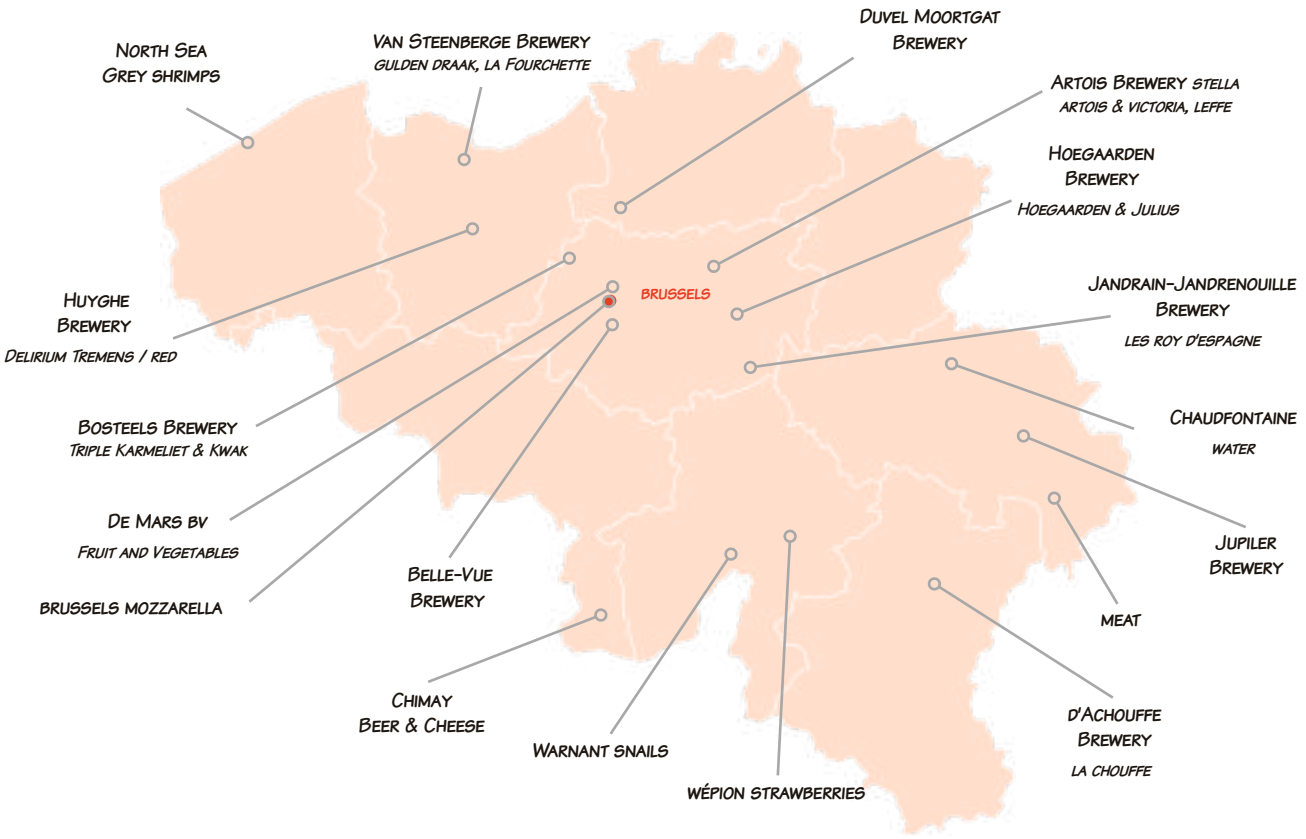
A tireless champion of Belgian beer, Carpentier has drawn countless labels for breweries, delighting collectors.
He also created Le Jour le plus Con, a darkly humorous take on war, and collaborated with artists such as Malik, Kox, and Jidéhem to illustrate cheeky student songs in comic form.

In 2007, he introduced a new offbeat medieval series titled Embrouilles à Mortecouille (3 volumes so far).
Beyond comics, his creativity extends to futuristic and labyrinthine paintings, hilarious caricatures, and bizarrely funny figurines.

His artistic pursuits didn't stop him from reviving the traditional Brussels tavern game La Mijole—a skill game played by tossing tokens into a wooden box. He still organizes wild "Mijolympic" championships that combine beer tasting with the full flavor of Brussels humor.

Joske Maelbeek

OUR PARTNERS



BREAKFAST

ON WEEKSDAY FROM 9 TO 11 AM. WEEKEND & PUBLIC HOLIDAY FROM 8 TO 11AM.

GRANDE FAIM

1 PASTRY OR BREAD, BUTTER & JAM,
1 FRIED OR SCRAMBLED EGG, GRILLED BACON
1 ORANGE JUICE, 1 HOT DRINK

1 3 7

14.90

MATINALE

1 PASTRY OR BREAD, BUTTER & JAM
1 ORANGE JUICE, 1 HOT DRINK

1 3 7

10.90

BREAKFAST BOWL

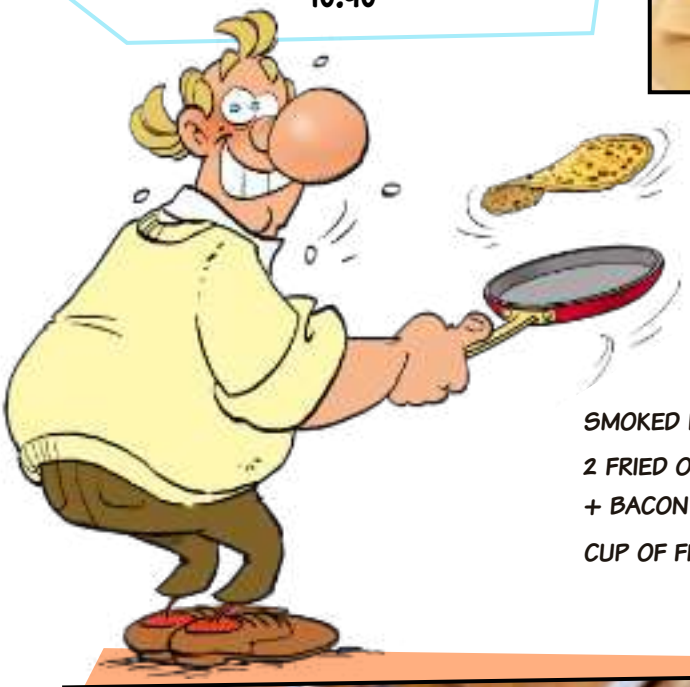
PLAIN YOGHURT, HOMEMADE MUESLI, CUP OF FRESH FRUITS, CORK OR MAPLE SYRUP

1 3 7 8

9.90

+ ORANGE JUICE + HOT DRINK

14.50



CROISSANT OR PAIN AU CHOCOLAT	1 7	2.90
BREAD, BUTTER & JAM	1 7	4.50
BRIOCHE FRENCH TOAST	1 3 7	9.90
BRUSSELS WAFFLE AND FRESH FRUITS	1 3 7	10.20
HOME-MADE PANCAKES AND FRESH FRUITS	1 3 7	13.90
SMOKED HAM PLATTER BREAD AND BUTTER	1 7	9.90
2 FRIED OR SCRAMBLED ORGANIC EGGS	1 3 7	8.90
+ BACON		+3.00
CUP OF FRESH FRUIT AND SWEET MINT		13.50

OMELETTES

3 ORGANIC EGGS, BREAD & BUTTER INCLUDED

PLAIN OMELETTE	3 7	9.90
ONIONS or GARLIC		+1.50
CHEESE or VEGETABLES or HAM or MUSHROOMS		+2.00
BACON (3 SLICES)	3 7	+3.00

THE CHEF RECOMMENDS A MAXIMUM OF THREE SUPPLEMENTS. BEYOND THAT, CERTAIN ITEMS MAY BE ADDED SEPARATELY.

ALLERGENS INFO: 1. GLUTEN - 2. CRUSTACEANS - 3. EGGS - 4. FISH - 5. PEANUTS - 6. SOYA - 7. MILK - 8. NUTS - 9. CELERY - 10. MUSTARD
11. SESAME - 12. SULPHITES - 13. LUPIN - 14. MOLUSCS

CONTAINS PORK

SMOOTHIES 10.90

AVAILABLE FROM 8AM TO 10PM

VEGETARIAN EXPRESS

GREEN TORNADO MIX
ENERGIZE
BANANA + PINEAPPLE + MANGO + SPINACH

ORANGE VEGGIE [9]
DETOX YOUT BODY
CARROT + YELLOW PEPPER + CELERY + GINGER

GREEN VEGGIE
GET THE POWER
SPINACH + BROCCOLI + PARSNIPS + APPLE

ACAI
ANTI-OXYDANT BOOSTER
ACAI + BANANA

FRESH FRUIT

MORNING GLORY FRUITMIX
PINEAPPLE + STRAWBERRIES

PALMBEACH
MANGO + BANANA

BLUEBERRY
BLUEBERRIES

SUNSET
RASPBERRIES + STRAWBERRIES

FANTASY
RASPBERRIES + MANGO

TROPICAL
STRAWBERRIES + BANANA

SUNSHINE
PINEAPPLE + MANGO

PARADISE
MANGO + STRAWBERRIES

STRAWBERRY FRUITMIX
STRAWBERRIES

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CONTAINS PORK

DRAUGHT BEERS

LEFFE BLONDE 6.6°

33CL / 50CL / 100CL / 200CL
7.60 / 11.20 / 21.30 / 41.40

SUPREMELY SOFT AND ELEGANT ABBEY BEER WITH A HINT OF VANILLA. BITTERNESS: ••

LEFFE BRUNE 6.5°

33CL / 50CL / 100CL / 200CL
7.60 / 11.20 / 21.30 / 41.40

AUTHENTIC ABBEY BEER WITH A DEEP AUTUMNAL BROWN COLOR AND A FULL, SLIGHTLY SWEET TASTE. BITTERNESS: ••

LEFFE RUBY 7.5°

33CL / 50CL / 100CL / 200CL
8.20 / 12.40 / 24.00 / 47.40

INTENSE FRESHNESS AND PRONOUNCED AROMAS OF HOPS. BITTERNESS: •••••

HOEGAARDEN BLANCHE 4.9°

33CL / 50CL / 100CL / 200CL
7.50 / 10.00 / 18.60 / 36.80

REFRESHING AND SMOOTH TASTE WITH A HINT OF ORANGE PEEL AND CORIANDER. BITTERNESS: •••

KWAK 8.3°

33CL / 50CL / 100CL / 200CL
7.60 / 11.40 / 22.10 / 44.20

DISCOVER A VERY MELLOW, FRUITY ATTACK, A NOUGAT-LIKE SOLIDITY, AND A SLIGHTLY SPICY CHARACTER WITH HINTS OF LIQUORICE PASSING INTO A WARM FINISH THAT REMINDS YOU OF CARAMELISED BANANA. THE BITTERNESS ALWAYS REMAINS IN THE BACKGROUND BUT IN THE END EMERGES DELICATELY. BITTERNESS: •••

KWAK ROUGE 8.0°

33CL / 50CL / 100CL / 200CL
8.00 / 12.00 / 23.30 / 46.70

RED KWAK IS A SPACIAL REFRESHING BEER WITH NOTES OF CHERRY AND ALMOND THAT ADD A FRUITY CHARACTER TO THE UNIQUE TASTE OF KWAK. WITH ITS BEAUTIFUL RUBY RED COLOR IT IS SUBTLY BITTER, SURPRISINGLY SWEET AND FULL OF FLAVORS.

TRIPEL KARMELIET* 8.4°

33CL / 100CL / 200CL
8.80 / 25.70 / 51.40

BREWED USING A 3-GRAIN RECIPE FROM 1679 REDISCOVERED IN A CARMELITE MONASTERY. A MULTI-LAYERED TRIPEL, REFINED YET BALANCED, WITH SOFT FLORAL NOTES AND A SURPRISINGLY DELICATE TASTE. BITTERNESS: ••

LA CHOUFFE* 8°

33CL / 50CL / 100CL / 200CL
8.10 / 12.10 / 24.00 / 48.00

* NOT AVAILABLE AT THE ESTAMINET.

TASTING TRAY

DRAUGHT BEERS

LEFFE BLONDE • LEFFE RUBY • LEFFE BRUNE

ENJOY HERE THE LEFFE TASTING TRAY.
CHOOSE 3 VARIANTS OF LEFFE TO DISCOVER NOW!

15CL 11.50
33CL 21.50

TANK

A BEER ALWAYS FRESH
AND IN PERFECT CONDITION,
STRAIGHT FROM THE BREWERY.

STELLA ARTOIS 5.2°

33CL / 50CL / 100CL / 200CL
5.30 / 7.80 / 15.20 / 28.40

MALTY, WITH A PRONOUNCED FLAVOR OF HOPS AND A DRY BUT CRISP FINISH.
BITTERNESS: •••

BOTTLED BEERS

LEFFE TRIPLE 8.5°
33CL 8.20

STRONG BLOND ABBEY BEER WITH A RICHLY VARIED AROMA, WITH SECONDARY FERMENTATION IN THE BOTTLE. BITTERNESS: •••

LEFFE RITUEL 9.0°
33CL 8.20

HOEGAARDEN ROSÉE 3.0°
25CL 6.30

FRUITY RASPBERRY AROMA, SUBTLE HINTS OF SPICE AND CORIANDER. BITTERNESS: ••

HOEGAARDEN GRAND CRU 8.5°
33CL 8.30

A COMPLEX SWEET AND BITTER TASTE, WITH SUBTLE SPICES AND HINTS OF CITRUS. BITTERNESS: •••

BELLE-VUE EXTRA KRIEK 4.1°
25CL 6.50

REFINED AND FRUITY, BREWED WITH EXTRA CHERRIES (4.3%). BITTERNESS: ••

BOON OUDE GUEUZE 7.0°
37CL 9.50

VICTORIA 8.5°
33CL 8.20

CORONA EXTRA 4.5°
33CL 6.50

ZERO ALCOHOL - 0%

JUPILER 0% 0.0°
25CL 4.90

A JUPILER WITH 0,0% ALCOHOL AND A DELIGHTFUL BEER TASTE. BITTERNESS: •••

LEFFE BLONDE 0% 0.0°
33CL 6.50

DELICATE CLOVE FLAVOR WITH A TOUCH OF VANILLA AND A SMOKY NOTE. BITTERNESS: ••

LEFFE BRUNE 0% 0.0°
33CL 6.50

STELLA 0% 0.0°
25CL 5.00

HOEGAARDEN BLANCHE 0% 0.0°
25CL 5.90

CORONA ZERO 0.0°
33CL 6.20

TRIPEL KARMELIET 0.4°
33CL 6.50

BOTTLED BEERS 33CL

DUVEL
8.5° 8.30

GULDEN DRAAK
8.0° 8.30

DELIRIUM RED
8.0° 8.50

DUVEL TRIPLE HOP
9.5° 8.90

FOURCHETTE
7.0° 7.90

DELIRIUM TREMENS
8.5° 8.30

LA ROY D'ESPAGNE 7.60

ORGANIC AND GLUTEN-FREE BEER MADE WITH BUCKWHEAT, EASY TO DRINK AND DELIGHTFULLY REFRESHING.

GLUTEN FREE BIO

TRAPPISTS 33CL

CHIMAY ROUGE
7.0° 8.30

ROCHEFORT 8
9.2° 9.20

CHIMAY BLEUE
9.0° 8.90

WESTMALLE DOUBLE
7.0° 8.30

ORVAL
6.2° 10.30

WESTMALLE TRIPLE
9.5° 8.90

WINES [12]

SPARKLING WINE & CHAMPAGNE

CAVA BRUT, PORTIUM, SPAIN	9.00			49.00
THE FINE BUBBLES AND FULL-BODIED FLAVOUR, COMBINED WITH A PLEASANT ACIDITY, MAKE THIS CAVA A DELICIOUS APERITIF				
CHAMPAGNE QUÉNARDEL & FILS, BRUT RÉSERVE	12.00			69.00
OWNER-GROWER, FRANCE				
THE NOSE IS CLEAN, WITH AROMAS OF WHITE FLOWERS AND CITRUS. ITS FRESHNESS AND FINESSE MAKE IT AN EXQUISITE CHAMPAGNE!				

WHITE WINES

CHENIN, HEAVEN, WESTERN CAPE, SOUTH AFRICA	6.60	11.40	22.40	31.20
A REFINED AND PLEASANT WINE, WITH CITRUS AND FLORAL AROMAS, OFFERING A LOVELY BALANCE				
SAUVIGNON BLANC, PALENA, RAPPEL VALLEY, CHILE	6.90	12.00	23.60	33.00
AROMAS OF CITRUS AND PASSION FRUIT; LIVELY AND FRUITY ON THE PALATE. A FRESH AND REFRESHING FINISH.				
CHARDONNAY, DOMAINE LASSERRE, COTEAUX DE BÉZIERS IGP, FRANCE	8.30	14.50	28.70	38.90
PRODUCED USING SUSTAINABLE FARMING METHODS, THIS WINE CAPTIVATES WITH ITS ELEGANT AROMAS OF WHITE FRUIT AND CITRUS; ON THE PALATE, IT IS SUPPLE, PURE AND DELICATELY FRUITY				
PINOT GRIGIO, ALTURIS, FRIULI, ITALY	10.10	17.70	35.00	48.80
A REFINED BOUQUET OF TROPICAL FRUITS, CITRUS AND TOASTED ALMONDS. FULL-BODIED AND FRUITY ON THE PALATE, WITH REMARKABLE ELEGANCE				

ROSÉ WINES

BOBAL BIO, SEÑORIO DE INIESTA, VINO DE LA TIERRA DE CASTILLA, SPAIN	6.60	11.40	22.40	31.20
AN ELEGANT ROSÉ MADE FROM THE BOBAL GRAPE, WITH A SALMON-PINK COLOUR. YOUNG, FRESH, MODERN AND GENEROUSLY FRUITY				

RED WINES

PRIMITIVO LAMADORO, PUGLIA, ITALY	6.60	11.20	22.00	31.20
INTENSE AROMAS OF RIPE PLUMS AND CHOCOLATE, WITH A SMOOTH, BALANCED AND JUICY PALATE				
CHÂTEAU GUILLEBOT PLAISANCE, BORDEAUX, FRANCE	7.50	14.00	26.00	40.00
MERLOT & CABERNET SAUVIGNON. SUPPLE AND ELEGANT, WITH AROMAS OF RIPE RED FRUITS AND SPICES, A FRUITY AND NUANCED PALATE, GOOD STRUCTURE AND A TANNIC, BALANCED AND SLIGHTLY SMOKY FINISH				
PINOT NOIR, LES BARRIQUES, MÉTAIRIE, PAYS D'OC, FRANCE	8.00	14.00	27.50	38.90
A DISTINCTIVE PINOT NOIR: FRESH, JUICY, WITH A FINISH OF STONE FRUITS. FRUITY AND PLEASANT				
OUR TOP PICK **BEDOBA SAPERAVI,** KAKHETI COMPANY, GEORGIA	9.50	17.00	34.00	50.00
100% SAPERAVI, THE ICONIC GRAPE VARIETY OF GEORGIA, THE CRADLE OF WINE! AROMAS OF DARK FRUITS, HERBS AND FLOWERS, WITH A DENSE, SPICY AND JUICY PALATE, AND A RIPE, ELEGANT FINISH. WELL WORTH TRYING!				
CÔTES DU RHÔNE, DOMAINE DE LA JANASSE, RHÔNE, FRANCE	10.00	17.50	34.60	48.80
LOCATED IN CHÂTEAUNEUF-DU-PAPE. A BLEND OF GRENACHE, SYRAH, MOURVÈDRE, CARIGNAN AND CINSAULT, WITH RICH NOTES OF FRESH FRUIT, BLACKBERRIES AND STRAWBERRIES, ENHANCED BY A DELICATE HINT OF LIQUORICE				

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CONTAINS PORK

APERITIFS

BELGO SPRITZ 30CL APEROL + WHITE BEER	10.50	PORTO RED/WHITE 8CL	7.90
AMERICANO CAMPARI, MARTINI RED, SPARKLING WATER	13.50	MARTINI RED/WHITE 8CL	7.90
KIRR 12 CL	8.30	CAMPARI 10CL	9.20
KIRR ROYAL CAVA	11.50	PASTIS DUVAL 5CL	8.90
PINEAU DES CHARENTES 8CL	7.90		

THE QUEEN'S COCKTAIL

HOMEMADE RASPBERRY ICE TEA + CAVA

13.90

APEROL SPRITZ

30CL

13.50

SHARING BOARDS

2 TO 4 PEOPLE

CHIMAY CHEESE, CHORIZO,
SNACKED SCAMPI, CHIMAY CHEESE CROQUETTES,
GREY SHRIMP CROQUETTES,
SERRANO HAM, NACHOS & GUACAMOLE,
SUN-DRIED TOMATOES, GREEN AND BLACK OLIVES,
SMOKED SALMON, SMOKED DUCK BREAST,
BURRATA & PESTO

1 2 3 4 7 9 10

54.90

DEPENDING ON THE SEASON, SOME INGREDIENTS MAY VARY

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CONTAINS PORK

HOT DRINKS

SMALL COFFEE	5.00
COFFEE	5.00
DOUBLE ESPRESSO	7.20
DECAF	5.00
CAPPUCCINO FROTHY (ORGANIC MILK) / WHIPPED CREAM	6.20
LATTE MACCHIATO WITH ORGANIC MILK CARAMEL / VANILLA / SPECULOOS / HAZELNUT	7.90
ARTISANAL HOT CHOCOLATE WITH ORGANIC MILK DARK CHOCOLATE / MILK CHOCOLATE	7.90
MILK + COFFEE WITH ORGANIC MILK	7.50
COLD MILK WITH ORGANIC MILK	5.00
CHAI LATTE WITH ORGANIC MILK	6.90
ICED CAPPUCCINO LATTE WITH ORGANIC MILK	6.90
ICED CHAI LATTE	7.20
OAT OR SOY MILK SUPPLEMENT	+ 1.50

HOME-MADE DESSERTS

TARTE TATIN 1 3	9.90
TARTE TATIN + ICE CREAM SCOOP 1 3 7	11.90
CRÈME BRÛLÉE 3 7	10.90
MERVEILLEUX 3 7	9.90
NEW! THE QUEEN'S FOOL 1 3 7 SHORTCRUST PASTRY, LOW-FAT CREAM, WHOLE RASPBERRIES, ITALIAN MERINGUE	9.90
NEW! PARIS-BRUSSELS 1 3 7 CHOUX PASTRY, LIGHT COFFEE CREAM	12.90
BRIOCHE FRENCH TOAST 1 3 7 WITH ICE CREAM SCOOP	12.90
CHOCOLATE MOUSSE 3	7.90

EXTRA MONIN SYRUP 3.00
VANILLA / SPECULOOS / HAZELNUT

TEA BIO VITAO GREEN TEA / JASMINE GREEN TEA / MINT / BERGAMOT / LEMON & GINGER / EARL GREY	5.20
FRESH MINT TEA	6.90
INFUSIONS BIO VITAO LIME BLOSSOM / CHAMOMILE / RED BERRIES	5.20
BAILEYS' COFFEE	14.90
IRISH COFFEE WHISKY	14.90
FRENCH COFFEE GRAND MARNIER OR COGNAC	14.90
ITALIAN COFFEE AMARETTO	14.90

MÁSALTO, A 100% ARABICA BLEND: THE BEST OF THE HIGH-ALTITUDE COFFEES. A HIGH-QUALITY SELECTION OF SHADE-GROWN COFFEES, HARVESTED AT THE PEAK OF MATURITY WITH RESPECT FOR THE RAINFOREST AND ITS INHABITANTS. ARTISANAL SLOW ESPRESSO ROASTING: TRADITIONAL KNOW-HOW FOR PERFECTLY DEVELOPED FLAVOURS.

MÁSALTO

CAPPUCCINO DUBAÏ	8.90
TURMERIC LATTE	7.90
PEANUT BUTTER CAPPUCCINO & MARSHMALLOW SKEWER	9.50

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CONTAINS PORK

SOFT DRINKS

CHAUDFONTAINE STILL WATER 20CL/50CL	4.50/7.60
CHAUDFONTAINE SPARKLING WATER 20CL/50CL	4.50/7.60
CHAUDFONTAINE LIGHTLY SPARKLING WATER 50CL	7.60
COCA-COLA REGULAR / ZERO 20CL	4.90
SPRITE / FANTA 20CL	4.90
FUZE TEA REGULAR / PEACH	4.90
ROYAL BLISS TONIC / AGRUM / BITTER LEMON	4.90
FRUIT JUICE APPLE, CHERRY APPLE, ORANGE, MULTIVITAMINS	5.90
GINGER BEER 25CL	6.50

HOMEMADE ICED TEA

RED BERRIES OR PEACHES DEPENDING ON THE SEASON

50CL

6.90

LIQUEURS

AMARETTO DISARONNO 5CL	10.90
BAILEYS 5CL	10.90
CALVADOS 5CL	10.90
GRAPPA 5CL	10.90
POIRE WILLIAMS 5CL	10.90
COINTREAU 5CL	10.90
GRAND MARNIER 5CL	10.90
EAU DE VILLÉE DE BIERCÉE 5CL	10.90
COGNAC REMY MARTIN VSOP 5CL	13.20

WHISKIES

JOHNNIE WALKER RED LABEL 5CL	9.90
JOHNNIE WALKER BLACK LABEL 5CL	13.50
J&B 5CL	9.90
JACK DANIEL'S BOURBON 5CL	13.90
TEQUILA OLMECA SILVER SHOT	7.00

SPIRITS

VODKA SMIRNOFF SHOT/ 5CL	7.90/9.90
PAMPERO BLANCO 5CL	9.90
PAMPERO ESPECIAL 5CL	9.90

GINS

GORDON 5CL	9.90
HENDRICK'S 5CL	11.90

EXTRA SYRUPS 2.00

GRENADINE / MINT / BLACKCURRANT

EXTRAS

SOFT DRINK 2.80 / JUICE 3.30

MONIN SYRUPS 3.00 / BLACKCURRANT CREAM 2.00

* A 20 PER CENT DISCOUNT FOR STUDENTS ON THEIR OWN FOOD AND DRINK, UPON PRESENTATION OF A VALID STUDENT CARD.

COCKTAILS 14.90

61. MOJITO

RUM BRUGAL BLANCO SUPREMO, LIME JUICE, FRESH MINT, CANE SUGAR, SPARKLING WATER

1. BARRACUDA
WHITE RUM, VANILLA LIQUEUR, PINEAPPLE JUICE, LEMON JUICE

2. THE WAIKIKI VODKA, PINEAPPLE JUICE

3. OLD SAN JUAN
DARK RUM, PINEAPPLE JUICE, GRENADINE, LEMON JUICE

4. HURRICANE
DARK RUM, WHITE RUM, PASSION FRUIT JUICE, ORANGE JUICE, PINEAPPLE JUICE

5. BRASS MONKEY DARK RUM, VODKA, ORANGE JUICE

6. PINK PUSSYCAT #2 GIN, GRENADINE, PINEAPPLE JUICE

7. BAHAMA BAY
WHITE RUM, LEMON JUICE, ORANGE JUICE, GRENADINE

8. PARADISE ISLAND
GIN, GRENADINE, CHERRY JUICE, PINEAPPLE JUICE

12. MARS EXPLOSION
WHITE RUM, VODKA, GRENADINE, ORANGE JUICE

14. GOLDEN SUNRISE
WHITE RUM, GRENADINE, LEMON JUICE, ORANGE JUICE, PINEAPPLE JUICE

15. CAPITAIN CHAOS
WHITE RUM, VODKA, GIN, ORANGE JUICE, PASSION FRUIT JUICE, LEMON JUICE

17. BACARDI SUNRISE
WHITE RUM, LEMON JUICE, ORANGE JUICE, GRENADINE

18. SCORPION
DARK RUM, WHITE RUM, GRENADINE, LEMON JUICE, PASSION FRUIT

19. SCREWDRIVER VODKA, ORANGE JUICE

20. HARVEY WALLBANGER
VODKA, ORANGE JUICE, VANILLA

22. TEQUILA SUNRISE
SILVER TEQUILA, LEMON JUICE, ORANGE JUICE, GRENADINE

23. GIN & JUICE GIN, ORANGE JUICE

24. RUM ORANGE WHITE RUM, ORANGE JUICE

25. BRASILIAN SUNRISE #2
WHITE RUM, GRENADINE, PASSION FRUIT JUICE

26. MEXICAN SCREWDRIVER
SILVER TEQUILA, ORANGE JUICE

27. MONKEY WRENCH WHITE RUM, PINEAPPLE JUICE

28. REVOLUTION SILVER TEQUILA, VODKA, ORANGE JUICE

29. PINK PUSSYCAT VODKA, GRENADINE, PINEAPPLE JUICE

30. VODKA SUNRISE
VODKA, SILVER TEQUILA, GRENADINE, ORANGE JUICE

32. LOS ANGELES #2
VODKA, LEMON JUICE, ORANGE JUICE, PINEAPPLE JUICE, PASSION FRUIT JUICE, GRENADINE

62. MOJITO ROYAL
RUM BRUGAL BLANCO SUPREMO, CAVA, LIME JUICE, FRESH MINT, CANE SUGAR

63. MOJITO FRUITS ROUGES
RUM BRUGAL BLANCO SUPREMO, LIME JUICE, FRESH MINT, CANE SUGAR, BERRY PURÉE, SPARKLING WATER

64. CAÏPIRINHA
LIME JUICE, FRESH MINT, CANE SUGAR, SPARKLING WATER

65. CAÏPIROSKA
VODKA, LIME JUICE, CANE SUGAR

66. DAÏQUIRI
RUM BRUGAL BLANCO SUPREMO, LIME JUICE, CANE SUGAR

MOCKTAILS 9.90

35. DESERT STORM CHERRY JUICE, PINEAPPLE JUICE, GRENADINE, LEMON JUICE

37. RED ONE PINEAPPLE JUICE, ORANGE JUICE, LEMON JUICE, GRENADINE

40. SEIXTEEN PINEAPPLE JUICE, ORANGE JUICE, PASSION FRUIT JUICE, LEMON JUICE, GRENADINE

41. BORA BORA #4 PINEAPPLE JUICE, PASSION FRUIT JUICE, LEMON JUICE, GRENADINE

43. BALLERINA LEMON JUICE, ORANGE JUICE, PINEAPPLE JUICE

45. TROPIC STAR PINEAPPLE JUICE, ORANGE JUICE, PASSION FRUIT JUICE

46. SUNRISE ORANGE ORANGE JUICE, LEMON JUICE, GRENADINE

47. LUCKY DRIVER GRENADINE, LEMON JUICE, ORANGE JUICE, PASSION FRUIT JUICE

48. VIRGIN TEQUILA SUNRISE
GRENADINE, LEMON JUICE, ORANGE JUICE, PINEAPPLE JUICE

49. LOVER BEST LEMON JUICE, ORANGE JUICE, PINEAPPLE JUICE, PASSION FRUIT JUICE

50. FRUIT PUNCH
LEMON JUICE, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE

54. CINDERELLA
ORANGE JUICE, PINEAPPLE JUICE, LEMON JUICE

57. TROPICAL ORANGE
GRENADINE, ORANGE JUICE, PINEAPPLE JUICE, LEMON JUICE

58. TROPICAL STAR #2
ORANGE JUICE, PASSION FRUIT JUICE, PINEAPPLE JUICE

67. VIRGIN MOJITO
LIME, FRESH MINT, CANE SUGAR, SPARKLING WATER

SNACKS

PORTION OF HOMEMADE FRENCH FRIES SMALL / LARGE	3.90/6.90
NEW! SWEET POTATO FRIES SMALL / LARGE PORTION	4.50 / 7.50
ROY'S NACHOS & GUACAMOLE 1	9.90
MIXED PLATE WITH CHIMAY CHEESE, CHORIZO & MARINATED OLIVES 7	9.90
PORTION OF CHIMAY GRAND CRU CHEESE 7	8.90
PORTION OF OLIVES	6.90
VEGAN NUGGETS 1 3 6	8.90
BITTERBALLEN (8 PCS) 1 3 7 12	8.90
OVEN-ROASTED CAMEMBERT CHEESE 1 7	19.90
WITH SMOKED HAM	+8.00

TOAST 14.90
AVOCADO & GUACAMOLE 1

FRITKOT 1 3 6 7 9 10 12

VIANDELLE	6.00
FRICANDELLE	6.00
POULICROC	6.00
MARINATED CHICKEN LEGS 1 9 10	9.00
HANDMADE NUGGETS 1 3 7	9.00

BELGIUM FRITKOT
(FRIES INCLUDED)
VIANDELLE + FRICANDELLE + POULICROC + MARINATED CHICKEN LEGS + HANDMADE NUGGETS
28.90

SAUCES 0.90
KETCHUP / MAYONNAISE / MUSTARD
3 6 10 12

* A 20% DISCOUNT FOR STUDENTS ON THEIR OWN FOOD AND DRINK, UPON PRESENTATION OF A VALID STUDENT CARD.

ALLERGENS INFO: 1. GLUTEN - 2. CRUSTACEANS - 3. EGGS - 4. FISH - 5. PEANUTS - 6. SOYA - 7. MILK - 8. NUTS - 9. CELERY - 10. MUSTARD 11. SESAME - 12. SULPHITES - 13. LUPIN - 14. MOLUSCS

CONTAINS PORK

STARTERS

NEW! VEGAN GRILLED VEGETABLE TARTARE 9 10 12	14.90
SMOKED SALMON TOAST (120 G) 1 4	18.90
TOAST WITH MUSHROOM 1 7 12	17.90
ONION SOUP 1 3 7 PARMESAN WHIPPED CREAM AND CRUNCHY PASTRY	15.50
HOMEMADE PATÉ AND SIDE DISH 8 10 1 3 7	14.90
CHIMAY CHEESE CROQUETTE (1PC / 2PC)	8.90 / 16.90
GREY SHRIMP CROQUETTE (1PC / 2PC) 1 2 3 7	11.90 / 22.90
WARNANT SNAILS AND GARLIC CREAM 1 7 14	16.80
SMOKED HAM PLATTER	17.90
SCAMPI WITH GARLIC OR SPICY CREAM (6 PCS) 2 7	19.90 / 21.90

NEW!

SNAIL "VOL AU VENT"

1 3 7 14

17.90

OVEN-ROASTED CAMEMBERT CHEESE

1 7

19.90

WITH SMOKED HAM +8.00

CROQUETTES DUO

1 2 3 7 10

20.90

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CONTAINS PORK

HEALTHY FOOD

VEGAN BURGER 1 12 — 19.00
BRUSSELS MUSHROOMS WITH OATMEAL AND SEASONAL VEGETABLES

VEGAN LIÈGE MEATBALLS 1 6 — 19.00
SULTANAS, PEARL ONIONS, LIÈGE SYRUP, SOYA & WHEAT MEATBALLS

VEGETARIAN SPAGHETTI BOLOGNESE 1 3 9 12 — 17.90
WITH GROUND QUORN AND MUSHROOMS

NEW!

WARM VEGETABLE BOWL
RICE, ROASTED SEASONAL VEGETABLES, TOASTED PUMPKIN SEEDS, LEMON AND ROASTED GARLIC TAHINI SAUCE, CRISPY SWEET POTATO
19.90
ROAST CHICKEN SUPPLEMENT +4.00

VEGETABLE WELLINGTON 1 3
PUFF PASTRY, MUSHROOMS, TURNIPS, RED BEETROOTS, ONIONS, VEGETARIAN CREAM
21.90
NEW!

EXTRA
FRENCH FRIES + 3.90
SWEET POTATO FRIES + 4.50
OUR FRENCH FRIES, FRESHLY CUT BY HAND, ARE COOKED IN VEGETABLE OIL

EXTRA
PORTION OF RICE + 4.00

SALADES

CAESAR SALAD 1 3 4 10 12 — 23.90
CHICKEN, CROUTONS, PARMESAN, ANCHOVY VINAIGRETTE, EGG – WITH OR WITHOUT SMOKED BACON

SHEPHERD'S SALAD 1 3 7 12 — 23.90
WARM GOAT CHEESE, BACON, HONEY AND GRAPES

CHICKEN AND BRUSSELS BURRATA
ROAST CHICKEN, ARTISANAL BRUSSELS-STYLE BURRATA MADE IN ETTERBEEK, GOLDEN DELICIOUS APPLE, SALAD, HOMEMADE GARLIC CROUTONS, ROASTED PUMPKIN SEEDS & BALSAMIC CREAM
25.90 7 8
NEW!

PASTA

BELGIAN CARBONARA 1 3 7 — 22.90
ROY D'ESPAGNE STYLE

ROY'S SPAGHETTI BOLOGNESE 1 3 9 12 — 17.50
PORK AND VEAL MINCE, TOMATOES, CELERY, CARROTS, MUSHROOMS

SPAGHETTI WITH MUSSELS 1 3 7 9 12 14 — 24.90

VEGETARIAN SPAGHETTI BOLOGNESE — 17.90

PENNE WITH SHRIMPS 1 3 9 12 — 24.90

HAM & CHEESE PENNE 1 3 7 — 19.90

EXTRAS BREAD 2.30 / GRATED CHEESE 2.30 / PARMESAN 3.50

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CONTAINS PORK

BELGIAN SPECIALTIES

FLEMISH BEEF AND BEER STEW 1 3 10 12 — 20.50

BEEF SLOW-COOKED IN BEER WITH CARROTS, ONIONS, GINGERBREAD AND HONEY

MEATBALLS IN TOMATO SAUCE 1 3 9 — 19.90

PORK AND VEAL MINCE, TOMATOES, CARROTS, CELERY

CHICORY GRATIN 7 — 22.90

CHICORY, COOKED HAM, WHITE SAUCE, GRATED CHEESE, MASHED POTATOES

FREE-RANGE CHICKEN "VOL AU VENT"

(HALAL FRIENDLY)

CHICKEN, MUSHROOMS, WHITE SAUCE AND SMALL CHICKEN MEATBALLS

25.90 1 3 7 9 12

PUBLIC'S CHOICE AWARD
BEST VOL-AU-VENT IN BRUSSELS

EXTRA

FRENCH FRIES + 3.90

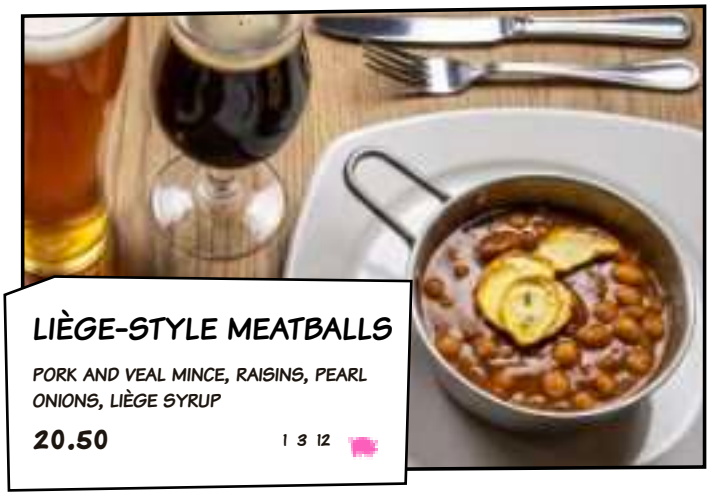
SWEET POTATO FRIES + 4.50

OUR FRENCH FRIES, FRESHLY CUT BY HAND, ARE COOKED IN VEGETABLE OIL

STOEMP WITH SAUSAGE & BACON CONFIT

HOMEMADE BROWN STOCK, PORK SAUSAGE, SMOKED BACON, MASHED POTATOES WITH SEASONAL VEGETABLES

24.90 7 12



LIÈGE-STYLE MEATBALLS

PORK AND VEAL MINCE, RAISINS, PEARL ONIONS, LIÈGE SYRUP

20.50 1 3 12

* A 20% DISCOUNT FOR STUDENTS ON THEIR OWN FOOD AND DRINK, UPON PRESENTATION OF A VALID STUDENT CARD.

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CONTAINS PORK

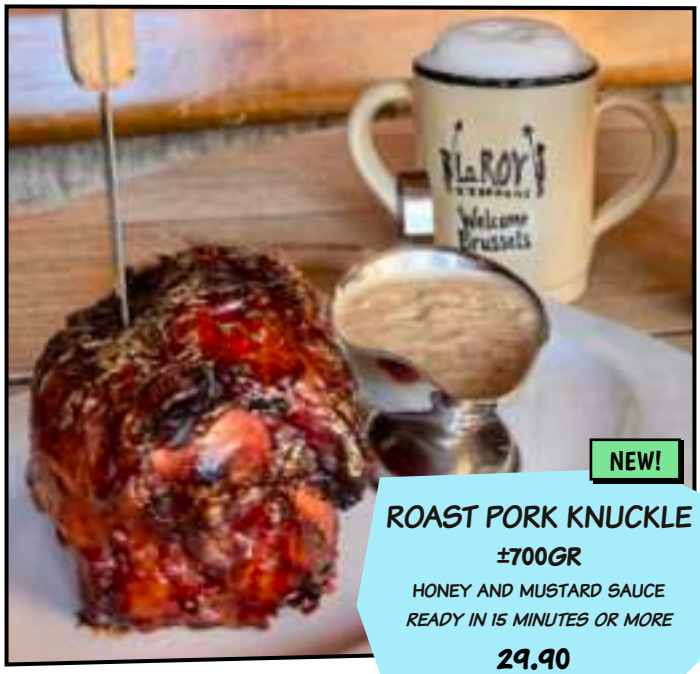
MEAT

ENTRECOTE ±350GR — 34.90
CHEF'S SELECTION

POULTRY CHICKEN (HALAL) 1 3 7 — 21.90
ARCHDUKE SAUCE

DUCK LEG CONFIT 10 12 — 27.90
& BABY POTATOES

HOME-MADE RIBS 10 12 — 24.00
HOME-MADE BBQ SAUCE



EXTRAS

GREEN SALAD + 4.50

SEASONAL VEGETABLES / MIXED SALAD / STOEMP + 5.50

EXTRA

FRENCH FRIES + 3.90

SWEET POTATO FRIES + 4.50

OUR FRENCH FRIES, FRESHLY CUT BY HAND, ARE COOKED IN VEGETABLE OIL

BELGIAN RIB BONE

± 1.2KG

74.00

FOR TWO PEOPLE OR FOR A SINGLE GOURMAND
(FOR UP TO TWO PEOPLE TO SHARE)

EXTRA
FRENCH FRIES + 3.90
SWEET POTATO FRIES + 4.50

BURGERS

BREAD MADE BY OUR ARTISAN BAKER

BURGER 200G 100% BEEF 1 3 7 12 — 17.90

CHEESE BURGER 200G 1 3 7 12 — 19.90
100% BEEF & CHIMAY CHEESE

CHICKEN BURGER 1 3 7 12 — 19.90

VEGAN BURGER 1 2 MUSHROOMS WITH OATS AND SEASONAL VEGETABLES — 19.90

EXTRA
FRENCH FRIES + 3.90
SWEET POTATO FRIES + 4.50

SAUCES

GREEN PEPPER / ARCHDUKE / BÉARNAISE / CHORON / BBQ

1 SAUCE 4.50 3 SAUCES 9.00 1 3 7 12

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CONTAINS PORK

SEAFOOD

SCOTTISH SALMON STEAK

BEARNAISE SAUCE

1 3 4 7 10

28.90

BLACK COD FISH & CHIPS

CRISPY BLACK COD, HOMEMADE TARTAR SAUCE & FRESH HAND-CUT CHIPS

23.90 1 3 4

MUSSELS

SERVED WITH FRENCH FRIES

½ SAUCEPAN OF MUSSELS "MARINIÈRES"	7 9 14	14.90
"MARINIÈRES" MUSSELS	7 9 14	29.90
WHITE WINE MUSSELS	7 9 12 14	31.50
"POULETTES" MUSSELS	7 9 12 14	32.50

EXTRA

FRENCH FRIES + 3.90

SWEET POTATO FRIES + 4.50

OUR FRENCH FRIES, FRESHLY CUT BY HAND, ARE COOKED IN VEGETABLE OIL

GOOD FOOD LABEL WITH TWO CHEF'S HATS MEANS THAT WE ARE MAKING PROGRESS EVERY DAY IN OUR COMMITMENT TO SUSTAINABLE, LOCAL AND RESPONSIBLE CUISINE.

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CONTAINS PORK

MENUS

SERVED WITH FRENCH FRIES

MUSSELS MENU 27.00

MAIN COURSE

1/2 SAUCEPAN OF MUSSELS "MARINIÈRES" & FRENCH FRIES
7 9 14

DESSERT

DAME BLANCHE ICE CREAM
1 3

DRINK

WINE, SOFT DRINK OR STELLA BEER 33 CL

TERROIR MENU 43.90

STARTER

CHIMAY CHEESE CROQUETTE
1 3 7

MAIN COURSE

"MARINIÈRES" MUSSELS & FRENCH FRIES
7 9 14

DESSERT

BELGIAN CHOCOLATE MOUSSE
3

BEST-SELLER MENU

38.90

STARTER

GREY SHRIMP CROQUETTE
1 2 3 7

MAIN COURSE

FLEMISH BEEF AND BEER STEW & FRENCH FRIES
1 3 10 12

DESSERT

BRUSSELS WAFFLE WITH SUGAR
1 3 7

KID'S MENU 17.90

UNDER 14 YEARS OF AGE

A DISH TO CHOOSE FROM:

MINI PASTA BOLOGNESE (CONTAINS MUSHROOMS) 1 3 9 12

MINI HAM & CHEESE PENNE 1 3 7

MEATBALLS IN TOMATO SAUCE, FRENCH FRIES 1 3 7

MINI FISH, FRENCH FRIES 1 3 4

SMALL BEEFSTEAK, FRENCH FRIES

HOMEMADE NUGGETS, FRENCH FRIES 1 3

SMALL GRILLED CHICKEN ESCALOPE, FRENCH FRIES

½ SAUCEPAN OF MUSSELS "MARINIÈRES" 7 9 14

+ 1 SCOOP OF ICE CREAM 1 3 7

+ 1 SOFT DRINK (OTHER THAN ICE TEA)

CHILDREN DESERVE PROPER HOME-COOKED MEALS TOO

OUR CHILDREN'S MEALS ARE PREPARED IN OUR KITCHEN USING CAREFULLY SELECTED INGREDIENTS, IN THE SAME SPIRIT OF FRESHNESS AND QUALITY AS THE REST OF OUR MENU.

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CONTAINS PORK

WAFFLE BRUSSELS STYLE

1 3 7

WAFFLE WITH SUGAR	6.50
WITH WHIPPED CREAM	+2.30
WITH TOPPING DARK CHOCOLATE, SPECULOOS, STRAWBERRY OR CARAMEL	+2.30
WITH FRESH FRUITS	+3.90

DESSERT OF THE DAY 9.90

ROY'S WAFFLE
SUGAR WAFFLE WITH STRAWBERRIES (IN SEASON)
10.40

A PREMIUM QUALITY SPREAD. PALM OIL FREE AND RICH IN HAZELNUTS! BONNE MAMAN: SIMPLE RECIPES MADE WITH QUALITY INGREDIENTS, PREPARED WITH CARE, TO DELIGHT THOSE WE LOVE.

Bonne Maman

CUP OF FRESH FRUITS
13.50

PANCAKES

PANCAKE WITH SUGAR WHITE/BROWN	1 3 7	6.50
PANCAKE WITH WHIPPED CREAM	1 3 7	7.60
MIKADO PANCAKE VANILLA ICE CREAM, HOT CHOCOLATE SAUCE, HOMEMADE WHIPPED CREAM	1 3 7	11.50
PANCAKE WITH SEASONAL FRUITS	1 3 7	13.90

PANCAKE "BONNE MAMAN"
PANCAKE WITH "BONNE MAMAN" HAZELNUT AND COCOA SPREAD
1 3 7 8
10.40

ICE CREAM

12.90

LE PETIT ROY 1 3 7
VANILLA ICE CREAM, MOKA, CHOCOLATE, HOMEMADE WHIPPED CREAM

DAME BLANCHE 1 3 7
VANILLA ICE CREAM, HOT CHOCOLATE SAUCE, HOMEMADE WHIPPED CREAM

DAME NOIRE 1 3 7
CHOCOLATE ICE CREAM, HOT CHOCOLATE SAUCE, HOMEMADE WHIPPED CREAM

BRÉSILIENNE 1 3 7 8
VANILLA ICE CREAM, MOCHA ICE CREAM, CARAMEL, HAZELNUTS, HOMEMADE WHIPPED CREAM

CAFÉ LIÉGEOIS 1 3 7
MOCHA ICE CREAM, COFFEE, HOMEMADE WHIPPED CREAM

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CONTAINS PORK