

DRINKS

Menu newspaper / Edition 24

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BEERS OMER VANDER GHINSTE

Draught

Bockor pils 25cl 5.2°	3,00
Bockor pils 33cl 5.2°	3,90
Bockor pils 50cl 5.2°	6,00
Kriek Max (Fruit beer) 25cl 3.2°	3,80
LeFort dark 25cl 10°	5,00
LeFort Triple 25cl 8.8°	5,00
Ypra Hoppy Blond 33 cl 6.0°	5,00
Ypra Hoppy Blond 50 cl 6.0°	8,00

Our beer tip

Bottle

OMER. (traditional blond) 33cl 8.0°	5,00
OMER. (group taste) 75cl 8.0°	12,00
Rouge Max (fruit beer) 25cl 8.0°	4,00
Witbier 25cl 5.0°	4,00
Vanderghinste Red-brown 25cl 5.5°	4,00
Ypra Hoppy Tripel 33 cl 10°	5,50
Ypra Hoppy Alcoholfree 33 cl 0,4°	5,00
Ypra Hoppy Blond 75 cl 6.0°	12,50

OTHER BEERS

Somersby Cider 33cl 4.5°	4,00
Carlsberg 25cl 4.8°	3,50
Carlsberg 0.0°	3,50
Palm 25cl 5.4°	4,00
Palm green 0.0°	4,00
Duchesse de Bourgogne 25cl 6.2°	4,00
Cuvée des Trolls 33cl 7.0°	5,00
Westmalle Dubbel 33cl 7.0°	5,00
Westmalle Tripel 33cl 9.5°	5,00

SOFT DRINKS

Pepsi, Pepsi Max (light)	3,00
Mega Pepsi, Pepsi Max 50cl	5,50
Gerolsteiner sprudel, naturel	3,00
Gerolsteiner sprudel, naturel 50cl	4,00
Gerolsteiner sprudel, naturel 1L	6,50
Perrier	3,50
Gerolsteiner Citron, Orange / Orangina	3,20
Schweppes Tonic, Agrum / Gini / Canada Dry	3,40
Ice Tea Lipton / Fristi / Cécémel	3,40
Looza Orange, Pineapple, Apple, Ace	3,40
Red Bull	4,00
Ice Tea Peach	4,50

APERITIFS

House aperitif (<i>Pêche de Vigne, Cava</i>)	7,00
Martini Bianco, Rosso, Rosato	5,40
Port red of white	5,00
Picon 'Pedro' with white wine (<i>homemade</i>)	9,00
Sherry Tio Pepe Dry	5,00
Kir	5,00
Kir Royal	7,00
Ricard	6,00
Pineau des Charentes	5,00
Pisang, Passoa, Safari, Malibu + Orange	9,00
Campari Orange, Soda	9,00
Martini Royal (<i>rosato, bianco</i>)	9,00
Aperol Spritz	11,00
Limoncello Tonic	10,00

MOCKTAILS

Cava 0,0°	6,00
Pisang 0,0° + fruit juice	6,00
Mocktail maison (acay berry, elderflower, slightly sparkling)	7,00
Aperol without alcohol	6,00
Mojito without alcohol	8,50
Gin without alcohol 0,0° (pear) + Tonic	8,50
Passion Fruit without alcohol	8,50

COCKTAILS

Mojito (<i>rum - mint - lime</i>)	11,00
Passion Fruit (<i>vodka - passion - vanilla</i>)	11,00
Cosmopolitan (<i>triple sec - cranberry juice - lime - vodka</i>)	11,00
Pina Colada (<i>rum, coconut, pineapple</i>)	11,00

WINES

Housewine

White, Red, Rosé	5,00
25cl €8,00 / 50cl €16,00 / Bottle €24,00	

White

Belgium: Heuvelland: <i>Entre-Deux-Monts, pinot</i>	35,00
Chili: <i>Santa Carolina Reserva: sauvignon blanc</i>	26,00
France: Bourgogne: <i>Mâcon-Fuissé, Domaine Curveux</i>	38,00
South-Africa: <i>Groot Geluk, Chardonnay, Premium</i>	26,00
Portugal: <i>Douro: Allez Santé!</i>	30,00

Red

South-Africa: <i>Western Cape, Groot Geluk, Cabernet sauvignon, premium</i>	26,00
France: <i>Bordeaux: Côtes de Francs: ch. Puyfromage</i>	30,00
Portugal: <i>Douro: Allez Santé!</i>	30,00
Italy: <i>Abruzzo: Velenosi, Montepulciano d'Abruzzo</i>	27,00

SPARKLING WINES

Cava, glass	7,00
Cava, bottle	31,00

LIQUORS - 5cl

Bacardi Carta Blanca	7,50
Bacardi Carta Oro, spiced	8,50
Amaretto di Saronno	7,50
Baileys	7,50
Jameson	7,50
Cointreau	7,50
Limoncello	7,50
Eristoff Vodka Premium, Red	7,50
Cognac Martell / Calvados	7,50
Gin Bombay Sapphire	7,50
J&B	7,50
Johnny Walker Red Label	8,50
Glenfiddich (single malt)	9,00
Jack Daniel's old n°7	8,80
Grand Marnier	7,90
Licor 43	7,50
Extra Soft drink	3,00
Extra Red Bull	3,50

WARM DRINKS

Coffee, Déca, Ristretto	3,00
Cappuccino (frothy milk), Latte Macchiato	4,50
Syrup supplement <i>vanilla - speculoos - hazelnut - caramel</i>	0,50
Hot chocolatemilk Cécémel (Cream + 0,80)	3,20
Tea (<i>lemon, mint, red fruit, green, camomille</i>)	3,00
Chai Latte (black tea, milk, cinnamon, ginger, anise, fennel)	5,00

Strong coffees

Irish (Jameson), French (Cognac), Russian (Vodka)	
Marnisimo (Grand Marnier), Sevilla (Cointreau)	
Italian (Amaretto), Normand (Calvados)	
Dublin (Baileys), Spanish (Licor 43)	10,50

BAR SNACKS

Nachos "Les Halles"	12,00
Portion Cheese	9,00
Portion Salami	9,00
Portion mixed	9,00

One table = one bill. All prices listed are in euros.

For groups of 10 people or more, may we kindly ask you to limit your choices to 4 different dishes, this way we can guarantee a top service

TAPAS

Available as tapas, starter or main course.
If you decide to order tapas as a main course,
we advise you to choose 3 or 4 each.

COLD TAPAS

K1	Bruschetta - smoked salmon - guacamole	9,50
K2	Naanbread - dip from the chef	6,00
K3	Olives variety	7,00
K4	Summer salad	4,00
K6	Bruschetta - tomatoes - mozzarella - basil	9,00
K7	Tortilla chips Les Halles - guacamole - salsa - cheese	12,00
K8	Serrano ham	14,00
K9	Manchego cheese - Spanish sheep cheese	9,00

HOT TAPAS

W1	Spareribs - marinated - ginger	9,30
W2	White sausage - grilled	6,50
W3	Mini spring roll - vegetarian	9,00
W4	Empanadas (homemade) - 5 pieces	12,00
W5	Camembert - baked with toast	11,00
W6	King prawns with creamy sauce	12,50
W7	Sweet potato fries - aioli	5,00
W8	Squid rings with tartare - 10 pieces	9,00
W9	Shrimp balls - fried - 7 pieces	9,00
W10	Cheese balls Old Amsterdam- fried - 7 pieces	8,00
W11	Crispy chicken fingers - 6 pieces	8,20
W12	Dutch beef croquettes - 7 pieces	7,00
W13	Belgian fries (chips) - bag	4,00
W14	Fri Fri - assortment of fried snacks	15,00
W15	Ravioli - spinach - ricotta	9,00
W16	Potatoes - fried - aioli	4,00
W17	Pork belly - slow-cooked	8,50
W18	Taco's of the house - 3 pieces	15,00
W19	Chicken wings - 7 pieces	9,50

SOUP with bread

	Tomato soup with meatballs	7,50
	Meatballs with tomato soup (lots of meatballs)	8,80
	Fish soup - rouille - grated cheese	14,40
	Vegetable soup	7,00

HAMBURGERS with artisan bread

The Rebel	22,50
Cocktail sauce - cheese - fried onions - bacon - salad - fries	
The Fisherman	22,50
Breaded plaice - tartare - cheese - salad - fries	
The Becky cheesy bacon	22,50
Becky saus dressing - gherkins - cheese - salad - fries	
The Hawaiian	22,50
Crispy chicken - curry sauce - cheese - grilled pineapple - friend onions - salad - fries	
The Dietitian	22,50
Cereals bread - veggie burger - light cheese - gherkins - light - dressing - x-tra salad	

LOCAL SPECIALITIES

Flemisch stew * - LeFort (beer) sauce - salad	25,50
1/2 chicken * - mushroom sauce - salad	21,00
Pig's cheeks stew* - OMER. (beer) sauce - salad	25,50
Meatballs * in tomato sauce - mushrooms - salad	21,00
* choose between: Belgian fries - mashed potatoes - fried potatoes - pasta	

CLASSICS

Entrecote Belgian White-Blue* garlic butter - salad	32,00
* choose between: Belgian fries - mashed potatoes - fried potatoes - pasta	
With Mushroom Sauce	35,00
Pad thai with noodles	21,00
Steak tartare (raw minced meat) prepared - salad - fries	24,50
Fish & chips - tartar sauce - salad	21,00
Tomato - north sea shrimps - salad - fries	29,50

SALADS with bread

Vegetarian salad - veggie burger	18,50
King prawns fried - salad - bacon	25,00
Smoked salmon - salad - Parmesan cheese	24,00
Goat cheese salad - bacon - Parmesan cheese	22,00
Shrimp croquettes (2) with salad	21,00
Cheese croquettes (2) with salad	18,00
Chicken salad, apples, beans, yoghurt marinade	23,00
Portion Belgian fries	4,00

PASTA

Spaghetti * Bolognaise 'Les Halles'	17,00
Spaghetti * Bolognaise 'Les Halles' XXL	25,50
Spaghetti * Vegetarian	16,00
Scampi penne * with creamy sauce	24,50
Ravioli met spinach en ricotta	18,00
* Possible with whole grain pasta	

SNACKS

Croque Monsieur - toasted ham and cheese sandwich	13,50
Croque Monsieur 'Boum Boum'	16,50
Bolognese toasted ham and cheese sandwich - salad	

FOR THE FUTURE under 12 years

Billy 'the kid'	11,00
Hamburger - cheese - ketchup - fries	9,00
Meatball in tomtato sauce with mash or fries	10,00
Spaghetti bolognaise 'Les Halles'	

DESSERT

Chocolate cake - ice cream - whipped cream	8,20
Crème brûlée - burned custard	7,00
Apple pie - ice cream - whipped cream (10' waiting time)	7,80
Dame Blanche - ice cream - chocolate sauce - whipped cream	7,50
Vanilla ice cream - whipped cream	6,00
Vanilla ice cream - Brazil nuts - caramel sauce - whipped cream	7,00
Vanilla Ice cream - egg cream - advocat liqueur - whipped cream	9,00
Vanilla ice cream - strawberries - whipped cream	10,00

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ALLERGENS

EGG	GLUTEN	CELERY	SESAME SEED
FISH	MUSTARD	NUTS	LUPINE
MILK	SULPHITE	SOJA	MOLLUSC
PEANUT	SHELLFISH		

Every 2 weeks you can see a new suggestion on the table!
Do you want information about allergens? Feel free to ask us