

THE STABLES

CAFÉ

SOFT DRINKS



STILL WATER ½	5€
SPARKLING WATER ½	5€
COCA COLA / ZERO	3€
FEVER TREE	3€
SPICY TOMATO JUICE BIG TOM	4€
KOMBUCHA RISH 30CL	5€
SEASONAL JUICE	6€
DETOX JUICE	7€
CRODINO	5,50€
OYE YAAR	5,50€
GIMBER	5,50€

BEERS

STELLA ARTOIS 5,2 %	4€
DUVEL 8,5 %	6€
DELTA IPA, BBP 6,5 %	5€
TRIPLE KARMELIET 8,4%	6€
LUPULUS 4,5%	4€
LA CHOUFFE 8%	6€
PICO BELLO NA	4€

SPARKLINGS

KOMBUCHA RISH PETNAT, 75CL	21€
BRUT DE SAINT-CÉRAN	35€
CHANDON GARDEN SPRITZ	10€/28€

WHITE WINES



DOMAINE DE PELLEHAUT, CHARDONNAY	6,50€ / 25€
CLIMAT N°1, SAUVIGNION BLANC	7,50€ / 27€
BLANC GRAND REGNARD, CHABLIS	52€

ROSÉ WINES

CHÂTEAU FAVORI, CÔTE DE PROVENCE	7,50€ / 26€
WHISPERING ANGEL, CÔTE DE PROVENCE	37,50€

RED WINES



CHÂTEAU DES COMBES, BORDEAUX	6,50€/25€
DERNIÈRES TERRES, VENTOUX BIO	7,50€/28€
CHÂTEAU DE CHAMBRUN, LALANDE DE POMMEROL	43,50€

HOT BEVERAGES



COFFEE	3,50€
AMERICANO	3,50€
ESPRESSO	2,80€
DOUBLE ESPRESSO	4€
DECA	3,50€
TEA (THÉ DAMMANN)	3,50€
FRESH INFUSION (MINT OR THYME)	5€
LATTE	4,50€
CHAI LATTE	6€
MATCHA LATTE	6€
CAPPUCCINO	4,50€
HOT CHOCOLATE	5€
FLAT WHITE	5€

COCKTAILS



COCKTAIL MERODE	14€
RHUM ANGUSTURA, CURCUMA, JUS D'ORANGE	
MERODE SPRITZ	14€
ST GERMAIN, SUZE, SPARKLING WINE, FEVER TREE	
MOSCOW MULE	14€
VODKA, GINGER BEER, GINGER, LIME	
GIN TONIC	12€
GIN, FEVER TREE	
BASIL SMASH	12€
GIN, BASIL, FRESH LEMON JUICE, SUGAR SYRUP	
ESPRESSO MARTINI	12€
VODKA, COFFEE, COFFEE LIQUOR, SUGAR SYRUP	
MESCAL SOUR	14€
MEZCAL, AGAVE NECTAR, EGG WHITE, LEMON JUICE	
OLD FASHION	14€
BOURBON, WHISKEY, SANE SUGAR, AUGUSTURA	
MOJITO	14€
RHUM, CANE SUGAR, LIME AND FRESH MINT	
NEGRONI SBAGLIATO	14€
RED VERMOUTH, CAMPARI, PROSECCO, ORANGE PEEL	

CHAMPAGNE



BRUT CHALRES DE SAINT-CÉRAN	7,5€/35€
BRUT VEUVE CLICQUOT	13€/80€
YELLOW LABEL VEUVE CLICQUOT	95€
RUINART BRUT	110€
RUINART BLANC DE BLANCS	130€
RUINART ROSÉ	125€

THE STABLES

CAFÉ



BREAKFAST

FROM 8.00 TILL 11.00



GRANOLA BOWL PLAIN SHEEP MILK YOGURT, SEASONAL MARMELADE, GRANOLA, HONEY AND FRESH FRUITS	8€
SOFT-BOILED FARM EGG "MOUILLETES"	7€
AVOCADO SOURDOUGHT TOAST WITH SHALLOTS & SEEDS TO ADD: RICOTTA OR POACHED EGG	11€ 2€

AFTERWORK BITE

FROM 15.00 TILL 21.00

PATA NEGRA (50GR) BUCKWHEAT TOAST	18€
BEETROOT GRAVLAX SALMON BEETHROOT PICKLES AND YUZU WASABI	13€
VINTAGE SARDINES CRISPY BREAD	18€
AVOCADO PARMIGIANO AND ASIAN SPICES	13€

LUNCH

FROM 12.00 TILL 15.00



MERODE CAESAR POULTRY, AVOCADO, ANCHOVIES, POACHED EGG, CRISP, FRESH HERBS	20€
MERODE TARTARE BEEF, TUNA, PICKLES, SHIMENJI AND MUSTARD SEEDS	24€
SEASONAL BOWL SMOKED SALMON WITH DILL SAUCE, HERBED QUINOA, FETA, ROASTED BUTTERNUT SQUASH, EDAMAME	22€
INDIAN RED CURRY BASMATI RICE, FARM POULTRY, STEAMED VEGETABLES	20€
CLUB SANDWICH SLICED TOMATO, AVOCADO, POULTRY, FRESH ROMANA, FRIED EGG, SMOKED BACON, MAYO WASABI	20€
GOAT SALADE WARM GOAT CHEESE, CINNAMON AND GINGER ROASTED PEAR, SMOKED BACON, AND GRANOLA	20€
DUCK PARMENTIER PARMESAN EMULSION, SWEET POTATO PUREE WITH A SIDE SALAD.	22€

SIDES DAILY SALAD, FLAVOURED HERBS & PICKLES	4€
FRESH CUT FRIES, BINTJE, MAYO	4€

DESSERT

FROM 12.00 TILL 15.00



WARM CHOCOLATE MOUSSE VANILLA CREAM, SALTED BUTTER CARAMEL, CRISPY	12€
BABA BRHUM LIQUOR, VANILLA CREAM, LIME	8€

WEEKLY SUGGESTIONS

FROM 12.00 TILL 15.00

SOUP AND FRESH BREAD	9€
QUICHE & VEGETABLES	16€
CROCK' SANDWICH	16€