

THE STABLES

C A F É

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€
Beetroot & Forest Fruits Juice	6€
Detox Juice	7€
Crodino	5,50€
Gimber	5,50€

BEERS

Stella Artois 5,2 %	4€
Duvel 8,5 %	6€
Delta IPA, BBP 6,5 %	5€
Tripel Karmeliet 8,4%	6€
Lupulus 4,5%	4€
La Chouffe 8%	6€
La Chouffe NA	6€

SPARKLINGS

Kombucha Rish Petnat, 75cl	21€
Cidre Wignac Brut / Rosé	8€
Brut de Saint-Céran	35€
Chandon Garden Spritz	10€/28€

WHITE WINES

Domaine de Pellehaut, Chardonnay	6,50€ / 25€
Climat N°1, Sauvignon Blanc	
Grand Regnard, Chablis	7,50€ / 27€
	52€

ROSÉ WINES



Château Favori, Côte de Provence	7,50€ / 26€
Whispering Angel, Côte de Provence	37,5€

RED WINES



Château des Combes, Bordeaux	6,50€ / 25€
Les Dernières Terres, Ventoux BIO	7,50€ / 28€
Château de Chambrun, Lalande de Pomméral	43,5€

HOT BEVERAGES



Coffee	3,50€
Americano	3,50€
Espresso	2,80€
Double Espresso	4€
Deca	3,50€
Tea (Thés Mariage Frères)	3,50€
Fresh Infusion (Mint or Thyme)	5€
Latte	4,50€
Chai Latte	6€
Matcha Latte	6€
Cappuccino	4,50€
Hot Chocolate	5€

COCKTAILS



COCKTAIL MERODE	14€
<i>Rhum Angustura, Curcuma, Jus d'Orange</i>	
MERODE SPRITZ	14€
<i>St Germain, Suze, Sparkling Wine, Fever Tree</i>	
MOSCOW MULE	14€
<i>Vodka, Ginger Beer, Ginger, Lime</i>	
GIN TONIC	12€
<i>Gin, Fever Tree</i>	
BASIL SMASH	12€
<i>Gin, Basil, Fresh Lemon Juice, Sugar Syrup</i>	
ESPRESSO MARTINI	12€
<i>Vodka, Coffee, Coffee Liqueur, Sugar Syrup</i>	
MESCAL SOUR	14€
<i>Mezcal, Agave Nectar, Egg White, Lemon Juice</i>	
OLD FASHION	14€
<i>Bourbon, Whiskey, Sane Sugar, Angustura</i>	
MOJITO	14€
<i>Rhum, Cane Sugar, Lime and Fresh Mint</i>	
NEGRONI SBAGLIATO	14€
<i>Red Vermouth, Campari, Prosecco, Orange Peel</i>	

CHAMPAGNES



Comtes de Dampierre Brut	12€ / 75€
Veuve Clicquot Yellow Label	13€ / 80€
Veuve Clicquot Brut Rosé	95€
Ruinart « R »	95€
Ruinart Blanc de Blancs	130€
Ruinart Rosé	125€

THE STABLES

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BREAKFAST

FROM 8.00 TILL 11.00



Granola Bowl	8€
<i>Plain Sheep Milk Yogurt, Seasonal Marmelade, Granola, Honey And Fresh Fruits</i>	
Soft-boiled farm egg, "Mouillettes"	7€
Avocado Sourdought Toast	11€
<i>With Prouts & Seeds</i>	
<i>To Add: Ricotta Or Poached Egg</i>	
Baguette with raw milk butter:	3€
<i>Ham</i>	5€
<i>Cheese</i>	5€

AFTERWORK BITES

FROM 15.00 TILL 21.00



Pata Negra (50gr), Buckwheat Toast	18€
Beetroot Gravlax Salmon (6pcs)	13€
Shrimps Croquettes, Parsley, Lemon Jelly (3pcs)	12€
Vintage Sardines, Crispy Bread	18€
Tarama, Brioche Bread	11€
Cheese and Cold Cut Platter,	
<i>Cured By Julien Hazard</i>	

LUNCH

FROM 12.00 TILL 15.00



Merode Caesar, Poultry, Avocado,	20€
<i>Anchovies, Poached Egg, Crisp, Fresh Herbs</i>	
Merode Tartare, Beef, Tuna, Pickles,	24€
<i>Shimenji And Mustard Seeds - Served With Fries</i>	
Green Salade Bowl, Black Rice, Holstein	22€
<i>Beef, Dry Feta, Green Pistachio Pesto, Marinated Butternut, Low Steamed Aspergus</i>	
Avocado Sourdought Toast, With	14€
<i>Sprouts & Seeds*</i>	
Grilled Asparagus, Mousseline French	20€
<i>toast, Bellota</i>	
Club Sandwich, Sliced Tomato, Avocado,	20€
<i>Poultry, Fresh Romana, Fried Egg, Smoked Bacon, Mayo Wasabi</i>	
Grilled Simmental Beef	24€
Ray Wing	21€
Sides	
<i>Daily Salad, Flavoured Herbs & Pickles</i>	4€
<i>Fresh Cut Fries, Binche, Mayo</i>	4€

DESSERT

FROM 12.00 TILL 15.00



Fresh Fruits, Breton Biscuit, Meringue, Lemon	12€
<i>Cream (Citrus Or Red Fruits Available)</i>	
Baba, Brhum Liquor, Vanilla Cream, Lime	8€

WEEKLY SUGGESTIONS

Soup and Fresh Bread	9€
Creamy Burrata	18€
Quiche & Vegetables	16€
Crock' Sandwich	16€