

The STABLES *Café*

A PLACE SHAPED
BY ART

BRUSSELS
ESTD. 2022

By The Merode

MENU

SIGNATURE LATTE BAR

ICED MATCHA MANGO LATTE

7€

ICED SESAME LATTE

7€

TEAS & INFUSIONS

FRESH INFUSION (MINT OR GINGER)

5€

HERMÈS INFUSION

4€

EARL GREY FLORIAN

4€

GREEN TEA WULU MISTY GREEN BIO

4€

JUICES

SEASONAL JUICE

7€

DETOX JUICE

7€

MORNING DELIGHTS

FROM 8AM TILL 11AM

GRANOLA BOWL	8€
<i>Plain Sheep Milk Yogurt, Seasonal Marmelade, Granola, Honey & Fresh Fruits</i>	
SOFT BOILED FARM EGG "MOUILLETES"	7€
<i>Extras : Smoked salmon (+4€) / Smoked ham or Cheese (+3€)</i>	
AVOCADO SOURDOUGH TOAST	11€
<i>Extras : Smoked salmon (+4€) / Smoked ham (+3€) / Perfect egg (+2€)</i>	
CROISSANT / PAIN AU CHOCOLAT	3€

LUNCHTIME FAVORITES

FROM 12PM TILL 3PM

STARTERS

SHRIMP CROQUETTE	11€
<i>Served with Lemon and Parsley</i>	
CONFIT LEEKS	
<i>Homemade Vinaigrette, Cream Cheese</i>	
SOUP OF THE DAY	
<i>Served with fresh bread and butter</i>	

/PIECE

12€

10€

MAINS

MINI LIÉGEOISE	22€
<i>Lettuce, Green Beans, Slow cooked pork, Onion pickles</i>	
MERODE CAESAR	24€
<i>Tender poultry, creamy Avocado, Anchovies, Perfect egg</i>	
MERODE TARTARE	26€
<i>Beef, Tuna, Pickles, Shimenji and Mustard Seeds</i>	
ROASTED CELERIAC	24€
<i>Smashed sweet potato, Brussels sprouts, vegetarian béarnaise</i>	
SOLE MEUNIÈRE	38€
<i>Butter, fresh parsley, lemon</i>	
ROASTED HALF CHICKEN	32€
<i>Tarragon sauce, Steamed Vegetables</i>	

SIDES

STEAMED SEASONAL VEGETABLES	4€
FRESH CUT FRIES, MAYO WASABI	4€
SMASHED SWEET POTATO	6€
CRISPY SALAD, FLAVOURED HERBS	5€

DESSERTS

CAFÉ GOURMAND <i>Black coffee or Tea, Weekly Treats</i>	10€
CRÈME BRULÉE <i>With Fresh Rosemary and Fruit</i>	12€
DAME BLANCHE <i>Homemade Vanilla ice cream, Chokotoff sauce</i>	12€

AFTERNOON TREATS

FROM 4PM TILL 6PM

BRUSSELS WAFFLES	<i>Served warm with Yogurt sorbet, Cherries, Almonds</i>	12€
ORANGE CRÊPES SUZETTE	<i>Flambéed crêpes with Caramelized sauce</i>	14€
FRENCH TOAST	<i>Butter, Maple syrup, Berries</i>	14€

DRINKS & BEVERAGES

COLD DRINKS

STILL OR SPARKLING WATER ½	5€
COCA COLA / ZERO	4€
FEVER TREE	4€
SPICY TOMATO JUICE	5€
RISH KOMBUCHA	6€
CRODINO	6€
OYEYAAR OR GIMBER 5 CL	5,50€
HOME-MADE LEMONADE OR ICE TEA	6€

COCKTAILS

HUGO SPRITZ <i>St-Germain, Sparkling Wine, Sparkling Water</i>	14€
MOJITO <i>Rhum, Fresh Mint, Cane Sugar, Sparkling Water</i>	14€
GIN TONIC <i>Gin Hendrick's/Bulldog, Fever-Tree tonic</i>	14€
NEGRONI <i>Gin, Vermouth, Campari</i>	14€

WINES

WHITE WINES

Saget La Perrière – La Petite Perrière – Blend of Sauvignon Blancs 7€ / 35€

Dry, mineral and fruity, with a hint of acidity on the finish

La Source Blanc – Vermentino, Chardonnay 7€ / 35€

Dry and easy-drinking blend from South of France

Clos des Treilles – Indigène – Melon de Bourgogne 44€

Natural Lively wine, with lemon notes on the finish

RED WINES

Château Poitevin - Merlot, Cabernet Sauvignon and Petit Verdot 9,60€ / 48€

Medium-bodied, slightly oaky red wine from Médoc

Domaine Py – Pinot Noir 8€ / 44€

Fresh, light and full-of-berries red

Les Vignerons d'Estérzagues – Carambouille – Cinsault, Grenache 38€

Natural, fruity wine, somewhere between a deep rosé and a light red

ROSÉ WINES

Chateau Favori 7,50€ / 35€

Red fruits and white flowers with a fresh, and mineral structure

Whispering Angel 37,50€

Fruity character of lavender, raspberry and cherry

SPARKLING WINES & CHAMPAGNE

Brut Veuve Clicquot	15€ / 80€
Yellow Label Veuve Clicquot	95€
Ruinart Brut	110€
Ruinart Blanc de Blancs	130€
Ruinart Rosé	125€
Brut Charles de Saint-Céran	7,50€ / 35€
NA Rish PetNat	28€

COLD BEERS

ON TAP

BERTINCHAMPS LIGHT "MERODE"	4,50€
LUTGARDE WHITE	5€

IN BOTTLE

BERTINCHAMPS IPA / WHITE 4,5% / NA 0,0%	5€
BERTINCHAMPS GRAPEFRUIT	6€

MORNING & DAY DRINKS

HOT DRINKS

COFFEE OR AMERICANO	3,50€
ESPRESSO	2,80€
DOUBLE ESPRESSO	4€
CAPPUCCINO	4,50€
FLAT WHITE	5€
LATTE	5€
CHAI LATTE	6€
MATCHA LATTE	6€
HOT CHOCOLATE	5€

Make it with oat/almond/coco/soy milk - 0,50€

All drinks can be prepared iced or decaf upon demand

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