



Pub



Restaurant

Menu



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Beer on Draft

Jupiler 5,2°	20cl	2,30 €
	25cl	2,60 €
	33cl	3,40 €
	50cl	5,00 €
Fruity beer of the daycl€
The Pom 4,8°	25cl	3,50 €
Aubel Triple 9,2°	15cl	2,60 €
	33cl	4,70 €
Brice (Blond) 6,8°	15cl	2,50 €
	33cl	4,50 €
Joup (Dark) 6,8°	15cl	2,50 €
	33cl	4,50 €
Beer of the day	...cl	... €
Discovery Tray	3x15cl	7,80 €
3 small home-made Beers, with cheese		

Softs

Spa Reine / Barisart	2,60 €
Spa Reine / Barisart (1 litre)	7,00 €
Bru still / sparkling (1/2 litre)	4,50 €
Pepsi / Pepsi Max	2,60 €
Miranda orange / 7 Up	2,60 €
Apfelshorle	2,90 €
Schweppes Tonic / Agrumes / Bitterlemon	2,90 €
Schweppes Premium Hibiscus	3,20 €
Ice-Tea / Ice-Tea Peach / Ice-Tea Green	2,60 €
Perrier Lemon	2,90 €
Looza Orange / Ace / Apple / Appel-Cherry	2,60 €
Red Bull	3,80 €

Warm Drinks

Espresso / Coffee / Decaf	2,60 €
Capuccino - Italian (Milk froth)	3,50 €
Capuccino - Vienna (whipped cream)	3,50 €
Latte Macchiato	3,90 €
Latte Macchiato flavored (Nut, Spéculoos, Caramel)	4,30 €
Hot chocolate Callebaut (whipped cream : +0,30 €)	3,50 €
Tee Lipton	2,60 €
Irish Coffee	8,00 €
Esprit d'Orge Coffee	8,00 €

Beer Bottle

Beer Home-Made :

Blanche Canaille 5,2°	25cl	3,50 €
3 Schtèng 6°	33cl	4,70 €
Aubel Pure 5°	33cl	4,70 €
Aubel Double 6,1°	33cl	4,70 €
Grelotte 9°	33cl	4,70 €
Immortelle Triple 8,6°	33cl	5,30 €
Immortelle Brune 6,9°	33cl	5,30 €
Sequoia	33cl	4,70 €

Pils :

Jupiler 0°	25cl	2,60 €
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Trappist :

Trappe Quadruple 10°	33cl	5,80 €
Chimay Bleue 9°	33cl	5,80 €
Orval 6,2 °	33cl	5,80 €

Triple :

Triple Karmeliet 8,4°	33cl	5,80 €
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Fruity :

Pécheresse 2,5 °	25cl	3,90 €
Liefmans 3,2°	25cl	3,90 €
Tarot d'Or / Noir	33cl	4,90 €

Aperitif

Apéritif Home-made	6,00 €
Cava	5,50 €
Apérol Spritz	7,50 €
Ricard	4,50 €
Martini Bianco	4,50 €
Porto Rouge	4,50 €
Pineau des Charentes	4,50 €
Get 27	4,50 €
White wine dry	4,50 €
White wine semidry	4,50 €
Rosé wine	4,50 €
Red wine	4,50 €

Dishes to Share

Crisps (salz / paprika)	1,80 €	Flameküche	12,00 €
Portion Cheese	4,00 €	Camembert (Oven backed)	12,00 €
Portion Sausage	4,00 €	Snail Plate	14,00 €
Patatas bravas	6,00 €	with Garlic dip	
Nachos of the Pub	9,00 €	Discovery Tray	14,00 €
Portion Bitterballen	9,00 €	(Cheese, Sausage, Nachos & Beerbread)	
Nuggets & tartare dip	9,50 €	Plate of the Pub	14,00 €
Kibbeling & tartare dip	9,50 €	(Bitterballen, Mini-Loempias, Calamari, Nuggets)	
Warm Toasts Ham & Cheese	12,00 €	Tray XXL	35,00 €

Dishes

All dishes are Home-made

Soup	7,00 €	Salad with crumbed Chicken	18,50 €
Warm Toast Ham & Cheese	9,00 €	Salad with warm goat cheese	18,50 €
Double " " "	15,00 €	Salad with Scampi	19,50 €
Cheese croquette	12/15/17,00 € (1pc / 2pcs / 3pcs)	Meatball à la Liégeoise *	14/18,00 € (1pc / 2pcs)
Carpaccio (Beef)	13/18,00 € (Starter/Dish)	Vol-au-vent *	19,50 €
Cheese Tray	17,00 €	Cheeseburger *	19,50 €
Home-made by « Coin du Pub »		Steak (250 gr.) *	24,00 €
Spaghetti Bolognese	14,00 €	+ Sauce	+ 3,00 €
Pennes « Grain d'Orge »	18,00 €	(Garlic / Pepper / Mushroom / Du Coin)	
Tagliatelle al pesto	17,00 €	Steak Tartar	24,00 €
Tagliatelle with Scampi & vegetables	19,50 €	Knife chopped *	

Stone Grill

with home-made Cocktail & Tartare dips

Steak (250 gr.) *	27,00 €
Mix (300 gr.) * (Beef-pork-chicken)	28,00 €
Scampi marinaded *	22,00 €

Menu Kids / 15,00 €

1 dish - 1 drink - 1 icecream

- Penne Ham & Cheese
- Nuggets, Apple purée, fries
- Kibbeling, Apple purée, fries

* These dishes are served with salad & fries / croquettes / gratin potatoes
As of 6 Person, please choose max. 4 different dishes

In case of intolerances or allergies, please inform the staff directly