Le 1898

MENU

Starters

Cheese Platter 18.00€

Charcuterie Platter 20.00€

Mixed Platter 25.00€

Beef Carpaccio 18.00€
Served with Parmesan, Arugula, and Pesto Sauce.

Royal Platter 40.00€
Shrimps, Extra-Soft Smoked Salmon, Marinated Chicken, Beef Carpaccio, Tomato, Fresh Mozzarella.

Cheese Croquettes
17.00€ (2pcs)

Shrimp Croquettes
22.00€ (2pcs)

Chicken Tenders 16.00€
(5pcs)

Garlic Shrimp 16.00€
7pcs Shrimp marinated in a house-made garlic sauce.

House's Special Vegetarian

Garlic Mushroom Toast
16.50€
Toast, Fresh Cream, Garlic, Mushrooms.

Norwegian Toast 17.50€
Toast, Smoked Salmon, Scrambled Eggs, Fresh Cream.

House's Special Vegetarian

Lebanese Platter
18.00€ - 27.00€
Your choice of: Hummus, Moutabbal, Labneh (Lebanese Yogurt), 2 Regagat (Lebanese Fried Croquettes), 2 Spinach Ftayer (Spinach-Stuffed Pastry), 2 Falafel, 2 Lebanese Kibbeh, 4 Stuffed Vine Leaves.

Falafel Platter 12.00€
8pcs Falafel, Lebanese Vegetable Mix.

Warm Goat Cheese Salad

Salads

Caprese Salad 15.50€
Tomato, Fresh Mozzarella, Pesto Sauce, Arugula.

Caesar Salad 18.50€
Chicken, Boiled Eggs, Iceberg Lettuce, Carrot, Tomato, Cucumber, Parmesan, Vinaigrette.

Tuna Stuffed Tomato Salad 15.50€
Tomato, Tuna, Arugula, Mayonnaise.

Tuna Pasta Salad 16.50€
Pasta, Tuna, Cucumber, Tomato, Black Olives, Lemon Mayonnaise Sauce.

Warm Goat Cheese Salad 17.50€
Goat Cheese, Iceberg Lettuce, Tomato, Cucumber, Carrot, Nuts Mix, Honey, Vinaigrette.

Vegetarian

Burgers

Classic Burger 16.00€
180g Beef Patty, Iceberg Lettuce, Tomato, Caramelized Onions, Brioche Bun, BBQ Sauce.

Vegetarian Burger 17.00€
Vegetarian Patty, Iceberg Lettuce, Tomato, Caramelized Onion, Brioche Bun, BBQ Sauce.

Le 1898 Burger 19.00€
180g Beef Patty, Bacon, Fried Egg, Cheddar Cheese, Iceberg Lettuce, Tomato, Caramelized Onions, Brioche Bun, Smoked BBQ Sauce.

Crunchy Chicken Burger 17.00€
Breaded Chicken, Iceberg Lettuce, Tomato, Caramelized Onions, Brioche Bun, Cocktail Sauce (Ketchup & Mayo).

Crispy Fish Burger 17.00€
Breaded Fish Fillet, Iceberg Lettuce, Tomato, Caramelized Onions, Brioche Bun, Tartar Sauce.

Extras
Cheese 2.00€
Bacon 3.00€

House's Special Vegetarian

Platters

Sauces 3.00€

Pepper
Archiduc
Roquefort
Bearnaise
Estragon

Meats

Beef Entrecôte (350g) 29.80€
Served with Fries and Salad.

Beef Tenderloin (250g)
Servis avec Frites et Salade.

Stoemp with Sausages and Grilled Bacon 19.50€
Served with Mashed Potatoes and Carrots.

Beef Tartare 21.00€
Servis avec Frites et Salade.

Meatballs 20.00€
Ground Meat, Choice of Fries or Rice, Choice of **House Liège Sauce** or **Tomato Sauce.**

Flemish Beef Stew 20.00€
Beef slow-cooked in dark beer, served with Fries and Raisins.

Vol au Vent 20.00€
Puff Pastry, Chicken, Mushrooms, Fresh Cream, Choice of Fries or Rice.

Veal Escalope 21.90€
Served with Fries and Salad.

Chicken Escalope 19.90€
Served with Fries and Salad.

Marinated Chicken Skewers 18.50€ (2pcs)
Served with Fries, Salad, and Sauce of Choice.

Marinated Beef Skewers 19.90€ (2pcs)
Served with Fries, Salad, and Sauce of Choice.

House's Special
Raw Meat
Mix of Beef and Porc

Beef
Entrecôte

Grilled
Sea Bream

Platters

Fish

Cod in White Wine 24.00€
Served with Sautéed Vegetables, Baked Potato, and Béarnaise Sauce.

Grilled Salmon 27.00€
Served with Sautéed Vegetables, Baked Potato, and Béarnaise Sauce.

Grilled Sea Bream 22.50€
Served with Sautéed Vegetables, Baked Potato, and Béarnaise Sauce.

Fish and Chips 18.00€
Breaded Fish Fillet, Served with Fries, Salad, and Tartar Sauce.

Sole 27.00€
Served with Sautéed Vegetables, Baked Potato, and Béarnaise Sauce.

Grilled Shrimps Skewers 23.00€ (2pcs)
Served with Fries, Salad, and Sauce of Choice.

Pasta & Wok

Pasta

Lasagna Al Forno 19.50€
Lasagna Sheets, Ground Beef, Carrot, Tomato Sauce, Light Cream, Topped with Emmental and Parmesan.

Vegetarian Lasagna 19.50€
Lasagna Sheets, Vegetarian Mince, Carrot, Tomato Sauce, Light Cream, Topped with Emmental and Parmesan.

Tagliatelle with Two Salmons 22.00€
Fresh Salmon, Smoked Salmon, Light Cream, Parmesan.

Spaghetti Carbonara 22.00€
Crsipy Bacon, Light Cream, Parmesan.

Wok

Chinese Noodles, Stir-Fried Vegetables, and Topping of Choice:

- Shrimp 22.00€
- Chicken 19.00€
- Beef 20.00€
- Vegetables 18.00€

Tagliatelle with Curry Shrimp 20.00€
Shrimp and Curry Sauce.

Spaghetti Bolognese 17.00€
Ground beef, Tomato Sauce, Carrots.

House's Special · Vegetarian · Porc

Savory Waffles

Salmon Waffle 15.50€

Crispy Waffle, Smoked Salmon, Fresh Cheese, Arugula, Cherry Tomatoes, Vinaigrette.

Beef Tartare Waffle 16.50€

Crispy Waffle, Beef Tartare, Arugula, Cherry Tomatoes, Vinaigrette.

Raw Meat

Desserts

Sugar Crepe 6.50€

Mikado Crepe 8.50€
Sugar, Chocolate Sauce, Vanilla Ice Cream.

Sorbet Trio 8.50€
Choice of: Mango, Lemon, Strawberry, Raspberry.

Profiteroles 7.00€
5 Profiteroles, Chocolate Sauce, Nut Mix, Vanilla Ice Cream.

Dame Noire 9.00€
Chocolate and Biscuit Cup.

Dame Blanche 9.00€
Vanilla and Biscuit Cup.

Brussels Waffle 9.00€
Vanilla Ice Cream, Chocolate Syrup.

Brésilienne 9.00€
Vanilla Ice Cream, Caramelized Sugar Bits, Whipped Cream, Caramel Syrup.

Hot Drinks

Coffee 3.00€

Decaf Coffee 3.00€

Expresso 3.00€

Decaf Espresso 3.00€

Double Espresso 4.50€

Double Decaf Espresso 4.50€

Macchiato 4.50€

Cappucino 5.00€

Decaf Cappuccino 5.00€

Gourmet Coffee 12.00€

Cafe Liégeois 8.00€

Irish coffee 10.00€

Hot Chocolate *Callebaut Belge* 5.00€

Tea 4.00€

Fresh Mint Tea 5.00€

Cold Drinks

Digestifs

Calvados 8€

Cointreau 8€

Amaretto 8€

Limoncello 8€

Baileys 8€

Armagnac 10€

Grappa 10€

Grand Marinier 10€

Soft Drinks

Still / Sparkling Water (25cl/50cl/1L) 3€/ 5.5€/ 7.5€

Pepsi cola 4€

Pepsi cola Max 4€

Ice Tea 4€

Tonic 4€

Bitter lemon 4€

Agrumes 4€

Red Bull 6€

Fruit Juice

Fresh Orange Juice 6€

Looza (Orange/Pineapple/ Apple/Peach/Tomato) 4€

Beers

	25cl	33cl	50cl
Charles Quint Blonde Dorée – Blond *8.5%*		5.00€	7.00€
Charles Quint Rouge Rubie *8.5%*		6.00€	
Flandrien super 8 *6.4%*		6.00€	
IPA - India Pale Ale *6%*		6.00€	
Ommegang Charles Quint – Keizer Karel *8%*		6.00€	
Primus	4.00€		7.00€
8 Super Blanche	4.00€		8v.00€
Star Light *0%*	4.00€		
Mystic-cherry	5.00€		
Tongerlo Blonde		6.00€	8.00€
Tongerlo Brune		6.00€	8.00€
Trappistes Rochefort *9.2%*		7.00€	
Duvel		7.00€	
Orval		7.00€	
Tripel Kameliet		7.00€	
Super 8 Rouge		6.00€	

Red Wines

		50cl	75cl
Choice of Rimay, Languedoc. Elegant, light wine with fruity aromas and subtle spices.	5.00€	16.50€	24.00€
Château de Pardaillan **Bordeaux** Full-bodied, long fruity finish, balanced bitterness.	6.00€	20.00€	28.00€
La Fagotière **Côtes du Rhône** Round, smooth, and fruity.	6.00€	20.00€	28.00€
La petite barde **Saint-Emilion** Smooth with light vanilla notes.	7.00€	23.00€	30.00€
Le Capanne Chianti Classico **Saint-Emilion** Bold, with red fruit, balsamic, and oregano aromas.	7.00€	23.00€	30.00€
Cuvée du Temple **Chateau Fakra Libanais**			30.00€
Primitivo di Manduria **Puglia** Delicate, harmonious, and balanced.			35.00€
Sauvion Saint Nicolas-de-Bourgueil Sauvion Frank wine with complex aromas.			34.00€
Les Colombiers de Feytit Clinet Pomerol Creamy and sweet, with a long complex finish.			66.00€

White Wines

		50cl	75cl
Choice of Rimay, Languedoc. **Caves Saint-Christoph** Light and floral with refreshing acidity.	5.00€	16.50€	24.00€
Chardonnay, Pays D'oc **Caves Saint-Christoph** Perfect balance of sweetness and acidity.	6.00€	18.50€	27.50€
Pinot Blanc, Alsace **Charles muller&fils a.c.** Fresh and fruity with a crisp finish.			29.00€
Graves **Château les Clauzots a.c.** Rich palate blending fruit and oak.			31.00€
Sancerre **Réserve Paradis a.c..** Powerful with citrus and white fruit aromas.			44.00€
Blanc de Blanc **Chateau Fakra Libanais** Fresh and Fruity.			27.00€

Rosé Wines

		50cl	75cl
Choice of Rimay, Languedoc. Light, fruity, and crisp.	5.00€	16.50€	24.00€
La rosée de la grande barde **Saint-Emilion** Full-bodied with balanced bitterness.	6.00€	18.00€	25.00€
La Fleur **Chateau Fakra Libanais**			27.00€
Château de l'Aumérade **Cru Classé** Fresh, bold, and spicy.			35.00€

Apéritifs

Porto Red / White 8€

Martini Red / White 8€

Picon White Wine or beer 8€

Ricard 10€

Pisang orange 9€

House Apéritif 12€

House Apéritif 10€

Kir Royal (Champagne) 12€

Kir white wine 8€

Campari 8€

Campari Orange 10€

Campari Spritz 10€

Cocktails

Negroni 10€
Campari, Gin, Martini.

Daikiri 10€
White Rhum, Lemon, Cane Sugar.

Rhum Fizz 10€
Rhum, Cane Sugar, Lemon, Soda.

Gin Fizz 10€
Gin, Cane Sugar, Lemon, Soda.

Bloody Mary 10€
Vodka, Lemon, Tomato Juice, Spices.

Pina Colada 10€
Dark Rhum, White Rhum, Batida, Pineapple.

Mojito 10€
White Rhum, Cane Sugar, Lemon, Mint, Soda.

Aperol Spritz 10€
Prosecco, Aperol, Soda.

Non-Alcoholic Cocktail 9€

Bubbles & Champagne

Cava 8€ 30€

Prosecco 8€ 30€

Champagne 12€

Nicolas Feuillate 80€

Piper 90€

Veuve Cliquot 110€

Veuve Cliquot Rosé 140€

Ruinart Blanc de Blanc 140€

Alcohol

Extras

Soft Drink 3€
Redbull 3€
Fresh Juice 3€
Sirop 1€

Whiskies

J&B 9€

JW Red Label JW 9€

Black label 12Y. 12€

Chivas Regal 12Y. 12€

Chivas Regal 18Y. 18€

Jameson 11€

Jack Daniels 11€

Jim Beam 10€

Glen Moray 12€

Glenfididich 12Y 13€

Glenlivet 14€

Glen Grant 14€

Vodka

Eristoff 9€

Eristoff Red 9€

Absolut 10€

Grey Goose 13€

Tequila

Camino 9€

Camino Gold 10€

Don Julio 15€

Gin

Gordon's 9€

Gordon's Pink 10€

Bombay 10€

Bombay Sapphire 12€

Tanqueray 11€

Bulldog 12€

Hendrick's 13€

Cognac

Bisquit 13€

Baron Otard 12€

Rhum

Bacardi 9€

Bacardi Gold 11€

Havana club 10€

Havana club Especial 11€

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