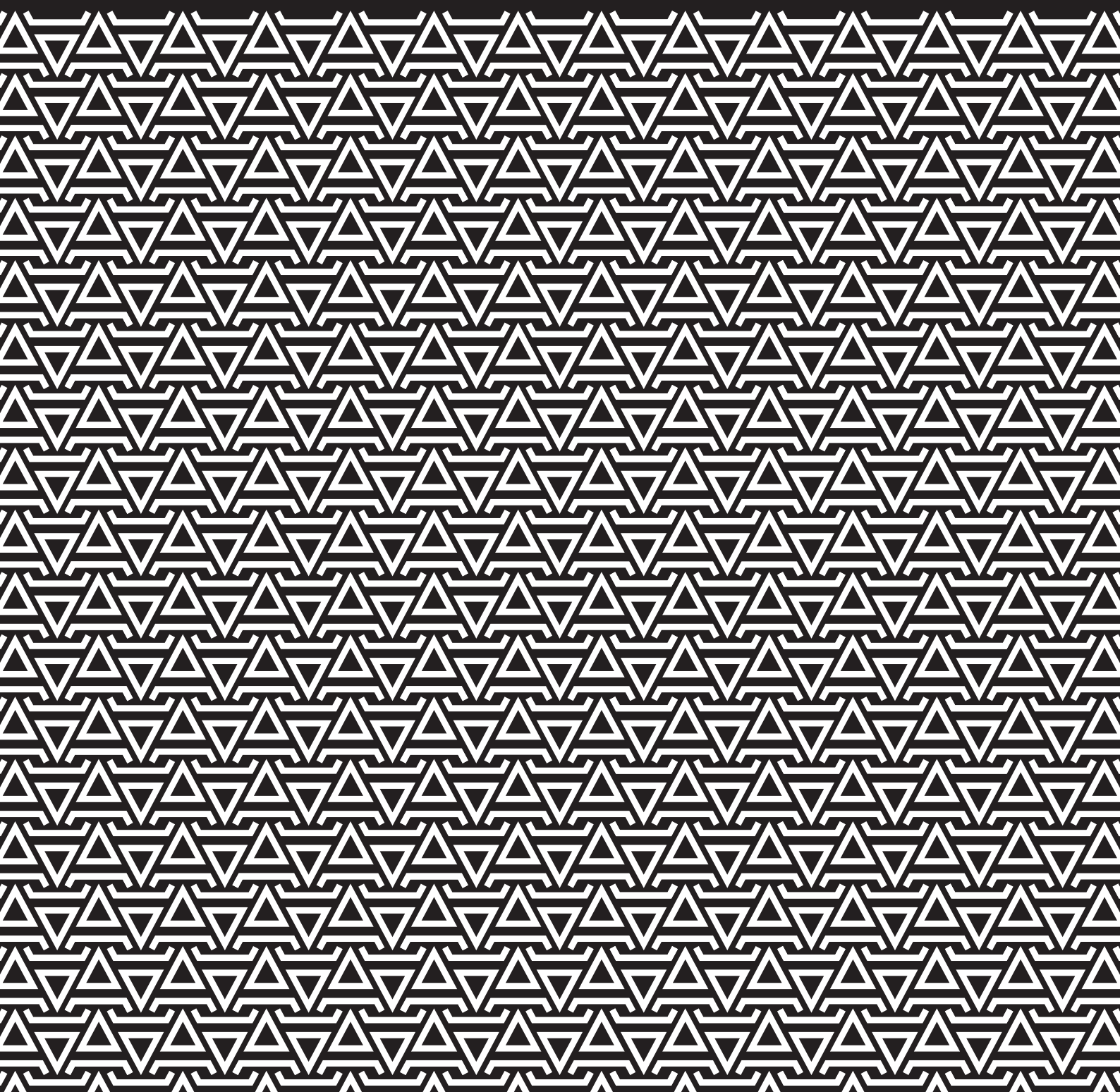


— BISTRO —

TEMBO

—



MORNING MENU - WEEK-END BREAKFASTS

 = Vegetarian food

BREAKFAST FORMULAS

'Classic': 1 pastry, fresh fruit juice, hot beverage	€5,5
'Good vibes': fresh yoghurt, fresh fruit, homemade granola	€5,5
'Break of dawn': ½ baguette, assortment of bread rolls, butter and marmalade, fresh fruit juice, hot beverage	€7
'Gourmet': 1 pastry, ½ baguette, assortment of bread rolls, ham or cheese, butter and marmalade, fresh fruit juice, beverage	€10
English breakfast: 2 fried eggs, roasted potatoes, bacon, baguette, butter and marmalade, fresh orange juice, hot beverage	€14

PASTRIES

Butter croissant	€2,5
2 mini pastries of your choice	€2,5

EGGS

Boiled egg served with soldiers	
1 piece	€4,5
2 pieces	€5,5
Fried egg, bacon, served with 1/2 baguette and butter	
1 piece	€5,5
2 pieces	€6,5
Scrambled eggs, bacon, served with 1/2 baguette and butter	
1 piece	€5,5
2 pieces	€6,5

SPECIAL BRUNCH

(only during weekends and bank holidays)

€25

An assortment of bread rolls and pastries, butter, marmalade, fresh yoghurt with homemade granola & fresh fruit salad

À LA CARTE:

Eggs Benedict: Poached eggs on English toast, bacon, mousseline sauce, spinach

The Colored One: Toast with avocado (2 pieces) with poached egg and salad

Nordic: Smoked salmon, fresh herbs and toast

English Breakfast: 2 fried eggs, roasted potatoes, bacon, baguette, butter and marmalade, fresh orange juice, hot beverage

Hot beverages

Fresh orange juice, a glass of cava

OMELET

(2 pieces) nature served with 1/2 baguette and butter	€6
(2 pieces) Gruyère served with 1/2 baguette and butter	€6,5
(2 pieces) ham served with 1/2 baguette and butter	€6,5

SWEETS

Pancake (3 pieces), red fruit, almond flakes and syrup of Liège	€10
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EXTRAS

Organic yoghurt with granola	€3,5
Fresh fruit salad	€9
Plate of Magistral ham	€4
Mixed plate of Magistral ham and Old Bruges cheese	€4
Old Bruges cheese	€4
Plate of smoked salmon	€5,5


Allergen information is available on demand.

MENU OF THE WEEK


STARTERS

	Soup of the day	€7
	Parmesan croquettes, fried parsley (2 pieces)	€13
	Plate of roasted seasonal vegetables, garlic and a touch of balsamic vinegar	€12/15
	Smoked salmon, fresh herbs and toast	€14/16

SALADS

	Caesar salad with grilled chicken and big olive oil croutons	€19
	Tartare of avocado, grey shrimp and grapefruit	€22
	Salad of warm fresh goat cheese with honey and nuts	€18

SNACKS

	Club Sandwich : chicken, fresh tomatoes, grilled bacon, home-made mayonnaise, served with salad and French fries	€16
	Burger or Cheeseburger : 100% minced beef burger, bacon, served with salad and French fries	€17
	Chicken burger : grilled chicken, tomatoes, guacamole, emmenthal cheese, served with salad and French fries	€17
	Croque-monsieur with mozzarella, tomato confit, zucchini, eggplant, pesto	€14

MAIN DISHES

	Dish of the day	€16
	Bread-crumbed Fish & Chips Japanese style, homemade thin-cut French fries and salad	€22
	Salmon roasted on the skin, purée with olive oil and fresh herbs	€22
	Steak tartar with basil and parmesan, baked potatoes with rosemary	€18
	Roasted beef, seasonal vegetables and thin-cut French fries, sauce of your choice	€24
	Tagliatelli with seasonal vegetables and pesto of grilled pine nuts	€16
	Cannelloni ricotta, spinach and lemon, sage butter and a splash of olive oil	€16
	Bobotie - Oven dish with minced meat and raisins	€16
	Chicken Moambe, saka-saka and peanuts	€17

SPECIAL KIDS

	I don't know - Burger, French fries and salad	€10
	I don't care - Fish&Chips and salad	€10
	I'm not hungry - Spaghetti Bolognese	€10

Allergen information is available on demand.

CLASSIC DESSERTS

Chocolate mousse of Kenya	€8
Crème brûlée vanilla and Bourbon	€8
Pie of the day	€8
High Tea/Coffee	€8

FRUIT DESSERTS

Spiced roasted pineapple	€9
Panna with red fruit	€9

ICE CREAM

Dame blanche	€8
Banana Split	€9
Kids ice cream	€5

Allergen information is available on demand.



TEA TIME (14:30 - 18:00)

CLASSIC DESSERTS

Chocolate mousse of Kenya	€8
Crème brûlée vanilla and Bourbon	€8
Pie of the day	€8
High Tea/Coffee	€8

FRUIT DESSERTS

Spiced roasted pineapple	€9
Panna with red fruit	€9


ICE CREAM

Dame blanche	€8
Banana Split	€9
Kids ice cream	€5

WARM DESSERTS


Pancake with sugar or cassonade (2 pieces)	€7
Pancake with syrup of Liège (2 pieces)	€7
Pancake Mikado with ice cream (2 pieces)	€9
Pancakes (3 pieces), red fruit, sliced almonds and syrup of Liège	€10
French toast with syrup of Liège	€8
Brussels waffle with crème fraîche	€7

SNACKS

Club Sandwich : chicken, fresh tomatoes, grilled bacon, home-made mayonnaise, served with salad and baked potatoes	€16
Burger or Cheeseburger : 100% minced beef burger, bacon, served with salad and baked potatoes	€17
Chicken burger : grilled chicken, tomatoes, guacamole, emmenthal cheese, served with salad and baked potatoes	€17
 Croque-monsieur with mozzarella, tomato confit, zucchini, eggplant, pesto	€14

APERO TIME

BITES

Sharing plate (2 pers.) Selection of cold cuts and cheeses served with bread	€7,5
 Sharing plate (2 pers.) Grilled vegetables, humus and tapenade served with bread	€6,5
Portion of green and black olives	€5,5

Allergen information is available on demand.

SELECTION OF DRINKS

WATERS

Chaudfontaine still or sparkling 25 cl	€2,5
Chaudfontaine still or sparkling 50 cl	€4,5

SOFT DRINKS

 20cl	€3
 20cl	€3
 20cl	€3
 20cl	€3
 20cl	€3
Finley Grapefruit & Bloodorange 20cl	€3,5
Finley Tonic Water 20cl	€3,5
Finley Ginger Ale 20cl	€3,5
Fuze Tea Sparkling 20cl	€3,5
Appletiser	€3,5
Fuze Tea Peach & Hibiscus (Black Tea) 20cl	€3,5
Fuze Tea Mango & Camomile (Green Tea) 20cl	€3,5
Honest Grenade & Blueberry 37.5cl	€4
(Organic Fruit Infusion)	
Honest Orange & Mango 37.5cl	€4
(Organic Fruit Infusion)	
Homemade iced teas	€4

FRUIT JUICES

Minute Maid Apple Juice 20cl	€3
Minute Maid Orange 20cl	€3
Minute Maid Tomato, season to taste 20cl	€3,5
Cold pressed oranges juice	€5
Cold pressed season juice	€5

DRAFT BEERS

Maes 25cl	€3
Grimbergen blond 33cl	€4
Beer of the month 33cl	€4

BOTTLED BEERS

Maes 0%	€3
Duvel 33cl	€5
Grimbergen double 33cl	€4
Westmalle double 33cl	€4,5
Westmalle triple 33cl	€4,5
Kriek Mort Subite 25cl	€4
Gueuze Mort Subite 25cl	€4
Brussels Beer Project IPA 25cl	€4,5
Brussels Beer Project Jungle 25cl	€4,5
Brussels Beer Project Grosse Bertha 25cl	€4,5
Tembo - The Congolese beer 65cl	€8,5



NON-ALCOHOLIC APERITIFS

Finley Mojito 20cl	€3,5
Appletiser	€3,5

APERITIFS AND COCKTAILS

Rum Brugal & Coca-Cola / Zero / Light	€10
Rum Brugal & Sprite	€10
Rum Brugal & Appletiser	€10
Wiskey Famous Grouse & Coca-Cola / Zero / Light	€10
Wiskey Famous Grouse & Sprite	€10
Wiskey Famous Grouse & Appletiser	€10
Gin London N°3 & Finley Tonic Water	€10
Buss N° 509 Raspberry gin & Finley Tonic Water	€10
Snow Leopard vodka & Sprite	€10
Apérol Spritz regular	€7,5
Mojito	€9
Dawa - Magic potion in Swahili, Snow Leopard vodka, lime & honey	€9



BUBBLES

	75 CL	GLASS
Pink Elephant, Brut, Rosé, Spain	€29	€7,5
Bosco del Merlo, Prosecco Brut Millesimato D.O.C., Italy	€39	€8,5
Champagne Madame de Maintenon, France	€49	€10,5
Champagne Taittinger, Brut Réserve, France	€69	
Cava Rigol, Brut, Spain	€29	€7,5

WHITE WINE

Obikwa, Chenin blanc, South-Africa	€19	€4
Cosi è Bianco, Catarratto-Insolia-Grillo-Zibibbo, Italy	€29	
Le Bordeaux de Larrivet Haut-Brion, Bordeaux, France	€29	€5,5
Chardonnay, "Prima Nature" (no added sulfites), Languedoc, France	€29	
Bourgogne Chardonnay "Kimméridgien", France	€29	
Mar de Frades, Albarino, Rias Baixas, Spain	€39	€7,5
Sauvignon Blanc Cellar Selection, Villa Maria BIO, New Zealand	€39	
Quincy 'Les Niorles', Laporte, Loire, France	€39	

RED WINE

Obikwa Pinotage, South-Africa		
Gamay, Domaine des Genaudières, Coteaux d'Ancenis, Loire, France	€19	€4
Côtes du Rhône Rouge "Samorëns", Ferraton BIO, Rhone, France	€29	
Le Bordeaux de Larrivet Haut-Brion, Bordeaux, France	€29	
Syrah, "Prima Nature" (no added sulfites), Languedoc, France	€29	
Curious Donkey, Susumaniello, IGP Salento, Italy	€29	€5,5
Shiraz "1889", Brown Brothers, Australia	€29	
Bourgogne Pinot Noir "Les Vendangeurs", Bouchard Aîné & Fils, France	€39	
Amancaya, Malbec & Cabernet Sauvignon, Argentina	€39	
Château Fleur Lartigue, Saint Emilion Grand Cru, St-Emilion, France	€39	€7,5
	€39	

ROSÉS

Vasco Les Croisières (Grenache & Syrah), France	€19	€3,5
Château Bel Evêque Rosé, wine of Pierre Richard, Corbières, France	€39	



TEAS AND INFUSIONS

Garden series Sunny green Lemon	€3
Garden series Spicy Moroccan Mint	€3
Garden series Earl Grey Twist	€3
Garden series Early Morning Breakfast	€3
Garden series Oriental Green Jasmine	€3
Garden series Classic Rooibos	€3

COFFEES

CHAQWA	Espresso	€3
CHAQWA	Espresso macchiato	€3
CHAQWA	Americano	€3
CHAQWA	Décaféiné	€3
CHAQWA	Cappuccino	€3,5
CHAQWA	Chococcino	€4
CHAQWA	Latte	€4
CHAQWA	Latte Caramel	€4,4

HOT BEVERAGES

Hot chocolate	€3,5
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MY CHAQWA

Premium blends ask for perfection in every step of the process

