

# Par Hasard

## LUNCH

### BRIOCHE BREAD

Reypenaer cheese 6,50  
*With mustard vinaigrette and lettuce*

Steak tartar 9,50  
*Homemade. Prepared for you with lettuce and crostini*

Beef Carpaccio 9,50  
*Pine nuts, parmesan and truffle mayonnaise*

Dutch shrimps 11,00  
*Served with homemade cocktail sauce and lemon*

2 Holtkamp croquettes 9,00  
*Beef, cheese, vegetable or shrimp (+1,25). With lettuce*

Scrambled eggs naturel 8,00  
*With chives*

Omelette naturel 8,00  
*With chives*

Homemade (chicken) frikadel special 6,00  
*Dutch speciality, made of quality bio meat. Comes with cucumber sour*

Tosti Par Hasard 6,00  
*Reypenaer cheese and ham*

### SALADS & SOUP

Soup of the day 7,00  
*With bread and garlic butter*

Salad of chicory and gorgonzola 10,75  
*Walnuts and a smooth mustard vinaigrette*

Caesar Salad 12,50  
*Grilled chicken thighs, poached egg, parmesan and croutons*

### MAINS

*- Served with our fries and mayonnaise -*

Beef stew 15,50  
*Homemade stew with spiced gingerbread, bay leaf, elderberries and white onion*

Fish & Chips  
*Fresh cod in beer batter with delicious tartar sauce, lemon and a small salad*  
(100 gr.) 13,50  
(175 gr.) 19,50

Satay of chicken thighs  
*Dutch-Indonesian speciality with peanut sauce, cucumber sour and kroepoek*  
(1 skewer - 100 gr.) 13,50  
(2 skewers - 200 gr.) 18,50

Spare Ribs  
*Tender and sweet spicy glazed*  
(1/2 rack - 250 gr.) 14,50  
(1 rack - 450 gr.) 19,50

Par Hasard Deluxe Burger 15,00  
*Cheddar, baked onion, lettuce and homemade burger sauce*

Red Carrot Burger 15,50  
*Made of carrot and beetroot, 100% vegetarian*

### SWEET

Cheesecake from Holtkamp 5,50  
Lemon Meringue tart from Holtkamp 4,50  
Moelleux au Chocolat 5,75

# Par Hasard

## LUNCH

### SODA

Coca-Cola, Chaudfontaine red, Fanta, Tonic etc.	2,70
Chaudfontaine red (0.75)	5,00
Ice Tea (Sparkling or Green)	2,80
Tomato juice	2,80
Fever Tree Tonic	3,20
Fever Tree Ginger Ale	3,20
Fever Tree Ginger Beer	3,20
Fentimans rose lemonade	3,20
Appelaere apple juice	3,00
pear juice of orange juice	

### WARM DRINKS

Café lungo	2,70
Cappucino	2,80
Espresso	2,60
Double espresso	3,50
Espresso macchiato	2,80
Latte macchiato	3,00
Irish coffee	7,00
French coffee	7,00
Italian coffee	7,00
Spanish coffee	7,00
Dutch coffee	7,00
<i>With Ketel 1 jenever</i>	
Warm hot chocolate (Whipped cream +0,50)	3,00
Tea from Blanche Dael	2,60
Fresh mint tea	3,00
Fresh ginger tea	3,00

### BEER draft

Brand pélske (0.18)	2,60
Brand (0.25)	3,00
Brand (0.5)	5,75
Brand Weizen (0.33)	4,50
Brand Weizen (0.50)	6,25
Brand IPA (0.25)	4,50
Brand IPA (0.5)	9,00
Seasonal beer	4,50

### ALCOHOL-FREE BEER

Wieckse Witte 0,0%	3,00
Amstel Malt 0,0%	3,00

### WINES

#### **Sparkling**

Crémant de Bourgogne	7,50 / 37,50
Cava	5,50 / 25,00

#### **White**

Par Hasard house wine	4,75 / 21,50
Sauvignon Valensac	5,25 / 25,00
Rueda Blanco Verdejo	5,50 / 25,00
Palmela DOC	6,00 / 27,50
Chardonnay, Beauvignac	6,50 / 27,50
Grüner Veltiner	7,50 / 35,00
Apostelhoeve Cuveé XII	7,75 / 37,50
Saint-Veran	8,50 / 42,50
Bourgogne, Viognier	9,50 / 45,00

#### **Rosé**

La Colombette, Grenache	4,75 / 21,50
Bandol, Chateau Canadel	/ 45,00

#### **Red**

Par Hasard house wine	4,75 / 21,50
Cabernet-Sauvignon-Merlot	5,25 / 25,00
Tamarius, Syrah-Grenache	5,75 / 27,50
Rioja Junior	6,25 / 30,00
Bordeaux	6,75 / 32,50
Carignan Vieilles Vignes	7,00 / 32,50
Terenzi, Sangiovese	7,50 / 35,00
Rosso do Montalcino	8,25 / 42,50
Acustic Montsant	9,00 / 42,50

**- Pairing wine with our dishes? Ask  
for our diner menu -**