

STARTERS

- 10,00€ — **Homemade cheese croquettes** (2p)
- 10,50€ — **Beef carpaccio, rocket salad, parmesan**
- 11,00€ — **Homemade cheese croquettes with Parma ham** (2p)
- 13,00€ — **Homemade shrimp croquettes** (2p)
- 14,00€ — **Plate of mild salmon with toasts**
- 12,00€ — **Cassiolette of scampi with garlic** (5p)

FOR THE KIDS

Spaghetti bolognaise or ham and cheese.
chocolate mousse or choice of scoop of ice cream

Homemade chicken nuggets. french fries
chocolate mousse or choice of scoop of ice cream

Duo ballekes with tomato sauce. french fries
chocolate mousse or choice of scoop of ice cream

Burger. french fries
chocolate mousse or choice of scoop of ice cream

10€

BURGERS

All our burgers come
from Dierendonck.

Simple	Double	Triple
14,00€	16,50€	19,50€

Manneken Burger
beef, salad, tomato, fried onions, cheddar, pickle, "big-mac" sauce

US Burger
beef, bacon, tomato, caramelized onions, cheddar, fried egg, barbecue sauce

Chicken Burger
homemade breaded chicken, salad, tomato, caramelized onions,
bearnaise sauce

Schievelava Burger
beef, salad, tomato, cheddar, homemade Godelieve sauce

Veggie Burger
homemade burger made of lentils and red beans, red onions, avocado, cheddar,
carrot, rucola, fresh goat cheese and chives sauce

100% natural burgers origin Rouges des Flandres. Meat can be replaced by an organic veggie burger. All our burgers are served with fresh fries and a salad.



LE **SCHIEVELAVABO** '19
Jette



SALADS

14,50€ — **Fresh goat cheese and caramelized poultry salad**
salad, fresh goat cheese, sesame, caramelized poultry,
tomatoes, cucumbers, honey dressing

14,50€ — **M. Seguin salad**
hot goat cheese, bacon, apple, dried grapes, tomatoes,
cucumber, honey, honey vinaigrette

16,50€ — **Hot goat cheese salad & smoked salmon**
hot goat cheese, smoked salmon, apple, dried grapes,
cherry tomatoes, cucumber, honey, honey vinaigrette

14,50€ — **Caeser salad**
romaine salad, chicken, parmesan, croutons, red onions,
blue cheese vinaigrette

14,85€ — **Italian salad**
parma ham, rucola, mozzarella, parmesan, dried tomatoes,
eggplant, balsamic vinaigrette

16,50€ — **COBB salad, famous chef of NY**
grilled shredded chicken, bacon, cherry tomatoes, red
onions, cos and romaine lettuce, hard-boiled egg, avocado,
croutons, Roquefort, wasabi vinaigrette

Any change in the composition of these dishes will be accepted whenever possible but may result in a price increase. All our dishes are prepared to order, in case of a fire we will always prioritize the quality of your plate.

CRAZY MEALS

- 14,00€ — **Trio of meatballs, tomato sauce** (3p)
french fries or rice
- 16,50€ — **Skirt steak with shallots.** french fries
- 15,50€ — **Beef tartar (minced raw steak).** french fries (300gr)
- 15,50€ — **USA Ribs.** french fries or baked potato
- 17,50€ — **Roasted knuckle of ham, traditional mustard sauce.**
baked potatoe (20min)
- 17,50€ — **Steak (thick cut) ±280g choice of sauce.** french fries
- 15,50€ — **Homemade vol-au-vent.** french fries or rice
- 14,50€ — **Sliced free-range chicken tarragon sauce.**
french fries or rice

Choice of sauces :

Butter master of hotel.
Bearnaise. Archiduc. Dijonaise.
Green pepper. Roquefort
cheese. Choron.

Supplements:

fresh fries 2,50€. rice 2,50€.
sauce 3,00€. mixed salad 4,50€.
chicory mayo salad 4,50€.
tomato salad 4,50€.



PASTA

- 10,00€ — **SchievelavaBOLO.** Emmental or parmesan (+ 0,50€) ©
- 11,00€ — **Spaghetti ham and cheese** ©
- 12,00€ — **Spaghetti carbonara** ©
- 12,00€ — **Macaroni gratin ham and cheese** ©
- 12,00€ — **Homemade lasagna.** 900g. min. 20 min.
- 13,50€ — **Homemade vegetarian lasagna.** millefeuille of carrots,
celeriace, zucchini, yellow beet, green pesto, tomatosauce,
rucola, tomato tapenade
- 16,00€ — **Tagliatelle with scampi garlic and basil** (7p)
- 12,50€ — **Penne Parmigiana.** diced fried eggplant,
tomatosauce, pecorino

Extra charge:

© **Giant +3€**

Bolognese 2€.
Emmental cheese 2€.
Parmesan cheese 2,50€

**All our dishes can be
prepared for take away !**

Dear customers, please keep in mind that the dishes are created in a kitchen where traces of allergens may be present, moreover the composition of the products may change from time to time. The list of allergens is available upon request to our staff. Thank you for your understanding.

APPETIZERS

- 5,00€ — **Meatballs with musterd sauce**
- 5,00€ — **Maredsous cheese with its “Liège syrup”**
- 6,00€ — **Wild boar sausage**
- 8,50€ — **Mini-croquettes of Serrano ham with its paprika mayonnaise**

DRAUGHT BEERS

- 2,80€ — **Estaminet Pils**. 5,2%. 25cl
- 5,10€ — **Estaminet Pils**. 5,2%. 50cl
- 3,00€ — **Palm**. 5,2%. 33cl
- 5,00€ — **La Trappe Quadruple**. 10%. 25cl
- 3,50€ — **Rodenbach Fruitage**. 3,9%. 25cl
- 4,00€ — **Brugge Tripel**. 8,7%. 33cl
- 3,20€ — **Steenbrugge White**. 5%. 25cl
- 4,00€ — **Steenbrugge Blond**. 6,5%. 33cl
- 4,00€ — **Steenbrugge Brown**. 6,5%. 33cl
- 4,50€ — **Cornet**. 8,5 %. 33cl

BOTTLED BEERS

- 3,00€ — **Rodenbach Classic**. 5,2%
- 4,75€ — **La Trappe Triple** . 8%
- 4,50€ — **Duvel**. 8,5%
- 5,00€ — **Cornet Smoked** . 8,5%
- 2,30€ — **Estaminet Pils NA**. 0,0%

Don't forget to consult our table
for suggested beers!

ALCOHOLS

- 6,00€ — **Tequila**
- 7,00€ — **Jack Daniels**
- 8,00€ — **Chivas**
- 6,00€ — **Bombay dry**
- 7,00€ — **Bombay Sapphire**
- 7,50€ — **Bulldog**
- 8,00€ — **Hendricks**
- 8,00€ — **Panda Gin**
- 6,00€ — **Bacardi Carta Blanca**
- 7,50€ — **Bacardi Añejo Cuatro**
- 6,00€ — **Eristoff**

APERITIVES

- 6,00€ — **Glass of Cava**
- 5,00€ — **Kir**
- 7,00€ — **Kir Royal**
- 7,00€ — **Violette**. cava
- 6,00€ — **Piscine**. rosé and grapefruit cream
- 5,00€ — **Pineau des Charentes**
- 5,00€ — **Martini**. white or red
- 5,00€ — **Red Porto**
- 5,00€ — **Picon**
- 5,00€ — **Campari**
- 5,00€ — **Pastis**
- 5,00€ — **Pisang**

COCKTAILS

Classic Cocktails

- 8,00€ — **Caïpirinha**
- 8,00€ — **Mojito**
- 8,00€ — **Strawberry Mojito**
- 8,50€ — **Bubble Mojito**. cava
- 8,00€ — **Strawberry Daïquiri**
- 8,00€ — **Mango Daïquiri**
- 8,50€ — **Moscow Mule**
- 8,00€ — **Aperol Spritz**
- 9,00€ — **Piña Colada**

Cocktails Klassieks

- 8,00€ — **Zwave & Ziveraire**. jameson, ginger ale, lime
- 9,50€ — **Basil Smash**. Bombay dry gin, basil, lime
- 9,00€ — **Chinese Stuut**. Bombay Dry gin, ginger ale, ginger syrup, lime
- 9,00€ — **Cuba Libre**. Bacardi Añejo Cuatro, lime, coke
- 9,00€ — **Jack a dit**. Jack Daniels, ginger ale, lime, honey
- 6,50€ — **The Bob**. mango juice, strawberry juice, ginger syrup, lime. **N.A.**

BUBBLES

- Cava Tierra Azul Brut**
- 6,00€ — glass
- 27,00€ — bottle
- Champagne Gremillet Brut**
- 25,00€ — half bottle
- 45,00€ — bottle

WATER - SOFTS - FRUIT JUICES

- 4,20€ — **Vittel still**. 50cl
- 4,20€ — **San Pellegrino sparkling**. 50cl
- 2,80€ — **Coca-Cola**. regular, zero, light
- 2,80€ — **Sprite**
- 3,20€ — **Orangina**
- 2,80€ — **Schweppes citrus zero**
- 2,80€ — **Schweppes Tonic**
- 3,50€ — **Schweppes Premium**. hibiscus, ginger
- 3,00€ — **Fruit juice Minute Maid**. orange, apple, tomato
- 3,50€ — **Fruit juice Caraïbos**. mango, strawberry
- 2,80€ — **Fuze tea Lemon**
- 2,80€ — **Fuze tea Peach**

WHITE WINES

- Côtes Catalanes**. Roussillon
- 12,00€ — Pot Lyonnais. 50 cl

Fleur du Sud

- 5,00€ — glass
- 24,00€ — bottle

Saveurs Secrètes, IGP Mont Baudile.

- Grenache blanc, Clairette
- 4,25€ — glass
- 22,00€ — bottle

Château Vitalis

- Macon Fuissé.
Bourgogne, Chardonnay
- 28,00€ — bottle

ROSE WINES

Côtes Catalanes

- Roussillon
- 12,00€ — Pot Lyonnais. 50 cl

Saveurs Secrètes

- IGP Mont Baudile.
Cinsault, Grenache
- 4,25€ — glass
- 22,00€ — bottle

R...Osée

- Côteaux d'Aix en Provence
- 27,00€ — bottle

Gris-Gris «Les reflets»

- Languedoc.
Cinsault, Grenache
- 5,00€ — glass
- 24,00€ — bottle

FRESH RED WINES

Côtes Catalanes

- Roussillon
- 12,00€ — Pot Lyonnais. 50 cl

Pinot Noir, «Maison Cattin & Fils»

- Alsace
- 5,00€ — glass
- 15,00€ — half bottle
- 24,00€ — bottle

Domaine Rethore

- Saint-Nicolas de bourgueil.
Loire. Cabernet franc
- 29,00€ — bottle

RED WINES

Côtes Catalanes

- Roussillon
- 12,00€ — Pot Lyonnais. 50 cl

Saveurs Secrètes

- Mont Baudile. Carignan, Grenache
- 4,25€ — glass
- 22,00€ — bottle

Terre des Anges

- Pays d'Oc. Cabernet Sauvignon
- 5,00€ — glass
- 24,00€ — bottle

Château des Matards

- Côte de Blaye. Bordeaux
- 24,00€ — bottle

Domaine de la Chapelle de Beaulieu

- Côte du Rhône.
BIO. Grenache, Syrah
- 25,00€ — bottle

Pas du Loup

- Coteaux du Languedoc.
Syrah, Grenache
- 26,00€ — bottle

Dom Brial «L'Étreinte»

- Côtes du Roussillon.
Syrah, Mourvèdre
- 28,00€ — bottle

Château Pey-Bonhomme Les-Tours

- Côtes de Bordeaux.
- 31,00€ — bottle

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