FOOD

All our dishes are authentic and homemade!

Tapas & Mains

	TAPAS	MAIN
Crunchy edamame	3.5	–
Crispy polenta with feta	3.5	–
Fries	5	–
Pan-fried Berloumi, pear pickles SO_2	7	–
Black pudding SO_2 *Mustard, purple carrot pickles*	5	–
Smoked paprika corn ribs	7	–
Chicken wings *Fenugreek and caramelized Half&Half sauce*	7	–
Smoked vegetable trio	6	14
Salmon-flavored trout gravlax *Homemade preserved lemon, green oil*	9	16
Vegetarian carbonnade SO_2 *Aubergine, macadamia nuts & Goliath beer (+ fries as a main)*	8.5	16
Tender caramelized pork ribs, Half&Half sauce (+ fries as a main)	8	17.5
Slow-cooked pork cheeks, SO_2 *Liège syrup, mustard and pepper sauce & fries*	–	19
Chicken thigh, compote & fries	–	15
Meatballs, homemade sauce SO_2 *Cream, Liège syrup, served with fries*	–	15.5

Bread & butter 2.50€

Fast Lunch

FRESH, GOURMET & FAST

Salads

Salad 14.5
Quinoa, Feta, pomegranate, mint, grilled vegetables, pickled cauliflower, beetroot hummus, olive oil

Salad 15.5
Sliced chicken, chorizo, buckwheat, clementine, beetroot hummus, spinach, peanuts, pickled red onion, caramelized sauce

Salad 16.5
Trout Gravlax, mixed salad, beetroot hummus, edamame, pickled cucumber, herb & yogurt sauce

Tartines

Tartine 14.5
With salmon-flavored trout gravlax, edamame purée, pickled cucumber and Greek yogurt sauce

Tartine 13.5
Grilled aubergine & feta, honey, walnuts, pesto, pickled cauliflower

Tartine 14.5
Chicken, salad iceberg, pickled red onion, herbs and mustard mayonnaise

Bagels

Bagel 14.5
Trout gravlax, philadelphia, fried leeks, pickled cucumber

Bagel 12.5
With melted brie cheese, honey, walnuts, pear pickles, aragula salad
(add chicken +3€)

Desserts

FANCY A SWEET TREAT ?

Brioche French Toast, vanilla ice cream & caramel SO_2	9
Classic Tiramisu	8
Chia Pudding with coconut & nectarine	6
Chocolate cake with custard	5
Raspberry & chocolate cookie	3.5
Cake of the day	*depending on cake*

Vegetarian Vegan | Gluten Eggs Fish Pork Lactose Mustard Alcohol Crustaceans Sesame Soy SO_2 Sulphites Nuts

HALE&HALE

DRINKS

Softs

Homemade Lemonade		4.5
Still / Sparkling Water *20 cl or 1L*	2.5	5

Ice Tea

Homemade Ice Tea	4.5

Hibiscus Vibes
Green tea, earl grey, rooibos, hibiscus & red berries syrup

Citrus Bloom
Earl Grey, Lemon & Ginger tea, elderflower & tangerine syrup

Hazelnut Dream
Earl grey, camomille tea, vanilla & hazelnut syrup

Pumpkin Kiss
Rooibos, Ginger & lemon tea, pumpkin spice syrup

Wildwood
Rooibos, chestnut & cinnamon syrup

All our Ice Teas are at 4.50€

Hot Drinks

Espresso	3
Coffee	3.5
Double espresso	4
Latte / Cappuccino	4.5
Iced Latte	4.5
Hot Chocolat Callebaut	5
Pink Chai Latte	5
Pumpkin Spice Latte	5
Organic Tea *(Rooibos, English, Mint, Camomille, Earl Grey, Green, Ginger & lemon)*	3.5

Plant-based milk (soya, oat, coconut) + 0.50€
Syrup (ask us!) + 0.50€
Extra espresso shot +1.50€

Charles Liégeois Coffee, Fair Trade & Organic

Cocktails

Half&Half Classic / House	9.5
Espresso Martini	11
Margarita Classic / Hibiscus	11
Sour *(Whisky, Amaretto)*	11
Mule *(London, Moscow, Jamaican)*	11
Negroni	11
Basil Smash	11

Beers

Draught

	25 CL	50 CL
Pils – Lupulus	3.5	5.5
Zinnebir – Senne	4.5	8
Rave Dance IPA – Surréaliste	5.5	8.5
Triple Bertha – BBP	5.5	8.5

	33 CL	50 CL	1L
Picon Bière	4.9	6.9	13

Bottles & Cans

Wite Blanche	6
100Pap – Senne	6
Taras Boulba – Senne	5.5
Orval	7
Rochefort 8	6.5
Jambe de Bois – Senne	6
Jungle Joy – BBP	6
Flora Violette / Hibiscus	6
Kriek Boon – 37.5 cl	8
Gueuze Boon – 37.5 cl	8.5
Barracuda double IPA – BBP	7
Brussels beer pale ale	6
Chimay doré	5
Trotinette 0%	6

Wine & Bubbles

	GLASS	75 CL
Prosecco	7	39
Chants d'Éoles – our Belgian bubbles		80
Chardonnay white	5.5	32
Viognier white	–	35
Sauvignon white	5.5	32
Rosé Gris Lulu	5	30
Merlot red	5	30
Primitivo red	5.5	32
Syrah red	–	35

Organic

Good food, good mood !