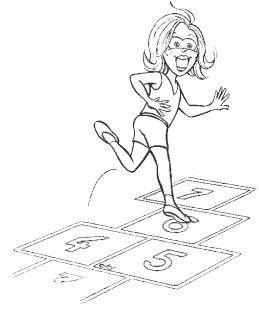


The menu

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1 table = 1 addition

Welcome to La Marelle!



A few words

La Marelle offers timeless dishes from cafés and restaurants, homemade for everyone in the family. Hearty dishes that are paired perfectly with small wines or craft beers.

● Our specialties

These are heartwarming dishes, dishes that have accompanied us since childhood. For example, our cheese fritters or our childhood-favorite macaroni are recipes from my grandmother. We propose Belgian classics like shrimp croquettes, but also regional specialties, fine examples of our culinary heritage, such as *hâte levée* or *escavèche*. Dishes paying tribute to influential chefs, such as Roger's recipe for pork loin with Blackwell sauce, and dishes that give a nod to fellow chefs we admire, such as *Doubles de Binche*, a recipe from the restaurant *L'Industrie*.

A Menu to Drink In

La Marelle boasts one of the finest beer menus in the country — and we're not the only ones saying so. The press, the regulars, the zythologists, the curious, girls and guys, young and not so young, everyone who comes through our doors confirms it: La Marelle Café is a reference in Belgium for its atmosphere and its exceptional beer menu. Over 400 references, 16 taps, and nothing but craft beers — mostly Belgian! On the menu, you'll find the expected favourites, the unmissable classics, but also unexpected, rare and exceptional brews that we track down from brewers or that they set aside especially for us



Not a beer fan?

No worries! We have a great wine list — a selection by Eric Fernez — ready to complement your meal ... or simply to treat yourself."



Les apéritifs

Strongbow Cider (33cl)	5,5€
House Beer Aperitif: Amer Labiau & Pale lager	7€
Kir: White Corbières Wine with Joannet Blackcurrant Liqueur	7,5€
Glass of Ruffus Sparkling Wine	10€
Glass of Champagne	13€
Mojito with Lindemans Kriek (Cherry Beer)	11€
Nouveau Obix (Italian Sparkling Wine), 0.5% alc.	7,5€
Chandon Garden Spritz ... a milder version of the classic Spritz, a ready-to-drink cocktail created by Maison Chandon, vinified in Argentina	12€
Lindemans Gin (with Geuze or Kriek)	11€
Bombay Gin	8€
Heerengin Gin (Belgian)	10€
Malfy Rosa Gin (Sicilian)	10€
Copper Head Gin (Belgian) N.A.	10€
Americano	9€
Picon.....	6,5€
House Picon	9€
Get 27 Mint Liqueur	7,5€
Bacardi White Rum	7€
Sailor Jerry (dark rhum)	7€
Batida (Coconut Liqueur)	7€
Campari, Cynar, or Amer Labiau	7,5€
Gancia or Pisang	7€
Joannet Craft Guignolet (Cherry Liqueur)	7€
Martini (White or Red)	7€
Pineau des Charentes, Red Port, or Rosso Antico Aperitif	7€
Johnnie Walker Red Label	8€
Lagavulin 16-Year Single Malt (Aged Malt)	12€
Ricard 4cc	8€
Suze.....	7€
Vodka.....	8€
Funny bitter or Funny pisang.....	4€
Side of Orange Juice or White Wine (10cl).....	3€
Soft Drink Side.....	As per menu price

Snacks



● Sliced Hâte Levée (house-cooked pork belly) plate	5€
Smoked artisanal cervelas sausage from the butcher "D'un goût à l'autre"	4,5€
Emmental cheese (100 g)	4€
Trappist cheese in season ...Orval, Chimay, Rochefort or	4€
Spicy Ardennes mini-sausages (20 pcs)	4€
Mini cheese fritters (8 pcs)	7€
La Belle-Iloise sardines served in their tin, with bread and butter	16€

Kid's meal



Meatball with tomato sauce, served with fries.....	10€
Burger with fries	12€
Cheeseburger (with cheddar), served with fries	13€
Cheese fritters (2 pcs), served with fries	10€
Cooked ham on the bone, served with fries	9,5€
Ground beef steak with fries	10€



Quick Bites

Classic grilled ham and cheese sandwich (single / double)	6 / 11€
<i>Emmental cheese and ham on the bone</i>	
Add a fried egg	1,5€
Seasonal salad garnish	3,5€
Hawaiian grilled ham and cheese sandwich (single / double)	7 / 12€
<i>Emmental cheese, ham on the bone, and pineapple</i>	
Add a fried egg	1,5€
Seasonal salad garnish	3,5€
Grey shrimp croquettes (2 or 3 pcs) (price adjusted due to shrimp shortage), served with seasonal salad garnish	20 / 25€
Veal tongue croquettes (2 or 3 pcs)	15 / 19€
<i>Spicy tomato sauce, with salad</i>	
Poultry croquettes (2 or 3 pcs)	15 / 19€
<i>Spicy tomato sauce, with salad garnish</i>	
Cheese fritters	15€
<i>Seasonal salad garnish</i>	
Beef tartare board (150 g)	16€
La Belle-Iloise sardines board, served in their tin	
Boneless, in olive oil	17€
With mild peppers and olive oil	17€
● Homemade country-style terrine toast board	15€
● Homemade Hâte Levée toast board	15€
Ardennes ham board	18€
Cooked ham on the bone board	18€
Four trappist abbey cheeses board	18€
Meat lover's toast (raw beef spread, 2 pcs), served with salad garnish	15€
Toasted Maroilles cheese on rustic bread, served warm with walnut salad	15€

Starters



- Grey shrimp croquettes (2 or 3 pcs)(price adjusted due to shrimp shortage), served with seasonal salad garnish 20/25€
Suggested drink : Diôle Blonde, Brasserie des Carrières (33cl)

- Poultry croquettes (2 or 3 pcs) 15/19€
Spicy tomato sauce, with salad garnish
Suggested drink : Simplex, Brasserie De Ranke, (33cl) 4,5%

- Veal tongue croquettes (2 or 3 pcs) 15/19€
Spicy tomato sauce, with salad garnish
Suggested drink : Franc Belge (amber beer), Brasserie De Ranke (33cl)

- Cheese fritters 15€
Seasonal salad garnish
Suggested drink : Chimay Dorée, Scourmont (33cl) 4,8%

- Doubles de Binche (2 pièces)..... 16€
Buckwheat pancakes filled with Herve cheese from the Vieux Moulin. A recipe from the restaurant l'Industrie in Binche. Served with a house salad.
Suggested drink : Goliath Triple, Brasserie des Légendes (33cl) 9%

- Homemade Hâte Levée (oven-roasted pork belly)13,5€
Seasonal salad garnish
Suggested drink : the Chef's Rosé (Corbières AOC)

- Maroilles cheese on oven-toasted bread, with walnut salad 15€
Suggested drink : la gueuze Tilquin, Gueuzerie Tilquin (37,5 cl)

- Greek salad with vegetables, feta, and olives 14€
Suggested drink : Sunlight des Tropiques

- Smoked salmon with shallots, parsley, and toasted bread 24€
Suggested drink : Goliath blonde, Brasserie des Légendes (33cl)

- Scampi sautéed in garlic butter and parsley (5 pcs) 17,5€
Suggested drink : château des Antonins, Bordeaux wine

- Scampi with the Chef's special sauce, Eric's recipe for 48 years20,5€
Suggested drink : White wine, Roussanne grape

- Homemade country-style terrine with onion jam and salad 14€
Suggested drink : the Chef's Rosé (Corbières AOC)

Trou Normand



Pear sorbet and Calvados (3cl) 6€

● Our specialties



The meat

L'AGNEAU SE SERVIRA UNIQUEMENT ROSÉ OU BIEN CUIT.

TANDIS QUE LE BOEUF ET LE CHEVAL PEUVENT SE SERVIR BLEU, SAIGNANT, A POINT OU BIEN CUIT....



Main courses

- **Faitout's "Bouchée à la Reine," with fries24€**
Chicken, meatballs, mushrooms, velouté sauce, homemade puff pastry
Suggested drink : Tournay Triple, Brasserie de Cazeau
- Champenoise Andouillette, mustard, fries, and salad25,5€**
Suggested drink : Saison Dupont Dry Hopping (33cl), Brasserie Dupont
- **Belgian-style beef steak tartare (250g) "our recipe since 1991" 21,5€**
Freshly minced, with hard-boiled egg, onions, pickles, salad, and fries
Suggested drink : Double d'Enghien blonde, Brasserie de Silly
- Belgian-style horse steak tartare (250g), from Boucherie Cocquyt23€**
Hard-boiled egg, onions, pickles, salad, and fries
Suggested drink : Moinette on tap, Brasserie Dupont (25cl or 33cl) €
- **Faitout meatballs, tomato sauce, fries 21€**
Organic tomatoes from artisan Paolo Petrilli
Suggested drink : Passe-Partout, Brasserie De Dochter Van de Korenaar (33cl)
- **Grilled large scampi skewer, Greek salad, fries, tartar sauce29€**
Suggested drink :château des Antonins, Bordeaux wine
- Classic burger19€**
Cheddar, lettuce, tomato, mayonnaise, ketchup, and Dallas sauce
Suggested drink :Anosteke blonde, Brasserie du Pays Flamand (France) (33cl) 8%
- Marelle burger21€**
Lettuce, tomato, onions, bacon, béarnaise sauce
Suggested drink : Chimay 150 (green), Scourmont Abbey (33cl)

- **Pork rack, PQA label, Blackwell sauce,21,5€**
Roger's iconic recipe, founder of La Marelle in 1970
Suggested drink : Westmalle double

- **Chicory gratin (In season)..... 22€**
Ham roll stuffed with endive, béchamel sauce, and cheese for gratin
Suggested drink : Jambes en l'air, Brasserie de Namur (33cl)

- **Les doubles de Binche (3 pcs).....19,5€**
Buckwheat crepes with Herve cheese from the Vieux Moulin
A recipe from the restaurant l'Industrie in Binche
House salad as a side
Suggested drink : Goliath Triple, Brasserie des légendes (33cl) 9%

- **Homemade escavèche with Saint-Feuillien beer and vegetables, fries20,5€**
A Chimay specialty adapted for La Marelle Café
Suggested drink : Saint-Feuillien Grand-Cru, Brasserie Saint-Feuillien (33cl)

- **Childhood macaroni 18€**
Macaroni, ham, Mornay sauce, grated Emmental for gratin
Suggested drink : The Chef's red wine (Corbières AOC)

- **Beef stew with Moinette brune, fries 28€**
"Like a Flemish stew"
Suggested drink : Moinette brune, Brasserie Dupont (33cl)

- Stir-fried scampi with vegetables "like a wok"24,5€**
Vegetables and scampi sautéed with sesame oil and soy sauce, rice on the side
Suggested drink : Mulet Pils, Brasserie du Borinage

- Rollmops, traditional dish from old-fashioned fry shops 1 pièce15€.....2 pièces 20€**
Our rollmops are stuffed with chopped onions, white beans in vinaigrette, red beet, and a hard-boiled egg.
Served with mayonnaise and fries
Suggested drink : Quintine bio, Brasserie des légendes (33cl)

- Crispy yet tender pork..... 23€**
Greek salad and béarnaise sauce
Suggested drink : Mulet Pils, Brasserie du Borinage

Rib-eye steak (min. 300g), our selection of the moment, grilled, béarnaise sauce, fries, salad	38€
Suggested drink : cuvée Tentation	
Grilled beef steak (250g), béarnaise sauce, fries, salad	31€
Suggested drink : cuvée Tentation	
La Marelle Belgian-style steak (250g)	29,5€
<i>Lettuce with mayonnaise, fries, pan sauce</i>	
Suggested drink : Bersalis Triple, Brasserie Gueuzerie Oud Beersel	
Beef steak (250g), black pepper, flambéed with cognac, green pepper sauce	32€
<i>A rather spicy dish</i>	
Suggested drink : Triple Extra, Trappist pale lager, Saint Remy Abbay in Rochefort (33cl)	
Grilled lamb skewer, barbecue sauce, greek salad, fries	28,5€
Served medium-rare or well-done	
Suggested drink : Clos Virolle, Bordeaux Supérieur	
● Horse steak (250g)* sautéed in garlic butter, salad, and fries	27€
<i>Cut of the day provided by Boucherie Cocquyt in Frameries</i>	
Suggested drink : Straffe Hendrik Quadruple, Brasserie De Halve Maan	
Suggested drink : Malheur 12 Brune (33cl), Brasserie Malheur	



Extras

HOMEMADE SAUCES

Mayonnaise	1,5€
Béarnaise sauce / barbecue sauce	4€
Pepper sauce / Chef's sauce	5€

VARIOUS SIDE DISHES

Seasonal salad garnish	3,5€
French fries or croquettes	3€
Salad	3€
Chicory in juice (seasonal)	4€



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Our desserts

Chocolate mousse.....	8€
Belgian tiramisu (speculoos)	9€
Crème brûlée.....	8€
Merveilleux	8€
Suggestion	Price of the day
● Homemade tarte Tatin, served warm	9€
●Homemade tarte Tatin, served warm, with ice	11€
● Our Irish coffee	10€
<i>Brown sugar, Irish whiskey, blended coffee topped with cream</i>	
Milkshake.....	8€
<i>Banana, praline, vanilla, chocolate</i>	

Our ice creams 12

Our Brussels waffles 13

Our crepes 13

1 table = 1 addition

Our ice creams

MADE IN OUR WORKSHOPS, SERVED IN CUPS OR CONES

● Vanilla - chocolate - speculoos - pistachio - mocha - praline
and sorbet(s) of the moment

1 scoop	4 €
2 scoops	7 €
3 scoops	10 €
Whipped cream	+ 1,6 €
Hot chocolate on the side	+ 2 €
Salted butter caramel	+ 2 €
Chocolate shavings	+ 0,5 €
Speculoos crumbs	+ 0,5 €
Multicolored sprinkles	+ 0,5 €
Smarties	+ 1 €
Callebaut praline	+ 1 €
Cone	+ 0,5 €

Brazilian-style ice cream	small : 8 €.....regular : 10 €
Dame blanche	small : 10 €.....regular : 12 €
Smarties sundae, vanilla ice cream, chocolate ice cream, and Smarties	7 €
Seasonal Melba	small : 11 €.....regular : 14 €
Advocaat sundae	14 €
Le trou normand (pear sorbet and Calvados (3cl)	6 €
Le Colonel (lemon sorbet and vodka 4cl)	12 €

● Our specialties

● Our Brussels waffles

Brussels waffle, powdered sugar	5€
Whipped cream	7€
Jam.....	7€
Hot chocolate	7€
Salted butter caramel	7€
Mikado: vanilla ice cream, hot chocolate and whipped cream	10€

● Our crepes

SERVED IN PAIRS

(made to order, short wait possible)

Sugar	6€
Light or dark brown sugar	7€
Jam	7€
Salted butter caramel	7,5€
Hot chocolate	7,5€



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● Our rooms!

An evening out at La Marelle?

We offer five rooms at La Marelle Café

Small, simple, and practical rooms, but with quality bedding in a clean and well-maintained environment. Are you planning a long evening of hopscotch over a few drinks? Stay overnight with us.

Our rooms are also ideal for teams working in the area on a moderate accommodation budget. Stay for a few weeks, days, or hours. You will feel right at home!

We have secure parking available

3 double rooms: €75 per room

2 single rooms: €65 per room

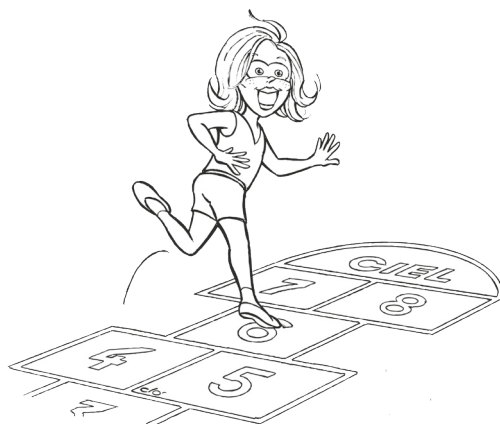
All rooms are equipped with a TV and Wi-Fi

The private bathroom (shower and sink) opens onto the bedroom.

Separate private toilet from the bathroom for double rooms.

Breakfast

€25 per person, consisting of homemade pastries and breads



● La Marelle

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Ouvert 7 jours sur 7
Dès 11 heures