



BRASSERIE LÉONARD



MENU

Appetizers

Bread with garlic butter 🍷	5½
Portion of olives 🍷 / cheese 🍷 / salami	6½
Mixed portion of cheese & salami	8
Portion of fried mixed snacks	11

Croques with fresh salad

Croques monsieur	10
Croque Hawaii (with pineapple)	12½
Croque de Looz (with apples from Haspengouw)	13½
Croque Bolognese	12½

Freshly Baked Baguettes

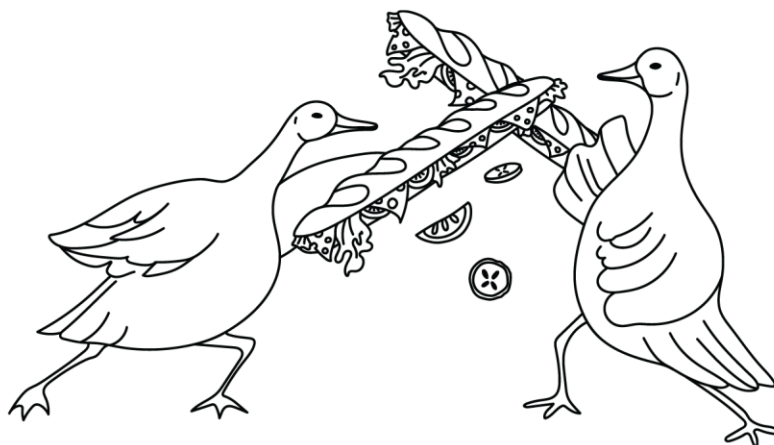
Baguette cheese 🍷	9½
Baguette ham	9½
Smos baguette (ham and cheese)	11½
Baguette smoked salmon	14½
Baguette Americain	14½
Supplement Soup of the day	5

Richly Filled Salads

Caesar salad with chicken and croutons	18½
Salad with smoked salmon	20½
Looz salad with bacon and apples	18
Salad with fried Scampi	20
Haspengouw goat cheese salad with bacon, walnuts and honey	19
Mixed salad with Americain	20
Caprese salad with tomato, mozzarella, basil and bread 🍷	15

Voorgerecht met vers gebakken stokbrood

Carpaccio with truffle mayonnaise, pine nuts, arugula and capers	17
Vitello tonnato (veal with tuna sauce)	19
Escargots de Bourgogne with garlic butter 6pcs	16
Cheese croquettes 2pcs. with tartar sauce 🍷	9½
Shrimp croquettes 2pcs. with cocktail sauce	17
Asparagus croquettes 2pcs. with smoked salmon	12½
Scampi with garlic cream 5pcs	15
Scampi Termidor (with mild mustard sauce) 5pcs	15
Soup of the day	5



Pasta with freshly baked baguette

Pasta Bolognese.....	14
Pasta pomodoro 🍷.....	12
Pasta with fried Scampi & pesto.....	19
Pasta Arrabiata 🍷🍷.....	14

Meat Dishes with Fresh Salad

Premium hamburger *	16
Premium cheeseburger *	17
<i>*Bacon supplement +2</i>	
Steak 250g.....	24
Filet pur 200g.....	34
Entrecote 250g.....	28
Brochette de Looz 300g.....	20½
Homemade spareribs	21
Lamb crown 250g.....	25

Sauces

Béarnaise, Pepper, Mushroom, Honey-thyme, Roquefort.....	4
Herb butter.....	2

Fish Dishes

Fish & chips with tartar sauce.....	15
Gratinated fish with champagne sauce.....	18
Salmon fillet with béarnaise sauce.....	21
Scampi with garlic cream 9pcs	20
Scampi's termidor 9pcs.....	20

Flemish Classics with Fresh Salad

Meatballs in tomato sauce.....	15
Meatballs in Liège sauce.....	15
Stew with bink beer.....	18
Queen's pastry.....	18
Half farm chicken	18½

Side Dishes

French fries / Croquettes / Baby potatoes 🍷 / Mixed green salad / Arugula with Parmesan and balsamic.....	4
Warm seasonal vegetables.....	5



Children's Dishes

Spaghetti Bolognese.....	9
Stew with fries.....	11
Queen's pastry with fries.....	11
Meatballs with tomato sauce and fries.....	10
Frikandels with fries.....	8

Desserts *Vanilla supplement +1 / Whipped cream +1

Dame blanche.....	8
Coupe advocaat.....	9
Coupe Bresillienne.....	8
Children's ice cream with sprinkles.....	5
Warm apple pie.....	9½

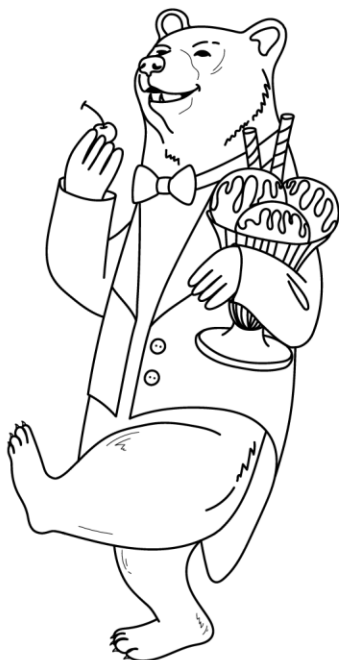
Drinks

Served with BonBon

Coffee / Decaf coffee.....	3
Coffee with milk.....	3½
Italian cappuccino (steamed milk).....	3½
Belgian cappuccino (whipped cream).....	3½
Mocha (espresso).....	2½
Irish coffee (whiskey & whipped cream).....	7½
Italian coffee (amaretto & whipped cream).....	7½
French coffee (cognac & whipped cream).....	7½
Hot chocolate.....	3
Hot chocolate with whipped cream.....	3½
Tea Green / Mint / Chamomile / Rosehip.....	3

Soft Drinks

Coca Cola, Cola zero, Fanta, Sprite, Fristi, Gini, Schweppes Tonic, Agrum.....	3
Mineral water still or sparkling 0.25 l.....	3
Mineral water still or sparkling 1 l.....	8
Perrier.....	3½
Ice tea / Ice tea green.....	3
Tönissteiner : Orange / Lemon / Multi Fruit / Blood orange.....	3



Limburg beers on tap

Martens Pils since 1758 4.5°	2½
Looz beer (blonde house beer 6.5°	5

Limburg regional beers by bottles

Bink Blond, Brown 5.5°	4½
Limburg White 4.2°	4
Wilderen Gold 6.2°	4½
Tripel Kanunnik 8.2°	5
Cuvée Clarisse 9.2°	5
Spookvlieger 6.9°	5

Belgian Beers in Bottles

Leffe 0.0 / Bitburger 0% Non-Alcoholic.....	4
Hoegaarden 4.9°	4
Hoegaarden Rosé 3°	4
Liefmans Kriek 3.8°	4½
Duvel 8.5°	5
Westmalle Dubbel, Tripel 7° / 9.5°	5
Mort Subite Gueuze Lambic 4.5°	4½
Scotch (CTS) 8°	5
Leffe Blond, Brown 6.6°	5
Tripel Karmeliet 8.4°	5
Maredsous Gold, Donker, Tripel 6° / 8° / 10°	5
La Chouffe Blond, Brown, Cherry 8°	5
Strongbow Elder Flower, Red Berries 4.5°	5

House Wine

White / Red / Rosé.....	glass 5 / bottle 25
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Aperitifs

Aperitif Maison (Raspberry with Cava).....	5½
Cava.....	5
Crodino (Non-Alcoholic).....	4½
Aperol Spritz.....	9½
Martini white or red / Sherry / White or Red Porto.....	4½
Campari.....	4½
Ricard.....	4½
Kirr.....	4½
Kirr royal.....	5½



Gins including Premium Tonic

Bombay Sapphire.....	11½
Hendrick's Gin.....	13½
Gordon.....	11
Blosm / W you Gin.....	14

Digestifs

Amaretto / Baileys / Sambuca / Cointreau.....	6½
Extra Smeets.....	3½
Limoncello.....	6
Johnnie Walker Red Label / J&B.....	7½
Chivas / Jack Daniels.....	8½
Courvoisier.....	8
Martell.....	7½
Remy Martin Grand Cru.....	9
Calvados.....	7



CHÂTEAU DE LOOZ

Kasteelstraat 10 | 3840 Borgloon, België

@chateaudelooz ✉ info@chateaudelooz.com ☎ +32 11 48 20 16

Een dag niet gelachen, is een dag niet geleefd.