

Breakfast or brunch until 1PM

Breakfast	fruit juice, coffee or tea, bread, cheese, ham, jam, chocolate spread and breakfast cereals	11,00
Brunch	breakfast + egg, sausage and bacon	15,00

An appetizer?

Portion of olives	mixed, green and black olives, marinated	6,00
“Bitterballen”	crunchy deep-fried beef meatballs 6 pcs	7,00
Mini spring rolls	6 pcs, chili sauce	7,00
Spicy drumsticks	6 pcs, deep-fried, chili sauce	9,00
Assortment of warm snacks		12,00
“Charcuterie” plate	assortment of charcuterie and cheese	14,00

Starters

Fresh soup		6,00
Fresh soup with small meatballs		8,00
Cheese croquette(s)	of our own production, also multiple pieces possible	10,00
Shrimp croquette(s)	of our own production, also multiple pieces possible	12,00
Shrimp cocktail		18,00
Smoked salmon	from Scotland, hand-cut	17,00
Tomato mozzarella	with balsamic and olive oil	13,00
Beef carpaccio	with Parmesan cheese	15,00
Scampi	4 pcs, oriental, with garlic or Scottish style	18,00
Scampi salad small	as a starter	18,00
Prawns	1,5 pcs, in the oven with fresh garlic and olive oil	20,00

Salads

Southern salad	with seafood	26,00
Scampi salad	with 7 fried scampi	26,00
Neptune salad	with cod and salmon, tagliatelli	22,00
Salad with salmon	fresh lukewarm salmon and cocktail sauce	26,00
Shrimp stuffed tomato	2 skinned tomatoes with North Sea shrimps	21,00
Salmon tartare	finely chopped salmon tartare with garnish and fries	25,00
Steak tartare	finely chopped beef steak tartare with garnish and fries	21,00
Salad with bacon	with lukewarm bacon bits, apple and dressing	15,50
Chef's Waldorf Salad	with apples, cheese, ham, walnuts	15,50
Salad with goat cheese	goat cheese, with caramel honey	19,00
Exotic salad	with fresh fruit and lukewarm chicken breast	19,00
Stuffed pineapple	half pineapple with lukewarm chickenfilet and dressing	20,00
Supplements	mashed potatoes, fries, croquettes, rice or pasta	4,00

Pasta

Spaghetti Bolognese		14,00
Spaghetti Bolognese small		11,50
Spaghetti Bolognese gratiné topped with a browned cheese crust		15,50
Spaghetti seafood	wok stir fried, with seafood, spicy tomato sauce	25,00
Spaghetti contadino	wok stir fried, with olive oil, pesto, bacon bits	18,00
Tagliatelle exotique	with chicken, pineapple and curry cream, gratiné	17,00
Tagliatelle with smoked salmon and a spicy Scottish sauce		18,00
Tagliatelle with scampi	4 pcs, wok stir fried, with fish fond and vegetables	20,00
Linguine vongole	with clams	17,00
Penne with bacon bits		17,00
Macaroni with ham	gratiné	17,00
Lasagne	with ham, Bolognese and cream	16,00

Chef's menu

Consult our colleagues or take a look at the suggestion boards!

Meat (includes: mashed potatoes, fries, croquettes, rice or pasta) €

Vol-au-vent	with chicken, mushrooms and small meatballs	19,50
Flemish stew	with abbey beer and fries	19,50
Flemish ham rolls	with “witloof” and mashed potatoes	19,50
Rabbit	with croquettes	21,00
Spareribs	with barbecuesauce and fries	24,00
Chicken breast	sauce at your choice	21,00
Chicken breast Hawaii	peach, pineapple, cheese, gratiné, curry cream	23,00
Beef steak	sauce at your choice	23,00
Beef fillet	sauce at your choice	33,00
Mixed grill	chicken, beef, pork and a sausage	26,00
Ossobuco	veal shank cooked with chopped vegetables	26,50

Meat sauces

Béarnaise, curry cream, mushroom sauce, peper cream sauce flambéed, tomato sauce, meat gravy

Fish (includes: mashed potatoes, fries, croquettes, rice or pasta) €

Cod fillet	with sauce at your choice or gratiné	27,00
Chef's cod fillet	pan-fried on the skin, with vegetables	29,50
Salmon fillet	with sauce at your choice or gratiné	26,00
Chef's salmon fillet	pan-fried on the skin, with vegetables	28,50
Fishpan	sauce at your choice	27,00
Mediterranean stew	with a selection of fish and shellfish	29,00
Scampi	7 pcs, oriental, with garlic or Scottish style; with rice	28,00
Prawns in the oven	3 pcs, with fresh garlic and fries	33,00

Fish sauces

Béarnaise, curry cream, butter sauce, Hollandaise, Scottish sauce, Timory sauce

Vegi €

Salad tomato mozzarella	with buffalo mozzarella, basil and olive oil	18,00
Salad with goat cheese	without bacon	19,00
No-chicken exotic salad	with chicken substitute, fresh fruit, lettuce and dressing	25,00
Spicy vegetable dish	upon availability, with potatoes, oven-baked	20,00
No-chicken spicy vegetable dish	with soy-based chicken substitute	25,00
Vegetarian lasagne	upon availability, with tomato sauce and cream	17,00
Ravioli	stuffed with truffle and wild mushrooms	19,00
Cannelloni	with spinach and ricotta	19,00
Tagliatelle with basil	and tomato sauce	15,00
Spaghetti no-beef	with spicy tomato sauce and soy-based mince	19,00
No-chicken club sandwich	with soy-based chicken substitute	18,00
Beyondburger	with pea protein-based meat substitute, on a soft bun with sesame, lettuce, tomato, onion, fries	18,00

Supplement side dishes €

Mashed potatoes, fries, croquettes, rice or pasta	4,00
Warm vegetables	10,00
Tomato salad or mixed salad	8,00
Supplement mayonnaise	2,00

Highly recommended: mussels!!!

Mussels	€ 1 kg	€ 1,5 kg
(includes: mashed potatoes, fries, croquettes, rice or pasta)		
Nature	24,00	31,00
Cream	25,00	32,00
Garlic	25,00	32,00
Garlic and cream	26,00	33,00
White wine	26,00	33,00
Hoegaarden wheat beer	26,00	33,00
Thai	26,00	33,00

Pasta with mussels € 25,00

Burgers

(includes: fries)	€	
The Classic	with Irish Black Angus beef, lettuce, onion, tomatoes, bacon, mustard, ketchup	18,00
The Cheeseburger	the Classic, but with extra cheddar	19,00
The Chickenburger	with chicken breast and honey mustard sauce	18,00
The Beyondburger	our vegetarian alternative	18,00
The Timoryburger	our house burger, consult our colleague	22,00

Toast €

Croque monsieur		10,00
Croque cheval	with fried egg	13,00
Croque Timory	with tomato, onion and cucumber	13,00
Southern croque	with mozzarella, tomato, basil, Parma ham	14,00
Croque Bologna	with Bolognese sauce, gratiné	14,00
Toast Hawaii	with pineapple, gratiné	13,00
Toast Melba	with peach, gratiné	13,00
Toast with mushrooms	pan-fried in garlic butter	14,00
Toast with mushroom sauce with cream, without garlic		14,00
Toast vol-au-vent gratiné		14,50
Croque smoked salmon and brie		15,50
Supplement mashed potatoes, fries, croquettes, rice or pasta		4,00

Delicious giant Waldkorn bun or white bun €

Waldkorn with ham	9,00	
Waldkorn with Gouda cheese	9,00	
Waldkorn with Gouda cheese and ham	10,00	
Waldkorn with brie cheese	11,00	
Waldkorn chevreuse	with goat cheese	12,00
Waldkorn smoked salmon	14,00	
Waldkorn Italian	with Parma ham and rucola	14,00
Waldkorn clubsandwich	Gouda cheese, ham, lukewarm chicken, lettuce	14,00

Cheese and shrimp croquettes €

Cheese croquette	of our own production	10,00
Shrimp croquette	of our own production	12,00
Cheese and shrimp croquette		21,50
Extra cheese croquette		9,50
Extra shrimp croquette		11,50

EN

Freshly made ice cream

	€
Coupe vanilla	8,00
Coupe mocha	8,00
Dame blanche	9,50
Dame noire	9,50
Coupe caramel	9,50
Coupe Brésilienne	10,00
Rainbow	14,00
Coupe advocaat	10,50
Banane royale	9,50
Banana split	9,50
Drizzled banana	11,00
Banana flip	11,00
Emanuelle	11,00
Coupe Hawaii	11,00
Poire belle Hélène	11,00
Pêche Melba	11,00
Pêche brandy	12,00
Pêche chocolat	11,00
Coupe strawberries	12,00
Coupe exotique	13,00
Coupe warm cherries	11,00
Tutti frutti	12,00
Coupe Black Forest	12,00
Monkey see...	12,00
Coupe speculoos	11,00
Coupe Timory	14,00

Pastries

Make your choice from the photos at the front or consult our colleagues.

Ice in a hot drink

	€
Café glacé	9,00
Chocolat Liégeois	9,00

Extra whipped cream?

Supplement whipped cream

2,00

Waffles

	€
Waffle with sugar	6,00
Waffle with butter	6,00
Waffle with whipped cream	8,00
Waffle North Pole	8,00
Waffle negrita	9,00
Waffle negresco	9,00
Nordic waffle	10,00
Waffle Hawaii	10,00
Waffle with strawberries and fresh strawberry sauce	11,00
Waffle fresh fruit	12,00
Waffle fresh fruit and advocaat (egg brandy)	14,00

Pancakes

	€
Pancake sugar	5,00
Pancake butter	6,00
Pancake syrup	6,00
Pancake "confituur"	6,00
Pancake pole nord	8,00
Pancake negrita	9,00
Pancake negresco	9,00
Pancake Siberienne	10,50
Nordic pancake	10,00
Pancake Suzette	10,00
Comédie Française	12,00
Pancake flambé	10,50
Pancake strawberries	11,00
Pancake Brasilia	9,00
Pancake apple	9,50
Pancake apple flambé	11,50
Pancake Normande	13,50
Normande flambé	15,00
Pancake Chiquita	11,00
Pancake fresh fruit	13,00
Pancake fruit and advocaat (egg brandy)	13,00
Pancake Black Forest	13,00

Extra whipped cream?

Supplement whipped cream

2,00

On demand only

Sole Meunière
Lamb fillet
Pork tenderloin

All dishes are available as take-out. Allergies? Please inform our colleague.

Create your own ice cream

	€	EN
vanilla, mocha, stracciatella, chocolate, chocomousse, strawberry, banana, forest fruit, pistachio, speculoos, sorbets upon availability...		
Coupe single	1 scoop	5,00
Coupe duo	2 scoops	7,00
Coupe trio	3 scoops	8,50
Coupe panaché	4 scoops	10,00
Coupe luxe	5 scoops	11,50
Coupe extreme	6 scoops	13,00

Strawberry sauce	freshly made strawberry sauce	2,00
Advocaat	(egg brandy)	4,00
Caramel sauce		2,00
Fresh chocolate sauce		3,00
Orange sauce		3,00
Forest fruit coulis		3,00
Speculoos sauce topping		2,00
Speculoos crumble		3,00
Strawberries		5,00
Pineapple, apple, banana, grapes, kiwi, pear, peach, brésilienne	each kind	3,00
Hot cherries		5,00
Fresh pineapple		7,00
Melon		6,00
Fresh fruit mix		9,00

Dessert?

	€
Warm apple pie	9,50
Warme apple pie with ice cream and whipped cream	11,00
Plate with mixed fruits	11,00
Plate with strawberries	11,00
Profiteroles Timory	10,00
Chocomousse	8,00
Tarte Tatin	12,00

Especially for our youngest customers

Fries with mayonnaise	9,00
Kids spaghetti	10,00
Kids macaroni	10,00
Kids steak	15,00
Cheese croquette	13,00
Shrimp croquette	15,00
Chicken breast with apple sauce	15,00
Vol-au-vent	14,00
"Currywurst"	11,00
Chicken Nuggets	11,00

Apéritifs

Champagne by the bottle	60,00
Cava Brut by the glass	7,00
Cava Brut by the bottle	33,00
Kir (Royal + €2,00)	7,00
Campari	7,00
Campari orange (fresh orange juice + €3,00)	9,00
Gancia, Martini Bianco, Martini Rosso, Pineau de Charentes	7,00
Red or white porto, dry or medium sherry	7,00
Ricard	9,00
Picon (white wine + €2,50)	9,00
Pisang orange, Passoa orange	9,00
Aperol Spritz	10,00
Crodino apéritif without alcohol	6,00

Mocktails

Fantasia orange juice, pineapple juice, mint	9,00
Horizon orange juice, apple juice, grapefruit juice, pineapple juice, grenadine	9,00
Lemon Squash fresh orange juice, lemon juice, grenadine	11,00
Pacific orange juice, passion fruit puree	9,00
Pink Panther pineapple juice, sparkling water, raspberry puree	9,00
Red and bitter pineapple juice, grapefruit juice, raspberry puree	9,00
Serenade pineapple juice, apple juice, mint and grenadine	9,00
Shirley Temple pineapple juice, Gini, passion fruit puree	9,00
Cardinal Punch orange juice, fresh lemon juice, raspberry puree	9,00
Virgin Mojito non-alcoholic Mojito	9,00

Cocktails

Tequila Sunrise	tequila, orange juice, grenadine	9,00
Anti Hangover	wodka, apple juice, Canada Dry	9,00
Alaska Icetea	Cointreau, Blue Curaçao, rum, gin, Sprite	14,00
Blue Lady	gin, lemon, blue Curaçao, orange juice	11,00
La vie en rose	tequila, Cointreau, wodka, grapefruit juice, grenadine	12,00
Try Me	passion fruit puree, lemon, gin, Canada Dry	9,00
B-52	Grand Marnier, Baileys, mocha liqueur	12,00
Blue Lagoon	wodka, blue Curaçao, lemon	12,00
Passion Fatale	tequila, grapefruit juice, passion fruit puree	9,00
Rob Roy	whisky, Martini, Campari	12,00
Margarita	tequila, Cointreau, lemon, salt	11,00
Cuba Libre	rum, lime, Coca Cola	9,00
Pina Colada	rum, coconut milk, pineapple juice	11,00
Moi et Toi	rum, amaretto, lime	11,00
Mojito	rum, lime, mint	11,00
Dry Martini	gin, vermouth, olive	11,00
Daiquiri	rum, Cointreau, lime	11,00
Yellow Bubbles	mandarin, bubbles	10,00
Passion Bubbles	passion fruit puree, bubbles	10,00
Cocktail Timory	wodka, rum, pisang, pineapple juice, crème de cassis	14,00
Cocktail Hugo	cava, elderflower sirup, sparkling water	9,00

Soft drinks

Spa sparkling or still	2,50
Spa 0,5l sparkling or still	4,70
Vittel or Perrier	3,00
Coca Cola, Cola zero, Cola light, Fanta, Sprite	3,00
Lipton Ice Tea, Ice Tea Green	3,00
Fruit juice orange, grapefruit, pineapple or apple	3,00
Fristi, Cecemel	3,50
Schweppes Tonic, Schweppes Agrum	3,50
Gini, Canada Dry	3,50
Schweppes Tonic Pink Pepper	5,50
Fresh fruit juice orange juice or lemon juice	10,00
Tönissteiner Vruchtenkorf, Zitronen or Orange	3,50
Homemade Ice Tea	3,50

Beers

Stella Artois draft		
25 cl, 5,2% our pride in Leuven, pils beer	3,60	
33 cl, 5,2% our pride in Leuven, pils beer	4,10	
Leffe blonde draft		
6,6% full and fruity taste, powerfull aftertaste	5,10	
Tripel Karmeliet draft		
8,4% strong, balanced, blond, three-grain beer	5,60	
Vedett pils 5,2% slightly malty, deliciously sparkling	4,60	
Stella 0.0% non-alcoholic pils beer	3,60	
Leffe Blond 0.0% alcoholvrij	5,10	
Hoegaarden wheat beer 4,9% classic wheat beer	3,60	
Bolleke (De Koninck) 5,2% amber with a refreshing taste	4,10	
Kriek Lindemans 3,5% sweet kriek, Lambiek based	4,60	
Gouden Carolus Classic		
8,5% fruity, brown, sweet with a warm aftertaste	6,00	
Westmalle Dubbel 7,0% aromas of malt and caramel,		
slightly bitter brown Trappist beer	4,60	
Westmalle Tripel 9,5% strong blond Trappist, scent of banana	6,00	
Chimay Bleue 9,0% brown-red Trappist, aromas of caramel	6,00	
Duvel 8,5% strong blond, with fruity bitterness	5,70	
Omer 8% blond, fine, fruity with subtle bitterness	5,00	
Suggested beers!		
La Trappe Quadrupel		
10% amber, full taste, intense, sweet Trappist	6,00	
Orval 6,2% amber Trappist, hoppy, fresh aroma	6,00	
Cornet 8,5% blond, oaked, hints of vanilla	6,00	
Rochefort 6 7,5% mild, herbal, malty Trappist beer	5,00	

Coffee and other hot drinks

Coffee lungo, deca, americano, espresso or ristretto	3,00
Doppio double strong espresso	3,50
Timory with mocha-chocolate whipped cream	4,00
Cappucino with whipped cream	4,00
Caffè Marocchino lungo with a layer of milk froth	4,00
Latte frothed milk with an espresso	4,00
Caramel Macchiato latte with a touch of caramel	4,00
Caffè Macchiato espresso with a layer of milk froth	3,50
Ice Latte Macchiato with choice of vanilla, caramel or speculoos	4,00
Hot chocolate chocolate melted in hot milk	3,50
Hot chocolate with whipped cream	4,00
Hot chocolate Timory with mocha-chocolate whipped cream	4,00
Hot milk	3,50

Special coffees with alcohol and whipped cream €

Italian coffee with grappa or amaretto	9,00
French coffee with cognac or Grand Marnier	9,00
Irish coffee with Irish whiskey	9,00
Russian coffee with wodka	9,00
Swiss coffee with pear liqueur	9,00
Hasselt coffee with jenever (Belgian gin)	9,00
Aztec fire with red wine and tequila	9,00
Tote Tante or "Lumumba", hot chocolate with rum	9,00
Devil's coffee with cognac and Grand Marnier	9,00
Pharisee coffee with rum and cocoa	9,00
Imperial mocha with Mandarine Napoleon and cognac	9,00
Baileys coffee with Baileys Irish cream	9,00
Mocha Flip Chicago with cognac and mocha liqueur	9,00
Tropical coffee with rum and cinnamon	9,00
Cossack coffee with red wine and wodka	9,00

Top quality loose-leaf tea €

English Breakfast black tea	4,00
Lady Grey black tea flavoured with Bergamot	4,00
Pai Mu Tan white tea	4,00
Gunpowder green tea from Shanghai	4,00
Groene lemon tea green tea with lemon peel and lemon grass	4,00
Ginger green tea with a calming effect	4,00
Fresh mint with fresh Moroccan mint	4,00
Kiwi-Kiwi fruit infusion of kiwi and peach	4,00
Cosy together fruit infusion tutti frutti	4,00
Stargold fruit infusion with orange peel, apple, mandarin, pear and marigold blossom	4,00
Summer bliss fruit infusion with red and blue berries, hibiscus, apple, blackcurrant and raspberry	4,00
Seasonal bliss herbal infusion with lemon grass, chamomile, rosehip, lemon peel and safflower	4,00
Chamomile herbal infusion, decaf, relaxing effect	4,00
Rosehip herbal infusion with hibiscus	4,00
Rooibos orange cinnamon rooibos, clove, orange and cinnamon	4,00
Rooibos lavender rooibos, lavender, roses, beetroot and blackberry	4,00
King Berry orange peel, almond, cranberry, cinnamon, strawberry and raspberry	4,00

White

White France Pays d'Oc

Plaisance

Our house wine

Chardonnay, Viognier

Round taste, fruity with a nice structure

Glass	¼	½	Bottle
5,00	8,50	16,50	24,00

White France Chablis

Domaine Des Genèves

100 % Chardonnay

Light and dry, with floral nose and hints of apples and citrus

Glass	¼	½	Bottle
			29,00

White France

Novelum

Superior sweetness, côtes de Bergerac

Glass	¼	½	Bottle
6,00	9,50	18,50	27,00

White Italy Veneto

Lugana

Trebiano

Intense aromas of citrus fruits; fruity and well balanced; a winner with fish, crustaceans and shellfish

Glass	¼	½	Bottle
6,00	9,50	18,50	27,00

White New Zealand Marlborough

Moroki

100% Sauvignon Blanc

Nose: very intense aroma of passion fruit and exotic flowers; broad pallet in the mouth: some passion fruit, ripe pineapple and a hint of grapefruit

Glass	¼	½	Bottle
6,00	9,50	18,50	27,00

White Spain

Pago de Cirsus

100% Chardonnay

The grapes are hand harvested; aged for 12 months in oak barrels; powerful but fine, fresh and fruity; a winner with fish, chicken and vegetable dishes

Glass	¼	½	Bottle
6,00	9,50	18,50	27,00

Wines

Rosé

Rosé Spain

Torre Oria To Rosado

100% Bobal

Fresh, red fruit aromas and very flavourful

Glass	¼	½	Bottle
5,00	8,50	16,50	24,00

Rosé Italy

I Castelli Romeo e Giuletta

100% pinot grigio

The name Gris refers to the colour

Glass	¼	½	Bottle
5,00	8,50	16,50	24,00

Gin

Tanqueray Flor de Sevilla	tonic, orange zest	15,00
Hendrick's	pepper tonic, mint, peppercorns, cucumber	15,00
Mare	tonic, laurel, peppercorns, lemon	15,00
Bombay Sapphire	tonic, apple, strawberry, peppercorns	15,00
Tanqueray 0.0%	alcoholfree alternative of Tanqueray gin	15,00

Digestieven

Amaretto	9,00
Baileys	9,00
Cognac VS	12,00
Calvados VSOP	12,00
Cointreau	11,00
Grand Marnier	11,00
Mandarine Napoleon	11,00
Limoncello	7,00

Grappa	12,00
Poire Williams	10,00
Grain Jenever (gin)	9,00
Rum	10,00
Whisky house brand	10,00
Jameson Irish whiskey	10,00
Single Malt whisky upon availability	15,00

All dishes are available as take-out. Allergies? Please inform our colleague.

Red

Red France **Les 5 Vallees**

Our house wine

Merlot and Grenache Noir

The grapes are harvested in the region of Uzès; soft tannins, a nice round wine

Glass	¼	½	Bottle
5,00	8,50	16,50	24,00

Red France **La Vilette**

Pinot Noir

Smooth palate, ripe red fruit, mixed with light spices; the finish is worthy of a Burgundy

Glass	¼	½	Bottle
			29,00

Red US California (Lodi)

Home Run

100% Zinfandel (primitivo)

Aromas of red berries, ripe strawberries, hint of cinnamon

Glass	¼	½	Bottle
5,50	9,00	17,50	25,00

Red Italy Sicilia

Baglio Gibellina

100% Nero d'Avola

A well balanced and fruity taste; aromas of blackcurrant, chocolate and hazelnut, organically grown

Glass	¼	½	Bottle
6,00	9,50	18,50	27,00

Red Italy Montepulciano d'Abruzzo

Conti Sani Passo Perfetto

Montepulciano, Cabernet, Merlot

Three months of wood aging; notes of Morello cherries and blueberries; refined and pleasant; ideal with pasta and meat!

Glass	¼	½	Bottle
5,50	9,00	17,50	25,00

Red Italy Toscane

Il messo Governo Rosso

Sangiovese, Merlot

According to a 14th century technique, partly dried grapes are added to the must; this gives the wine more power, depth and fruitiness; full, complex and aromatic with aromas of cherries in the nose, forest fruits and cloves; great with pasta!

Glass	¼	½	Bottle
5,50	9,00	17,50	25,00

