

# GREEN HOUSE

B I S T R O

GOOD FOOD  
GOOD PEOPLE  
GOOD TIMES

## OPENING HOURS

**Open daily from 5.00 PM till 11.00 PM**

**Last food order at 9.30 PM**

**Last drink order at 10.30 PM**

**Torenplein 8, 3500 Hasselt**

**Enjoy our delicious, extensive breakfast buffet.**

**As a non-hotel guest, you are also welcome!**

**€27.50 per person**

Monday to Friday: 06h30 - 10h30

Saturday and Sunday: 07h00 - 11h00

**BOOK NOW**

+32 (0)11 77 00 00

info.hasselt@radissonblu.com

**RADISSON**  
**R E W A R D S**

Are you already a Radisson Rewards member?

Our membership program offers you immediate benefits  
such as discounts in our restaurant.

**SCAN THIS CODE AND BECOME A MEMBER**



# THREE-COURSE MENU

€48.00 per person

## APPETIZER

Salad cocktail of tomato and red Dutch crayfish

Greek souvlaki with home-made tzatziki

Zucchini stick filled with a tomato & fresh basil preparation  
finished with sour cream

## MAIN COURSE

North Sea sole rolls with white wine sauce, marinated fennel  
and mashed potatoes

Lamb ragout with potato croquettes and a fresh salad

Ricotta & spinach ravioli, served with a Milanese tomato sauce  
and grated Parmesan cheese

## DESSERT

Tarte tatin with vanilla ice cream

Cheesecake with red forest fruits

Panna cotta with crispy raspberry pearls and a fruit coulis

**APERITIF** €

Must try  
Green House Appetiser 11.00

Aperol Spritz 12.00

Campari 6.30

Kir 7.50

Kir Royal 11.00

Martini (white/red) 6.30

Martini Extra 6.30

Pineau des Charentes 6.30

Porto (white/red) 6.30

Ricard 7.50

**JENEVER**

Jägermeister 6.50

Smeets Apple 4.50

Smeets Berries 4.50

Smeets Extra 5.50

**COGNAC**

Martell VS 8.00

Rémy Martin VSOP 10.00

**WHISKEY**

Jack Daniels 8.00

Jameson 8.00

Johnnie Walker Black 8.00

Laphroaig 12.00

**NON-ALCOHOLIC** €**APERITIF**

Copperhead Gin 11.00

Opius Albedo (ginger ale) 6.30

Opius Amaro (tonic) 6.30

Opius Nigredo (ginger beer) 6.30

**STRONG DRINK**

Batida De Coco 8.00

Eristoff 8.00

Eristoff Red 8.00

Grey Goose 11.00

**RUM**

Bacardi Superior 7.50

Bacardi Reserva 9.00

Havana Club 7 years 9.00

**DIGESTIF**

Amaretto Disaronno 8.00

Baileys 8.00

Cointreau 8.00

Grand Marnier 8.50

Licor 43 8.00

Limoncello 5.00

Sambuca 7.00

Tequila 8.00

## GIN & TONIC

€

|  |        |       |
|--|--------|-------|
| Buffel Gin & Franklin and Sons Tonic Grapefruit              | Citrus | 16.00 |
| Buss 509 Raspberry & Franklin and SOND Tonic Pink Grapefruit | Fruity | 15.00 |
| Double You & Franklin and Sons Tonic                         | Floral | 14.00 |
| Drunken Horse & Double Dutch Indian Tonic                    | Spicy  | 15.00 |
| Ocus Organic Gin & Double Dutch Cranberry & Ginger Tonic     | Spicy  | 14.00 |
| Tanqueray Rangpur & Franklin and Sons Tonic                  | Citrus | 14.00 |

## BUBBLES

**Glass**   **Bottle**

|  |        |       |       |
|--|--------|-------|-------|
| Cava Pere Ventura Primer Brut              | Spain  | 10.00 | 45.00 |
| Cava Pere Ventura Tresor Brut Reserva Rosé | Spain  | 10.00 | 45.00 |
| Champagne Claude Baron Cuvée Brut          | France | 15.00 | 70.00 |

## HOUSE WINE

**Glass**   **Bottle**

|                           |        |      |       |
|---------------------------|--------|------|-------|
| Domaine Fontareche        | France |      |       |
| Chardonnay - white        |        | 6.00 | 35.00 |
| Domaine Fontareche - rosé |        | 6.00 | 35.00 |
| Merlot - red              |        | 6.00 | 35.00 |



**SOFT DRINK**

€

|                                 |      |
|---------------------------------|------|
| Coca Cola                       | 3.30 |
| Coca Cola Light                 | 3.30 |
| Coca Cola Zero                  | 3.30 |
| Double Dutch Tonic              | 4.70 |
| Double Lemon                    | 4.70 |
| Raspberry Lemonade              | 4.70 |
| Fanta Orange                    | 3.30 |
| Ginger Ale                      | 4.70 |
| Ginger Beer                     | 4.70 |
| Gini                            | 3.60 |
| Lipton Ice Tea                  | 3.60 |
| Orange & Grapefruit<br>Limonade | 4.70 |
| Red Bull                        | 5.00 |
| Schweppes Agrum                 | 3.60 |
| Sprite                          | 3.30 |
| Elderflower Lemonade            | 4.70 |

**JUICE**

|                        |      |
|------------------------|------|
| Looza Ace              | 3.30 |
| Looza Apple            | 3.30 |
| Looza Apple – Cherries | 3.30 |
| Looza Orange           | 3.30 |
| Looza Pomelo           | 3.30 |

**BEER**

€

|                  |      |
|------------------|------|
| Belle Vue Kriek  | 4.50 |
| Duvel            | 6.00 |
| Hoegaarden Wit   | 4.50 |
| Jupiler 0,0%     | 4.00 |
| Leffe Blond      | 6.00 |
| Leffe Donker     | 6.00 |
| Omer             | 6.00 |
| Stella 25cl      | 4.00 |
| Stella 50cl      | 6.00 |
| Ter Dolen Blond  | 6.00 |
| Ter Dolen Dark   | 6.00 |
| Westmalle Tripel | 6.00 |
| Vedett           | 6.00 |

**WATER**

|                              |      |
|------------------------------|------|
| Chaudfontaine 25cl           | 3.00 |
| Chaudfontaine Sparkling 25cl | 3.00 |
| Chaudfontaine 50cl           | 4.50 |
| Chaudfontaine Sparkling 50cl | 4.50 |
| Chaudfontaine 1l             | 6.00 |
| Chaudfontaine Sparkling 1l   | 6.00 |
| San Pellegrino               | 4.50 |

## HOT DRINKS

|  | €    |
|--|------|
| Coffee   | 3.30 |
| Coffee decaffeinated                                       | 3.30 |
| Espresso   | 3.30 |
| Double espresso  | 3.30 |
| Cappuccino   | 3.70 |
| Latte macchiato  | 3.70 |
| Hasselt coffee <i>Smeets Extra</i>                         | 7.50 |
| Spanish coffee <i>Licor 43</i>                             | 7.50 |
| French coffee <i>Grand Marnier</i>                         | 7.50 |
| Irish coffee <i>Jameson</i>                                | 7.50 |
| Italian coffee <i>Amaretto Disaronno</i>                   | 7.50 |
| Hot chocolate  | 3.70 |
| Supplement whipped cream                                   | 1.00 |
| Tea <i>Please ask our staff for the different flavours</i> | 3.00 |
| Teapot   | 4.50 |

## WHITE WINES

€

|  | <b>Glass</b> | <b>Bottle</b> |
|--|--------------|---------------|
| <b>Albariño - Naï e Señora - Terra de Assorei</b>  |              | 42.00         |
| Pure and fresh wine with salty and mineral notes and flavours of mango, lime, grapefruit and mint. Origin: Rias Baixas, Galicia, Spain         |              |               |
| Grape: Albariño  |              |               |
| <b>Skok Pinot Grigio, D.O.C. Collio</b>  | 9.00         | 42.00         |
| Smooth, refined and intense taste with notes of apricot, smoked minerals and hazelnut. Origin: Friuli, Italy                                   |              |               |
| Grape: Pinot Grigio  |              |               |
| <b>Reserva Chordonnay Bodega del Fin del Mundo</b>   | 8.50         | 45.00         |
| Buttery flavour with notes of juicy tropical fruit, almond and vanilla.  |              |               |
| Origin: Patagonia, Argentina   |              |               |
| Grape: Chardonay   |              |               |
| <b>Pinot Gris , Aldeneyck</b>  | 10.00        | 50.00         |
| Rich wine with flavours of ripe fruit and gossamer acidity with hints of white pepper and spices. Origin: Maasvallei Limburg, Maaseik, Belgium |              |               |
| Grape: Pinot Gris  |              |               |

## RED WINES

|   | <b>Glass</b> | <b>Bottle</b> |
|---|--------------|---------------|
| <b>Rioja Crianza Bodegas Vivanco</b>  | 9.00         | 45.00         |
| Harmoniously round and elegant wine with ripe tannins and notes of black cherry, spice and liquorice. Origin: Rioja, Spain                      |              |               |
| Grape: Tempranillo, Graciano and Maturana Tinta   |              |               |
| <b>Campo Marina Primitivo, Merlot</b>   | 9.00         | 40.00         |
| Velvety juicy wine with soft tannins and flavours of ripe forest fruits, moka and cinnamon. Origin: Puglia, Italy                               |              |               |
| Grape: Primitivo and Merlot   |              |               |
| <b>Nebbiolo d'Alba - Albino Rocca</b>   |              | 65.00         |
| Wine with very elegant power and flavours of berries, cherries, violets, spices, tobacco and vanilla. Origine: Nebbiolo d'Alba, Piemonte, Italy |              |               |
| Grape: Nebbiolo   |              |               |



## SOUPS

€

|                 |      |
|-----------------|------|
| Tomato soup     | 8.00 |
| Soup of the day | 8.00 |

## STARTERS

|  |       |
|--|-------|
| Carpaccio of Belgian Blue with parmesan cheese, balsamic vinegar and arugula           | 18.00 |
| Cheese Croquettes  | 19.00 |
| Greek souvlaki with home-made tzatziki   | 15.40 |
| Shrimp croquettes  | 20.75 |
| Salad cocktail of tomato and red Dutch crayfish  | 17.50 |
| Scampi curry   | 20.50 |
| Scampi diabolique  | 20.50 |
| Scampi garlic butter OR garlic cream   | 20.50 |
| Zucchini stick filled with a tomato & fresh basil preparation finished with sour cream | 14.50 |

## KIDS COURSES

|   |       |
|---|-------|
| Chicken nuggets with fries                | 10.00 |
| Chicken fillet with apple sauce and fries | 11.00 |
| Frikandel with fries                      | 10.00 |
| Spaghetti bolognaise                      | 12.00 |
| Vol-au-vent with fries                    | 12.50 |

## **SALADS**

€

|   |       |
|---|-------|
| Caesar salad  | 21.00 |
| Greek salad with scampi, calamari and feta cheese       | 23.00 |
| Salad with grilled goat cheese, bacon, honey and walnut | 21.50 |

## **PASTA**

|                                      |       |
|--------------------------------------|-------|
| Linguine chicken mediterranean style | 19.00 |
| Penne Milanese with bacon and olives | 20.00 |
| Spaghetti bolognaise                 | 19.00 |
| Spaghetti carbonara                  | 21.75 |

## **VEGETARIAN DISHES**

|  |       |
|--|-------|
| Caprese Salad  | 19.50 |
| Salad of goat cheese with honey and walnut   | 19.50 |
| Ricotta & spinach ravioli, served with a Milanese tomato sauce and grated<br>Parmesan cheese | 19.00 |
| Vegetarian tajine with feta cheese   | 21.00 |

## MEAT (served with side dish and salad)

€

|  |       |
|--|-------|
| Fried chicken breast                                 | 19.00 |
| Mixed grill of steak, spareribs, chicken and lamb    | 24.50 |
| Lamb ragout with potato croquettes and a fresh salad | 22.00 |

### Favourite

|  |       |
|--|-------|
| Radisson Burger of 100% beef with bacon, cheddar and sauce | 23.00 |
|--|-------|

|   |       |
|---|-------|
| Spareribs sweet chili                           | 22.00 |
| Steak Belgian Blue                              | 26.00 |
| Sauce: pepper cream/spice butter/mushroom cream | 3.00  |
| Flemish stew with "Ter Dolen dark" beer         | 22.00 |
| Vol-au-vent                                     | 21.00 |

## FISH

### Choice of the chef

|  |       |
|--|-------|
| North Sea sole rolls with white wine sauce, marinated fennel and mashed potatoes | 24.50 |
|--|-------|

|                             |       |
|-----------------------------|-------|
| Scampi curry                | 23.00 |
| Scampi diabolique           | 23.00 |
| Scampi garlic butter        | 23.00 |
| Fish stew                   | 24.50 |
| Frog legs with garlic cream | 23.50 |

## SIDE DISHES

|                   |      |
|-------------------|------|
| Fries             | 3.50 |
| Mashed potatoes   | 3.50 |
| Potato croquettes | 3.50 |
| Pasta             | 3.50 |

## DESSERTS

|   | €     |
|---|-------|
| Cheesecake with red forest fruits                           | 11.00 |
| Dame blanche  | 11.00 |
| Kids ice cream  | 6.00  |
| Panna cotta with crispy raspberry pearls and a fruit coulis | 9.50  |
| Tarte tatin with vanilla ice cream                          | 12.00 |

**We ask groups of 6 or more to limit themselves to 3 different main courses.**

**We always work with 1 bill per table.**

Are you looking for a venue for your party, meeting or event?  
The Radisson Blu Hotel, Hasselt has 14 meeting rooms, making  
it the largest event hotel in the area.

We will be happy to help you work out your plans.

### **CONTACT OUR MEETING & EVENTS TEAM**

+32 (0)11 77 00 77

[meetings.hasselt@radissonblu.com](mailto:meetings.hasselt@radissonblu.com)



Be sure to visit our Rooftop Bar Bon'Air.

Enjoy a delicious drink and a panoramic view of Hasselt at the  
same time.

### **OPENING HOURS**

Monday to Thursday: 17h00 - 23h00

Friday and Saturday: 17h00 - 01h00

Sunday: closed



