

GREEN HOUSE

B I S T R O

GOOD FOOD
GOOD PEOPLE
GOOD TIMES

OPENING HOURS

Open daily from 17h00 to 22h00

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

Asparagus soup (with grey shrimps)

Salad with asparagus and Parma ham with a Parma ham croquette

Porchetta Tonnato

MAIN COURSE

Asparagus Flemish style with bread

Duo of white and green asparagus with salmon, Hollandaise sauce and
mashed potatoes

Veal entrecote with Blackwell sauce, warm vegetables and croquettes

DESSERT

Asparagus ice cream with white chocolate

Melon sorbet with sabayon espuma

Lemon Sablé

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

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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

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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 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

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	Glass	Bottle
Albariño - Naï e Señora - Terra de Assorei		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		
Skok Pinot Grigio, D.O.C. Collio	9.00	42.00
Smooth, refined and intense taste with notes of apricot, smoked minerals and hazelnut. Origin: Friuli, Italy		
Grape: Pinot Grigio		
Reserva Chordonnay Bodega del Fin del Mundo	8.50	45.00
Buttery flavour with notes of juicy tropical fruit, almond and vanilla.		
Origin: Patagonia, Argentina		
Grape: Chardonay		
Pinot Gris , Aldeneyck	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

	Glass	Bottle
Rioja Crianza Bodegas Vivanco	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		
Campo Marina Primitivo, Merlot	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		
Nebbiolo d'Alba - Albino Rocca		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

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Asparagus soup (with grey shrimps)	11.20
Soup of the day	8.00
Tomato soup	8.00

STARTERS

Carpaccio of Belgian Blue with parmesan cheese, balsamic vinegar and arugula	18.00
Duo of cheese and shrimp croquette	19.00
Porchetta Tonnato	20.75
Scampi curry	20.00
Scampi diabolique	20.00
Scampi garlic butter	20.00

KIDS COURSES

Chicken nuggets with fries	10.00
Drumsticks with applesauce and fries	10.00
Frikandel with fries	10.00
Spaghetti bolognaise	10.00
Vol-au-vent with fries	11.00

SALADS

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Caesar salad	21.00
Greek salad with scampi, calamari and feta cheese	23.00
Salad with asparagus and Parma ham with a Parma ham croquette	19.75
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	17.00
Spaghetti carbonara	19.00

VEGETARIAN DISHES

Asparagus Flemish style with bread	24.75
Pasta with quorn, wok vegetables and garden herbs	20.00
Salad of goat cheese with honey and walnut	19.50
Salad with homemade falafel and yoghurt dressing	21.00
Vegetarian tajine with feta cheese	21.00

MEAT (served with side dish and salad)

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Fried chicken breast	19.00
Mixed grill of steak, spareribs, chicken and lamb	24.50
Radisson Burger of 100% beef with bacon, cheddar and sauce	23.00

Favourite

Spareribs sweet chili	22.00
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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

Scampi curry	23.00
Scampi diabolique	23.00
Scampi garlic butter	23.00
Fish stew	24.50
Sea bass with julienne vegetables and hollandaise sauce	25.50

Choice of the chef

Duo of white and green asparagus with salmon, hollandaise sauce and mashed potatoes	27.50
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SIDE DISHES

Fries	3.50
Potatoes	3.50
Potato croquettes	3.50
Pasta	3.50
Mashed potatoes	3.50

DESSERTS

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Asparagus ice cream with white chocolate	12.50
Dame blanche	10.00
Kids ice cream	6.00
Lemon Sablé	11.00
Melon sorbet with sabayon espuma	11.75

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



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

