



DRINKS

NO & LOW DRINKS

Coca-Cola Zero, Fanta Orange Zero, Sprite, Spa Reine, Spa intense, Dubbelfriss Apple & Peach	3,50
Acqua Panna, S.Pellegrino	0,75 L — 6,25
Dubbelfriss Bubbelfriss	0,75 L — 12,50
<i>Champagne for kids</i>	

DRAFT BEER

Heineken 0,25 L / 0,50 L / 1,80 L	3,50 / 6,50 / 22,50
Brand 0,25 L / 0,50 L	4,25 / 8,50
Brand Weizen 0,30 L / 0,50 L	5,25 / 9,25
HUP HOP beer - Fresh, fruity and refreshing IPA	0,25 L — 5,25
Beer of the season	Ask for the price

BOTTLED BEER

Heineken 0.0	3,75	Affligem Dubbel	5,50
Brand Weizen 0.0	4,25	Affligem Tripel	5,95
Brand IPA 0.0	3,75	Texels Tripel	5,95
Amstel Radler 0.0	3,75	Apple Bandit Juicy Apple	5,50
Amstel Radler	3,75	Mort Subite Kriek Lambic	5,25
Affligem Blond	5,50	Desperados	6,25

SOFT DRINKS & JUICES

Coca-Cola, Fanta Cassis, Fuze Tea, Fuze Tea Green, Royal Bliss Tonic, Bitter Lemon, Ginger Ale, Rivella, Fristi, Chocomel, Apple juice, Orange juice, Ginger Beer	3,50
Fresh orange juice	5,25
Vita Green 100% BIO	4,25
<i>Apple - Lemon - Cucumber juice</i>	

COFFEE & TEA

Coffee, Espresso	3,25
Cappuccino	3,95
Latte Macchiato	4,25
Hot Chocolate - Whipped cream (+0,50)	4,25
Senza Tea	3,50
Fresh mint or Ginger tea	4,25
Iced Coffee	5,50
Coffee specials - Irish, French, Italian, Spanish, Dublin	8,50

WINE

WHITE

Altozano	Glass: 5,50
Verdejo & Sauvignon Blanc Spain	Bottle: 31,50

Culemborg	Glass: 5,25
Chenin Blanc & Muscat South Africa	Bottle: 29,50

Santa Alvara	Glass: 5,95
Chardonnay Chile	Bottle: 34,50

Modello Masi	Glass: 6,25
Pinot Grigio Italy	Bottle: 35,50

FRUITY	
Martinshof	Bottle: 36,50
Riesling Germany	

TROPICAL	
Boschendal 1685	Bottle: 34,50
Sauvignon Blanc South Africa	

SPICY	
Paul Jaboulet Aîné	Bottle: 34,50
Parallèle 45	
Viognier France	

RED

Altozano	Glass: 5,50
Tempranillo & Syrah Spain	Bottle: 31,50

Culemborg	Glass: 5,25
Cabernet Sauvignon & Cinsault South Africa	Bottle: 29,50

Santa Alvara	Glass: 5,95
Merlot Chile	Bottle: 34,50

SPICY	
Feudo Maccari Neré	Bottle: 32,50
Nero D'Avola Sicily, Italy	

INTENSE	
Boschendal Lanoy	Bottle: 34,50
Cabernet Sauvignon & Merlot South Africa	

FRUITY	
Beronia Rioja Crianza	Bottle: 34,50
Tempranillo Spain	

FULL-BODIED	
Bodega Norton	Bottle: 37,50
Malbec Reserva Argentina	

ROSÉ

Altozano	Glass: 5,50
Tempranillo & Syrah Spain	Bottle: 31,50

Culemborg	Glass: 5,25
Pinotage & Syrah South Africa	Bottle: 29,50

DESSERT	
Prunotto Moscato d'Asti	Glass: 5,95
White Canelli Moscato Piemonte, Italy	Bottle: 32,50

SPARKLING	
Bodega Norton Cosecha	Glass: 6,25
Chardonnay Extra Brut Argentina	Bottle: 37,50

Nicolas Feuillatte	Bottle: 65,00
Réserve Extra Brut France	

HUP EET

Dinner:
17:00 - 21:00 h



V Vegetarian

Do you have any special dietary requirements or allergies? Just let us know and we'll make sure that everyone is able to enjoy a fantastic meal.

Our chefs work with Eco-Friendly products.

STARTER

Beef Tenderloin Carpaccio	13,50
truffle mayonnaise - seed mix - Grana Padano - sundried tomato - arugula	
 Veal roast beef	12,75
chimichurri - tomato - seed mix	
Pil-Pil prawns	13,75
aioli - garlic bread	
Smoked salmon & crab	13,00
couscous - spicy cocktail sauce	
Flamed goat cheese V	12,75
brioche - five-spices syrup - cashew	
Avocado V	11,50
poached egg - baby spinach - crouton	
Guinea fowl	13,50
sous-vide cooked - seed mix - beurre noisette - mustard seed	
Bread board V	7,50
truffle mayonnaise - herb butter	

BREAD BOARD DELUXE

14,75

bread - garlic bread - grissin - matured cheese - olive - tomato salsa - herb butter - truffle mayonnaise

SOUP

(served with bread)

Homemade tomato soup V	7,00
pesto - spring onion <i>Small 5,00</i>	
Tom Kha Kai (also available as a V option)	7,50
lightly spiced - coconut - chicken - coriander <i>Small 5,50</i>	

SALAD

(served with bread)

Carpaccio salad	
truffle mayonnaise - Grana Padano - sundried tomato - seed mix	
Regular	14,25
Meal-sized	18,50
Caesar salad	
bacon - egg - crouton - anchovy - olive - Grana Padano	
Regular	12,75
Meal-sized	15,75
Supplement: prawn or chicken	3,00
Goat cheese salad V	
goat cheese - beetroot - marinated artichoke - hazelnut	
Regular	15,75
Meal-sized	17,75
Pulled chicken salad	
caramelized red onion - tomato - barbecue sauce - croutons	
Regular	13,75
Meal-sized	16,25

MAIN DISH

Veal entrecôte	27,50
grilled - marinated - seasonal vegetables - Roseval potatoes	
Chuck tender	28,50
Stroganoff sauce - seasonal vegetables - potato mousseline	
Truffle risotto V	22,50
mushrooms - Pecorino - arugula	
Quiche V	19,50
vegetables - goat cheese - confit red onion	
HUP Satay	22,50
chicken thigh - satay sauce - prawn crackers - fries - salad	
 Tuna steak	27,50
grilled - chimichurri - seasonal vegetables - potato mousseline	
Salmon	25,50
herb crust - vadouvan sauce - seasonal vegetables - potato mousseline	
Tajine	24,50
chicken thigh - Moroccan herbs - prune - peach - garlic bread	

Supplement

Warm vegetables	4,50
Pasta aglio e olio	3,75
Fries	5,50
Fresh salad	4,50

FRESH PASTA

Spaghetti prawn	22,50
creamy chilli sauce - arugula	
Goat cheese ravioli	23,50
spicy tomato cream sauce	
Spaghetti carbonara	22,50
pancetta - cream - flat-leaf parsley - Pecorino	
Pearl barley grilled vegetables V	21,50
lightly spiced bell pepper sauce	
Cannelloni grilled vegetables V	21,50
green basil pesto sauce - Grana Padano - arugula	
Penne arrabiata (also available as a V option)	24,50
chicken - spicy tomato sauce - arugula	

BURGER

(served with fries)

 HUP smash burger	25,50
brioche bun - cheddar - mustard - ketchup - tomato - little gem	
BBQ bacon burger	22,50
brioche bun - crispy bacon - cheddar - pickle - mustard - barbecue sauce - lettuce	
Crispy chicken burger	21,50
whole wheat bun - sriracha mayonnaise - pickle - tomato - little gem	
Avocado burger V	21,50
brioche bun - sriracha mayonnaise - jalapeño - tomato - little gem	

PIZZA FRESH FROM THE OVEN

(can also be ordered in small sizes for kids for 9,25)

Pizza margherita V	12,50
tomato sauce - mozzarella	
Pizza verdure V	13,75
tomato sauce - mozzarella - zucchini - eggplant - mushroom - artichoke	
Pizza pepperoni	14,25
tomato sauce - mozzarella - pepperoni	
Pizza creamy bacon	16,75
crème fraîche - mozzarella - mushroom - ham - red onion - bacon	
Pizza tonno	15,25
tomato sauce - mozzarella - tuna - caper - red onion	
Pizza pollo	16,75
tomato sauce - pesto - red onion - mozzarella - chicken	
Pizza Parma ham	17,25
tomato sauce - mozzarella - Parma ham - buffalo mozzarella - sundried tomato - arugula	
Pizza quattro formaggi V	17,25
tomato sauce - mozzarella - Emmental - Chaumes - Gorgonzola	
 Pizza Mexico	17,50
tomato sauce - mozzarella - spicy minced meat - red onion - nacho - guacamole	

Extra pizza topping	1,50
chicken - pepperoni - tuna - bacon - mozzarella - artichoke - zucchini - red onion - bell pepper - arugula	

SWEET SEDUCTION

 Coffee dessert	7,75
panna cotta - coffee jelly - café noir - Malaga ice cream	
Apple pie	8,25
apple pie served in a glass - vanilla ice cream	
Crème brûlée	8,25
almond paste - chocolate ice cream	
Oreo	9,75
vanilla ice cream - chocolate - Oreo	
Cheese board	13,75
Emmental - Chaumes - Gorgonzola - Old Amsterdam - quince jelly - Dutch "Kletzenbrood" - walnut	
Coffee complete	8,75
coffee, espresso or tea - sweet treats	

CHEF'S SURPRISE DESSERT TO SHARE

23,50

Based on 2 adults & 2 kids

 Chef's choice!

ESPECIALLY FOR KIDS

STARTER

Chicken teriyaki skewer	8,75
fresh fruit	
Caprese salad V	6,50
tomato - mozzarella - pesto	
Tomato soup	5,00
meat balls	

MAIN DISH

Spaghetti	8,50
tomato sauce or meat sauce - grated mozzarella	
Pizza Bambino	9,25
kids pizza of your choice	
Kidsburger	9,75
burger - bacon - pickle - ketchup - lettuce - cucumber & tomato - fries	
American pancakes V	9,75
5 pancakes - syrup - icing sugar	
Fish sticks	10,50
remoulade sauce - cucumber & tomato - fries	
French fries & snack	9,75
fries - snack of your choice: chicken nuggets, Dutch croquette, Dutch frikandel or Dutch cheese soufflé - cucumber & tomato	
Supplement: cucumber & tomato	1,50
TIME FOR DESSERT	
Mini Oreo	6,50
vanilla ice cream - chocolate - Oreo	
Kids ice cream	5,25
vanilla ice cream - strawberry ice cream - whipped cream	
Fresh fruit salad	5,00
whipped cream	