

EST. 2024

BRASSERIE

TALLOOR

MENU

Hertog Jan Plein 65 · 3920 Lommel

www.brasserietalloor.be

● Cocktails

★ Talloor Gold

14,50

Our signature cocktail — Licor 43, passion fruit & a touch of gold

Espresso Martini

13,50

Vodka, Kahlúa coffee liqueur, fresh espresso

Pornstar Martini

12,50

Vodka, Passoã, passion fruit, lime, vanilla

Lazy Red Cheeks

12,50

Vodka, raspberry, violet, lime

Amaretto Sour

12,50

Amaretto and lime — sweet & fresh

Negroni

12,50

Campari, gin, vermouth — bitter, strong & timeless

Whiskey Sour

12,50

Whiskey, lime

Mojito

12,50

White rum, Sprite, mint, cane sugar, lime

● Mocktails

Virgin Red Cheeks

11,00

Raspberry, violet, ginger ale, lime

Virgin Pornstar

11,00

0.0% gin, passion fruit, vanilla syrup, lime

Virgin Mojito

11,00

Sprite, apple juice, mint, sugar syrup, cane sugar, lime

● Plates to Share

★ Toren vol Talloren — Tower of Plates

29,00

An impressive tower with creamy burrata & truffle oil, prosciutto di Parma, beef carpaccio and oven-fresh schiacciata

Talloor vol Verrassingen

25,00 p.p.

Generous tapas platter · min. 2 pers.

Borrelmaatjes · 12 pcs

17,00

Luxury mix of mini deep-fried snacks

Snack Board

12,00

Cheese, salami and olives

Burgundian Bitterballen · 8 pcs

13,00

Crispy Belgian-style beef ragout croquette bites

Calamari with Tartar Sauce · 150g

9,00

Bruschetta · 6 pcs 🌱

12,00

Nachos Bolognese

12,50

Salsa, sour cream & cheese

Nachos 🌱

9,90

Sour cream, tomato, salsa & cheese

Garlic Bread · 6 pcs 🌱

7,50

Crispy-baked with garlic butter

● Aperitif

★ Talloor Gold Spritz

12,50

Licor 43, passion fruit & cava — light, fruity and sparkling

Aperol Spritz	10,90
Limoncello Spritz	10,90
Kir Royale	8,00
Martini Bellini	7,70
Campari	7,10
Martini Bianco	7,10
Kir	6,70
Port · White / Red	6,60

Alcohol-Free Aperitif

Homemade Gin 0.0%	9,00
<i>House-made gin with a refined orange twist</i>	
Aperol 0.0%	9,00
Crodino 0.0%	6,50
Crodino Spritz 0.0%	9,30
<i>With ginger beer</i>	

● Gin & Tonics

Homemade Orange Gin	14,00
<i>Our classic, with a refined orange twist</i>	
Homemade Berry Gin	14,00

Slightly sweeter, with red berries and strawberries

Homemade Spice Gin

14,00

Spicy and surprising, for the adventurous palate

● Lunch · until 5:00 pm

12-uurtje 13,00

Tomato soup, bread with meat croquette, mini uitsmijter & mustard

Uitsmijter 15,00

Bread, lettuce, tomato, cheese, fried egg, Parma ham

Bacon Omelette 11,00

Bacon & Fried Eggs 11,00

★ Schiacciatas *pronounced: skia-tsha-ta*

Crispy Italian flatbread

★ **Schiacciata Bella Italia** 14,00

Sun-ripened tomato, creamy mozzarella, arugula & grilled vegetables, finished with pesto

Schiacciata Bacon, Egg & Pesto 14,10

Schiacciata Parma Ham 12,80

Mozzarella, tomato & a touch of balsamic

Schiacciata Mushroom 🌱 12,40

Pesto, arugula & sweet cherry tomatoes

Schiacciata Chicken 11,10

Lightly spicy chicken with bell pepper & crisp lettuce

Schiacciata Monsieur 9,90

Grilled cheese & ham

Croques

Croque Vol-au-Vent 17,00

Creamy chicken with meatballs and mushrooms

Croque Bolognese 15,50

Homemade bolognese sauce, ham & melted cheese

Croque Madame 13,50

Cheese, ham & a fried egg

Croque Monsieur	11,50
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Cheese & ham

Mini Croque	6,50
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Mini version, ideal as a quick bite

Pancakes · until 5:00 pm

Pancakes with a Scoop of Vanilla Ice Cream and Chocolate Sauce	10,50
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Pancakes with Apple	9,50
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Pancakes with Bacon	9,50
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Pancakes with Sugar	7,00
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● Starters

All starters are served with bread

★ Toren vol Talloren — Tower of Plates

29,00

The ideal start for the whole table — creamy burrata with truffle oil, prosciutto di Parma, beef carpaccio and oven-fresh schiacciata

Burgundian Duo Croquette

18,00

A classic cheese and shrimp croquette on one plate, with a fresh side salad

Shrimp Croquette · 1 pc / 2 pcs

17,50 / 20,20

Served with a fresh side salad

Cheese Croquette · 1 pc / 2 pcs 🌱

14,90 / 17,90

Served with a fresh side salad

Carpaccio

16,50

Thinly sliced beef, finished with creamy truffle mayonnaise, arugula & sun-dried tomatoes

Scampi · 5 pcs

17,50

In creamy curry sauce, garlic cream or provençale — crispy-fried in your favourite sauce

Soup of the Day

7,50

Ask us about today's soup!

Tomato Soup

6,00

With vegetables and meatballs

Garlic Bread · 6 pcs 🌱

7,50

Crispy-baked with garlic butter

● Pastas

All pastas are served with bread

★ Spaghetti al Tartufo with Spinach 🌱

22,00

The pasta for true connoisseurs — flavourful truffle, fresh spinach and a creamy sauce · recommended with bacon +3,00

Talloor Style	25,00
<i>Penne with scampi in a spicy tomato sauce</i>	
Penne Scampi Curry	28,00
<i>Tender-cooked scampi in a flavourful curry sauce</i>	
Spaghetti Salmon	27,50
<i>Pan-fried salmon, leek, capers & cream — fish at its finest</i>	
Penne Rosso 🌱	21,00
<i>Mascarpone, cherry tomatoes & melting burrata</i>	
Spaghetti Pesto 🌱	17,00
<i>Penne in pesto, with onion, mushroom, arugula & Parmesan · with chicken +3,00</i>	
Lasagne	18,00
<i>Bolognese sauce, creamy béchamel & melted cheese, layer upon layer</i>	
Spaghetti Bolognese	17,00
Spaghetti Meat Love	19,50
<i>Juicy meatballs in tomato sauce</i>	

Extra chicken 3,00 · Extra bacon 3,00 · Extra cheese 1,00

● Salads

All salads are served with bread

★ Caesar Salad

24,50

The classic, but better — crisp romaine, homemade Caesar dressing, Parmesan, croutons, a soft-boiled egg and 230g pan-fried chicken breast

Greek Salad 🌱

18,00

Cucumber, tomato, red onion, tzatziki, black olives & feta — pure Mediterranean delight

Caprese Salad 🌱

21,00

Sun-ripened tomato, creamy mozzarella & fresh salad, served with an oven-fresh schiacciata

● ★ Poké Bowls ★

Fresh, colourful and full of flavour — choose your bowl

Sweet Chicken

23,00

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Sushi rice, farm chicken, avocado, corn, cherry tomatoes, mango, feta, teriyaki, crispy onions & nachos

Spicy Beef Sriracha 🌿

23,00

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Sushi rice, grass-fed beef, avocado, corn, cherry tomatoes, chili flakes, spring onions, cucumber, sriracha mayo, nachos & red onion

Salmon Style

25,00

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Sushi rice, Norwegian salmon, avocado, corn, seaweed salad, edamame, cucumber, wasabi mayo, sesame mix & nachos

Fancy a set menu?

SOUP · MAIN COURSE · COFFEE

€ 25,00

● Meat

Served with warm vegetables and a side dish of your choice

BEEF

Filet Onglet · 250g 35,00

Our butcher's favourite — coarse-grained, intense flavour · best served blue or rare

South American Rump Steak · 230g 28,00

Full of character, perfectly grilled

★ Beef Skewer of Filet Pur

29,50

Juicy pieces of tenderloin, grilled on the plancha

Cheeseburger 22,50

Juicy Argentinian beef burger with melted cheese

PORK

American Spare Ribs 28,00

Marinated in our homemade barbecue sauce

Spicy Spare Ribs 28,00

With a fiery twist for those who like some heat

Pork Tenderloin · 200g 26,00

Tender and juicy, a delicious classic

Classic Pork Cheeks 23,00

Slow-cooked, with a sauce based on dark beer

★ Meatballs in Liège Sauce

23,50

Our homemade meatballs in a rich sauce based on Liège syrup

Meatballs in Tomato Sauce 22,50

Just as flavourful, in a homemade tomato sauce

CHICKEN

Chicken Breast · 200g 22,80

Fresh, organic, grain-fed

Chicken Burger 23,50

Crispy chicken fillet, bacon, onion and crisp lettuce

Vol-au-Vent

Creamy chicken with meatballs and mushrooms

22,00

Can't decide?

Mixed Grill

32,50

Chicken breast, pork tenderloin, lamb chop,
steak & spare rib · 350g

A plate full of meat for the truly hungry

De Talloor Carnivoor

88,00

Steak 160g, chicken breast 160g, lamb 160g,
pork tenderloin 160g, Liège meatballs, pork
cheeks & spare ribs 300g · ±1.2kg · 2 persons

Talloorsprietjes

A mountain of extra-thin fries with salad and a sauce of your choice

Steak

33,00

Pork Tenderloin

28,50

Chicken Breast

25,00

● Fish

Served with warm vegetables and a side dish of your choice

Mediterranean White Fish Fillet 28,00

Tender fish fillet with a sunny Mediterranean twist

Salmon Fillet 29,50

Pan-fried skin-on, with fish sauce

Vissersbootje — Fisherman's Boat 24,00

A plate full of fresh fish — salmon, cod & scampi, immersed in fish sauce and vegetables, oven-gratinated with cheese

Fish Skewer Deluxe 28,50

Cod, salmon, Victoria perch & scampi, grilled on the plancha

Fish & Chips 17,50

A British classic — crispy-fried fish with fries & tartar sauce

Scampi Talloor · 8 pcs 26,00

Crispy-fried scampi with fries & your favourite sauce — curry, garlic cream or provençale

SAUCES

Pepper Cream Sauce 3,00

Mushroom Sauce 3,00

Sautéed Mushrooms 4,50

Curry Sauce 4,00

Provençale Sauce 4,00

Talloor Sauce 4,00

Brown sauce with silverskin onions, bell pepper & gherkin

Mayonnaise · Ketchup 1,00

SIDES

Talloorsprietjes 5,00

Extra-thin fries

Fries 4,00

Croquettes 4,00

Mashed Potatoes 4,00

Bread 2,00

Take-Away Container 0,50

● Kids Menu

Kids Vol-au-Vent with Fries	13,00
Spaghetti Bolognese	12,00
Chicken Nuggets with Fries	8,50
Frikandel with Fries <i>Dutch-style minced-meat sausage</i>	8,50
Kids Burger with Fries	11,00
Mini Croque	6,50
Schiacciata Monsieur <i>Grilled cheese & ham</i>	9,90

● Desserts

Our ice cream comes from Crèmelien

★ Affogato

6,50

A scoop of vanilla ice cream drowned in a hot ristretto · Italian indulgence in its purest form

Fresh Chocolate Moelleux with Vanilla Ice Cream

12,50

Fresh from the oven — order in time, this little masterpiece takes 20 minutes of patience, but it's well worth the wait (± 20 min)

Scroppino

8,50

Venetian classic · lemon sorbet, prosecco & vodka

Tiramisu

8,90

Made with Licor 43, mascarpone, ladyfingers, coffee & cocoa

Coupe Dame Blanche

8,50

2 scoops of vanilla ice cream & chocolate sauce

Coupe Vanilla

7,50

2 scoops of vanilla ice cream

Coupe Strawberry

11,00

2 scoops of vanilla ice cream with fresh strawberries

Coupe Fresh Fruit

11,00

2 scoops of vanilla ice cream with a mix of fresh fruit

Crème Brûlée

7,90

Creamy vanilla with a crunchy caramelised sugar layer

Apple Strudel

5,50

With a scoop of ice cream +2,50

Kids Ice Cream

5,00

Vanilla ice cream, 1 scoop

● Wine & Bubbles

Bubbles

Le Couchon Brut · glass	7,40
<i>Fruity, fresh prosecco with fine bubbles and a hint of apple and pear · perfect as an aperitif or with light starters</i>	
Le Couchon Brut · bottle	37,00

Red Wine

Le Couchon Puglia Rosso · glass / bottle	6,70 / 35,00
<i>Full, smooth red from Southern Italy with notes of ripe red fruit · delicious with pastas, meat and grilled dishes</i>	
Dauce Tempranillo · glass / bottle	7,70 / 36,00
<i>Spanish red with a warm, spicy character and soft tannins · highly recommended with our meat dishes</i>	

White Wine

Le Couchon Pinot Grigio · glass / bottle	6,70 / 35,00
<i>Dry, fresh white with citrus and floral notes · excellent with fish, scampi or carpaccio</i>	

House Wine

Fraktique · glass	4,90
<i>White · rosé · red — accessible house wine to go with any dish</i>	
Fraktique · bottle	26,00
<i>White · rosé · red</i>	

HAPPY HOUR

Fridays · 4:00 pm – 6:00 pm

*All cocktails, mocktails
& homemade gins
at half price*

● Beers

On Tap

★ **Talloorke** · 6% · 33cl

5,00

Blond house beer, smooth and sweet in flavour

Tripel d'Anvers · 8% · 33cl

5,50

Talloor Pils · 5% · 33cl

4,00

Talloor Rouge · 5.5% · 33cl

5,20

Talloor Witbier · 5.3% · 33cl

5,20

Bottled

Chouffe Houblon · 9% · 33cl

5,60

The very first Belgian IPA

Westmalle Tripel · 9.5% · 33cl

6,00

Westmalle Dubbel · 7% · 33cl

6,00

Duvel · 8% · 33cl

5,00

La Chouffe · 8% · 33cl

5,00

Kriek Liefmans · 6% · 25cl

4,40

Liefmans Yell'oh · 3.8% · 25cl

4,40

Maredsous Bruin · 8% · 33cl

5,90

Low-Alcohol

Liefmans · 0.0% · 25cl

4,50

Stella · 0.0% · 25cl

3,20

Karmeliet · 0.4% · 33cl

5,20

● Soft Drinks & Water

★ Homemade Iced Tea

4,50

Refreshing house-made iced tea

Dorstlesser

6,00

Grapefruit juice & tonic

Coca-Cola / Coca-Cola Zero

3,00

Fanta / Sprite

3,00

Minute Maid

3,20

Apple · Orange

Fuze Tea / Fuze Tea Green

3,30

Fristi / Cécémel

3,30

Ginger Beer

4,50

Canada Dry Ginger Ale

4,00

Royal Bliss

3,30

Tonic · Agrum · Bitter Lemon

Tönisteiner

3,30

Lemon · Naranja

Chaudfontaine Still / Sparkling · 25cl

3,00

Chaudfontaine Still / Sparkling · 50cl

5,60

● Liqueurs · 5cl

Ricard

7,00

Amaretto

6,50

Sambuca	7,50
Baileys	6,50
Limoncello	5,00
Whiskey	7,00
Licor 43	7,00
Rum	8,00
Cognac VSOP	9,00

● Hot Drinks

All hot drinks can be served decaffeinated on request

Coffee

Coffee	3,00
Ristretto	3,00
Doppio	3,60
Koffie Verkeerd <i>Belgian-style latte</i>	3,50
Cappuccino with Milk Foam	3,50
Cappuccino with Whipped Cream	3,50
Latte Macchiato <i>Flavour shot: hazelnut · vanilla · speculoos · caramel +0,80</i>	3,50
Hot Chocolate	3,50
Chai Latte <i>Spiced chai by Baru, with milk</i>	4,50
Dirty Chai <i>Our Baru Chai Latte with an extra shot of espresso — for those who want more kick</i>	5,50
Specialty Coffees <i>Baileys · Spanish · Irish · Italian</i>	8,00

Whipped cream supplement 1,00

Tea

Plain Tea · Chamomile	3,00
Fresh Mint	4,50
Fresh Ginger	4,50

★ Frank & Paul Tea Blends

Addicted to tea? Our tea blends are carefully composed

Lovely Lemon 3,90

Black tea with pieces of lemon — fresh and sweet-and-sour, perfect on a warm day or as a pick-me-up in the colder months

Happy Hibiscus 3,90

Pure hibiscus tea, fruity-tart with a deep red colour — refreshing and cheerful in every cup

Popcorn Party 4,50

A playful blend with a sweet, creamy popcorn note — surprisingly different from a classic tea

Breakfast Boost 3,90

Robust black tea, spicy and full of flavour — the perfect wake-up call

Gentle Green 4,50

Pure green tea, mild and refined — light and refreshing

Compositions may vary · Allergens? Just ask us.
WiFi: Brasserie Talloor - Gast · Password: Talloor3920