

LA

VIE

THERE'S
NOTHING
A GOOD
DRINK
CAN'T
FIX

LA ———

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————— VIE

DRINKS

APERERO

Porto Red/White	5,00
Pineau Des Charentes	5,00
Picon Vin Blanc	6,50
Campari Orange	7,50
Martini Red/White/Rosato	6,00
Martini Royale	7,50
Aperol Spritz	7,00
Cava (glass)	6,00
Cava (bottle)	26,00
Ricard	6,00
Kir	4,50
Kir Royal	7,00
Pimm's	7,00
Sangria Red/White (seasonal)	7,50

SOFT DRINKS

Pepsi	2,40
Pepsi Max	2,40
Val Lime	2,40
Val Orange	2,40
Val Ice Tea	2,40
Val Agrumes	2,40
Apple/Orange Juice	2,40

DRAUGHT BEER

Primus (25cl)	2,30
Primus (33cl)	2,70
Tongerlo Lux/Nox (blonde/brown)	3,80
Keizer Karel Goud Blond	3,80

BOTTLED BEER

Kriek On The Rocks	3,50
Blanche Super 8	3,60
Super 8 IPA	3,80
Alcohol-Free Beer (0,4%)	3,20
Tongerlo Prior	4,20
Keizer Karel Robijn Rood	3,80
Ommegang	4,20
Westmalle Triple	3,80
Keyte Blond	3,80

HOT DRINKS

Espresso	2,40
Mocha	2,40
Latte	2,80
Cappuccino	2,80

Cappuccino with whipped cream 2,80

Cappuccino with foamed milk 2,80

Chocolate Overload 4,00

Snow Coffee 4,00

Irish/French/Italian 8,00

TEA

Earl Grey (black) 3,20

Japanese Sencha (green) 3,20

Elderflower / Rosehip 3,20

Green Eucalyptus (green) 3,20

Blood orange (fruit) 3,20

Wild cherries (fruit) 3,20

Nana Mint (mint) 3,20

Ginger / Citrus 3,20

WHITE WINE

	Glass	Bottle
Vila Alegria (Sauvignon Blanc - Chile)	4,00	20,00
Finca Terra (Chardonnay - Argentina)	4,00	20,00
Massai (Viognier - South Africa)	4,00	22,00

ROSE WINE

Luc Saint-Roche (Languedoc Roussillon - France)	4,00	20,00
Château De L'Aumerade (Côte de Provence - France)		29,00

RED WINE

	Glass	Bottle
Vila Alegria (Cabernet Sauvignon - Chile)	4,00	20,00
Finca Terra (Merlot - Argentina)	4,00	20,00
Massai (Shiraz - South Africa)	4,80	22,00
Château De Tresques (Côte du Rhone - France)	4,80	22,00
La Pinta (Malbec - Argentina)	4,80	22,00

More wines at the bar!

RUM

Bacardi reserva 7,50

Bacardi Superior 7,00

Havana 7y Cuba 8,50

Pampero Selection
Especial Venezuela 7,00

Captain Morgan
Spiced Gold Jamaica 7,00

Zacapa Cent 23 Guatemala 11,00

Supl. Soda 1,50

GIN

Ginius – Local Gin 13,50

Gin Mare 12,00

Copperhead 14,00

Nordes 11,50

Hendricks – Local Gin 11,50

Spring Ladies Edition 13,50

Tanqueray Rangpur 11,50

Marula Pomegranate - Local Gin 13,50

OxyGin – Local Gin 13,50

WHISKEY

Arbeg (turf) 10,00

Talisker (turf) 8,50

Old pulteney 9,00

Knockando 9,00

Nikka 13,00

Gouden Carolus 8,50

More gin and whiskey at the bar!

SMART DRINKING GOOD THINKING

Virgin Mojito 6,00
(mint - lime - cranberry)

Sparkling Strawberry 6,00
(strawberry - violet - lime)

Keylime Cooler 5,00
(tarragon - lime - kiwi)

Smoothie of the day 5,00

Homemade Lemonade 5,00

NO COCKTAILS NO PARTY

Mojito 8,50
(rum - mint - lime)

Cuba Libre 8,50
(rum - lime - cola)

Bitter Sweet Symphony 9,00
(dark rum - Campari - pineapple - lime)

Lickety Split 9,00
(rum - Fernet Branca - ginger)

La Vie en Rose 9,50
(vodka - blueberry - ginger ale)

Lazy Red Cheeks 9,00
(vodka - raspberry - violet)

Appletini Sour 8,50
(vodka - apple - lime)

Cosmopolitan 9,00
(vodka - triple sec - cranberry)

Basilala 9,00
(vodka - basil - lemon)

Gin Fizz Deluxe 9,50
(gin - lemon - cucumber)

Bleeding Jack 9,00
(whiskey - lemon - red wine)

Green Beast 8,50
(absinthe - lime - cucumber)

Hot Lips 9,00
(tequila - mezcal - pineapple - vanilla - jalapeño)

Long Island Iced Tea 9,00
(rum - vodka - tequila - gin - triple sec - lime - cola)

Spirit and an ass of Gold 10,50
(rum - hazelnut jenever - Licor43 - pineapple - passion fruit)

Melting Snow 9,00
(sake - cointreau - lemon - hibiscus)

Pork's Revenge 9,00
(sweet vermouth - gin - sherry - vanilla)

OOH
BABY,
FOOD
TASTES
BETTER
WITH YOU

LA ———

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————— VIE

THE SIGNATURE DISHES

BELGIAN COLD CUTS PLATE 16,00

A 'LA VIE' Original. Expect a large plate with slow cooked pork belly, Liege pudding sausage, local potted mince, dry sausage, farmers bacon (dried ham). Served with oven fresh bread and butter. For the ultimate Belgian rustic experience!

Cocktail suggestion: Porky's Revenge 9,00

THAI RED FISH CURRY 18,00

A true classic. Spicy and balanced, colourful and healthy. With white fish with red curry, Kaffir lime leaves, basil & coriander, green peppers & onions. Served with white jasmine rice. This dish tastes better with chopsticks, go ahead, ask us!

Cocktail suggestion: Basilala 9,00

MEXICAN CONCHITA FAJITA MIX 16,00

Can you smell the lime? Sweet & savory, spicy and balanced. Taste our tortillas filled with fresh Chilli Con Carne (beef), small pieces of spicy roasted chicken & sour cream & guacamole, accompanied with a Jalapeño Salad. ¿Qué onda?

Cocktail suggestion: Long Island Ice tea 9,00

GOLDEN KOREAN KIMCHI RAMEN 16,00

Not all dried noodles are the same! Discover our steaming noodles with Kimchi, poached egg, beef, enoki, chopped scallion. In Flemish, ramen means windows :)

Cocktail suggestion: Melting Snow 9,00

AMERICAN SPICEY BURGER 14,00

Yes, you're about to order the best Burger in Town. 1 slice of minced grilled meat, sliced steak & bacon, fresh salad with tomatoes, onions and lettuce. Strange, Hamburg is a German town.

Cocktail suggestion: Bleeding Jack 9,00

PASTA POLLO POMODORI 16,00

Italians do it better. It's like summer on a plate, fresh & simple. Tagliatelle, roasted chicken, burrata cheese, pine nuts, parmesan cheese, sun dried tomatoes. L'amore vince sempre.

Cocktail suggestion:

Bitter Sweet Symphony 9,00

UUZE GERECHTEN WOÀ VOORN DAJE WEERE KÈÈRT

A TALLOORE 16,00 **CHARCUTERIE**

Eén van uze klassiekers. E grote talloore me traag gekookt zwiene spek, Luikse witte pense, Rillette, e droge woste, boere hespe goje kriegen. 't komt toope met e vesche stuuete, en butter. E typische polder gerecht, je kut verre de boere buiten rieken.

We stellen voorn dajè der da
bie drinkt: Porky's Revenge 9,00

THAISE CURRY 18,00 **VAN ROOIE VIS**

Nog een echte oostersche klassieker. Straf, vele kleuren en beist gezoend. Tis witte vis me rooie curry, Kaffier limoen bloares, mo ook basil en korian-der bloares. Tzitten ook groene pepers en andjoens in. Je krieget toope me witte riest. 't smaakt mèèr me stokjes, mo vraget us.

We stellen voorn dajè der da
bie drinkt: Basilala 9,00

MEXIKOANSCHÉ 16,00 **CONCHITA FAJITA** **MIX**

Riek je de limoen al? Tis zoet en zeur tergeliekertied. Proeft van uze tortillas woà datr Chilli Con Carne, klèine stikjes piekant kieke, zeure creme en guacamole in zit.

We stellen voorn dajè der da
bie drinkt: Long Island Ice tea 9,00

GOUDEN 16,00 **KOREAANSE** **KIMCHI RAMEN**

Nie alle droge noedels zien tzelfste. Probeert uze gestoomde noedels me Kimchi, gepocheert ei, koeie vlees, championg en e schoon gesneden piepandjoentje. A propos, Int Ostèns zien ramen ruten.

We stellen voorn
dajè der da bie drinkt: Melting Snow 9,00

AMERIKOANSCHÉ 14,00 **STRAVVEN** **HAMBURGER**

Joat, je bestelt ier de beste burger vant stad. 1 schelle gegrild rundsgekapt, schelletjes biefstik, gebakken spek. Je krieget da toope met vesche salaatje woà datr ook tomatn en andjoen in zitn.

We stellen voorn dajè der da
bie drinkt: Bleeding Jack 9,00

ITALIAANSE 16,00 **PASTA**

D'Italianen doent meestal beter é. Tis de zomer op e talloore, vesch mo simpel. Paten, geroostert kieke, Burrata en Parmesan koas, neuten en zongedroogde tomaten. D'Italianen peisen da de liefde alles overwint.

We stellen voorn dajè der
da bie drinkt: Bitter Sweet Symphony 9,00

FOOD

SOCIAL BITES

Apero Balls 12,00

Artisanal, 10pcs.

Steak Skewers 9,00

Ginger sauce, medium baked

Tartar of Salmon 14,00

Granny Smith, red Onion, avocado

Tartar of Beef 14,00

Asian style

Pulled Lamb 14,00

Lemon & pea dip, herb salad, pomegranate

Papadum 6,50

Pomegranate, tomato, onion, chili flakes,
coriander, mango chutney

Burgerplate - 3 miniburgers 12,00

Fishburger, Meat Burger + truffle,
Meat Burger + gorgonzola +
red onion marmalade

Chili Con Carne 8,00

With guacamole and sour cream - nachos

Homemade Calamares 9,00

Fresh tartar

Shrimp Croquettes 8,00/15,00

Artisan, salad, fresh tartar, 3pcs. or 6pcs.

Scampi Tempura 8,50

Breaded scampi + spicy sauce

Chicken Rolls 8,50

Fried in filo pastry, Asian style

Gratinated Coquilles 15,00

Out of the shell

Plate with Olives, Cheese, 17,00

Prosciutto, Salami with
Hazelnuts, Toast with Lardo

Prosciutto Dok D'avola 9,00

Aged for 14 months

Secreto Charcuterie 15,00

Beef fillet marinated with 7 secret herbs

Soft Shell Crab 19,00

Spicy, Cantonese style

Cheese Board 12,00

Soft and hard cheeses, selection of marmelade

SUSHI

Special Roll 10,00

(salmon - tuna - mango - avocado - masago)

Salmon Heaven 9,00

(with 3 types of salmon)

Spicy Tuna 9,00

(tuna - cucumber)

Green veggie 8,00

(asparagus - cucumber - avocado - sesame)

DESSERT

Moelleux au chocolat 8,00

Dame Blanche - Stracciatella 8,00

Mini Cheesecakes 8,00

ALLERGIES

Allergens? Intolerances? Special diets? Ask for our allergens menu card or discuss it with us.

We would love to help you.

LA _____

_____ VIE

Kadzandstraat 14 - 8400 Oostende - Belgium - T.+32 59 70 00 27

E. info@lavie-oostende.be - www.lavie-oostende.be

Open Sunday 'till Thursday: 11am - 10pm - Open on Friday & Saturday: 11am - midnight

Sorry we're closed on wednesday