

RESTAURANT

Menu



Healthy food

Our chefs create delicious and easily digestible dishes with great passion every day, using the freshest ingredients.

Organic

Our herbs and edible flowers come from an organically certified herbalist: Puur Aroma.

These organic herbs and flowers are full of vitamins, minerals and phyto-nutrients and are a real immune booster.

Dressings

The kitchen uses only the very best cold-pressed olive oil dressings from PuurOlijf to complete the salads.

Seasonal

Because we work with seasonal ingredients at Elaïsa, the menu will change every season. In this way the body follows the natural rhythm.

The kitchen is open from 11:45 until 21:00

Gemstone water - VitaJuwel

Masaru Emoto discovered the information-carrying properties of water.

Something that our Egyptian ancestors apparently already knew. They frequently used gemstone therapy by adding gemstones to water and wine.

The use of precious stones for quality enhancement and supportive properties can also be traced back to a later period. In the Middle Ages, Hildegard von Bingen described their special power. Precious stones in all times are valued not only for their unique appearance, but also for their fine character.

Every type of crystal or gemstone has particular properties that affect your body, mind, and emotions. Our 'gemstone water' is vitalised by a glass canister filled with gemstones, which is also called a 'vial'.

All VitaJuwel vials are hand-made by an expert, according to a patented method and of high-quality Bohemian glass. This glass is free from any harmful substances and they are carefully filled with selected fair-trade gemstones. Experience and taste the power of gemstone water vitalised with VitaJuwel!

 Wellness

 Balance

 Love

Wellness

Rose quartz - Amethyst - Rock crystal

1 l | 13,00

This exciting and vitalising combination has been known for hundreds of years and helps to improve our perception, intuition and empathy. At the same time, it enhances our well-being.

Amethyst and rose quartz represent harmony and balance, rock crystal is known as a stone that offers clarity and perception, and it intensifies the effect of other gemstones. Experience “Wellness” for the mind with every sip of this balanced and tested combination!

Balance

Sodalite - Chalcedony - Rock crystal

1 l | 13,00

For ages, sodalite has been known to provide balance, wisdom and inner peace. It also strengthens the harmonious relationships between people, which is why it is also sometimes called the “poet” stone.

What could be more beneficial in these times of constant unrest, rush and turmoil? Every sip of gemstone water with this combination can help to face these times with mental balance, tranquility, and inner strength.

Love

Rose quartz - Garnet - Rock crystal

1 l | 13,00

Love is the highest energy in the universe and the most wonderful sensation that can engulf us. Experience this energy and feeling with this combination. Rose quartz is the gemstone that represents harmony and sensitivity. The fiery garnet stands for passion and sensuality.

Unite these two, and you get unique emotional love dynamics.



Water

per bottle

Acqua Panna - Mineral Water	0.50 l - 5,50
San Pellegrino - Sparkling Water	0.50 l - 5,50
BRU - Mineral Water	1 l - 9,00
BRU - Light sparkling water	1 l - 9,00

LOUTER Kombucha

*A fresh and sparkling elixir of life born from the power of Mother Nature.
Tongue-tingling and slightly effervescent. It offers a sublime well-being for the life-giving soul.*

Rose / Hibiscus	6,00
Ginger / Mint	6,00
Passion fruit /Jasmine	6,00
Berries / Lavender	6,00



AGROPOŠTA

Handmade top-quality organic lemonades made from hand-picked local plants and fruits from Croatia. Agropošta, which stands for "Post from Nature", provides 100% organic, artisanally prepared lemonades without artificial additives.

Strawberry	6,50
Elderflower	6,50
Raspberry	6,50
Lavender	6,50
Lemongrass & Ginger	6,50
Sage	6,50
Mint	6,50
Lemon	6,50

Soft Drinks

Spa Reine Still	3,20
Spa Sparkling	3,20
Coca-Cola	3,20
Coca-Cola Zero	3,20
Schweppes Indian Tonic	3,60
Tönisteiner Orange	3,60
Tönisteiner Lemon	3,60
Tönisteiner 'Mixed fruits'	3,60

Juices

Grapefruit juice	5,50
Orange juice	5,50
Pineapple Ginger Lemon Apple	6,00
Apple Pear Raspberry	6,00

Elaisa Specials

ChariTea Red <i>Redbush tea with Passion fruit - 330ml</i>	6,50
ChariTea Green <i>Green Tea with Ginger - 330ml</i>	6,50
PomTon <i>Fresh grapefruit juice with Tonic</i>	8,50
SinaTon <i>Fresh orange juice with Tonic</i>	8,50

Smoothies

Lovely Green <i>Spinach avocado mango green apple banana</i>	7,00
Berry Bomb <i>Blueberry banana apple mango</i>	7,00
Hawaiian <i>Mango banana apple</i>	7,00

Brewery Koppel was founded in 2015 in Maasmechelen as a tribute to miners who came from far away and, thanks to their hard work and mined coal, brought wealth to all Belgians.

In the mine, there is no distinction. Different cultures unite underground and take care of each other so that they reach the surface safely. The name Koppel is the miners' call sign and means as much as 'companion' or 'friend'. No one is excluded, everyone participates. The mining mentality is also the concept of Koppel Brewery.



Beers

Koppel Pils 4%	4,20
Koppel Bovengronds Blond 6%	5,70
Koppel Ondergronds Donker 6%	5,70
Koppel Prion des Fleurs 8%	6,30
Koppel l'Or Noir 8,2% (Best Trippel – World Beer Awards 2021)	6,30
Koppel Kriek 3,5%	5,00
Koppel alcohol-free 0,2%	5,90
Duvel 8,5%	6,00
Hoegaarden 4,9%	4,20

Hot Drinks



Espresso	3,70
Coffee	3,70
Decaf Coffee	3,70
Cappuccino	4,20
Cappuccino with whipped cream	4,90
Flat white	4,40
Latte Macchiato	4,20
Hot chocolate	3,90
Supplement whipped cream	1,50

** All coffees are available in decaffeinated form.*

Frozen Cappuccino

Classic <i>Frozen Cappuccino whipped cream</i>	6,50
Hazelnut <i>Frozen Cappuccino hazelnut cream whipped cream</i>	7,50
White Chocolate <i>Frozen Cappuccino white chocolate cream whipped cream</i>	7,50
Caramel <i>Frozen Cappuccino toffee cream whipped cream</i>	7,50



Tea Card

Fresh tea

Mint tea	4,70
Ginger tea	4,70

Herbal tea

Zen Garden organic <i>Flavours: blood orange vanilla verbena lemongrass chamomile</i>	4,90
Meditation tea organic <i>Flavours: valerian root lavender lemongrass peppermint</i>	4,90
Inner Peace organic <i>Flavours: St John's wort nettle elderberry rose petals</i>	4,90
Winter Wonder <i>Flavours: roasted apple hibiscus rosehip liquorice</i>	4,90

Green Tea

Lung Ching <i>Flavours: mild sweet aftertaste</i>	4,90
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White Tea

White Silver Needle <i>Flavours: sweet low caffeine content</i>	4,90
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Black Tea

Golden Yunnan <i>Flavours: fresh soft fruity light scent of cedar wood</i>	4,90
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Pu Erh

Pu Erh Special <i>Flavours: earthy slight sweetness</i>	4,90
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Oolong Tea

Milky Oolong <i>Flavours: light orchid-like undertones milky silky texture</i>	4,90
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Floral Tea

Each teaflower is handmade and 100% natural. They contain many beneficial properties, varying from flower to flower. The dried flower is bundled manually with the tea leaves into a tea ball. Once boiling water is poured over the “tea ball”, it will open after a few minutes to a beautiful flower.



Summer Dream Teaflower <i>Lily jasmine Yinzhen green tea</i>	6,50
Spring Melody Teaflower <i>Thousand days flower jasmine marigold Yinzhen green tea</i>	6,50
Phoenix Eye Teaflower <i>Thousand days flower jasmine Yinzhen green tea</i>	6,50
Lily Basket Teaflower <i>Lily jasmine Yinzhen green tea</i>	6,50
Jasmin Fairy Teaflower <i>Yellow chamomile jasmine thousand days flower</i>	6,50
Blossom Diamond Teaflower <i>Lily jasmine</i>	6,50

Bubbels

Prosecco Le Couchon Brut	per glass	8,50
	per bottle	39,00
Prosecco Le Couchon Rosé	per glass	9,00
	per bottle	44,00
Champagne Claude Baron 'Cuvée Saphir' Brut	per glass	11,50
	per bottle	64,00
Champagne Moët & Chandon Brut Impérial	per bottle	89,00

Aperitifs

Aperol		9,70
Martini Bellini		8,00
Gin Tonic <i>Kompel Charbonnage Indian tonic</i>		14,50
Gin Tonic <i>Kompel Garden-City Pink Pepper tonic</i>		14,50
Virgin Mojito 0%		9,50
Classic Bacardi Mojito <i>Bacardi Carta Blanca lime mint soda</i>		12,00
Berry Bacardi Mojito <i>Bacardi Carta Blanca lime mint soda red fruit</i>		12,00

Wine Menu

White wines

Fraktique white <i>Flavours: fruity earthy flavours of minerality</i>	per glass per bottle	6,50 25,00
Laureato - Vetrère <i>Flavours: full harmonious wine ripe peach & melon balsamic</i>	per glass per bottle	7,50 38,00
Fedele Bianco bio & vegan friendly <i>Flavours: fresh fruity mineral citrus mango</i>	per bottle	25,00
Naï Coleccion - Adega Terra de Asorei <i>Flavours: full Chardonnay candied peach and pear blossoms hazelnut buttery touch</i>	per bottle	44,00

Rosé wines

Fraktique gris rosé <i>Flavours: exotic fruit red berries</i>	per glass per bottle	6,90 27,00
Fedele Rosé bio & vegan friendly <i>Flavours: very distinctive rosé fresh red berries herbs violets</i>	per glass per bottle	6,90 27,00

Red wines

Fraktique red	per glass	6,50
<i>Flavours: red fruits black pepper long aromatic aftertaste</i>	per bottle	25,00
Campo Marina Luccarelli	per glass	7,50
<i>Flavours: velvety wine ripe forest fruits mocha cinnamon soft tannins</i>	per bottle	34,90
Fedele Rosso bio & vegan friendly	per bottle	25,00
<i>Flavours: elegant and juicy structure red and blue berries black pepper</i>		
Chianti Colli Senesi - Tenuta Le Calcinaie organic	per bottle	41,00
<i>Flavours: intense elegant wine with fine tannins raspberry and black cherry spices roses cedar wood</i>		

Bites

Olives	5,50
Cheese	5,50
Naan bread from the grill pumpkin hummus	9,00
Elaisa Taste Board fuet cheese cubes peppadew olives coarse mustard	16,50

The little health food (from 11.45 a.m. till 5 p.m.)

Low fat organic yoghurt granola fruit coulis	6,95
Low fat organic yogurt granola acai	7,00
Low fat organic yogurt granola	6,75

American pancakes (from 3 to 4:30 p.m.)

Pancakes icing sugar	8,50
Pancakes blueberries coulis	10,50
Pancakes maple sirup icing sugar	10,50
Extra scoop of ice cream	1,50
Supplement whipped cream	1,50

Soups

(from 11.45 a.m. - served with bread)

Soup of the day	9,50
Tom Kha soup vegetarian	9,50
Tom Kha Kai soup with chicken	10,50
<i>Thai soup based on coconut, laos and lemongrass (Oyster mushroom, bean sprouts, coriander and chilli)</i>	

Main dish salads

(from 11.45 a.m.)

Salad with honey baked goat cheese bacon bits apple walnut honey mustard dressing	24,50
Salad with honey baked goat cheese apple walnut honey mustard dressing	23,50
Caesar salad slow cooked chicken croutons parmesan cheese honey mustard dressing	23,50
Fresh vegetable salad tahini feta za'atar	19,50

(from 5 p.m.)

Black Angus carpaccio balsamic vinegar truffle cream Parmesan cheese	18,50
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Healthy Elaisa Chakra Salad

(from 5 p.m.)

Full-spectrum herb salad, organically grown by herbalist PUUR AROMA, nourishing for each Chakra. The salad is finished off with edible flowers.

This salad stimulates the following three chakras :

Heart Chakra: pea shoot | parsley

Crown Chakra: fennel

Base Chakra: orange | pomegranate

23,50



Lunch

(from 11.45 a.m. to 5 p.m.)

Brioche salmon crayfish apple radish chives	18,50
Organic spelt bread roasted tomato humus rocket Parmesan	14,50
Organic spelt bread brie walnut rocket honey	16,50
Organic spelt bread carpaccio truffle rocket Parmesan	17,50
Cheese croquettes mustard dill cream	17,50
Shrimp croquettes lemon cocktail sauce	24,50
Croque monsieur walnut bread	13,50
Beef burger sesame bun crispy bacon cheddar cheese chipotle barbecue sauce	19,50
Beetroot burger sesame bun arugula truffle mayonnaise	18,50
Steak from the grill chimichurry	28,50
Filet of salmon from the grill furikake lemon mayonnaise	29,00

Biryani

(from 5 p.m.)

Indian curry | spicy saffron rice | garam masala | yoghurt | coconut | cashew | coriander

Biryani vegetables (vegan without yoghurt)	23,50
Biryani prawns	26,50
Biryani chicken	25,50

Healthy Elaisa Rice Bowl

Fragrant rice bowl | basmati rice | cucumber | spring onion | radish | pineapple | edamame | wakame

Rice bowl marinated tempeh	24,50
Rice bowl grilled tuna fillet	25,50
Rice Bowl beef	25,50

Pasta (from 5 p.m.)

Pasta green asparagus truffle Parmesan	23,50
Ravioli ratatouille eggplant Parmesan	25,50

Fish / Meat (from 5 p.m.)

Grilled steak chimichurry	28,50
Grilled salmon fillet furikake lemon mayonnaise	29,00
Cod fillet beurre blanc lemongrass	29,50
Iberico prociutto oyster mushroom cream sauce	27,00

Supplements







Only served with main courses and/or salads

Chips croquettes rice	4,00
Mayonnaise ketchup mustard	1,00
Bread	1,50



For allergens or intolerances, please ask for our allergen chart.
In case you need an adjustment in a dish due to an intolerance or allergy, please let us know.

Vegetarian & Vegan dishes (from 11.45 a.m. to 5 p.m.)

Naan bread from the grill pumpkin hummus 	9,00
Beetroot burger sesame bun arugula truffle mayonnaise 	18,50
Beetroot burger sesame bun rocket 	18,50
Cheese croquettes mustard dill cream 	17,50
Salad with honey baked goat's cheese apple walnut honey mustard dressing 	23,50
Tom Kha soup: Thai soup based on coconut, laos and lemongrass (oyster mushroom, bean sprouts, coriander and chilli) 	9,50
Fresh vegetable salad tahini feta za'atar 	19,50
Fragrant Rice Bowl of basmati rice cucumber spring onion radish pineapple edamame wakame marinated tempeh 	24,50



ENJOY AND GIVE

When you order a vegetarian dish ,
we donate €1.00 to "Colours of our Heart".

The **Colours of our Heart Foundation** is committed to creating a safe and loving environment for children, with the aim of giving them a genuine chance of a promising future and facilitating safe homes that accommodate vulnerable children...

For more info go to : <https://coloursfourheart.com/stichting/>



(from 5 p.m.)

Naan bread from the grill pumpkin hummus 🍷	9,00
Tom Kha soup: Thai soup based on coconut, laos and lemongrass (oyster mushroom, bean sprouts, coriander and chilli) 🍷	9,50
Honey baked goat cheese salad apple walnut honey mustard dressing 🍷	23,50
Fragrant Rice Bowl of basmati rice cucumber spring onion radish pineapple edamame wakame marinated tempeh 🍷	24,50
Full-spectrum herb salad, organically grown by herbalist PUUR AROMA, nourishing for each Chakra. The salad is finished off with edible flowers. This salad stimulates the following three chakras :	
Heart Chakra: pea shoot parsley	
Crown Chakra: fennel	
Base Chakra: orange pomegranate 🍷	23,50
Indian curry spicy saffron rice garam masala yoghurt coconut cashew coriander vegetables 🍷	23,50
Pasta green asparagus truffle Parmesan 🍷	23,50
Ravioli ratatouille eggplant Parmesan 🍷	25,50



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Desserts

Dame Blanche	10,50
Vegan Dame Blanche - lactose free 🌱 (vanilla ice cream based on coconut milk chocolate sauce soy milk vegan whipped cream)	12,75
Cheesecake clémentine basil	13,50
Chocolate mousse Oreo vanilla	13,50
Extra scoop of ice cream	1,50
Supplement whipped cream	1,50



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