

Bistro Belge Choice Menu

You can choose a 2, 3 or 4-course menu with the whole group in which you can choose from some of our classics in each course. Vegetarian options available. Different number of courses is possible.

For groups of **8 people or more**, we only serve this menu. Can only be ordered for the **whole table**.

STARTER

SHRIMP CROQUETTE

homemade / tomato-shrimp / lettuce heart / fresh tartare

or

CARPACCIO WAGYU

Australian wagyu beef / parmigiano reggiano / candied tomato / pine nut / truffle mayo

or

SALMON TATAKI

short-seared salmon / cucumber / tzatziki / pepper mayo / pearl couscous

MID

RISOTTO TRUFFLE

Arborio rice / Parmegiano Reggiano 24 months / olive oil / seasonal truffle / poached egg

or

SCALLOP PORK BELLY

scallops / pork belly / cauliflower / beure blanc / crumble

MAIN / TASTING

MONKFISH

fillet of monkfish / peas / potato cream / champagne sauce

or

MUSSELS À LA BISTRO BELGE

mussels / razorclam / clams / vongole / gamba / onion / celery / pesto

or

TENDERLOIN

Beef fillet saignant on the grill / sautéed vegetables / pepper cream / fries

DESSERT

DAME BLANCHE

vanilla ice cream / chocolate sauce / whipped cream

or

TIRAMISU

homemade / savouardi cookies / Disaronno

or

IRISH COFFEE

coffee / Jameson Whiskey / whipped cream

2 COURSES	STARTER + MAIN	60
3 COURSES	STARTER + MAIN + DESSERT	68
3 COURSES +	STARTER + MID + TASTING	72
4 COURSES	STARTER + MID + TASTING + DESSERT	80

à la carte

We serve many of our dishes in both a smaller tasting portion and a main course portion. This ensures that it is possible to choose multiple courses. These tastings can therefore be chosen as a starter. For example, we state that **2 tastings** is equal in volume to a **main course** and **3 tastings** is equal to a **starter and main course**. There is a choice limit of **a maximum of 4 different** dishes per course. We ask for a **minimum** of 2 tastings OR 1 main course per person.

3 tastings pp = € 72

	DEG	HG
SALMON TATAKI <i>short-seared salmon / cucumber / tzatziki / pepper mayo / pearl couscous</i>	27	
CARPACCIO WAGYU <i>Australian wagyu beef raw / Parmigiano Reggiano / candied tomato / pine nut / truffle mayo</i>	27	
SEAFOOD COCKTAIL <i>prawn / shrimp / scallop / crayfish / cocktail sauce / salad</i>	29	
BURRATA CAPRESE <i>marinated tomato / arugula / balsamic vinegar / basil oil (V)</i> Suggestion: Iberico ham Palleta Cébo + € 8	22	29
STEAK TARTARE <i>raw beef / shallot / caper / pickle / egg / mustard mayo / waldorf</i> Suggestion: with 10 gr Royal Belgian Caviar + €25 Suggestion: with fresh seasonal truffle + €12	25	35
SHRIMP CROQUETTE <i>homemade / tomato-shrimp / romaine / fresh tartare</i>	24	34
SCALLOPS PORK BELLY <i>scallops / pork belly / cauliflower / beurre blanc / crumble</i>	30	
RISOTTO TRUFFLE <i>arborio rice / Parmegiano Reggiano 24 months / seasonal truffle / poached egg (V)</i>	28	35
OCTOPUS ROMESCO <i>slow cooked octopus tentacle / romesco sauce / mesclun / potato</i>	29	40
MUSSELS VÉLOUTÉ <i>musselsoup / grilled fennel / crispy mussels</i>	20	
MUSSELS À LA BISTRO BELGE <i>mussels / razorclam / clams / vongole / gamba / onion / celery / pesto</i>	27	39
MALINOIS CHICKEN PICCATA <i>chicken / butter / sage / lime / shiitake / broccoli / potato</i>	25	35
SOLE MEUNIÈRE <i>Sole baked on the bone / butter sauce / parsley / salad</i>	30	47
MONKFISH <i>fillet of monkfish / peas / potato cream / champagne sauce</i>	28	38
TAGLIATA DI MANZO <i>sirloin steak / parmesan / arugula / marinated tomato / potato</i>	30	45
TENDERLOIN <i>on the grill / sautéed seasonal vegetables / potato dish of your choice / sauce of your choice</i> Sauces: pepper cream / mushroom cream / béarnaise / herb butter	31	45
Extras:		
Truffle fries with truffle mayo, parmesan and fresh seasonal truffle		8
Caviar 10 gr Royal Belgian		25
Truffle Shaved seasonal truffle		12

Chef's Menu

A menu composed of the favourite dishes of our chefs

Can only be ordered for the **whole table**.

MUSSELS VÉLOUTÉ

musselsoup / grilled fennel / crispy mussels

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OCTOPUS ROMESCO *

Slow cooked octopus tentacle / romesco sauce / mesclun

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TAGLIATA DI MANZO

sirloin steak / parmesan / arugula / marinated tomato / potato

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CHEF'S DESSERT

by the chef's inspiration

3 COURSES 2 TASTINGS + DESSERT	55
3 COURSES + 3 TASTINGS *	69
4 COURSES 3 TASTINGS* + DESSERT	76

Quick Menu

Some classic brasserie dishes for a quick bite

Not on Saturdays

QUICK MENU

STEAK Belgian white-blue with pepper cream, fries and salad	37
VOL-AU-VENT of chicken with muslin, fries and salad	29
PORK CHEEKS Stew with fries and salad	31
CHEFS RIBS Pork ribs, barbeque marinade, coleslaw and fries	34
CAESAR SALAD chicken, romaine, egg, parmesan, croutons and anchovies	29

MENU : Soup of the day + dish from quick menu	+ 10
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*If you are allergic to certain ingredients, please report this.
Allergen information on request. The composition of the products may change.
The allergen list has been drawn up based on the supplier information.
Please note: cross-contamination cannot be ruled out 100%*