

# 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*

### TUNA TARTARE

*raw tuna / zucchini / avocado*

## MID

### TAGLIOLINI TRUFFLE

*pasta / Parmegiano Reggiano 24 months / shiitake mushroom / fresh seasonal truffle*

*or*

### SCALLOP PORK BELLY

*scallops / pork belly / parsnip / carrotcrème / herb oil*

## MAIN / TASTING

### NORDSEA FISH

*white fish filet / potato puree / spinach / dugleré 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*

<b>2 COURSES</b>	STARTER + MAIN	<b>60</b>
<b>3 COURSES</b>	STARTER + MAIN + DESSERT	<b>67</b>
<b>3 COURSES +</b>	STARTER + MID + <u>TASTING</u>	<b>70</b>
<b>4 COURSES</b>	STARTER + MID + <u>TASTING</u> + DESSERT	<b>78</b>

# 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 = € 70

	TD	MC
<b>SALMON CRUDO</b> <i>short-seared salmon / cucumber / tzatziki / pepper mayo / pearl couscous</i>	27	
<b>CARPACCIO WAGYU</b> <i>Australian wagyu beef raw / Parmigiano Reggiano / candied tomato / pine nut / truffle mayo</i>	27	
<b>TUNA TARTARE</b> <i>raw tuna / zucchini / avocado</i>	28	
<b>BURRATA CAPRESE</b> <i>marinated tomato / arugula / balsamic vinegar / basil oil</i> Suggestion: Iberico ham Palleta Cébo + € 8	22	
<b>STEAK TARTARE</b> <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
<b>KARDITSEL SALAD</b> <i>Lummense goats cheese / sirup / apple / salad / walnut / bacan (option Vegi)</i>	23	29
<b>SHRIMP CROQUETTE</b> <i>homemade / tomato-shrimp / romaine / fresh tartare</i>	23	32
<b>SCALLOPS PORK BELLY</b> <i>scallops / pork belly / parsnip / carrotcrème / herb oil</i>	30	
<b>VONGOLE PASTA</b> <i>fresh vongole clams / pasta / olive oil / chili / pesto</i>	26	34
<b>TAGLIOLINI TRUFFLE</b> <i>pasta / Parmegiano Reggiano 24 months / shiitake mushroom / fresh seasonal truffle</i>	28	35
<b>MUSSELS NATURE</b> <i>mussels / onion / celery / fries</i>	23	34
<b>MUSSELS À LA BISTRO BELGE</b> <i>mussels / razorclam / clams / vongole / gamba / onion / celery / pesto / fries</i>	27	39
<b>MALINOIS CHICKEN FORREST MUSHROOMS</b> <i>filled chicken fillet / mushroom duxelle / potato / chestnut bisque</i>	24	34
<b>SOLE MEUNIÈRE</b> <i>Sole 250gr baked on the bone (MC=x2) / butter sauce / parsley / salad</i>	29	45
<b>NORDSEA FISH</b> <i>white fish filet / potato puree / spinach / dugleré sauce</i>	27	37
<b>TAGLIATA DI MANZO</b> <i>ribeye / parmesan / arugula / marinated tomato / potato</i>	29	42
<b>TENDERLOIN</b> <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
<b>Extras:</b>		
<b>Truffle fries</b> with truffle mayo, parmesan and fresh seasonal truffle		8
<b>Caviar</b> 10 gr Royal Belgian		25
<b>Truffle</b> Shaved seasonal truffle		12

# Classics Menu

Some classic brasserie dishes for a quick bite

**Not on Saturdays**

## QUICK MENU

<b>STEAK</b> Belgian white-blue with pepper cream, fries and salad	<b>37</b>
<b>VOL-AU-VENT</b> of chicken with muslin, fries and salad	<b>29</b>
<b>OSSO BUCCO</b> braised veal in a tomato sauce with pasta	<b>33</b>
<b>CHEFS RIBS</b> Pork ribs, barbeque marinade, coleslaw and fries	<b>34</b>
<b>CAESAR SALAD</b> chicken, romaine, egg, parmesan, croutons and anchovies	<b>29</b>

**MENU : Soup of the day + dish from quick menu** **+ 10**

## Desserts

Can be ordered until 22h

<b>DESSERT CHEF</b> <i>Fantasy from the kitchen</i>	13
<b>CRÈME BRÛLÉE</b> <i>Vanilla pudding with caramelised sugar glaze</i>	13
<b>DAME BLANCHE</b> <i>Vanilla ice cream with whipped cream and hot chocolate sauce</i>	13
<b>TIRAMISU</b> <i>Savouardi biscuits with coffee, amaretto Liqueur with mascarpone mousse and cacao</i>	13
<b>IRISH COFFEE</b> <i>Coffee with Jameson whisky, sugar and whipped cream</i>	12
<b>SABAYON</b> <i>Whisked dessert from Jurançon wine and egg, accompanied by red fruit and vanilla ice cream</i>	13
<b>CHEESE BOARD</b> <i>Selected by the sommelier</i> Tip: Porto Noval 10 year € 12	15

*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%*