

BISTRO BELGE MENU

START

Carpaccio Wagyu

Wagyu Beef / Arugula / sun-dried tomato / Parmigiano Reggiano 24 / pine nuts / truffle mayo

Homemade Shrimp Croquette

Lettuce / cherry tomato / grey shrimp / fresh tartar sauce

Burrata Iberico

Burrata Pugliese / Belotta Iberico ham / basilicumoil / cherrytomato / balsamic vinegar

MID

Taglierini Tartuffo

pasta / Parmigiano Reggiano 24m / shiitake / cream / fresh seasonal Truffle

Salmon Tataki

Lightly seared raw salmon / wakame / cucumber / ginger mayo / ponzu

MAIN

Nordsea Fish

white fish fillet / mousseline / leek puree / julienned vegetables / chive oil

Tenderloin

Irish beef tenderloin / sautéed vegetables / fries / peppercorn cream sauce

Venisson

venisson steak / porto sauce / cranberry / potato gratin / mulled pear / savoy

AFTER

Dame Blanche

vanilla ice cream / Chocotoff sauce / whipped cream

Tiramisu

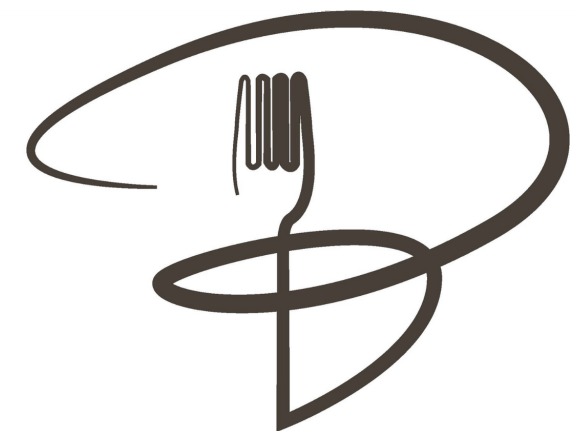
savouardi biscuits / coffee / Disaronno / cocoa

Irish Coffee

coffee / Jameson Whisky / whipped cream

2 COURSE	START+MAIN	59
3 COURSE	START+MAIN+AFTER	69
3 COURSE	START+MID+MAIN*	74
4 COURSE	START+MID+MAIN*+AFTER	84

MAIN* = smaller size



BistroBelge
Restaurant & Bar

Allergens: Information on allergens available upon request.
The composition of the products may change.
The allergen list has been compiled based on the supplier information.
Please note: cross-contamination cannot be 100% ruled out.

ENGLISH

À LA CARTE

STARTERS

Carpaccio Wagyu	24
Wagyu Beef / Arugula / sun-dried tomato / Parmigiano Reggiano 24ml / pine nuts / truffle mayo	
Shrimp Cocktail	26
fresh shrimp / cherry tomato / boiled egg / letuce / lemon / cocktail sauce	
Vitello Tonnato	24
Thinly Slices veal / tuna mayonaise / caper / red onion / radish	
Burrata Iberico	23
Burrata Pugliese / Belotta Iberico ham / basilicum oil / cherry tomato / balsamic vinegar	
Salmon Tataki	25
Lightly seared raw salmon / wakame / cucumber / ginger mayo / ponzu	
Steak Tartare	22
RAW beef / shallot / caper / pickle / sriracha / egg yolk / mustard mayo / Waldorf salad	
Homemade shrimp Croquette	21
Lettuce / cherry tomato / grey shrimp / fresh tartar sauce	
Taglierini Tartuffo	27
pasta / Parmigiano Reggiano 24m / shiitake / cream / fresh seasonal truffle	

MAINS

Melanzane alla Parmigiana	26
Ovenbaked eggplant / tomatosauce / Parmigiano Reggiano	
Vol-Au-Vent	26
Chicken ragout with mushrooms / cream / mousseline / bouchée / salad	
Duck	32
Confit duck leg / shiitake / demi glace / potato gratin / sautéed carrot	
Chefs Ribs	29
Pork ribs / 24h slow cooked / barbecue marinade / coleslaw / salad	
Classic Beef Burger	26
Angus beefburger / Brioche bun / heddar / bacon / letuce / tomato	
Northsea Fish	37
White fish fillet / mousseline / leek puree / julienned vegetables / chive oil	
Sole “Meunière”	46
sole fish cooked on the bone 350gr / butter sauce / parsley / salad	
Bistro Grass	35
Steak (or tenderloin) / shoestring fries / salad / sauce of your choice	
Filet Pur	43
Irish beef tenderloin / sautéed vegetables / sauce of your choice	
Ribeye Tagliata	41
Uruguay Black Angus ribeye / sliced / arugula / sun-dried tomatoes / Parmigiano / oil	
Japanse Wagyu 5A Entrecote	53
IJapanse wagyu entrecote 150gr / sautéed vegetables / sauce of your choice	

TASTING FORMULA

Dishes in smaller portions to compose multiple courses yourself. Minimum of 2 per person
2 pieces correspond to a main course, 3 pieces to a starter and main course.

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Wagyu Beef Arugula / sun-dried tomato / Parmigiano Reggiano 24ml / pine nuts / truffle mayo	
Shrimp Cocktail	26
fresh shrimp / cherry tomato / boiled egg / letuce / lemon / cocktail sauce	
Vitello Tonnato	24
Thinly Slices veal / tuna mayonaise / caper / red onion / radish	
Burrata Iberico	23
Burrata Pugliese / Belotta Iberico ham / basilicum oil / cherry tomato / balsamic vinegar	
Zalm Tataki	25
Lightly seared raw salmon / wakame / cucumber / ginger mayo / ponzu	
Steak Tartare	22
RAW beef / shallot / caper / pickle / sriracha / egg yolk / mustard mayo / Waldorf salad	
Melanzane alla Parmigiana	21
Ovenbaked eggplant / tomatosauce / Parmigiano Reggiano	
Homemade shrimp Croquette	21
Lettuce / cherry tomato / grey shrimp / fresh tartar sauce	
Taglierini Tartuffo	27
pasta / Parmigiano Reggiano 24m / shiitake / cream / fresh seasonal truffle	
Northsea fish	27
White fish fillet / mousseline / leek puree / julienned vegetables / chive oil	
Sole “Meunière”	30
sole fish cooked on the bone 350gr / butter sauce / parsley / salad	
Vol-Au-vent	22
Chicken ragout with mushrooms / cream / mousseline / bouchée / salad	
Duck	26
Confit duck leg / shiitake / demi glace / potato gratin / sautéed carrot	
Chefs Ribs	23
Pork ribs / 24h slow cooked / barbecue marinade / coleslaw / salad	
Bistro Grass	31
Tenderloin / shoestring fries / salad / sauce of your choice	
Filet Pur	29
Irish beef tenderloin / sautéed vegetables / sauce of your choice	
Ribeye Tagliata	29
Uruguay Black Angus ribeye / sliced / arugula / sun-dried tomatoes / Parmigiano / olive oil	
Japanse Wagyu 5A Entrecote	53
IJapanse wagyu entrecote 150gr / sautéed vegetables / sauce of your choice	

SIDES	SAUCES
Fries, croquette, mashpotatoes, bistro grass	Peppercorn Cream Béarnaise
Potato Gratin d'auphinois	Mushroom Cream Herb butter
Truffle fries (parmigiano, mayo, truffle)	Bistro Sauce: pepper, mushroom, onion

Starting from 5 people, a maximum of 4 different choices per course.
Starting from 8 people, we only serve the Bistro Belge Menu.