



BistroBelge
open kitchen

Bubbles

GALES - Blanc de Blancs Brut - Crémant	7/glass	35/btl
GALES - Private Cuvée Rosé		40/btl
CLAUDE BARON - Champagne Cuvée Saphir	11/glass	54/btl
MOËT & CHANDON - Brut Impérial		75/btl
MOËT & CHANDON - Rosé Impérial		90/btl
BOLLINGER - Special Cuvée		98/btl

Housewine

WIT - Chardonnay-Viognier (fr)	5/glass	25/btl
ROOD - Merlot (fr)	5/glass	25/btl
ROSE - Garnacha (sp)	5/glass	25/btl
ZOET - Villa Chambre d'Amour (fr)	6/glass	30/btl

Cocktails

BELGE SPICY 10 Appleton rum, lime, gingerbeer pimento	BLOODY MARY 10 Belvedere Wodka, tomato juice, lemon and spices
BELGE SWEET 9 Gales crémant, raspberry syrup and rose syrup	JAMAICAN MULE 10 Appleton rum, gingerbeer and limejuice
BELGE SOUR 10 Bulleit Bourbon, lemon juice, ginger syrup	MOJITO 11 Appleton rum, mint, soda, cane sugar and lime
BELGE BITTER 9 Campari, red vermouth, Aperol and Orange Bitter	LAZY RED CHEEKS 11 Belvedere Wodka, raspberries, lime juice and violet

Virgin Cocktails

VIRGIN MULE 7 Lime juice, gingerbeer and rum syrup	VIRGIN MOJITO 8 Rum syrup, fresh mint, soda, cane sugar and lime
ORANGE SPRITZ 5 Orange bitters and soda	ZENZERO 5 Crodino rosso and gingerbeer
BELGE VIRGIN 7 Lime juice, ginger syrup, raspberry syrup and soda	

Materia Gin & Tonic

Earth (grain and oak)	14
Water (anise)	14
Air (rose and orangeblossom)	14
Fire (pepperoni en Spanish pepper)	14

Gin & Tonic

Bulldog Gin orange	12
Hendrick's cucumber	13
Wilderen Double You liquorice	15
Buss 509 Raspberry raspberry	16
Gin Mare basil, lemon	16
Copperhead coriander, orange	16

Beer

Primus	5,2%	2,5
Duvel	8,5%	4,5
Tongerlo Lux	6,0%	4
Tongerlo Nox	6,5%	4
Westmalle Dubbel	7,0%	4,5
Westmalle Tripel	9,5%	4,5
Orval	6,2%	4,8
Bitburger 0.0	0,0%	3

Apero

Aperol Spritz	10
Campari	6
Ricard	6
Martini	5
Porto / Sherry / Pineau	5

Wintermenu

PEA SOUP

Thick Pea soup filled with smoked sausage and cubed bacon, served with freshmade croutons

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PORK RACK DUROC DE BATALLE

Pork rack Duroc de Batalle with cauliflower, romanesco and a blackwell sauce

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TIRAMISU

as tasting dishes € 35 pp

as starter-main-dessert € 45pp

Bistro Belge Menu

SMOKED EEL

Smoked eel filet on a bed of beetroot, sour cream and an eel mousse

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WILD MUSHROOM RISOTTO

Arborio rice with parmesan cheese, wild mushrooms, sage and a soft boiled quail's egg

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TENDERLOIN IRISH

A juicy filet from Irish Black Angus beef (140gr). Very tender and without fat. Served with sautéed seasonal vegetables and a creamy pepper sauce

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DAME BLANCHE

or cheese platter

as tasting dishes € 56 pp

Small dishes

as a starter or as tasting dishes

Land

PEA SOUP 12

Thick Pea soup filled with smoked sausage and cubed bacon, served with freshmade croutons

BUTCHER'S PLATTER 15

A platter with different kinds of charcuterie, pate and jam

CARPACCIO CECINA RUBIA 16

Thinly sliced **dried** Rubia beef with olive oil, rocket, pine nuts, capers, sundried tomatoes and parmesan shavings

STEAK TARTARE WHITE-BLUE 13*

Handcut beef, served raw with pickle, capers, musterdmayo, shallot and egg yolk. Presented together to mix yourselves!

PAPPARDELLE SOT L'Y LAISSE 16

Chicken oysters "Sot l'y laisse" in a brandy sauce with morilles and pappardelle pasta

PORK RACK DUROC DE BATALLE 17*

Pork rack Duroc de Bataille with cauliflower, romanesco and a blackwell sauce

TENDERLOIN IRISH 19*

A juicy filet from Irish Black Angus beef (140gr). Very tender and without fat. Served with sautéed seasonal vegetables and a creamy pepper sauce

RIBEYE AUSTRALIAN 22*

A ribeye from the Australian grainfed Black Angus beef (170gr). The small layer of fat entwined within the meat gives the ribeye a very rich flavour. Served with sautéed seasonal vegetables and a creamy pepper sauce

Fries, potato croquette or baby potatoes	3
Fries, potato croquette or baby potatoes with a * dish	Incl.
Fried vegetables	4



Having a hard time to choose? Or is a starter and main course a bit too much? No worries because our specialty is the tasting dish formula! These are small portions comparable to "half a main course". By combining two or three tasting dishes you can try different tasters on the same evening. These dishes will follow one after the other in a menu style. You can make a choice between all of the tasters on these two pages. The second and third dish will be accompanied by a side dish if desired. Prices vary per tasting dish and are presented in euros next to the explanation.

please ask the staff for any allergy information

Small dishes

as a starter or as tasting dishes

Sea

TUNA CARPACCIO 17

Thinly sliced raw tuna filet with a fresh avocado crème, black sesame seeds and a lime dressing

SMOKED EEL 18

Smoked eel filet on a bed of beetroot, sour cream and an eel mousse

SHRIMP-CROQUETTE 13

Our famously homemade croquette rich with shrimp, served with a tomato-shrimp melange, lettuce heart and fresh tartare sauce

BOUILLABAISSE 17

French inspired fish soup with salmon, cod, prawns, shrimp and a piece of king crab, accompanied by rouilly and toast

MONKFISH 16

Monkfish filet with a chicory puree, tomato tartare and mustard sauce

TUNA 20*

A shortly grilled tuna steak in a herb butter with anchovies and capers accompanied by a niçoise salad and a quail's egg

Vegi

CAMEMBERT SALAD 13

A panko deepfried camembert with a wintersalad, red onion, red shard, tomato and cucumber

WILD MUSHROOM RISOTTO 14

Arborio rice with parmesan cheese, wild mushrooms, sage and a soft boiled quail's egg

QUICHE 12

A puff pastry pie filled with seasonal vegetables, artichoke, cheese, cream and egg served with a rocket salad



Starters

Land

PEA SOUP 12

Thick Pea soup filled with smoked sausage and cubed bacon, served with freshmade croûtons

BUTCHER'S PLATTER 15

A platter with different kinds of charcuterie, pate and jam

CARPACCIO CECINA RUBIA 16

Thinly sliced dried Rubia beef with olive oil, rocket, pine nuts, capers, sundried tomatoes and parmesan shavings

STEAK TARTARE WHITE-BLUE 13

Handcut beef, served raw with pickle, capers, musterdmayo, shallot and egg yolk. Presented together to mix yourselves!

Sea

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WILD MUSHROOM RISOTTO 14

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QUICHE 12

A puff pastry pie filled with seasonal vegetables, artichoke, cheese, cream and egg served with a rocket salad

Main courses



Land

STEAK TARTARE WHITE-BLUE 23*

Handcut beef, served raw with pickle, capers, mustard mayo, shallot and egg yolk. Presented together to mix yourselves!

PAPPARDELLE SOT L'Y LAISSE 26

Chicken oysters "Sot l'y laisse" in a brandy sauce with morrilles and pappardelle pasta

PORK RACK DUROC DE BATALLE 27*

Pork rack Duroc de Bataille with cauliflower, romanesco and a blackwell sauce

TENDERLOIN IRISH 35*

A juicy filet from Irish Black Angus beef (230gr). Very tender and without fat. Served with sautéed seasonal vegetables and a sauce of your choice: creamy mushroom, creamy pepper, béarnaise or herb butter

RIBEYE AUSTRALIAN 39*

A Ribeye from the Australian grainfed Black Angus beef (330gr). The small layer of fat entwined within the meat wick melts on being fried, it gives the ribeye a very rich flavour. Best when served medium rare. Served with sautéed seasonal vegetable and a sauce of your choice: creamy mushroom, creamy pepper, béarnaise or herb butter

Sea

BOUILLABAISSE 27

French inspired fish soup with salmon, cod, prawns, shrimp and a piece of king crab, accompanied by rouilly and toast

MONKFISH 26

Monkfish filet with a chicory puree, tomato tartare and mustard sauce

TUNA 32*

A shortly grilled tuna steak in a herb butter with anchovies and capers accompanied by a niçoise salad and a quail's egg

Vegi

WILD MUSHROOM RISOTTO 24

Arborio rice with parmesan cheese, wild mushrooms, sage and a soft boiled quail's egg

Fries, potato croquette or baby potatoes	3
Fries, potato croquette or baby potatoes with a * dish	Incl.

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Dessert

OATMEAL TARTE by "HCK" 10

Healty dessert with biscoff spices, dark chocolate and ricotta



CHEESE PLATTER 12

Selection of different cheeses with raisin bread and confit

DAME BLANCHE 9

Vanilla ice cream with chocolate sauce, with or without whipped cream

CAFÉ GLACÉ 10

Mocha ice cream, coffee, Kahlua and whipped cream

CRÈME BRÛLÉE 10

Vanilla pudding with a burnt sugar crust

TIRAMISU 10

Homemade Italian dessert

Espresso Martini

10

Wodka Belvedere, Espresso, Khalua

Dessertwines

Rosso Dolce Spumante - Montelvini € 6

Jurançon - Foehn - Lionel Osmin € 6

Rouge Estela Vintage - Lionel Osmin € 6,5