



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

Sharing

BRUSCHETTA 9 Toast with tomato, garlic & basil	BUTCHER'S PLATTER 15 A platter with different kinds of charcuterie, pate and jam
BRUSCHETTA PARMA 11 Bruschetta with prosciutto di Parma	TRIO BRUSCHETTA 15 One bruschetta of each
BRUSCHETTA GOATCHEESE 11 Bruschetta with whipped goatcheese	

Cocktails

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

Virgin Cocktails

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

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

Menu's

Only 1 menu per table, menu's only for the entire table

Asparagus Menu

ASPARAGUS SOUP

Creamy asparagus soup with prosciutto di Parma

-

ASPARAGUS SMOKED SALMON

Grilled white asparagus with smoked salmon, an egg mimosa and parsley in clarified butter

-

SEABASS

Seabass fillet grilled on skin à la Dugléré with white asparagus and puree

-

PANNA COTTA

Cream dessert with passion fruit

in tasting dishes € 55 pp

Bistro Belge Menu

SHRIMP CROQUETTE

Our famously homemade croquette rich with shrimp, served with a tomato-shrimp melange

OR

CARPACCIO CECINA RUBIA

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

TENDERLOIN

A juicy filet from Irish Black Angus beef with sautéed seasonal vegetables and a pepperaise

OR

TUNA

Briefly seared tuna steak with a rocket salad, fried potatoes and béarnaise

TIRAMISU

Homemade Italian dessert

In tasting dishes € 43 pp

In starter - main € 55 pp

Small Dishes

As a starter or as tasting dish



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.

Asparagus

ASPARAGUS SOUP 13 V

Creamy asparagus soup with prosciutto di Parma

OPTION: Vegetarian

FLEMISH ASPARAGUS 17 V

Grilled white asparagus with an egg mimosa and parsley in clarified butter

OPTION: With Scottish smoked salmon+€ 3

Sea

SEAFOOD COCKTAIL 17

Classic cocktail with shrimp, prawns, king crab and crayfish

SCALLOPS 19

Fried scallops with pea puree, crispy pork belly and a champagne sauce

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

SEABASS 18

Seabass fillet grilled on skin à la Dugléré with white asparagus and puree

TUNA 20

Briefly seared tuna steak with a rocket salad, fried potatoes and béarnaise

Small dishes

As a starter or as tasting dishes

Land

BUTCHER'S PLATTER 15

A platter with different kinds of charcuterie, pate and jam

BURRATA 13 **V**

Buffalo burrata with San Marzano tomatoes, olive oil and balsamic vinegar

OPTION: With prosciutto di Parma +€ 3

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, mustard mayo, shallot and egg yolk. Presented together to mix yourselves!

CANNELONI 13 **V**

Rolled pasta with a ricotta and spinach filling, in a tomato sauce, gratinated with mozzarella

RISOTTO CHORIZO 15

Arborio rice with fresh chorizo, parmesan cheese en rucola

BEEF STEW 14

Stewed Belgian Blue beef with Westmalle trappist beer served with fries

TURKEY OSSOBUCCO 16

Ossobucco made from turkey shank, with a tomato sauce, linguini and gremolata

IRISH TENDER LOIN 19

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

AUSTRALIAN RIBEYE 22

A Ribeye from the Australian grainfed Black Angus beef (170gr)

Classic: With sautéed vegetables and a peppersauce

OR

Tagliata: Sliced with rocket salad, cherry tomatoes and parmesan cheese

Extra:

Fries, potato croquette or baby potatoes in the first course	3
Fries, potato croquette or baby potatoes in the second or third course	Incl.
Fried white asparagus	7

Starters

Maximum of 4 different per course

Asparagus

ASPARAGUS SOUP 13 **V**

Creamy asparagus soup with prosciutto di Parma

OPTION: Vegetarian

FLEMISH ASPARAGUS 17 **V**

Grilled white asparagus with an egg mimosa and parsley in clarified butter

OPTION: With Scottish smoked salmon+€ 3

Sea

SEAFOOD COCKTAIL 17

Classic cocktail with shrimp, prawns, king crab and crayfish

SCALLOPS 19

Fried scallops with pea puree, crispy pork belly and a champagnesauce

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

Land

BUTCHER'S PLATTER 15

A platter with different kinds of charcuterie, pate and jam

BURRATA 13 **V**

Buffalo burrata with San Marzano tomatoes, olive oil and balsamic vinegar

OPTION: With prosciutto di Parma +€ 3

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, mustard mayo, shallot and egg yolk. Presented together to mix yourselves!

CANNELONI 13 **V**

Rolled pasta with a ricotta and spinach filling, in a tomato sauce, gratinated with mozzarella

Main courses

Maximum of 4 different per course

Asparagus

FLEMISH ASPARAGUS 27 V

Grilled white asparagus with an egg mimosa and parsley in clarified butter

OPTION: With Scottish smoked salmon+€ 3

Sea

BOUILLABAISSE 27

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

SEABASS 28

Seabass fillet grilled on skin à la Dugléré with white asparagus and puree

TUNA 32

Briefly seared tuna steak with a rocket salad, fried potatoes and béarnaise

Land

STEAK TARTARE WHITE-BLUE 23

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

CANNELONI 23 V

Rolled pasta with a ricotta and spinach filling, in a tomato sauce, gratinated with mozzarella

RISOTTO CHORIZO 24

Arborio rice with fresh chorizo, parmesan cheese en rucola

BEEF STEW 24

Stewed Belgian Blue beef with Westmalle trappist beer served with fries and a salad

TURKEY OSSOBUCCO 26

Ossobucco made from turkey shank, with a tomato sauce, linguini and gremolata

IRISH TENDER LOIN 35

A juicy filet from Irish Black Angus beef (240gr). Very tender and without fat. Served with sautéed seasonal vegetables and a sauce of your choice

AUSTRALIAN RIBEYE 39

A Ribeye from the Australian grainfed Black Angus beef (330gr)

Classic: With sautéed vegetables and a sauce of your choice

OR

Tagliata: Sliced with rocket salad, cherry tomatoes and parmesan cheese

Extra:

Creamy mushroom, creamy pepper, béarnaise or herb butter

Fried white asparagus

3

7

Starting from 5 persons there is a choice restriction of 4 different dishes per course

Dessert

CHEESE PLATTER 12

Selection of different cheeses with raisin bread and confit

PANNA COTTA 9

Cream dessert with passion fruit

DAME BLANCHE 9

Vanilla ice cream with chocolate sauce and 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, Kahlua and chocolate

Dessertwines

Rosso Dolce Spumante - Montelvini € 6

Jurançon - Foehn - Lionel Osmin € 6

Rouge Estela Vintage - Lionel Osmin € 6,5