



BistroBelge
open kitchen

Bubbles

GALES - Blanc de Blancs Brut - Crémant

CLAUDE BARON - Champagne Saphir

GALES - Private Cuvée Rosé

MOËT & CHANDON - Brut Impérial

MOËT & CHANDON - Rosé Impéria

BOLLINGER - Special Cuvée

CHARLES HEIDSIECK - Blanc Des Blancs

7/gl

35/btl

11/gl

54/btl

40/btl

75/btl

90/btl

98/btl

115/btl

Appetizers

APERIO PLATTER 13pp
Mix of different hot and cold appetizers

BRUSCHETTA 11
4pc with ham, tomato, garlic and basil

Signature Cocktails

PASSION MOJITO 11

Passion fruit, rum, mint, lime, cane sugar and soda

GINGER SOUR 10

Bulleit bourbon, lemon juice, ginger and eggwhite

RASPBERRY CAIPIRINHA 10

Raspberries, Cachaca 51, lime and cane sugar

MANGO BASIL SMASH 11

Mango, basil, rum, Maraschino and elderflower

Classics

BELLINI 9

Crémant de Luxembourg and white peach

BLOODY MARY 10

Belvedere vodka, tomato juice, lemon and spices

JAMAICAN MULE 10

Appleton rum, gingerbeer and lime juice

MOJITO 10

Appleton rum, mint, soda, cane sugar and lime

AMERICANO 9

Red vermouth, campari and soda

Virgin Cocktails

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 14

Buss 509 Raspberry raspberry 15

Gin Mare basil, lemon 15

Copperhead coriander, orange 15

Aperio

Aperol Spritz 10

Kirr Royal 8

Kirr 6

Campari 6

Ricard 6

Martini Bianco 5

Martini Rosso 5

Portal da Azenha - Tawny 5

Portal da Azenha - White 5

Portal da Azenha - 10yo 8

Portal da Azenha - 30yo 10

Royal Oporto - 20yo 9

Sherry Xérès - Tio Pepe 5

Pineau des Charentes - Bisquit 5

Pineau des Charentes - Très Vieux 8

Crodino 3

Crodino Rosso 3

Bier

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% 3,5

Bistro Belge Menu

SHRIMP CROQUETTE

Our famously homemade croquette of shrimp, with a tomato-shrimp melange

OR

CARPACCIO CECINA RUBIA

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

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TENDERLOIN

A juicy fillet from Irish Black Angus beef with sautéed seasonal vegetables and a pepper sauce

OR

SOLE MEUNIÈRE

Fresh sole fried in a buttery sauce with chopped parsley and sour veggies

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TIRAMISU

Homemade Italian dessert with Amaretto

As starter-main-dessert: € 55 pp

For smaller portions you can take the menu in tasting dishes: € 41 pp

Only available for the entire table

Available until 20h30

Tasting Dishes

Asparagus

ASPARAGUS SOUP 13

Creamy asparagus soup with prosciutto di Parma

ASPARAGUS CROQUETTE 14

Panco rolled croquette filled with grilled asparagus and porkbelly served with an asparagus salad and egg

FLEMISH ASPARAGUS 17 **V**

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

OPTION: with Scottish smoked salmon + € 3

Sea

SALMON TARTARE 16

Raw salmon tartare on toast with green pearl couscous

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

WOLFFISH 17

Wolffish fillet with vegetable spaghetti, herb juice and puree

SOLE MEUNIÈRE 20

Fresh sole (250gr) fried in a buttery sauce with chopped parsley and sour veggies

We specialise in tasting dishes, these are smaller 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.

Tasting Dishes

Land

VITELLO TONNATO 17

Veal carpaccio with a tuna cream, fresh tuna, capers and radishes

BURRATA 13 **V**

Buffalo burrata with San Marzano tomatoes, Chioggia beet and basil

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

BEEF TARTARE "YUKHOE" 13

Raw handcut beef with ginger, spring onions, pear, egg, soy and sesame seeds

VEAL SWEETBREAD 20

Crispy fried sweetbread with fried shiitake mushrooms and a truffle jus

FROG LEGS 17

Classically prepared frog legs in a garlic sauce with a fresh salad and bread

MELANZANE ALLA PARMIGIANA 13 **V**

Eggplant rolls in tomatosauce with parmesan cooked in the oven

SPARERIBS "BISTRO BELGE" 16

20h slow cooked sweet and sour spare ribs, barbeque glazed with coleslaw, a jacket potato and sour cream

TERIYAKI CHICKEN 16

Oriental marinated chicken fillet with stirfried pak choi and fried rice

IRISH TENDER LOIN 19

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

Extra:

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

Ask the staff for any allergy information

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

Starters

ASPARAGUS SOUP 13

Creamy asparagus soup with prosciutto di Parma

ASPARAGUS CROQUETTE 14

Panco rolled croquette filled with grilled asparagus and porkbelly served with an asparagus salad and egg

FLEMISH ASPARAGUS 17 **V**

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

OPTION: with Scottish smoked salmon + € 3

SALMON TARTARE 16

Raw salmon tartare on toast with green pearl couscous

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

VITELLO TONNATO 17

Veal carpaccio with a tuna cream, fresh tuna, capers and radishes

BURRATA 13 **V**

Buffalo burrata with San Marzano tomatoes, Chioggia beet and basil

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*

FROG LEGS 17

Classicly prepared frog legs in a garlic sauce with a fresh salad and bread

VEAL SWEETBREAD 20

Crispy fried sweetbread with fried shiitake mushrooms and a truffle jus

Main courses

FLEMISH ASPARAGUS 27* **V**

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

OPTION: with Scottish smoked salmon + € 4

WOLFFISH 28

Wolffish fillet with vegetable spaghetti, herb juice and puree

SOLE MEUNIÈRE 32*

Fresh sole (2x250gr) fried in a buttery sauce with chopped parsley and sour veggies

BEEF TARTARE "YUKHOE" 23

Raw handcut beef with ginger, spring onions, pear, egg, soy and sesame seeds

MELANZANE ALLA PARMIGIANA 21 **V**

Eggplant rolls in tomatosauce with parmesan cooked in the oven

SPARERIBS "BISTRO BELGE" 26

20h slow cooked sweet and sour spare ribs, barbeque glazed with coleslaw, a jacket potato and sour cream

TERIYAKI CHICKEN 25

Oriental marinated chicken fillet with stirfried pak choi and fried rice

IRISH TENDER LOIN 35*

A juicy fillet from Irish Black Angus beef (230gr). Very tender and without fat. Served with sautéed seasonal vegetables and a choice of sauce:

Pepper sauce, mushroom sauce, herb butter or Bearnaise

Extra:

Fries, potato croquette or mashed potatoes	3
Fries, potato croquette or mashed potatoes with a * dish	Incl.
Fried white asparagus	7

Ask the staff for any allergy information

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

Dessert

CHEESE PLATTER 12

Selection of different cheeses with raisin bread and confit

DAME BLANCHE 9

Vanilla ice cream with chocolate sauce and whipped cream

COUPE STRAWBERRIES 11

Vanilla ice cream with fresh strawberries and coulis

CRÈME BRÛLÉE 10

Vanilla pudding with a caramelized sugar crust

TIRAMISU 10

Homemade Italian dessert

CHOCOLATE 14

Mix of different chocolate styled dessert by the chef

Espresso Martini 10

Wodka Belvedere, espresso, Kahlua, chocolate

Dessert wines

Rosso Dolce Spumante - Montelvini € 6

Jurançon - Foehn - Lionel Osmin € 6

Rouge Estela Vintage - Lionel Osmin € 6,5