



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

**APERRO PLATTER 13pp**  
Mix of different hot and cold appetizers

## 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

## Classics

**BELLINI 9**

Cremant de Luxembourg and white peach

**BLOODY MARY 10**

Belvedere wodka, tomato juice, lemon and spices

**JAMAICAN MULE 10**

Appleton rum, gingerbeer and limejuice

**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 cardemon, orange 15**

## Apero

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*

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## MUSSEL SOUP

*Creamy mussel soup with pastis, celery, onion and crispy mussels*

OR

## CARPACCIO CECINA RUBIA

*Sliced **dried** beef with arugola, pine nuts, capers, sundried tomatoes and parmesan*

OR

## SHRIMP CROQUETTE

*Our famously homemade croquette rich with shrimp with a tomato-shrimp melange*

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## MUSSELS BISTRO BELGE 20

*Mussels prepared our way with clams, razor clams and shrimp*

OR

## IRISH TENDER LOIN 20

*An Irish Black Angus beef fillet served with sautéed vegetables and a pepper sauce*

OF

## SOLE MEUNIÈRE 20

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

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## COUPE STRAWBERRIES

*Vanilla ice cream with fresh strawberries and coulis*

*As starter-main-dessert: € 55 pp*

*Smaller portion the menu is also available in tasting dishes: € 42 pp*

*Only available for the entire table*

*Available untill 20h30*

# Tasting Dishes

## MUSSEL SOUP 13

*Creamy mussel soup with pastis, celery, onion and crispy mussels*

## SALMON TRIO 16

*Salmon three ways: Raw tartare, mousse and smoked*

## SHRIMP CROQUETTE 13

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

## SPAGHETTI VONGOLE 15

*Spaghetti with clams, garlic oil, sundried tomatoes and green pesto*

## MUSSELS BISTRO BELGE 20

*Mussels prepared our way with clams, razor clams and shrimp*

## COD 16

*Casserole with cod, leek, fennel, mussels and a crispy potato puree*

## SOLE MEUNIÈRE 20

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

## BRUSCHETTA 9 **V**

*Toast with a tomato-garlic-basil mixture, arugola and parmesan*

## RAVIOLI TRUFFLE 15 **V**

*Ravioli with wild mushrooms in a creamy sauce with garlic and fresh truffle*

## CHEESE CROQUETTE 13 **V**

*Homemade croquette made from 12 month ripened Comté cheese with a salad*

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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

## VITELLO TONNATO 17

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

## CARPACCIO CECINA RUBIA 16

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

## STEAK TARTARE 13

Handcut beef, served raw with pickle, capers, mustard mayo, shallot and qual egg

## CAESAR SALAD 14

Romaine salad with fried chicken, parmesan, anchovies and croutons

## FROG LEGS 15

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

## PORK LOIN 16

Grilled pork fillet with cauliflower, broccoli, potato gratin and Blackwell sauce

## IRISH TENDER LOIN 20

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

## RIBEYE 22

Australian grainfed Black Angus beef (170gr). Served with sautéed seasonal vegetables and a pepper sauce

## TAGLIATA RIBEYE 22

A juicy filet from Irish Black Angus beef (170gr). Sliced and served with arugola, parmesan cheese and olive oil

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### 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 vegetables	3

Ask the staff for any allergy information

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

# Starters

## MUSSEL SOUP 13

*Creamy mussel soup with pastis, celery, onion and crispy mussels*

## SALMON TRIO 16

*Salmon three ways: Raw tartare, mousse and smoked*

## SHRIMP CROQUETTE 13

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

## SPAGHETTI VONGOLE 15

*Spaghetti with clams, garlic oil, sundried tomatoes and green pesto*

## MUSSELS BISTRO BELGE 20

*Mussels prepared our way with clams, razor clams and shrimp*

## BRUSCHETTA 9 **V**

*Toast with a tomato-garlic-basil mixture, arugola and parmesan*

## RAVIOLI TRUFFLE 15 **V**

*Ravioli with wild mushrooms in a creamy sauce with garlic and fresh truffle*

## CHEESE CROQUETTE 13 **V**

*Homemade croquette made from 12 month ripened Comté cheese with a salad*

## VITELLO TONNATO 17

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

## CARPACCIO CECINA RUBIA 16

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

## STEAK TARTARE 13

*Handcut beef, served raw with pickle, capers, mustard mayo, shallot and qual egg*

## CAESAR SALAD 14

*Romaine salad with fried chicken, parmesan, anchovies and croutons*

## FROG LEGS 15

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



# Main courses

## SPAGHETTI VONGOLE 25

Spaghetti with clams, garlic oil, sundried tomatoes and green pesto

## MUSSELS BISTRO BELGE 30\*

Mussels prepared our way with clams, razor clams and shrimp

## COD 26

Casserole with cod, leek, fennel, mussels and a crispy potato puree

## SOLE MEUNIÈRE 32\*

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

## RAVIOLI TRUFFLE 14 **V**

Ravioli with wild mushrooms in a creamy sauce with garlic and fresh truffle

## STEAK TARTARE 23\*

Handcut beef, served raw with pickle, capers, mustard mayo, shallot and qual egg

## CAESAR SALAD 23

Romaine salad with fried chicken, parmesan, anchovies and croutons

## PORK LOIN 26

Grilled pork fillet with cauliflower, broccoli, potato gratin and Blackwell sauce

## IRISH TENDER LOIN 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:

Pepper sauce, Blackwell, herb butter or Bearnaise

## RIBEYE 38\*

Australian grainfed Black Angus beef (350gr) served with sautéed seasonal vegetables and a sauce of your choice:

Pepper sauce, Blackwell, herb butter or Bearnaise

## RIBEYE TAGLIATA 38\*

A juicy filet from Irish Black Angus beef (350gr). Sliced and served with arugola, parmesan cheese and olive oil

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### Extra:

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

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