

# Apero

## Appetizers

|   |    |
|---|----|
| <b>PATA NEGRA &amp; MANCHEGO</b><br><i>Pata Negra ham and Manchego cheese with dark bread and tomatopuree</i> | 16 |
| <b>CAMEMBERT</b><br><i>Camembert in the oven with thyme and walnuts served with toast</i>                     | 12 |
| <b>OYSTERS 6 PIECES</b><br><i>Fresh Fines de Claires oysters served on ice</i>                                | 16 |

## Bubbles

|   |    |     |
|---|----|-----|
| <b>GALES</b> <i>Blanc des blancs Brut - Crémant de Luxembourg</i> | 7  | 35  |
| <b>CLAUDE BARON</b> <i>Champagne Saphir</i>                       | 11 | 54  |
| <b>GALES</b> <i>Private Cuvée Rosé</i>                            |    | 40  |
| <b>MOËT &amp; CHANDON</b> <i>Brut Impérial</i>                    |    | 75  |
| <b>MOËT &amp; CHANDON</b> <i>Rosé Imperial</i>                    |    | 90  |
| <b>BOLLINGER</b> <i>Spécial Cuvée</i>                             |    | 95  |
| <b>CHARLES HEIDSIECK</b> <i>Blanc des blancs</i>                  |    | 110 |

## Gin & Tonic

|  |    |
|--|----|
| <b>BULLDOG</b> <i>orange zest</i>            | 12 |
| <b>HENDRICKS</b> <i>cucumber</i>             | 13 |
| <b>WILDEREN DOUBLE YOU</b> <i>liquorice</i>  | 14 |
| <b>BUSS 509 RASPBERRY</b> <i>raspberry</i>   | 15 |
| <b>GIN MARE</b> <i>basil, lemon</i>          | 15 |
| <b>COPPERHEAD</b> <i>cardemon and orange</i> | 15 |

## Selected Cocktails

|  |    |
|--|----|
| <b>PASSION MOJITO</b><br><i>Passion fruit, Appleton rum, mint, lime, cane sugar and soda</i> | 10 |
| <b>GINGER SOUR</b><br><i>Bulleit bourbon, lemon, ginger and eggwhite</i>                     | 10 |
| <b>RASPBERRY CAIPIRINHA</b><br><i>Raspberry, Cachaca 51, lime and cane sugar</i>             | 10 |
| <b>NEGRONI</b><br><i>Campari, Martini rosso, Bulldog Gin and orange</i>                      | 10 |
| <b>BLOODY MARY</b><br><i>Belvedere vodka, tomato juice and lime</i>                          | 10 |

## Virgin Cocktails

|   |   |
|---|---|
| <b>APEROL NIX</b>   | 6 |
| <b>BELGE VIRGIN</b><br><i>Raspberry, ginger and lime</i>                  | 6 |
| <b>VIRGIN MOJITO</b><br><i>Rum syrup, mint, lime, cane sugar and soda</i> | 8 |
| <b>ZENZERO</b>  | 7 |
| <b>CRODINO TONIC</b>  | 7 |

# After Dinner

## Dessert

|   |    |
|---|----|
| <b>DAME BLANCHE</b><br><i>Vanilla ice cream with a melted chocolate sauce</i>   | 10 |
| <b>CHEESE</b><br><i>Assorted cheeses with confit and raisin bread</i>   | 13 |
| <b>CRÈME BRÛLÉE</b><br><i>Vanilla pudding with a burned sugar glaze</i>   | 10 |
| <b>BRUSSELS WAFFLE</b> <i>(until 22h)</i><br><i>Homemade waffle with vanilla ice cream, chocolate sauce and whipped cream</i> | 10 |
| <b>TIRAMISU</b><br><i>Italian dessert made from savoardi cookies and amaretto</i>   | 10 |
| <b>CAFÉ GLACÉ</b><br><i>Espresso with mocha ice cream, Kahlúa liquor and whipped cream</i>                                    | 10 |

## Dessert cocktail

|   |    |
|---|----|
| <b>ESPRESSO RUM MARTINI</b><br><i>Appleton rum, Kahlúa liquor, espresso and sugar</i> | 10 |
|---|----|

## Dessert wine

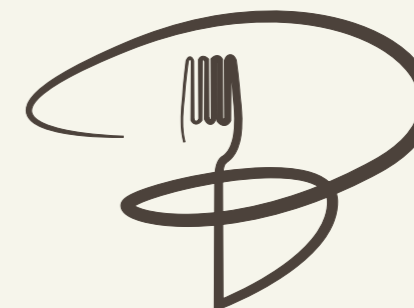
|   |   |
|---|---|
| <b>JURANÇON - FOEHN</b>                         | 7 |
| <b>ESTELA VINTAGE ROUGE</b>                     | 7 |
| <b>ROSSO DOLCE SPUMANTE</b>                     | 7 |
| <b>VICARI - VINO E VISCIOLE DEL POZZO BUONO</b> | 8 |

*Menus can be ordered untill 20h30, after 21h only main courses*

*Starting from groups of 5 there is a choice limit of 4 different dishes per course*

*Starting from groups of 10 we only serve ONE of the menus*

*Please ask the staff for information regarding allergies*



**BistroBelge**  
open kitchen

# Menus

one menu for the entire table  
available until 20h30

## Winter menu

### PEA SOUP

Pea soup with pork belly bacon, smoked sausage and croutons

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### GAMBA RISOTTO

Risotto with prawn, tomato, garlic and gamba

-

### ROSSINI

An Irish Black Angus fillet with foie gras, shiitake, brioche and madeira sauce

-

### TIRAMISU

In tasting dishes: 55

## Bistro Belge Menu

### SHRIMP CROQUETTE

Homemade shrimp croquette with a tomato-shrimp tartare and fresh tartare sauce

or

### CARPACCIO

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

-

### TENDERLOIN

An Irish Black Angus fillet with sauteed vegetables and a pepper sauce

or

### TURBOT

Turbot fillet with a shrimp-mushroom sauce, minced vegetables and puree

-

### DAME BLANCHE

In starter and main course: 56

In tasting dishes: 41

# Tasting dishes

Maximum of 4 different dishes per course per group  
After 21h only one course

### PEA SOUP

Pea soup with pork belly bacon, smoked sausage and croutons

13

### CARPACCIO

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

16

### STEAK TARTARE

Raw handcut Belgian beef with shallot, caper, pickle, egg and toast

14

### COQUELET

Half of a game hen served on the bone with salsify cream sauce and rosemary potatoes

15

### BLACK PUDDING WITH SCALLOP

Black pudding terrine with apple, scallops and puree

18

### OSSO BUCCO

Veal shank in a tomato sauce with gremolata and linguine

17

### TENDERLOIN

An Irish Black Angus fillet 140gr with sauteed vegetables and a pepper sauce

20

### ROSSINI

An Irish Black Angus fillet with foie gras, shiitake, brioche and madeira sauce

23

### SALMON TRIO

Salmon mousse, salmon tartare and a smoked salmon carpaccio with toast

17

### TUNA CEVICHE

Raw tuna marinated in citrus with cucumber, radish and pearl couscous

17

### SHRIMP CROQUETTE

Homemade shrimp croquette with a tomato-shrimp tartare and fresh tartare sauce

14

### GAMBA RISOTTO

Risotto with prawn, tomato, garlic and gamba

18

### TURBOT

Turbot fillet with a shrimp-mushroom sauce, minced vegetables and puree

22

### BOUILLABAISE

Fish soup with salmon, cod, prawn, shrimp and King crab, with pastis and erengii

18

### CHEESE CROQUETTE ✓

Homemade croquette made from Comté cheese with a salad

14

### QUICHE ✓

Seasonal vegetable tarte with egg, pine nuts and a fresh rocket salad

14

### EGG FORESTIÈRE ✓

Poached egg with forest mushrooms, cauliflower puree and sage

14

Tasting dishes are smaller individual plates the size of half a main course, this makes 2 tasting dishes comparable to a main course, and three tasting dishes comparable to a starter and main. In this way you can try a couple of dishes on the same night. All tasting dishes can be selected as a starter. Sides are not included if you only take one tasting dish.

# Starter and Main

Maximum of 4 different dishes per course per group  
After 21h only one course

## Starters

### PEA SOUP

Pea soup with pork belly bacon, smoked sausage and croutons

13

### CARPACCIO

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

16

### BLACK PUDDING WITH SCALLOP

Black pudding terrine with apple, scallops and toast

18

### SALMON TRIO

Salmon mousse, salmon tartare and a smoked salmon carpaccio with toast

17

### TUNA CEVICHE

Raw tuna marinated in citrus with cucumber, radish and pearl couscous

17

### SHRIMP CROQUETTE

Homemade shrimp croquette with a tomato-shrimp tartare and fresh tartare sauce

14

### KAASKROKET ✓

Homemade croquette made from Comté cheese with a salad

14

## Mains

### GAMBA RISOTTO

Risotto with prawn, tomato, garlic and gamba

28

### TURBOT

Turbot fillet with a shrimp-mushroom sauce, minced vegetables and puree

38

### BOUILLABAISE

Fish soup with salmon, cod, prawn, shrimp and King crab, with pastis and erengii

28

### COQUELET

Game hen served on the bone with salsify cream sauce and rosemary potatoes

25

### STEAK TARTARE

Raw handcut Belgian beef with shallot, caper, pickle, egg and toast

24\*

### OSSO BUCCO

Veal shank in a tomato sauce with gremolata and linguine

27

### TENDERLOIN

An Irish Black Angus fillet 230gr with sauteed vegetables and a pepper sauce

36\*

### ROSSINI

An Irish Black Angus fillet with foie gras, shiitake, brioche and madeira sauce

39\*

### EGG FORESTIÈRE ✓

Poached egg with forest mushrooms, cauliflower puree and sage

24

Sides: fries, croquettes or puree: 3 euro (Included in a "\*" dish)

Sauce: peppercorn, bearnaise or herb butter

Please ask the staff for information regarding allergies