

# Suggestions

in the moment, prices as TASTING / MAIN

## **BOUILLABAISE SEA BASS 28 / 38**

*sea bass / scampi / fish soup / toast / gruyere / rouille*

## **PORK CHEEK 25 / 35**

*pork cheek / stew / fried seasonal vegetables*

## **RIBEYE ON THE GRILL 27 / 42**

*ribeye / forest mushroom / Madeira / pommes fondant*

## **CÔTE À L'OS 89**

As a main course for 2 people, or as a tasting dish for 3 or more  
*with sauce of choice / sautéed vegetables*

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## Suggested Wines

In addition to the house wine, the following wines are also available by the glass of 15cl.

### WIT

#### **VERNACCIA DI SAN GIMIGNANO "OSTREA" MORMORAIA 9**

*Italy / Tuscany / 100% Vernaccia / 12 months stainless steel*

#### **FRIULANO VIGNA LENUZZA 10**

*Italy / Friuli / 100% friullano*

#### **POUILLY FUMÉE "LES ALOUETTES" JEAN-MAX ROGER 12**

*France / Loire / 100% Sauvignon Blanc*

#### **SAINT-VÉРАН MEURGEY-CROSES 12**

*France / Burgundy / 100% Chardonnay*

### ROOD

#### **GRACIANO AMADOR MEDRANO 10**

*Spain / Rioja / 100% Graciano / 9 months on French oak*

#### **VALPOLICELLA SUPERIORE RIPASSO "SAN ROCCO" TEDESCHI 11**

*Italy / Veneto / Valpolicella Blend / 18 months in large oak barrels*

#### **BARBERA D'ALBA "VIGNETO PUGNANE" MARIO MARENGO 12**

*Italy / Piedmont / 100% Barbera / 10 months on 15% new oak*

#### **CHIANTI CLASSICO GRAN SELEZIONE "SEI" QUERCETO DI CASTELLINA 15**

*Italy / Tuscany / 100% Sangiovese / 18 months French oak, 12 months bottle maturation*

# Bistro Belge Menu

Choose from 4 different starters, 4 different main courses and 4 desserts

Menu only for the entire table  
Mandatory for groups of 8 or more

<b>STARTER + MAIN + DESSERT:</b>	<b>66</b>
<b>STARTER + TASTING + DESSERT:</b>	<b>56</b>
<b>STARTER + MAIN:</b>	<b>56</b>

## STARTE

### SHRIMP CROQUETTE

*homemade / tomato-shrimp / romaine / fresh tartare*

*or*

### WAGYU TATAKI

*short seared raw Wagyu beef / Ponzu / watercress / spring onion*

*or*

### SALMON TRIO

*tartare / mousse / marinated in beetroot*

*or*

### STEAK TARTARE

*raw beef / shallot / caper / pickle / egg / mustard mayo / waldorf*

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## MAIN

*/Tasting*

### SKREI

*Cod loin / julienne of vegetables / muslin / leaf spinach / puree*

*or*

### PRESA IBERICA

*Iberico pork / Blackwell / romanesco / pommes fondant*

*or*

### COCKEREL

*chicken on the bone / parsnip / mushroom puree / mushroom cream*

*or*

### OSSOBUCCO ALLA MILANESE

*veal shank / meat gravy / risotto / parmesan / saffron*

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## DESSER

### DAME BLANCHE

*Vanilla ice cream / chokotoff sauce / whipped cream*

*or*

### TIRAMISU

*Homemade / savouardi biscuits / Disaronno*

*or*

### IRISH COFFEE

*Coffee / Jameson Whisky / whipped cream*

*or*

### CHEESE

*Selection of cheeses and garnishes*

# Tastings

Instead of solely a main course, you have the chance to choose several tastings per person.  
Tastings are smaller dishes the size of half a main course or a starter.

**MINIMUM 2 per person if only choosing tastings**  
**Starting from 5 persons: maximum 4 different per course**

## PEA SOUP 18

*pea soup / croutons / pancetta and smoked sausage OR mint oil and feta crumble (v\*)*

## PARMIGIANA DI MELANZANE 20

*eggplant / tomato / Parmesan / mozzarella / salad (v)*

## PASTA TARTUFFO 27

*pasta / cream / sage / garlic / Parmesan / fresh black truffle (v)*

## SHRIMP CROQUETTE 22

*homemade / tomato-shrimp / romaine / fresh tartare*

## TRIO SALMON 24

*tartare / mousse / marinated in beetroot*

## SCALLOP PESTO 27

*pasta / fresh green pesto / tomato / scallop*

## TUNA 29

*lukewarm preparation / kimchi puree / miso-aioli / sesame seeds*

## SKREI 28

*cod loin / julienne of vegetables / muslin / leaf spinach / puree*

## WAGYU TATAKI 27

*short seared raw Wagyu beef / Ponzu / watercress / spring onion*

## VITELLO TONNATO 25

*veal / tuna / caper apple / onion*

## STEAK TARTARE 24

*raw beef / shallot / caper / pickle / egg / mustard mayo / waldorf*

*Suppl: with 10 gr Royal Belgian Caviar + €25*

*Suppl: with fresh truffle + €12*

## COCKEREL 25

*chicken on the bone / parsnip / mushroom / puree / mushroom cream*

## PRESA IBERICA 26

*Iberico pork / Blackwell / romanesco / pommes fondant*

## OSSOBUCCO ALLA MILANESE 24

*veal shank / meat gravy / risotto / parmesan / saffron*

## TENDERLOIN 28

*Irish Angus / sautéed vegetables / pepper cream*

# Main Courses

These are full portions in the classic restaurant way, you can choose a tasting as a starter in advance

Starting from 5 persons: maximum 4 different per course

## PARMIGIANA DI MELANZANE 30

*eggplant / tomato / Parmesan / mozzarella / salad (v)*

## PASTA TARTUFFO 37

*pasta / cream / sage / garlic / Parmesan / fresh black truffle (v)*

## SCALLOP PESTO 37

*pasta / fresh green pesto / tomato / scallop*

## TUNA 39

*lukewarm preparation / kimchi puree / miso-aioli / sesame seeds*

## SKREI 38

*cod loin / vegetable julienne / muslin / leaf spinach / puree*

## STEAK TARTARE 34

*raw beef / shallot / caper / pickle / egg / mustard mayo / waldorf*

Suppl: with 10 gr Royal Belgian Caviar + €25

Suppl: with fresh truffle + €12

## COCKEREL 35

*chicken on the bone / parsnip / mushroom / puree / mushroom cream*

## PRESA IBERICA 36

*Iberico pork / Blackwell / romanesco / pommes fondant*

## OSSOBUCCO ALLA MILANESE 34

*veal shank / meat gravy / risotto / parmesan / saffron*

## STEAK 37

*steak / sautéed vegetables / sauce of your choice  
pepercorn / mushroom cream / herb butter / béarnaise*

## TENDERLOIN 45

*Irish Angus / sautéed vegetables / pepper cream  
pepercorn / mushroom cream / herb butter / béarnaise*

*Allergens: Info about allergens on request. The composition of the products may change.  
The allergen list has been drawn up on the basis of the supplier information.  
Attention: cross-contamination cannot be ruled out 100%*