

The Menu: Bistro Belge

Menu only for the entire group at the table

For groups starting from 8 people we only serve this menu

4 COURSES *	starter + middle* + <u>tasting</u> + dessert	78
3 COURSES	starter + main + dessert	67
3 COURSES <u>SMALL</u>	starter + <u>tasting</u> + dessert	57
2 COURSES	starter + main	57

starter

SHRIMP CROQUETTE

homemade / tomato-shrimp / romaine / fresh tartare

or

WAGYU CARPACCIO

raw Wagyu beef / parmesan / tomato / pine nut / truffle mayo / caper

or

TUNA CRUDO

raw tuna / soy / mango / chili / sesam / citrus

or

PATÉ BELGE

homemade venison paté / shallot chutney / brioche / calvados

middle

FORREST EGG TRUFFLE *

puree / cauliflower / truffle oil / forest mushrooms / poached egg / fresh truffle

or

OCTOPUS*

slow cooked octopus tentacle / potato cream / pomodoro / chili garlic oil

main /
tasting

CODFISH

cod / mussels / spinach / puree / mousseline

or

CHICKEN PUMPKIN

Malinoise cuckoo / potato / chestnutt / pumpkin velouté

or

BELLY BACON LATKE

slow cooked pork belly / potato latke / fennel / cabbage / sour cream

or

WAGYU RUMP EYE

Australian Wagyu steak / sautéed vegetables / peppercorn

dessert

DAME BLANCHE

vanilla ice cream / chocolate sauce / whipped cream

or

TIRAMISU

homemade / savouardi cookies / Disaronno

or

IRISH COFFEE

coffee / Jameson whisky / whipped cream

or

CHEESE BOARD

selection of cheeses

Tasting dishes / also as a starter

MINIMUM 2 tastings or 1 main course per person
Starting from 5 people: maximum 4 different per course

choose 3 tastings pp = € 69

PATÉ BELGE 25

homemade venison paté / shallot chutney / brioche / calvados

SALMON TRIO 25

tataki / tartare / mousse

TUNA CRUDO 28

raw tuna / soy / mango / chili / sesam / citrus

CARPACCIO WAGYU 27

raw Wagyu beef / parmesan / tomato / pine nut / truffle mayo / caper

STEAK TARTARE 24

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

Suppl: with 10 gr Royal Belgian Caviar + €25

Suppl: with fresh summer truffle + €10

KARDITSEL PANKO 23

fried local goats cheese / frisé / beet / balsamic

FORREST EGG TRUFFLE 26

puree / cauliflower / truffle oil / forest mushrooms / poached egg / fresh truffle

BURRATA TAGLIATELLE 23

pasta / tomato / spinach / burrata cheese / crumble

SHRIMP CROQUETTE 23

homemade / tomato-shrimp / romaine / fresh tartare

OCTOPUS 29

slow cooked octopus tentacle / potato cream / pomodoro / chili garlic oil

MUSSELS BISTRO BELGE 28

mussels / vongole / prawn / squid / pesto

SOLE MEUNIÈRE 30

250gr on bone / leek / fennel / butter sauce

CODFISH 27

cod / mussels / spinach / puree / mousseline

CHEFS RIBS 24

slow cooked pork ribs / barbecue marinade / cabbagesla

PORK BELLY 25

slowly roasted pork belly / potato latke / fennel / cabbage / sour cream

CHICKEN PUMPKIN 26

Malinoise cuckoo / potato / chestnutt / pumpkin velouté

ENTRECOTE TAGLIATA 28

on the grill / sliced / arugula / Parmigiano Reggiano / olive oil

WAGYU RUMP EYE 28

Australian Wagyu steak / sautéed vegetables / peppercorn sauce

Main course

Starting from 5 people: maximum 4 different per course

STEAK TARTARE 34

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

Suppl: with 10 gr Royal Belgian Caviar + €25

Suppl: with fresh truffle + €10

KARDITSEL PANKO 31

fried local goats cheese / fris  / beet / balsamic

BURRATA TAGLIATELLE 30

pasta / tomato / spinach / burrata cheese / crumble

OCTOPUS 41

slow cooked octopus tentacle / potato cream / pomodoro / chili garlic oil

MUSSELS BISTRO BELGE 38

mussels / vongole / prawn / squid / pesto

SOLE MEUNI RE 45

2x 250gr on bone / leek / fennel / butter sauce

CODFISH 37

cod / mussels / spinach / puree / mousseline

CHEFS RIBS 35

slow cooked pork ribs / barbecue marinade / coleslaw

PORK BELLY 25

slowly roasted pork belly / potato latke / fennel / cabbage / sour cream

CHICKEN PUMPKIN 26

Malinoise cuckoo / potato / chestnutt / pumpkin velout 

ENTRECOTE TAGLIATA 39

on the grill / tranch ed / arugula / parmigiano reggiano / olive oil

WAGYU RUMP EYE 39

*Australian Wagyu steak / saut ed vegetables / *sauce of your choice***

**Sauces : pepper cream / mushroom cream / b arnaise / herb butter*

*If you are allergic to certain ingredients, please report this.
Info about allergens on request. The composition of the products may change.
The allergen list has been drawn up based on the supplier information.
Attention: cross-contamination cannot be ruled out 100%*