

The Menu: Bistro Belge

Menu only for the entire group at the table

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 / brandade / spinach / puree / mousseline / shrimp

or

CHICKEN

Malinoise cuckoo / potato / chestnut / parsnip / bouillon

or

VENISON

pumpkin puree / wild mushrooms / autumn vegetables / port sauce

or

WAGYU RUMP EYE

Australian Wagyu steak / sautéed vegetables / peppercorn sauce

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 24

homemade venison paté / shallot chutney / brioche / calvados

SALMON TRIO 26

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

CHEF'S DISH 25

*changing dish
depending availability*

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 21

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

SOLE MEUNIÈRE 30

250gr on bone / butter sauce

CODFISH 27

cod / brandade / spinach / puree / mousseline / shrimp

VENISON 27

pumpkin puree / wild mushrooms / autumn vegetables / port sauce

CHEFS RIBS 25

slow cooked pork ribs / barbecue marinade / cabbagesla

PORK BELLY 24

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

CHICKEN 25

Malinoise cuckoo / potato / chestnutt / parsnip / bouillon

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
For groups starting from 8 people we only serve the menu

CHEF'S DISH 35
*changing dish
depending availability*

STEAK TARTARE 34

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 31

fried local goats cheese / fris  / beet / balsamic

BURRATA TAGLIATELLE 29

pasta / tomato / spinach / burrata cheese / crumble

OCTOPUS 41

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

SOLE MEUNI RE 45

2x 250gr on bone / butter sauce

CODFISH 37

cod / brandade / spinach / puree / mousseline / shrimp

VENISON 37

pumpkin puree / wild mushrooms / autumn vegetables / port sauce

CHEFS RIBS 35

slow cooked pork ribs / barbecue marinade / coleslaw

PORK BELLY 34

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

CHICKEN 34

Malinoise cuckoo / potato / chestnutt / parsnip / bouillon

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%