

Bistro Belge Choice Menu Our Classics

*Menu prices only for the entire group at the table
With 8 persons or more we only serve this menu*

2 COURSES STARTER + MAIN*	59
3 COURSES STARTER + MAIN + DESSERT	65
3 COURSES + STARTER + MID + MAIN	74
4 COURSES * STARTER + MID + MAIN + DESSERT	84

STARTER

SHRIMP CROQUETTE

homemade / tomato-shrimp / lettuce heart / fresh tartare

OR

WAGYU CARPACCIO

raw Wagyu beef / parmigiano reggiano / candied tomato / pine nuts / truffle mayo / capers

OR

SALMON TATAKI

shortly seared salmon / cucumber / tzatziki / pepper mayo / pearl couscous

MID

TAGLIERINI TRUFFLE

pasta / parmegiano reggiano 24 months / olive oil / seasonal truffle / sage

OR

SCALLOPS BACON

Coquilles st-Jaques / cauliflower / beurre blanc / crumble

MAIN

COD

cod loin / green asparagus / julienne / muslin / puree / herb oil

OR

ASPARAGUS FLAMANDE

White asparagus / butter sauce / egg / parsley

OR

TENDERLOIN

beef fillet on the grill / sautéed vegetables / pepper cream

DESSERT

DAME BLANCHE

vanilla ice cream / chocolate sauce / whipped cream

OR

TIRAMISU

homemade / savouardi cookies / Disaronno

OR

IRISH COFFEE

coffee / Jameson Whiskey / whipped cream

à la carte

2 Tastings = 1 Main course
MINIMUM 2 tastings OR 1 main course per person
 From 5 people: maximum 4 different courses per course
 From 8 people we only serve the menu

2 tastings pp = list price
3 tastings pp = € 74

	TAST	MC
	START	
VITELLO TONNATO <i>roasted veal carpaccio / tuna mayo / fresh tuna / caper apple / onion</i>	28	
SALMON TATAKI <i>Shortly seared salmon / cucumber / tzatziki / pepper mayo / pearl couscous</i>	27	
CARPACCIO WAGYU <i>raw Wagyu beef / parmigiano reggiano / candied tomato / pine nuts / truffle mayo / capers</i>	27	
STEAK TARTARE <i>raw beef / shallot / caper / pickle / egg / mustard mayo / waldorf</i> Suppl: with 10 gr Royal Belgian Caviar + €25 Suppl: with fresh seasonal truffle + €12	25	35
SHRIMP CROQUETTE <i>homemade / tomato-shrimp / lettuce heart / fresh tartare</i>	24	
SCALLOPS BACON <i>Coquilles st-Jaques / cauliflower / beurre blanc / crumble</i>	30	
TAGLIERINI TRUFFLE <i>pasta / parmegiano reggiano 24 months / olive oil / seasonal truffle truffle / sage (v)</i>	28	37
AUBERGINE ESCALOPINE <i>eggplant / herb crust / tomato sauce / mashed potatoes / tomato crumble / burrata (v)</i>	22	30
VONGOLE PASTA <i>pasta / vongole verace / garlic / olive oil / parmegiano reggiano 24 months</i>	28	38
SEABASS BOUILLABASSE <i>sea bass fillet / scampi tartare / fish soup / croutons / rouille</i>	29	39
COD LOIN <i>cod / green asparagus / julienne / muslin / mashed potatoes / herb oil</i>	28	38
OSSOBUCO <i>braised veal shank / tomato sauce / potato / Parmeggiano Reggiano 24 months</i>	26	36
TENDER LOIN <i>on the grill / sautéed seasonal vegetables / potato dish of your choice / sauce of your choice</i> Sauces: pepper cream / mushroom cream / béarnaise / herb butter	31	45

QUICK MENU

not on Fridays and Saturdays

MC

Classics for a quick bite

VOL-AU-VENT of chicken with muslin, fries and salad **29**

PORK CHEEKS Stew with fries and salad **31**

CHEFS RIBS Pork ribs, barbeque marinade, coleslaw and fries **34**

CAESAR SALAD chicken, romaine, egg, parmesan, croutons and nchovies **29**

DAY MENU : soup of the day + dish from the quick menu **40**