

Bistro Belge Menu

STARTER

SHRIMP CROQUETTE

homemade / tomato / shrimp / lettuce heart / fresh tartare

or

CARPACCIO WAGYU

Australian wagyu beef / parmigiano reggiano / sundried tomato / pine nut / truffle mayo

or

SALMON TATAKI

lightly seared raw salmon / ponzu / wakame / cucumber / ginger mayo

MIDDLE

TRUFFLE TAGLIOLINI

pasta / parmigiano reggiano 24 months / shiitake / fresh seasonal truffle

MAIN / TASTING

SOLE

Seasonal preparation / fries

or

ASPARAGUS A LA FLAMANDE

White asparagus / butter sauce / egg mimosa / parsley / fries

or

TENDERLOIN

Beef fillet on the grill / sautéed vegetables / pepper cream / fries

DESSERT

DAME BLANCHE

vanilla ice cream / chocolate sauce / whipped cream

or

TIRAMISU

homemade / coffee / savouardi cookies / Disaronno

or

IRISH COFFEE

coffee / Jameson Whiskey / whipped cream

or

CHEESE SELECTION

cheeses selected by the sommelier

2 COURSES	STARTER + MAIN	59
3 COURSES	STARTER + MAIN + DESSERT	67
3 COURSES +	STARTER + MIDDLE + <u>TASTING</u>	72
4 COURSES	STARTER + MIDDLE + <u>TASTING</u> + DESSERT	79

For groups of **8 people** or more, we only serve this menu. Can only be ordered for the **whole table**

Allergens: Info on allergens on request. The composition of the products may change. The allergen list has been drawn up in accordance with the supplier information. Please note: cross-contamination cannot be ruled out 100%.

À LA CARTE

There is a choice limit of a maximum of 4 different dishes per course

We ask to order a minimum of 1 main course per person

starters

SALMON TATAKI	<i>lightly seared raw salmon, ponzu, wakame, cucumber, ginger mayo</i>	24
CARPACCIO WAGYU	<i>parmigiano Reggiano, sundried tomato, pine nut, truffle mayo</i>	23
STEAK TARTARE	<i>raw beef, shallot, capers, pickle, egg, mustard mayo, waldorf salad</i>	22
SHRIMP CROQUETE	<i>homemade, cherry tomato, shrimp, lettuce heart, fresh tartare</i>	20
TRUFFLE PASTA	<i>Parmegiano Reggiano 24 months, shiitake, fresh seasonal truffle v</i>	27
KARDITSEL SALAD	<i>local goats cheese, pear syrup, apple, walnut, bacon v-possible</i>	21

main courses

NORTH SEA FISH	<i>white fish, Jerusalem artichoke, mousseline, fennel</i>	35
SOLE	<i>baked on the bone 2x250gr, parsley sauce, samphire, watercress</i>	42
STEAK TARTARE	<i>raw beef, shallot, capers, pickles, egg, mustard mayo, waldorf</i>	30
VOL-AU-VENT	<i>chicken and mushroom ragout with mousseline, salad</i>	26
CHEFS RIBS	<i>Slow-cooked pork ribs in a barbecue marinade with coleslaw</i>	29
OSSO BUCCO	<i>Slow-cooked veal shank in a tomato sauce with pasta</i>	32
CAESAR SALAD	<i>chicken, romaine, croûtons, parmesan, egg, anchovies</i>	27
TRUFFLE PASTA	<i>Parmegiano Reggiano 24 months, shiitake, fresh seasonal truffle v</i>	33
MALINES CHICKEN	<i>chicken fillet, chestnut jus, savoy, pomme fondant</i>	31
STEAK	<i>Belgian White-Blue, salad, <i>sauce of your choice</i>*</i>	31
TENDERLOIN	<i>Irish Black Angus, sautéed seasonal vegetables, <i>sauce of your choice</i>*</i>	39
RIBEYE	<i>Urugay Grain Fed Angus, sautéed seasonal vegetables, <i>sauce of your choice</i>*</i>	37

**Pepper cream, béarnaise, mushroom cream, herb butter,*

**à la tagliata: arugula, olive oil, parmesan, sun-dried tomato (instead of vegetables)*

Sides:

French fries, croquettes or mashed potatoes 3

Truffle fries with truffle mayo, parmesan and fresh seasonal truffle 10

Caviar 10 gr Royal Belgian 23

Truffle fresh seasonal truffle 13

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Tasting Dish formula

2 dishes per person = € 44

3 dishes per person = € 64

maximum of 4 different dishes per course per table

SALMON TATAKI *lightly seared raw salmon, ponzu, wakame, cucumber, ginger mayo*

CARPACCIO WAGYU *parmigiano reggiano, sundried tomato, pine nut, truffle mayo*

STEAK TARTARE *raw beef, shallot, capers, pickles, egg, mustard mayo, waldorf*

SHRIMP CROQUETTE *homemade, cherry tomato, shrimp, lettuce heart, fresh tartare*

KARDITSEL SALAD *local goats cheese, pear syrup, apple, walnut, bacon v-possible*

TARTUFFO *parmegiano reggiano 24 months, shiitake, fresh seasonal truffle v* +€5

NORTH SEA FISH *white fish, Jerusalem artichoke, mousseline, fennel*

MALINES CHICKEN *chicken fillet, chestnut jus, savoy, pomme fondant*

SOLE *baked on the bone 250gr, parsley sauce, samphire, watercress* +€5

TENDERLOIN *Irish Black Angus, sautéed seasonal vegetables, sauce of your choice** +€5

RIBEYE TAGLIATA *sliced with arugula, olive oil, parmesan and sun-dried tomato* +€5

**Pepper cream, béarnaise, mushroom cream, herb butter,*

Sides:

Fresh Fries, Fresh Croquettes or Mashed Potatoes 3

Truffle fries with truffle mayo, parmesan and fresh seasonal truffle 10

Caviar 10 gr Royal Belgian 23

Truffle fresh seasonal truffle 13

Desserts

CREAM BRÛLÉE 11
vanilla pudding with a caramelized layer on top

DAME BLANCHE 12
vanilla ice cream with whipped cream and a chocotoff sauce

TIRAMISU 11
savouardi cookies soaked in coffee and amaretto, with a mascarpone mousse and cocoa

IRISH COFFEE 11
coffee with Jameson whiskey, sugar and whipped cream

SABAYON 13
whipped dessert based on Jurançon wine and egg, with raspberry and vanilla ice cream

CHEESE SELECTION 14
cheeses selected by the sommelier

Tip: Porto Noval 10 year € 12

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