

À La Carte

Starter only in combination with a main course, choice limit of 4 different dishes per course per table

	starter	main
Carpaccio Wagyu <i>Arugula / dried cherry tomato / parmigiano reggiano / pine nut / truffle mayo</i>	23	
Burrata & Iberico <i>Burrata cheese / Belotta Iberico ham / marinated tomato / balsamic vinegar</i>	23	
Salmon Crudo <i>Raw salmon / olive oil / lemon mayo / fennel / red onion / dille oil</i>	24	
Prawn Cocktail <i>Tiger prawn / pearl couscous / feta / cocktail sauce / egg / cold preparation</i>	24	
Steak Tartare <i>Hand minced <u>raw</u> beef / shallot / caper / pickle / egg / mustard / waldorfsalad</i>	22	29
Homemade Shrimp Croquette <i>Lettuce heart / cherry tomato / shrimp / fresh tartare sauce</i>	21	
Escargots à la Bourgogne <i>Vineyard snails / herb butter / bread</i>	21	
Karditsel Goat Cheese <i>Warm goat cheese from Lummen / syrup de liège / bacon / apple / walnut / salad</i>	21	
Taglierini Tartuffo <i>Pasta / parmigiano reggiano / shiitake / fresh seasonal truffle</i>	27	33
Wild mushrooms risotto <i>Risotto rice / mixed wild mushrooms / poached egg / parmesan cheese</i>	23	33
Spiney Lobster Thermidor <i>Spiney Lobster tail 200gr / cream / white wine / tomato / parmesan cheese</i>	42	
Octopus <i>Slow-cooked octopus tentacle / tomato sauce / mashed potatoes / crumble</i>	27	40
Sole meunière <i>Fried on the bone 350gr / butter sauce / lemon / fresh salad</i>		43
North Sea Fish <i>Market fish filet on skin / cod brandade / potato / shrimp / spinach / mousseline / leek oil</i>		37
Vol Au Vent <i>Chicken ragout / chicken meatballs / mushrooms / mousseline / salad</i>		26
Chefs Ribs <i>24h cooked pork ribs / barbeque marinade / coleslaw</i>		29
Venison fillet <i>Venison / celeriac / cranberry sauce / pear / gratin</i>		37
Duck leg confit <i>Duck leg confit / pumpkin puree / oyster mushroom / demi glacé / sautéed potatoes</i>		35
Tenderloin <i>Sautéed vegetables / pepper sauce or mushroom cream or béarnaise or herb butter</i>		39
Ribeye Tagliata <i>Ribeye sliced / arugula / sun-dried tomatoes / parmesan</i>		38
Japanese Wagyu <i>150gr Wagyu beef A5 quality / sautéed vegetables</i>		49

Tasting Dish formula

Halved main portions to allow for multiple courses: 2 dishes equals a main course in volume, 3 equals a starter and main

2 dishes per person = € 44

3 dishes per person = €66

Carpaccio Wagyu Arugula / dried cherry tomato / parmigiano / pine nut / truffle mayo

Burrata & Iberico Burrata cheese / Belotta Iberico ham / marinated tomato / balsamic vinegar

Salmon Raw salmon / olive oil / lemon / fennel / red onion / dille oil

Prawn cocktail Tiger prawn / pearl couscous / feta / egg / cocktail sauce / cold preparation

Steak Tartare raw beef / shallot / caper / pickle / egg / waldorf / mustard

Homemade shrimp croquette Lettuce heart / cherry tomato / shrimp / tartare

Taglierini Tartuffo Pasta / Parmigiano Reggiano / Shiitake / Fresh seasonal truffle +€5

Escargots à la Bourgogne Vineyard snails / herb butter / bread

Wild Mushroom Risotto Arborio rice / wild forrest mushrooms / poached egg / parmesan

Karditsel Goat cheese Goat cheese from Lummen / bacon / apple / walnut / salad

North Sea fish Filet on skin / cod brandade / potato / shrimp / spinach / mousseline / leek oil

Octopus Slow-cooked octopus tentacle / tomato sauce / mashed potatoes / crumble +€5

Spiney Lobster Thermidor Spiney lobster tail 200gr / cream / white wine / tomato / parmesan +€ 17

Sole Meunière 225gr fried on the bone / butter sauce / salad / lemon +€5

Venison Venison filet / celeriac / cranberry sauce / pear / potato +€5

Duck Confit Duck leg / pumpkin puree / oyster mushroom / demi glacé / sautéed potatoes

Chefs Ribs 24h cooked pork ribs / barbeque sauce / salad / coleslaw

Tenderloin Sautéed vegetables / pepper sauce +€5

Ribeye Tagliata Ribeye sliced / arugula / sun-dried tomatoes / parmesan +€5

Japanese Wagyu 150gr Wagyu beef A5 quality / sautéed vegetables +€ 25

Sides

French fries, croquettes or mashed potatoes 3

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

Truffle fresh seasonal truffle 9

For groups of 5 or more people , we ask you to limit the choice to 4 different dishes per course

Allergens: Info on allergens on request. The composition of the products may change.

Info drawn up based on the supplier info. Please note: cross-contamination cannot be ruled out 100%.

Bistro Belge Menu

STARTER

Shrimp croquette Lettuce heart / cherry tomato / shrimp / tartare

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Carpaccio Wagyu Arugula / dried cherry tomato / parmigiano reggiano / pine nut / truffle mayo

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Burrata & Iberico Burrata cheese / Belotta Iberico ham / marinated tomato / balsamic vinegar

MID

Taglierini Tartuffo Pasta / parmigiano reggiano / shiitake / fresh seasonal truffle

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Octopus Slow-cooked octopus tentacle / tomato sauce / mashed potatoes / crumble

MAIN / TASTING

Venison Venison filet / celeriac / cranberry sauce / pear / gratin

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Duck Confit Duck leg / pumpkin puree / oyster mushroom / demi glacé / sautéed potatoes

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Sole Meunière Fried on the bone / butter sauce / lemon / salad / fries

DESSERT

Dame Blanche vanilla ice cream / chocotoff sauce / whipped cream

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Tiramisu homemade / coffee / savouardi / Disaronno

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Irish Coffee

2 COURSES	STARTER + MAIN	59
3 COURSES	STARTER + MAIN + DESSERT	68
3 COURSES +	STARTER + MID + <u>TASTING</u>	71
4 COURSES	STARTER + MID + <u>TASTING</u> + DESSERT	80

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