

## BISTRO BELGE MENU

### START

#### Carpaccio Wagyu

*Wagyu Beef / Arugula / sun-dried tomato / Parmigiano Reggiano 24 / pine nuts / truffle mayo*

#### Homemade Shrimp Croquette

*Lettuce / cherry tomato / grey shrimp / fresh tartar sauce*

#### Burrata Iberico

*Burrata Pugliese / Belotta Iberico ham / basilicumoil / cherrytomato / balsamic vinegar*

### MID

#### Taglierini Tartuffo

*pasta / Parmigiano Reggiano 24m / shiitake / cream / fresh seasonal Truffle*

#### Octopus

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

### MAIN

#### Wolfish

*fish fillet / mousseline / grey shrimp / mashed potatoes / spinach*

#### Tenderloin

*Irish beef tenderloin / sautéed vegetables / fries / peppercorn cream sauce*

#### Asparagus Flamande

*white asparagus / egg mimosa / butter sauce / parsley / fries*

### AFTER

#### Dame Blanche

*vanilla ice cream / Chocotoff sauce / whipped cream*

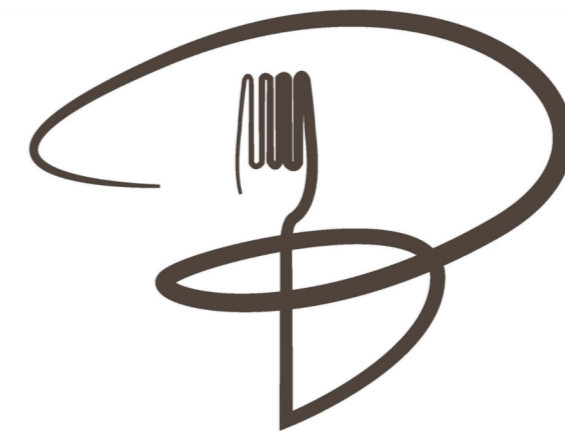
#### Tiramisu

*savouardi biscuits / coffee / Disaronno / cocoa*

#### Irish Coffee

*coffee / Jameson Whisky / whipped cream*

<b>2 COURSE</b>	START+MAIN	59
<b>3 COURSE</b>	START+MAIN+AFTER	71
<b>3 COURSE</b>	START+MID+MAIN*	75
<b>4 COURSE</b>	START+MID+MAIN*+AFTER	83



**BistroBelge**  
Restaurant & Bar

*Allergens: Information on allergens available upon request.  
The composition of the products may change.  
The allergen list has been compiled based on the supplier information.  
Please note: cross-contamination cannot be 100% ruled out.*

ENGLISH

## À LA CARTE

### STARTERS

<b>Carpaccio Wagyu</b> <i>Wagyu Beef / Arugula / sun-dried tomato / Parmigiano Reggiano 24ml / pine nuts / truffle mayo</i>	24
<b>Burrata Iberico</b> <i>Burrata Pugliese / Belotta Iberico ham / basilicum oil / cherry tomato / balsamic vinegar</i>	23
<b>Salmon Tataki</b> <i>Lightly seared raw salmon / wakame / cucumber / ginger mayo / ponzu</i>	25
<b>Steak Tartare</b> <i>RAW beef / shallot / caper / pickle / sriracha / egg yolk / mustard mayo / Waldorf salad</i>	21 Main: 29
<b>Homemade Shrimp Croquette</b> <i>Lettuce / cherry tomato / grey shrimp / fresh tartar sauce</i>	21
<b>Taglierini ini Tartuffo</b> <i>pasta / Parmigiano Reggiano 24m / shiitake / cream / fresh seasonal truffle</i>	27 Main: 29
<b>Octopus</b> <i>Slow-cooked octopus tentacle / tomato sauce / mashed potatoes / crumble</i>	30 Main: 40

### MAINS

<b>Wolffish</b> <i>sea bass fillet / mousseline / grey shrimp / mashed potatoes / spinach</i>	37
<b>Redfish</b> <i>redfish fillet on skin / bouillabaisse / rouille / toast / emmental</i>	36
<b>Bistro Grass</b> <i>Steak (or tenderloin) / shoestring fries / salad / sauce of your choice</i>	35 Tenderloin: 45
<b>Filet Pur</b> <i>Irish beef tenderloin / sautéed vegetables / sauce of your choice</i>	41
<b>Ribeye Tagliata</b> <i>Uruguay Black Angus ribeye / sliced / arugula / sun-dried tomatoes / Parmigiano / oil</i>	38
<b>Vol-Au-Vent</b> <i>Chicken ragout with mushrooms / cream / mousseline / bouchée / salad</i>	26
<b>Duck</b> <i>Confit duck leg / shiitake / demi glace / potato gratin / sautéed carrot</i>	32
<b>Chefs Ribs</b> <i>Pork ribs / 24h slow cooked / barbecue marinade / coleslaw / salad</i>	29

## TASTING FORMULA

Dishes in smaller portions to compose multiple courses yourself.  
2 pieces correspond to a main course, 3 pieces to a starter and main course.

<b>Carpaccio Wagyu</b> <i>Wagyu Beef Arugula / sun-dried tomato / Parmigiano Reggiano 24ml / pine nuts / truffle mayo</i>	24
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<b>Salmon Tataki</b> <i>Lightly seared raw salmon / wakame / cucumber / ginger mayo / ponzu</i>	25
<b>Steak Tartare</b> <i>RAW beef / shallot / capers / pickle / sriracha / egg yolk / mustard mayo / Waldorf salad</i>	21
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<b>Taglierini Tartuffo</b> <i>pasta / Parmigiano Reggiano 24m / shiitake / cream / fresh seasonal truffle</i>	27
<b>Octopus</b> <i>Slow-cooked octopus tentacle / tomato sauce / mashed potatoes / crumble</i>	30
<b>Wolffish</b> <i>sea bass fillet / mousseline / grey shrimp / mashed potatoes / spinach</i>	27
<b>Redfish</b> <i>redfish fillet on skin / bouillabaisse / rouille / toast / emmental</i>	26
<b>Steak Tartare</b> <i>RAW beef / shallot / capers / pickle / sriracha / egg yolk / mustard mayo / Waldorf salad</i>	21
<b>Filet Pur</b> <i>Irish beef tenderloin / sautéed vegetables / sauce of your choice</i>	28
<b>Ribeye Tagliata</b> <i>Uruguay Black Angus ribeye / sliced / arugula / sun-dried tomatoes / Parmigiano / oil</i>	28
<b>Duck</b> <i>Confit duck leg / shiitake / demi glace / potato gratin / sautéed carrot</i>	26
<b>Chefs Ribs</b> <i>Pork ribs / 24h slow cooked / barbecue marinade / coleslaw / salad</i>	23
<b>Bistro Grass</b> <i>Tenderloin / shoestring fries / salad / sauce of your choice</i>	31

#### SIDES

Fries, croquette, mashed potatoes, gratin	4
Bistrograss	4
Truffle fries (parmigiano, mayo, truffle)	12

#### SAUCES

Peppercorn Cream	Béarnaise
Mushroom Cream	Herb butter
Bistro Sauce: pepper, mushroom, onion	

Starting from 5 people, a maximum of 4 different choices per course.  
Starting from 8 people, we only serve the Bistro Belge Menu.