

Hoppetizers

BELGIAN FRIES (V)	30
Served with Belgian mayonnaise	
CHARCUTERIE	45
Selection of cured meats and European cheeses	
With Pork (P)	55
CRISPY CRUMBED CALAMARI & MUSSELS (A)	50
Served with a Hoegaarden and lime spiked tartar sauce	
BEEF CROMESQUIS (A)	45
Served with endives and truffle in a hot mustard aioli	
MINI CHEESE CROQUETTES	45
With Frisée lettuce, mexican chili and grape mustard	
CHIMAY CHICKEN WINGS (A)	45
Tossed in a chilled Chimay beer glaze & blue de monee dressing	
HAND CUT BEEF TARTAR	80
With caper berries, cipolin onion and garlic bread	
BELGIAN BEEF BROCHETTE (A)	55
Marinated in stella cider and crushed garlic	
PAN-FRIED FOIE GRAS (A)	75
Served with cognac and dark cherry sauce on toasted brioche	
3 MINI BURGERS	65
Choose from Beef, Chicken and Prawn	
SOFT SHELL CRAB SLIDER	70
Served with a spicy arugula, tomato and lime aioli	

Sandwiches

CROQUE MADAME	45
On a ciabatta with turkey bacon, cheese and a fried quail egg	
BEEF SANDWICH	65
With caramelized onion, mushrooms, melted swiss cheese and a hot mustard aioli	
PULLED LAMB SANDWICH (A)	60
On a ciabatta with ripe tomato, lettuce, red onion, pickled cucumber, gruyere cheese and a feta mint yogurt dressing	
THE ORIGINAL BELGIAN VEGGIE BURGER	60
Made with beans, cremini mushroom, lettuce, roma tomato and piquillo aioli with Belgian Fries	
CORN FED CHICKEN BURGER	65
With Belgian vintage cheddar cheese, tomato salsa, lettuce, guacamole and Belgian fries on the side	
BELGIAN STYLE PRIME ANGUS BEEF BURGER	95
Mature Irish cheddar, red onion, lettuce, gherkins, porcini mushroom and white truffle mayo served with Belgian fries	

Pork (P)

CROQUE VAN DAMME	65
Served on toasted brioche with grilled beef, pork bacon, Irish cheddar and topped with a fried egg	
MINI PORK BABY RIBS (A)	75
Marinated in a spicy Stella Cider chili sauce	
PORK BELLY SLIDERS (A)	75
3 sliders with apple, pickled cabbage and sweet mustard	
ROASTED VINE TOMATO SOUP	35
Served with pork meatballs	
DANGERS & MASH	75
Char-grilled cumberland pork sausages with potato and chive mash with onion gravy.	
SLOW COOKED PULLED PORK SANDWICH (A)	85
Marinated in a krek and honey bbq sauce, homemade bap, apple coleslaw and belgian fries	
SLOW BRAISED PORK BABY RIBS (A)	85
Marinated in Liege's syrup, served with Belgian fries and salad	
HONEY GLAZED PORK BELLY (A)	120
With black pudding, mash potatoes, apple chutney and charred pickled onions	
KASSLER	80
Smoked loin of pork served with sauerkraut and mashed potatoes	
LEBERKÄSE	65
Pork meat loaf served on a bed of roast potatoes and topped with a fried egg	
PORK PLATTER (A)	150
Pork sausages, pork belly, pork loin, pork ribs, black pudding, Belgian fries and served with a mix green salad.	

Belgian Mussels (S)

Steamed Mussels served with Belgian fries and our homemade mayonnaise

NATURAL MUSSELS	120
WHITE WINE & CREAM (A)	130
COCONUT CREAM & LEMONGRASS CURRY (A)	130
APPLE CIDER, CHILLY, GINGER & LIME (A)	130
BAKED MUSSELS	95
Served on a platter with your choice of one of the following toppings:	
Garlic & Herb Butter topped with breadcrumbs	
Spinach, Beef bacon & Cheese sauce	
Tomato, Herbs and Parmesan sauce	

Soups & Salads

PORTABELLA MUSHROOM SOUP	30
With chervil cream	
FLEMISH SEAFOOD SOUP (S)	40
Served with toasted sour dough	
ROASTED BEET AND GOAT CHEESE SALAD	60
Aged goat cheese, roma tomato, baby arugula and balsamic gastrique	
OSTEND SEAFOOD & QUINOA SALAD (S)	75
Served with mixed beans, pomegranate, radish, lettuce and lemon vinaigrette dressing	
BELGIAN CAFES' CAESAR SALAD	45
Hoebeg lettuce, garlic crostons, parmesan and a tangy Caesar dressing	
Add Chicken	55
Add Prawns	65

Desserts

FRÜLI CHEESE CAKE (A)	35
Romanoff strawberries and bieneh.	
BELGIAN CAFE STICKY DATE PUDDING	30
In a toffee sauce with cookies ice cream	
BRAMLEY APPLE CRUMBLE	35
Stewed baby apples served with cinnamon ice cream	
LIÈGE CHOCOLATE MOUSSE	35
With blueberries, almond crumble and chocolate rice crispies	
BRUSSELS WAFFLE	35
Served with	
Vanilla ice cream and whipped cream	
Strawberries and ice cream	
Caramel sauce and banana	
SEASONAL FRUIT	30
Vanilla mascarpone cream and flavored macarons	

Belgian Pride

HOEGAARDEN BATTERED COD (A)	80
With crushed peas, tartar sauce and Belgian fries	
PAN FRIED SALMON (A)	110
Served with sautéed leeks, fenel, peas, potato mash and a Hoegaarden hollandaise	
ROASTED BABY CHICKEN	95
With truffle potato mash, endive salad and onion gravy	
CLASSIC SHEPHERD'S PIE	90
Minced lamb, root vegetables, topped with mashed potato	
FLEMISH BEEF STEW (A)	85
Simmered in a semi sweet Lette brown sauce with Belgian fries	
TIGER PRAWNS	150
Marinated in our chef's secret spices then pan seared and served with Belgian fries	
OVEN ROASTED RACK OF LAMB	125
Served with a charred eggplant puree, mixed beans, baby potato and a mint jus	
TASTE OF THE SEA	150
A selection of steamed mussels, charred calamari, pan fried garlic & chilli prawns, salmon, lobster tail and served with Belgian fries	

From our grill

USDA PRIME BEEF RIB EYE 300GRM	155
USDA PRIME BEEF TENDERLOIN 180GRM/250GRM	130/165
GRILLED LAMB CHOPS	130
CORN FED CHICKEN DREAST	95
GIANT MIXED GRILL "BELGIAN STYLE"	160
Lamb chop, steak, chicken, prawns	
ALL STEAKS AND GRILL ITEMS FROM OUR GRILL MENU ARE SERVED WITH BELGIAN FRIES AND YOUR CHOICE OF SAUCE.	
SAUCES	EXTRA SIDES - 22 EACH
Peppercorn Cream	Truffle Mashed Potato
Cream of Mushrooms	Roasted Broccoli
Red wine Sauce (A)	Sautéed Vegetables
Béarnaise (A)	Sautéed Mushroom
	Sweet potato Fries

Kids

HOMEMADE TOMATO SOUP	20
With cheese crouton's	
BONELESS CHICKEN WINGS	20
In a bbq sauce	
FRIED SCAMPI	30
Served with belgian fries and crushed peas	
SLOW COOKED BEEF	30
Slow cooked for 12 hours and served with mashed potato and gravy	
VEAL SAUSAGE	25
2 veal sausages served with mashed potato and onion gravy	
STICKY DATE PUDDING	20
VANILLA ICE CREAM	20



Subject to taxes

P: pork S: seafood A: alcohol V: vegetarian N: nuts