

The Menu





STELLA
ARTOIS

CAFE

Food & beer
Pairing
guide

FOOD & BEER GO HAND IN HAND

Pairing the right flavors can elevate your dining experience. Find the right beer to accompany your food and you'll taste perfection.



**SIP.
SHARE.
SAVOR.**

Tip: Make your taste buds happy by taking a sip of beer before and after your taste of food.



The
Beer

Beers on Draught



STELLA ARTOIS REFRESHING & PLEASANTLY MALTY

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness.

Alc/vol 5,2%

33 cl 38
50 cl 44

Goes great with both light and spicy dishes; surprisingly, the light malt softens spicy flavors, and the taste pairs well with a range of ingredients.



HOEGAARDEN GENTLE LEMON & SMOOTH WHEAT

Spicy coriander and hint of Curaçao orange peel give Hoegaarden a superior refreshing character and a surprisingly smooth taste.

Alc/vol 4,9%

33 cl 39
50 cl 46

A perfect companion for seafood and raw fish. The lemon flavor will enhance your meal and pairs well with the treasures of the sea.



LEFFE BLONDE GOURMET BEER WITH LIGHT COLORED MALT

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple.

Alc/vol 6,6%

33 cl 39
50 cl 47

Heavenly with smoked meats, the beer's malt is also a nice complement to sweet-and-sour dishes and white meat or light stews.



LEFFE BRUNE BEER WITH DARK COLORED MALT

Filled with aromas of roasted coffee, vanilla, cloves and dried fruits, Leffe Brune is a superb Belgian brown ale.

Alc/vol 6,5%

33 cl 39
50 cl 47

Intense and roasted flavors bring out the toasted toffee caramel notes in these delicious beers.



KRIEK BELLE-VUE DELICIOUSLY FLAVORED WITH CHERRIES

Belle-Vue Kriek's dry and creamy flavor of sweet cherries, nuts and wood give the beer an original accent and irresistible taste.

Alc/vol 4,1%

33 cl 39
50 cl 46

Best served with chocolate and sweet desserts, a perfect companion for fruit-filled dishes.



STELLA CIDRE A CRISP, COMPLEX AND REFRESHING CIDRE

A new addition to the Stella family, this crisp and refreshing Belgian Cidre made from Belgian hand picked apples with a complex and distinct finish.

Alc/vol 4,5%

33 cl 39
50 cl 46

This Cidre pairs well with chicken, fish and a broad selection of cheeses.

Bottled Beers

ABBEY BEERS

MAREDSOUS BLONDE 50

MAREDSOUS TRIPEL 55

TRAPIST BEERS

CHIMAY ROUGE 70

CHIMAY BLUE 85

WESTMALLE TRIPEL 70

PREMIUM BEERS

STELLA ARTOIS 40

DE KONINCK 50

DUVEL 55

BARBAR 60

KWAK 65

HOPUS 70

TRIPLE KARMELIET 70

LA CHOUFFE 70

MC CHOUFFE 70

KASTEEL DONKER 72

KASTEEL TRIPEL 72

DELIRIUM TREMENS 80

FRUIT BEERS

FLORIS APPLE 65

FLORIS FRAMBOISE 67

FLORIS PASSION 65

FRULI 65

DELIRIUM RED 85

DRAUGHT BEERS TASTING TRAY

BEER TASTING TRAY 88

WITH BELGIAN FRIES 108

Wines

SPARKLING WINE

GLS / BTL

DUBERVAL BRUT NV
FRANCE

67 / 325

LAURENT PERRIER BRUT NV
FRANCE

750

WHITE WINE

CHARDONNAY VERANZA
ITALY

42 / 196

PINOT GRIGIO, DA LUCA
ITALY

45 / 212

SAUVIGNON BLANC,
THE RIDDLE, HARDYS
AUSTRALIA

46 / 229

HARMONIE DE GASCOGNE BLANC
DOMAINE PELLEHAUT
FRANCE

49 / 237

RIESLING 'DR L' QBA, DR. LOOSEN
GERMANY

267

SAUVIGNON BLANC, MUD HOUSE
NEW ZEALAND

347

GAVI DOCG, BENI DI BATASIOLO
ITALY

379

CHABLIS 'LA PIERRELÉE', LA CHABLISIENNE
FRANCE

482

RED WINE

GLS / BTL

VINO TINTO VERANZA
SPAIN

42 / 196

NERO D'AVOLA, DA LUCA
ITALY

45 / 212

HARMONIE DE GASCOGNE

47 / 227

DOMAINE PELLEHAUT
FRANCE

CHIANTI DOCG, GABBIANO
ITALY

54 / 267

MERLOT, OXFORD LANDING
AUSTRALIA

349

CABERNET SAUVIGNON, CATENA
ARGENTINA

369

MALBEC, CATENA
ARGENTINA

426

BOURGOGNE PINOT NOIR

479

LA VIGNÉ BOUCHARD PÈRE ET FILS
FRANCE

ROSE WINE

PINOT GRIGIO ROSÉ
ITALY

45 / 220

CUVÉE SERPOLET CÔTES PROVENCE

250

HENRI FABRE
FRANCE

Spirits

HOUSE SPIRITS

30 ML

TANQUERAY	<u>40</u>
SMIRNOFF RED LABEL	<u>40</u>
JOHNNIE WALKER RED LABEL	<u>40</u>
MATUSALEM PLATINO	<u>40</u>
JOSE CUERVO SPECIAL SILVER	<u>40</u>

VODKA

STOLICHNAYA PREMIUM	<u>52</u>
KETEL ONE	<u>56</u>
CIROC	<u>62</u>

RUM

CAPTAIN MORGAN SPICED GOLD	<u>42</u>
CAPTAIN MORGAN BLACK	<u>42</u>
RON ZACAPA 23	<u>65</u>

GIN

30 ML

GORDON'S	<u>42</u>
HENDRICK'S	<u>58</u>
TANQUERAY 10	<u>58</u>

WHISKY

JIM BEAM	<u>42</u>
MAKERS MARK	<u>52</u>
GLENMORANGIE	<u>58</u>
GLENFIDDICH 12Y	<u>58</u>
JOHNNIE WALKER BLACK	<u>58</u>
JOHNNIE WALKER PLATINUM	<u>155</u>
JOHNNIE WALKER BLUE LABEL	<u>165</u>

TEQUILA

JOSE CUERVO REPOSADO	<u>42</u>
DON JULIO BLANCO	<u>65</u>

COGNAC

COURVOISIER VS	<u>70</u>
REMY MARTIN VSOP	<u>65</u>
REMY MARTIN XO	<u>185</u>

Cocktails & Mocktails

BBC SIGNATURE

LAMBIC WILD MOJITO 65
A delicate balance of Cuban white rum, freshly picked mint and a hint of citrus topped with the fruity and nutty characters of Lambic Belle-Vue Kriek.

BLACK ALEXANDER 65
Built on the rocks with cacao liqueur, coconut purée, a touch of vanilla flavoured vodka and finished with the toasty characters of Leffe Brune.

BELLE SOUR 65
A beautiful combination of fresh mint, garden mixed berries muddled with London dry gin and finished with orange liqueur and Belle-Vue Kriek.

APPLE PUNCH 65
Belgian red apple cidre married with almond purée and red orange.

WISE MAN 69
Fresh cucumber and a touch of Bulgarian rose aromas from Hendrick's Gin blended together with a taste of coriander and orange peel from Hoegaarden will make it a perfect drink for all occasions.

KEDROMELON 65
A fresh blend of Jamaican hand picked grape fruits together with mandarin vodka, spiced up with the taste of Stella Artois.



THE CLASSICS

MOJITO 60
Rum, lime, mint, soda, simple syrup

MARGARITA 62
Tequila, triple sec, lime juice, simple syrup

DAIQUIRI 62
Rum, lime juice, simple syrup

MARTINI'S 64
Dry vermouth, gin

COSMOPOLITAN 64
Vodka, triple sec, cranberry juice, lime juice

OLD FASHIONED 64
Bourbon, bitters, brown sugar

LONG ISLAND ICE TEA 67
Vodka, gin, rum, triple sec, tequila lime juice, Pepsi

MOCKTAILS

BBC SPLENDER 35
Peach, strawberry

FIZZY COCOS 35
Coconut, cranberry juice, mango juice

SMACK 35
Lemon grass, lemon, coriander pineapple juice

LANATUS COOLER 35
Watermelon, passion fruit, cream, soda

Cold & hot

SOFT BEVERAGES

PEPSI	18
DIET PEPSI	18
7UP	18
DIET 7UP	18
MIRINDA	18
EVERVESS SODA	18
EVERVESS GINGER ALE	18
EVERVESS TONIC	18
FRESH JUICES	25
ICED TEA	23
RED BULL	25

TEA

ENGLISH BREAKFAST	20
GREEN TEA CURLS	20
CHAMOMILE BREEZE	20
PEPPERMINT INFUSION	20
EARL GREY FLORA	20

WATER

LRG/SML

LOCAL WATER	18/10
VOSS STILL/SPARKLING	33/19

COFFEE

ESPRESSO	20
DOUBLE ESPRESSO	25
AMERICANO	20
CAFÉ LATTE	23
CAPPUCCINO	23

SPECIALTY COFFEE

[CONTAINS ALCOHOL]

IRISH	57
FRENCH	57
ITALIAN	57
CUBAN	57

The Food

Hoppetizers

Discover our tasty beer bites

GOLDEN SHRIMPS (S) (D) (G) (E)	60
With homemade cocktail sauce	
Best with LEFFE BLOND	
CRISPY CALAMARI (S) (D) (G) (E)	55
With homemade garlic mayonnaise	
Best with HOEGAARDEN	
SPICY CHICKEN WINGS (G) (D) (E)	60
With homemade BBQ sauce	
Best with STELLA ARTOIS OR DE KONINCK	
BITTERBALLEN (G) (D) (E)	45
Homemade and served with Dijon mustard and curry mayonnaise	
Best with LEFFE BLOND	
BREADED MUSSELS (S) (G) (D) (E)	55
With homemade tartare sauce	
Best with MAREDSOUS TRIPEL	
BIERPLANKJE (D)	45
Cubes of half aged abbey cheese and beef salami	
Best with HOPUS	
BAKED BRIE CHEESE WITH SIROP DE LIÈGE (D) (G) (V)	45
Served with brioche	
Best with DELIRIUM TREMENS	
BELGIAN CHEESE BALLS (D) (G) (E) (V)	45
Homemade and served with sweet chili sauce	
Best with STELLA ARTOIS	
BELGIAN PLATTER (S) (D) (G) (E) (S)	130
Belgian cheese, cold cuts, cheese balls, bitterballen, calamari, shrimps and Belgian frites (good for 2)	
Best with DUVEL	
SPICY GARLIC BREAD (D) (G) (V)	25
With mozzarella cheese	



CHEESE BALLS

Soups

TOMATO SOUP (D) With veal meatballs	40
GRATINATED BELGIAN ONION SOUP (G) (D)	42
SOUP OF THE DAY	38



BELGIAN ONION SOUP

Starters



FINE DE CLAIRE OYSTERS

GARLIC SHRIMPS (S) (D) (G) (CONTAINS ALCOHOL)

In a spicy tomato sauce served with garlic bread

80

Best with **HOEGAARDEN**

HALF SHELL MUSSELS (S) (G) (D)

Gratinated with garlic herb butter and bread crumbs

80

Best with **HOEGAARDEN**

COCKTAIL OF NORTH SEA GREY SHRIMPS (S) (E) (D) (G)

Tomato filled with North Sea grey shrimps served with Marie Rose sauce

70

Best with **HOEGAARDEN**

CREAMY CHAMPIGNONS ON TOAST (D) (V) (G)

Served with mixed salad

45

Best with **KWAK**

ROASTED DIVER SCALLOPS (S) (D) (G)

Served on a bed of cauliflower mash infused with vanilla topped with veal bacon and chives

70

Best with **HOEGAARDEN**

HAND CUT STEAK TARTARE (SERVED RAW) (G) (D)

Served with Belgian frites and mixed salad

85

Best with **STELLA ARTOIS**

FINE DE CLAIRE OYSTERS SERVED ON HALF SHELL (S) (SERVED RAW)

With fresh lemon and mignonette sauce

15 per piece

Best with **HOPUS**

Sandwiches and salads

LIÉGEOISE



SANDWICHES

SLOW ROASTED (G) 50 ANGUS BEEF

With flavoured mustard sauce, caramelized onion, gherkin, tomato and mesclun lettuce

Best with **DE KONINCK**

SMOKED SALMON (F) (G) (D) (Ss) 55

With dill cream cheese, capers and romaine lettuce

Best with **HOEGAARDEN**

HOT PASSEDALE CHEESE (G) (N) (D) 50

With crispy veal bacon, Sirop de Liège and caramelized walnuts

Best with **KASTEEL TRIPEL**

VEGETARIAN (G) (D) (V) 45

With grilled vegetables and cream cheese

Best with **TRIPEL KARMELIET**

CROQUE MONSIEUR (G) (D) (E) 50

Toasted bread with turkey ham and cheese

Best with **DUVEL**

CROQUE MADAME (G) (D) (E) 55

Toasted bread with turkey ham, cheese and fried egg sunny side up

Best with **WESTMALLE TRIPEL**

All sandwiches are served with Belgian frites

SALADS

BLUE CHEESE SALAD (CONTAINS ALCOHOL) (N) (D) (V) 45

With pears, blue cheese, dry cranberries, candied pecan nuts and Belle VueKeiek dressing

Best with **LA CHOUFFE**

GOAT CHEESE (D) (V) (G) 45

With cherry tomato, carrots, apple, grapes, lettuce and balsamic dressing

Best with **HOEGAARDEN**

SMOKED DUCK (G) 60

Smoked duck, foie gras and duck gizzard with shallots mixed lettuce, green beans and sherry vinegar

Best with **DELIRIUM RED**

SMOKED MACKEREL (F) 50

With new potato, dill, capers, rocket leaves and grain mustard dressing

Best with **MAREDSOUS TRIPEL**

CAESAR (G) (D) (E) (F) 55

Romaine lettuce, anchovy, parmesan cheese, croutons and caesar dressing

With grilled chicken

With grilled shrimps (S) 60

Best with **DUVEL**

LIÉGEOISE (G) (E) 45

Steamed potato wedges and green beans with boiled egg, veal bacon and vinegar dressing

Best with **DE KONINCK**

VOL-AU-VENT



Belgian Pride

BELGIAN BEEF STEW (CONTAINS ALCOHOL) (G) (E) (D) 80

Cooked in Leffe Brune served with mixed salad and Belgian frites

Best with **LEFFE BRUNE**

VOL-AU-VENT (D) (G) (E) 80

Chicken ragout with mushrooms and veal meatballs served with Belgian frites

Best with **HOEGAARDEN**

CHICKEN HONEY MUSTARD (E) (D) (G) 80

Chicken breast stuffed with mozzarella cheese, served with green beans wrapped in veal bacon and potato croquettes

Best with **BARBAR**

OSTEND FISH STEW (CONTAINS ALCOHOL) (S) (F) (D) (G) 90

Cod, salmon, mussels and prawns in a white wine cream sauce

Best with **HOEGAARDEN**

FISH AND CHIPS (S) (D) (G) (E) 80

Served with tartare sauce and mixed salad

Best with **HOEGAARDEN**

PAN SEARED SOLE (F) (D) 95

Served with warm green lentil, leek and veal bacon salad

Best with **KASTEEL DONKER**

BEEF SAUSAGE (D) 60

Served with Belgian stoemp and red onion gravy

Best with **CHIMAY ROUGE**

BEEF BROCHETTES (G) 80

Marinated in grain mustard, herbs and roasted garlic
Served with Belgian fries and green pepper sauce

Best with **LEFFE BRUNE**

SIDE DISHES:

Mixed salad (V) 20

Sautéed green beans (D) 25

Mashed potato (D) 25

Belgian frites (G) (E) 30

Potato croquettes (G) (E) (D) 25

Green beans wrapped with veal bacon (D) 25



STEAK FRITES

From our grill

- STEAK FRITES** (G) (E) 125
 Australian 9 Oz rib-eye steak served with Belgian frites and mixed salad
 Best with **STELLA ARTOIS** or **DE KONINCK**
- AUSTRALIAN 9 Oz TENDERLOIN STEAK** (G) (E) 135
 Served with Belgian frites and mixed salad
 Best with **STELLA ARTOIS** or **DE KONINCK**
- GRILLED VEAL CHOP IN HERB MARINADE (CONTAINS ALCOHOL)** (G) 145
 Served with garlic confit mashed potato, grilled asparagus and port wine sauce
 Best with **DUVEL**
- SALMON FILLET** (F) (D) 90
 With mashed potato and green beans
 Best with **HOEGAARDEN**
- BELGIAN CAFE BURGER** (G) (E) (D) 85
 With salad, tomato, cheese, grilled onion and tartare sauce
 Best with **DE KONINCK**
- BLUE CHEESE BURGER** (G)(E)(D) 85
 With tomato, blue cheese, grilled onion and tartare sauce
 Best with **DE KONINCK**
- BBQ BURGER** (G) (E) 85
 With raw onions, grilled capsicum, salad, tomato and BBQ sauce
 Best with **DE KONINCK**

CHOICE OF SAUCES:

- | | |
|---------------------------|-------------------------|
| Peppercorn (D) (G) | Blue cheese (D) (G) (V) |
| Béarnaise (G) (E) (D) (V) | Garlic butter (D) (V) |
| Mushroom (D)(G) | B.B.Q sauce (D) (G) |
| Hollandaise (D) (G) (E) | |

Belgian Mussels

A dish the whole world is jealous of!

Best with Hoegaarden

NATURES (S) (G) Onion, celery, fresh herbs	150
MARINIÈRE (CONTAINS ALCOHOL) (S) (G) (D) Onion, celery, fresh herbs and white wine	165
BLUE CHEESE (CONTAINS ALCOHOL) (S) (D) (G) Onion, white wine and blue cheese	165
HOEGAARDEN (CONTAINS ALCOHOL) (S) (D) (G) Fresh lemon, orange, coriander and Hoegaarden	165
GARLIC CREAM (CONTAINS ALCOHOL) (S) (D) (G) Garlic, white wine and cream	165
THAI (S) (D) (G) Onion, coriander, lemon grass, lemon leaves and Thai red curry	165
RED DEVIL (S) (D) (G) Tangy tomato sauce and spicy beef chorizo	165

BELGIAN MUSSELS





SOUP OF FOREST BERRIES



Desserts

DAME BLANCHE (D) (G)	35
Vanilla ice cream with Belgian chocolate sauce and whipped cream	
WARM APPLE CRUMBLE (D) (G)	40
Served with vanilla ice cream	
CRÈME CARAMEL (D) (E)	35
BELGIAN CHOCOLATE MOUSSE (D) (E)	35
WARM CHOCOLATE BROWNIES (D) (G) (N) (E)	35
Served with vanilla ice cream, Belgian chocolate sauce	
SOUP OF FOREST BERRIES AND MINT (D)	35
Topped up with vanilla ice cream	
BELGIAN CHEESE PLATTER (N) (D) (G) (V)	65
Assorted Belgian premium cheeses served with grapes, nuts and honey	
BRUSSEL WAFFLES (D) (G) (E)	
CLASSIC	25
With icing sugar and maple syrup	
LIÉGEOISE	30
With vanilla ice cream and Belgian chocolate sauce	
FOREST	35
With red berries, coulis and whipped cream	
CINNAMON	35
With speculoos ice cream	
BANANA	35
With vanilla ice cream and topped with Belgian chocolate sauce	

