

The Menu





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

ABBHEY 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

DOMAINE PELLEHAUT

FRANCE

47 / 227

CHIANTI DOCG, GABBIANO

ITALY

54 / 267

MERLOT, OXFORD LANDING

AUSTRALIA

349

CABERNET SAUVIGNON, CATENA

ARGENTINA

369

MALBEC, CATENA

ARGENTINA

426

BOURGOGNE PINOT NOIR

LA VIGNÉ BOUCHARD PÈRE ET FILS

FRANCE

479

ROSE WINE

PINOT GRIGIO ROSÉ

ITALY

45 / 220

CUVÉE SERPOLET CÔTES PROVENCE

HENRI FABRE

FRANCE

250

Spirits

HOUSE SPIRITS

30 ML

TANQUERAY	<u>40</u>
SMIRNOFF RED LABEL	<u>40</u>
JOHNNIE WALKER RED LABEL	<u>40</u>
MATSALEM 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 (D) (G) (V) 45

WITH SIROP DE LIÈGE

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



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

80

In a spicy tomato sauce served with garlic bread

Best with **HOEGAARDEN**

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

80

Gratinated with garlic herb butter and bread crumbs

Best with **HOEGAARDEN**

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

70

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

Best with **HOEGAARDEN**

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

45

Served with mixed salad

Best with **KWAK**

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

70

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

Best with **HOEGAARDEN**

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

85

Served with Belgian frites and mixed salad

Best with **STELLA ARTOIS**

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

15 per piece

With fresh lemon and mignonette sauce

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 45 (CONTAINS ALCOHOL) (N) (D) (V)

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)

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

With grilled chicken 55

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 KONICK**

BLUE CHEESE BURGER (G)(E)(D) 85

With tomato, blue cheese, grilled onion and tartare sauce

Best with **DE KONICK**

BBQ BURGER (G) (E) 85

With raw onions, grilled capsicum, salad, tomato and BBQ sauce

Best with **DE KONICK**

CHOICE OF SAUCES:

Peppercorn (D) (G)

Béarnaise (G) (E) (D) (V)

Mushroom (D)(G)

Hollandaise (D) (G) (E))

Blue cheese (D) (G) (V)

Garlic butter (D) (V)

B.B.Q sauce (D) (G)

Belgian Mussels

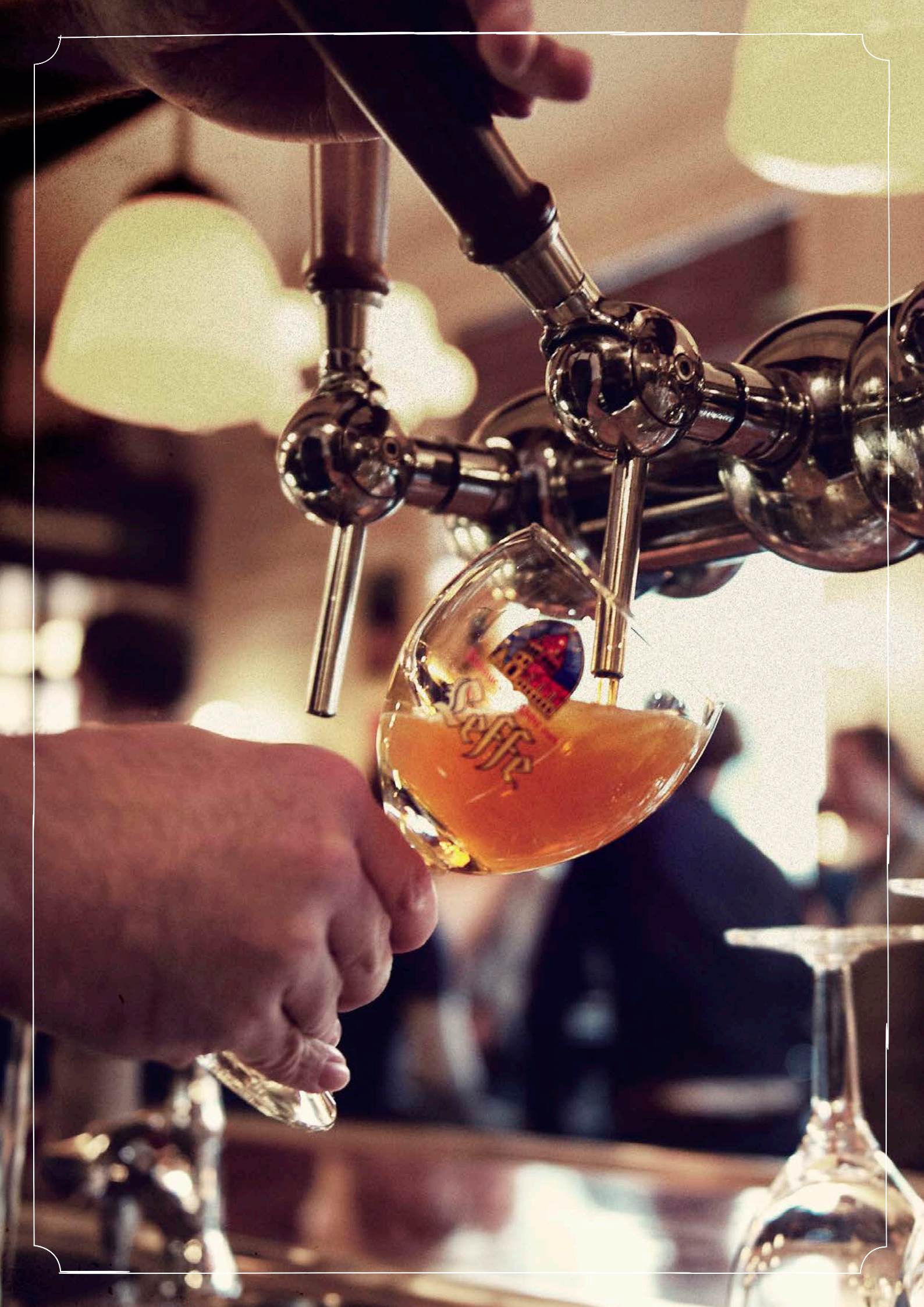
A dish the whole world is jealous of!

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

