

# LUNCH MENU

## Starters

**CHEESE CROQUETTES AED 40**  
HOMEMADE WITH GOUDA AND PARMESAN CHEESE

**TRADITIONAL BELGIAN BITTERBALLEN AED 45**  
SERVED WITH DIJON MUSTARD

**SOUP OF THE DAY AED 20**  
DIFFERENT RECIPE EVERYDAY FROM THE CHEF

**GRILLED TIGER PRAWNS (CONTAINS SHELLFISH) AED 65**  
WITH GARLIC AND HERBS BUTTER

## Salads

**CHICKEN CAESAR AED 40**  
GRILLED CHICKEN, PARMESAN CHEESE AND ANCHOVY WITH CAESAR DRESSING

**BRUXELLOISE (CONTAINS SHELLFISH) AED 35**  
SHRIMPS, ENDIVE, WHITE ASPARAGUS WITH MUSTARD DRESSING

**GOAT CHEESE (V) (CONTAINS NUTS) AED 35**  
GOAT CHEESE, GREEN ASPARAGUS, CANDIED WALNUTS AND BALSAMIC DRESSING

**BLUE CHEESE (V) AED 35**  
ENDIVE, BLUE CHEESE, CANDIED WALNUT AND ONION MALT DRESSING

## Sandwiches

**CHICKEN FOCACCIA AED 30**  
GRILLED CHICKEN, LETTUCE, TOMATO, TURKEY BACON AND MAYONNAISE

**TUNA CIABATTA AED 35**  
TUNA MAYONNAISE, SUN DRIED TOMATO AND SHAVED PARMESAN CHEESE



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## Main Course

**CROQUE MONSIEUR AED 50**  
SERVED WITH MIXED SALAD AND BELGIAN FRIES

**CROQUE MADAMME AED 55**  
TOPPED WITH A SUNNY SIDE EGG AND BELGIAN FRIES

**CHICKEN AND MUSHROOM VOL AU VENT AED 60**  
HOMEMADE PASTRY SERVED WITH CHICKEN AND MUSHROOM

**GRILLED ATLANTIC SALMON AED 70**  
SERVED WITH MIXED VEGETABLES, STEAMED POTATOES, ASPARAGUS AND HERB DRESSING

**BREADED FISH AND CHIPS AED 75**  
HADDOCK FILLET SERVED WITH HOMEMADE TARTARE SAUCE

**BELGIAN BEER CAFE BURGER AED 80**  
GRILLED AUSTRALIAN BEEF BURGER WITH TOMATO, TARTARE SAUCE AND BELGIAN FRIES

**STEAK FRITES AED 99**  
GRILLED STRIPLOIN STEAK WITH PEPPERCORN SAUCE AND BELGIAN FRIES

**BELGIAN SAUSAGES (CONTAINS PORK AND ALCOHOL) AED 70**  
SERVED WITH BELGIAN STOEMP AND LEFFE BRUNE SAUCE

## Specials of the month

CHOOSE YOUR FAVOURITE FLAVOR OF BELGIAN MUSSELS COMBINED WITH A SELECTION OF BELGIAN'S FINEST DRAUGHT BEER

MARINIERE (CONTAINS ALCOHOL)

WILD MUSHROOM

GARLIC AND CREAM (CONTAINS ALCOHOL)

THAI

COMBINED WITH A PINT (50CL) OF :

STELLA ARTOIS, HOEGAARDEN  
LEFFE BLOND, LEFFE BRUNE, KRIEK

BLUE CHEESE (CONTAINS ALCOHOL)

HOEGAARDEN (CONTAINS ALCOHOL)

KRIEK (CONTAINS ALCOHOL)

PROVENCALE

(12-3PM)  
AED 180



## Appetizers

**CRISPY FRIED CALAMARI AED 50**  
CALAMARI WITH GARLIC MAYONNAISE

**CHEESE PLATTER (CONT. NUTS) AED 55**  
ASSORTMENT OF BELGIAN PREMIUM CHEESE SERVED WITH GRAPES AND WALNUTS

**CLASSIC CHEESE CROQUETTES (V) AED 30**  
SERVED WITH ASSORTED DIPS

**BIERPLANKJE (CONTAINS PORK) AED 60**  
GOUDA CHEESE AND SALAMI CUBES SERVED WITH PICKLES AND MUSTARD ON THE SIDE

**CRISPY FRIED SHRIMPS (CONTAINS SHELLFISH) AED 55**  
SERVED WITH SPICY COCKTAIL SAUCE

**SPICY CHICKEN WINGS AED 55**  
DELICIOUS CHICKEN WINGS SERVED WITH HOMEMADE BBQ SAUCE

## Side dishes

**BELGIAN FRIES AED 25**

**BELGIAN STOEMP AED 15**

**GARDEN VEGETABLES AED 20**

**MIXED SALAD AED 20**

## Dessert

**CHOCOLATE MOUSSE AED 25**

**CINNAMON CREME BRULEE AED 25**

**CHOCOLATE LIEGEOISE AED 25**  
CHOCOLATE ICE CREAM, CHOCOLATE SAUCE AND CREAM CHANTILLY

**DAME BLANCHE AED 25**  
VANILLA ICE CREAM AND CHOCOLATE SAUCE

**BANANA SPLIT AED 30**

**ICE CREAM SCOOPS AED 20**

## Waffles

**CLASSIC AED 20**

**LIEGEOISE AED 25**  
WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

**RED BERRIES AED 40**  
WITH RED BERRY COULIS, VANILLA ICE CREAM, MACERATED STRAWBERRIES AND CHANTILLY CREAM

**BLACK FOREST AED 40**

**CINNAMON AED 35**  
WITH SPECULOOS ICE CREAM AND MAPLE SYRUP

**BANANA AED 30**  
WITH CARAMELIZED BANANA, CHOCOLATE SAUCE AND CHANTILLY CREAM





# DINNER MENU

## Hoppetizers

**CRISPY FRIED CALAMARI AED 50**  
CALAMARI WITH GARLIC MAYONNAISE

**CHEESE PLATTER (CONTAINS NUTS) AED 55**  
ASSORTMENT OF BELGIAN PREMIUM CHEESE SERVED WITH GRAPES AND WALNUTS

**CLASSIC CHEESE CROQUETTES AED 30**  
SERVED WITH ASSORTED DIPS

**BIERPLANKJE (CONTAINS PORK) AED 60**  
GOUDA CHEESE AND SALAMI CUBES SERVED WITH PICKLES AND MUSTARD ON THE SIDE

**CRISPY FRIED SHRIMPS (CONTAINS SHELLFISH) AED 55**  
SERVED WITH SPICY COCKTAIL SAUCE

**SPICY CHICKEN WINGS AED 55**  
DELICIOUS CHICKEN WINGS SERVED WITH HOMEMADE BBQ SAUCE

**BITTERBALLEN AED 45**  
WITH DIJON MUSTARD AND CURRY MAYONNAISE

**HALF SHELL MUSSEL (CONTAINS SHELLFISH) AED 55**  
BOURGOGNE STYLE HALF SHELL MUSSELS

## Starters

**CHEESE CROQUETTES AED 40**  
HOMEMADE WITH GOUDA AND PARMESAN CHEESE

**SOUP OF THE DAY AED 20**  
DIFFERENT RECIPE EVERYDAY FROM THE CHEF

**BRUXELLOISE SALAD (CONTAINS SHELLFISH) AED 35**  
SHRIMPS, ENDIVE, WHITE ASPARAGUS WITH MUSTARD DRESSING

**GRILLED TIGER PRAWNS (CONTAINS SHELLFISH) AED 65**  
WITH GARLIC AND HERB BUTTER

**FLEMISH LEEK PIE (V) AED 40**  
TRADITIONAL BELGIAN LEEK PIE

**BLUE CHEESE SALAD (V) AED 35**  
ENDIVE, BLUE CHEESE, CANDIED WALNUT AND ONION MALT DRESSING

**GOAT CHEESE SALAD (V) (CONTAINS NUTS) AED 35**  
GOAT CHEESE, GREEN ASPARAGUS CANDIED WALNUTS AND BALSAMIC DRESSING



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## Main Course

**BELGIAN CARBONADE (CONTAINS ALCOHOL) AED 80**  
BEEF STEW COOKED IN LEFFE BRUNE BEER, SERVED WITH WITLOF AND BELGIAN FRIES

**CHICKEN AND MUSHROOM VOL AU VENT AED 60**  
HOMEMADE PASTRY SERVED WITH CHICKEN, MUSHROOM AND BELGIAN FRIES

**GRILLED ATLANTIC SALMON AED 70**  
SERVED WITH MIXED VEGETABLES, STEAMED POTATOES, ASPARAGUS AND HERB DRESSING

**VEGGIE AU VENT AED 45**  
VEGETARIAN WAY OF THE CLASSIC VOL AU VENT SERVED WITH BELGIAN FRIES

**BREADED FISH AND CHIPS AED 75**  
HADDOCK FILLET SERVED WITH HOMEMADE TARTARE SAUCE AND BELGIAN FRIES

**“GENTSE” WATERZOOI (CONTAINS SHELLFISH) AED 80**  
SEAFOOD STEW SERVED WITH MUSSELS, HADDOCK, SALMON AND SHRIMPS.

**BELGIAN FRIKANDELLER AED 65**  
SERVED WITH BELGIAN FRIES AND MIXED GREEN SALAD

**BELGIAN SAUSAGES (CONTAINS PORK AND ALCOHOL) AED 70**  
SERVED WITH BELGIAN STOEMP AND LEFFE BRUNE SAUCE

## Steamed Musselpots

**MARINIERE (CONTAINS ALCOHOL)**  
CONTAINS ONION, CELERY, FRESH HERBS AND WHITE WINE

**PROVENCALE**  
TOMATO AND RATATOUILLE

**WILD MUSHROOM**  
MIX OF MUSHROOMS, ONION AND HERBS

**THAI**  
CURRY COCONUT SAUCE WITH ASIAN MIXED VEGETABLES

AED 150 (MUSSELS WITHOUT ALCOHOL)

AED 160 (MUSSELS CONTAINING ALCOHOL)

**BLUE CHEESE (CONTAINS ALCOHOL)**  
ONION, CREAM, WHITE WINE AND BLUE CHEESE

**HOEGAARDEN (CONTAINS ALCOHOL)**  
CORIANDER, GARLIC, ONIONS AND HOEGAARDEN

**WHITE WINE (CONTAINS ALCOHOL)**  
A SLICE OF GARLIC WITH WHITE WINE AND CREAM

**KRIEK (CONTAINS ALCOHOL)**  
CELERY, ONION, HERBS AND CREAM WITH KRIEK



## Dessert

**CHOCOLATE MOUSSE AED 25**

**CINNAMON CREME BRULEE AED 25**

**CHOCOLATE LIEGEOISE AED 25**  
CHOCOLATE ICE CREAM, CHOCOLATE SAUCE AND CREAM CHANTILLY

**DAME BLANCHE AED 25**  
VANILLA ICE CREAM AND CHOCOLATE SAUCE

**BANANA SPLIT AED 30**

**ICE CREAM SCOOPS AED 20**

## Waffles

**CLASSIC AED 20**

**LIEGEOISE AED 25**  
WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

**RED BERRIES AED 40**  
WITH RED BERRY COULIS, VANILLA ICE CREAM, MACERATED STRAWBERRIES AND CREAM CHANTILLY

**BLACK FOREST AED 40**

**CINNAMON AED 35**  
WITH SPECULOOS ICE CREAM AND MAPLE SYRUP

**BANANA AED 30**  
WITH CARAMELIZED BANANA, CHOCOLATE SAUCE AND CREAM CHANTILLY



## Grill

**STEAK AND FRITES AED 99**  
220 GR US STRIPLOIN SERVED WITH MIXED GREEN SALAD AND CHOICE OF PEPPER, MUSHROOM OR BLUE CHEESE SAUCE

**TENDERLOIN STEAK AED 130**  
200 GR AUSTRALIAN TENDERLOIN BEEF SERVED WITH MIXED GREEN SALAD AND CHOICE OF PEPPER, MUSHROOM OR BLUE CHEESE SAUCE

**CLASSIC BELGIAN BEER CAFE BURGER AED 80**  
SERVED WITH SALAD, TOMATO, CHEESE, GRILLED ONION AND HOMEMADE MAYONNAISE

**BLUE CHEESE BURGER AED 85**  
SERVED WITH TOMATO, GRILLED ONIONS, BLUE CHEESE, SALAD AND MAYONNAISE

## Side dishes

**BELGIAN FRIES AED 25**

**BELGIAN STOEMP AED 15**

**GARDEN VEGETABLES AED 20**

**MASHED POTATO AED 15**

**WITLOF SALAD AED 20**

**MIXED SALAD AED 20**



# DRINK MENU

## Draught Beers

	330ML	500ML
STELLA ARTOIS	33	39
HOEGAARDEN	33	39
LEFFE BLONDE	33	39
LEFFE BRUNE (DARK)	33	39
BELLE VUE KRIEK	33	39

## Bottled Beers

STELLA ARTOIS	35
LEFFE RADIEUSE	39
DUVEL 33CL	45
DUVEL 75CL	135
DE KONINCK	45
HOPUS	75
BARBAR	58
KASTEELBIER BRUIN	65
KASTEELBIER TRIPLE	65
KWAK	58
TRIPLE KARMELIET	55
DELIRIUM TREMENS	70
LA CHOUFFE BLONDE ALE	65
MC CHOUFFE BROWN ALE	65
CHIMAY ROUGE (RED)	65
CHIMAY BLEU (BLUE)	75
FLORIS APPLE	60
FLORIS FRAMBOISE	60
FLORIS PASSION FRUIT	60
FRULI	45
MAREDSOUS 6	39
MAREDSOUS 10	48

## Cigars

PLEASE ASK OUR WAITERS  
FOR CIGARS MENU



## White Wine

	150ML	750ML
CATARRATTO CA'DI PONTI	29	135
CHARDONNAY MONTES	42	190
SAUVIGNON BLANC CASA LAPOSTOLLE	48	215

## Red Wine

	150ML	750ML
COLOMBELLE PLAIMONT	29	135
SHIRAZ SAAM	42	190
CABERNET SAUVIGNON ARGENTO	48	215

## Champagne

	150ML	750ML
LAURENT PERRIER BRUT	125	590

## Tasting Tray

BEER TASTING TRAY SERVED IN 200ML GLASS	70
BEER TASTING TRAY WITH BELGIAN FRIES	85
BEER TASTING TRAY WITH BIERPLANKJE	95

## House Spirits 30ML

TANQUERAY	35
SMIRNOFF RED	35
JOHNNY WALKER RED	35
MATUSALEM	35
TEQUILA JOSE CUERVO	35
JOHNNY WALKER BLACK	50
JIM BEAM	38
REMY MARTIN VSOP	65
PATRON SILVER	65

## Hot Beverages

ENGLISH BREAKFAST, EARL GREY, DARJEELING, GREEN TEA, JASMINE, PEPPERMINT, CHAMOMILE, RED BERRIES	18
ESPRESSO/REGULAR	18
CAPPUCCINO/LATTE	23

## Cocktails

PLEASE ASK OUR WAITERS  
FOR COCKTAILS AVAILABLE

FOR EXCLUSIVE  
OFFERS AND MORE,  
BECOME OUR FAN AT

[WWW.FACEBOOK.COM/  
BELGIANBEERCAFEDUBAI](http://WWW.FACEBOOK.COM/BELGIANBEERCAFEDUBAI)



## Rose Wine

	150ML	750ML
ROSE D'ANJOU	40	200

## Non Alcoholic Beverages

JUICES	18
FRESH JUICES	22
SOFT DRINKS	16
RED BULL ENERGY DRINK RED BULL SUGAR FREE	25
LOCAL WATER 500ML/1.5L	10/16
ACQUA PANNA 500ML/1L	15/25
SAN PELLEGRINO 500ML/1L	15/25

