

BELGIAN CUISINE IS UNFUSSY AND EVEN UNPRETENTIOUS AND YET ...

NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.



■ **Small secrets, great discoveries** ■

/ BELGIANCAFEDUBAIFESTIVALCITY

Our Belgian Pride

* MUSSELS *

All are served with Belgian frites and Belgian mayonnaise

MOUCLADE LA ROCHELLE (S)(D)(G)(CONTAINS ALCOHOL) 185	GARLIC CREAM (S)(D)(CONTAINS ALCOHOL) 185
<i>Saffron, garlic, port, light Madras curry</i>	<i>Garlic, white wine, cream</i>
MARINIÈRE (S)(D)(CONTAINS ALCOHOL) 185	THAI (S)(D) 185
<i>Onion, celery, fresh herbs, white wine</i>	<i>Thai red chilli, onion, coriander, lemon grass, lime leaves, red curry paste</i>
BLUE CHEESE (S)(D)(CONTAINS ALCOHOL) 185	PUTTANESCA (S)(D)(CONTAINS ALCOHOL) 185
<i>Onion, white wine, blue cheese</i>	<i>Veal bacon, white wine, white onion, capers in tomato sauce</i>
KOREAN CHILI GARLIC (S)(SS)(SO)(CONTAINS ALCOHOL) 185	
<i>Red chilli paste, gochujang, garlic, green onion</i>	

Hoppetizers

DYNAMITE CRISPY SHRIMPS (S)(D)(G)(E)(CONTAINS ALCOHOL) 65
<i>Dynamite sauce, crispy fried shrimps & lemon</i>
BELGIAN BEEF CROQUETTES (G)(D)(E) 55
<i>Dutch meat croquettes, Dijon mustard, curry mayonnaise</i>
CRISPY CALAMARI (F)(D)(G)(E) 65
<i>Garlic mayonnaise & lemon</i>
SPICY CHICKEN WINGS (G)(D)(E) 65
<i>Homemade chipotle BBQ sauce & chives</i>
CRISPY CHICKEN TENDERS (G)(D)(E) 65
<i>Honey mustard sauce, Parmesan cheese, herbs</i>
BLACK ANGUS BEEF SLIDERS (D)(G)(SS)(E) 65
<i>Cantal, tomatoes, lettuce, onion jam and cocktail sauce paprika potato wedges</i>
BELGIAN CHEESE BALLS (D)(G)(E)(V) 60
<i>Homemade cheese croquettes, sweet chilli sauce</i>
NASHVILLE CHICKEN SLIDERS (D)(G)(SS)(E)(CONTAINS ALCOHOL) 60
<i>Cheddar, tomatoes, sweet pickle, lettuce, chipotle sauce, paprika frites</i>
SAINT ANNA FRITES (D)(V)(E) 45
<i>Crispy frites topped with caramelised onion, cheddar & sweet pickle house sauce</i>



BELGIAN BEER CAFE

“An atmospheric haven in the heart of the Festival City where everyone can enjoy the good taste of Belgian beer and cuisine.”

WEEKLY PROMO

HAPPY HOUR

Daily, 4pm - 7pm

AED38 for a pint of beer
AED34 for house beverages and house wines

MUSSELS MANIA

Every Monday

Shell-ebrate the start of the week with our iconic pair: perfectly cooked mussels and frites and enjoy a complimentary pint of hops or a house beverage for just AED 145

MEZZY BURGERS

Every Tuesday

Our famous burgers but bit bigger, better & mezzier. Served with 6pcs of chicken wings, apple coleslaw, Belgian frites and a complimentary pint of hops or a house beverage for just AED 125

NORMANDY LOBSTER & MUSSELS POT

Every Wednesday

Dive into a sea of flavours with whole Canadian lobster, fresh mussels, corn & herbs cooked with saffron wine cream sauce. Served with Belgian frites or braised pilaf rice, accompanied by a complimentary pint of hops or a house beverage for just AED 175

SCHNITZEL NIGHT

Every Thursday

It's a crispy rendez-vous! All schnitzels are served with frites and apple & beetroot sauerkraut with a complimentary pint of hops or a house beverage for just AED 130

Soups

- TIELT WINGE MUSHROOM SOUP** (D)(G) 45
Herb oil, Parmesan & garlic croutons
- GRATINATED BELGIAN ONION SOUP** (D)(G) 50
Gruyère cheese, toasted sourdough croutons
- ROASTED TOMATO SOUP** (V)(G) 45
Herb oil, semi-confit tomato & crispy cheese sandwich
- SOUP OF THE DAY** 45
Kindly ask your waiter

Starters

- SPICY GARLIC SHRIMPS** (S)(D)(G)(CONTAINS ALCOHOL) 85
Chili spiced creamy herb butter, sundried tomato and spinach sauce, garlic bread
- YELLOW FIN TUNA CARPACCIO** (SO)(SS)(D)(G)(F) 75
Marinated tuna, jalapeño, fresh avocado, caviar, miso cream cheese, croutons with house dressing
- BAKED CRAB MELT** (G)(D)(E)(S)(CONTAINS ALCOHOL) 65
Wild crab meat, cream cheese, toasted baguette, spring onion, mixed salad
- HAND CUT STEAK TARTARE (SERVED RAW)** (G)(D)(E) 90
Freshly hand-cut raw Australian grain-fed beef tenderloin, Worcestershire, parsley, mustard, topped with raw egg yolk, garlic bread
- DUO OF SALMON RILLETTES** (D)(G)(F)(CONTAINS ALCOHOL) 65
Butter poached & smoked salmon rillettes, homemade Boursin, pink peppercorn, lemon, pickles, salad & toasted bread
- DIBBA BAY OYSTER (SERVED RAW)** (S) 20 P.P
Fresh lemon and mignonette sauce

Sandwiches

All sandwiches are served with Belgian frites

- STEAK SANDWICH** (G)(D)(E) 80
Mustard sauce, caramelised onion, gherkins, tomato, rocket leaves, cheddar on French baguette
- SMOKED SALMON** (F)(G)(D)(SS) 75
Dill & caper cream cheese, mix lettuce on a multigrain baguette, fresh lemon
- CLUB SANDO** (G)(SO)(D)(E)(SS)(CONTAINS ALCOHOL) 70
Turkey ham & melted Brie, crispy fried chicken fillet, cranberry chutney, house sando sauce on soft Japanese milk bread
- CHICKEN PANZER** (G) (N) (D)(E) 75
Marinated chicken breast, tomato, Provolone, house sauce, balsamic glaze and wild rocket on French baguette
- CROQUE MONSIEUR** (G)(D)(E) 55
Turkey ham & cheese filled baked sandwich, mix salad
- CROQUE MADAME** (G) (D)(E) 55
Turkey ham & cheese filled baked sandwich, two eggs sunny side up, mix salad

Salads

- LYONNAISE SALAD** (N) (D) (V)(G)(E) 65
Breaded poached egg, veal lardons, toasted hazelnut, baby potato, cherry tomato, Mimolette, endives, frisée, sourdough croutons, creamy house dressing
- GOAT CHEESE** (D) (V) (G)(N) 70
Granny Smith apple, cherry tomatoes, carrots, grapes, walnuts, mixed leaves, balsamic dressing
- DETOX SALAD** (VE) 55
Avocado, pomegranate, dill, spicy edamame, cucumber, radish, kale, red onion, blueberry, pumpkin seeds, raspberry dressing
- SHRIMPS AND AVOCADO SALAD** (G)(D)(S)(E) 70
Cajun shrimps, avocado, tomatoes, mix salad, chipotle Marie Rose
- CAESAR** (G)(D)(E)(F) 60
Romaine lettuce, rustic croutons, Parmesan, Caesar dressing
Add grilled chicken 65
Add grilled shrimps (S) 70

Sharing platters

- BELGIAN PLATTER** (S)(D)(G)(E)(CONTAINS ALCOHOL) 165
Selection of cheeses, crispy shrimps, beef croquettes, cheese balls, chicken wings, beef sliders & dips
- FROM BELGIUM WITH LOVE** 120
(S)(D)(G)(E)(CONTAINS ALCOHOL)
Spicy garlic shrimps, chicken wings, crispy calamari, cheese balls, garlic mayo, sweet chilli sauce
- CHEESE PLATTER** (N)(D)(G)(V) 95
Mix berry chutney, honey, grapes & crackers
- CHARCUTERIE & CHEESE** (N)(D)(G) 115
Selection of premium cold cuts and cheeses, fresh crispy vegetables, pickles, mustard & honey

“Enjoy life with a nice fresh beer and a delicious Belgian meal.”

Main Courses

Meat Classics

BELGIAN BEEF STEW (G)(D)(CONTAINS ALCOHOL) <i>Australian grain-fed beef brisket simmered in Leffe Brune sauce mix salad & Belgian frites</i>	95
STEAK FRITES (D)(G)(E) <i>250grm grilled rib eye, Belgian frites, mix salad</i>	165
AUSTRALIAN TENDERLOIN STEAK (D)(G)(E) <i>225grm grilled tenderloin, Belgian frites, mix salad</i>	205
SUPREME OF CORN-FED CHICKEN (D)(G)(E)(CONTAINS ALCOHOL) <i>Chicken ballotine, roasted cauliflower purée, baby carrot, wild mushrooms, pearl barley, seasonal greens</i>	85
BRAISED LAMB SHANK (D)(G)(CONTAINS ALCOHOL) <i>Parsnips purée, broccolini, baby carrot, beetroot, cippolini, red wine jus</i>	110
GRILLED NEW ZEALAND LAMB CHOPS (G)(D) <i>Herb-marinated lamb chops, butternut purée, peas, creamed leeks, garlic & goat cheese mash potato</i>	185

Seafood Classics

SEAFOOD VOL-AU-VENT (D)(G)(E)(S)(F)(CONTAINS ALCOHOL) <i>Mixed fresh seafood, bottarga, creamy leek & mushroom sauce, potato croquettes</i>	95
FISH AND CHIPS (F)(D)(G)(E)(CONTAINS ALCOHOL) <i>Beer battered fresh cod, tartar sauce, Belgian frites</i>	115
BREADED FISH (F)(D)(G)(E) <i>Japanese panko-coated fried Cod, tartar sauce, Belgian frites</i>	115
PAN FRIED SEABASS (D)(F)(G)(E)(CONTAINS ALCOHOL) <i>Sautéed spinach, cherry tomato, baby potato, capers, olives, haricot verts, croutons with creamy mustard Hollandaise</i>	110
SCOTTISH SALMON FILLET (F)(D)(CONTAINS ALCOHOL) <i>Braised fennel, pickled mustard, ratatouille, mashed potato, dill Grenobloise sauce</i>	125
GRILLED TIGER PRAWNS (S)(D)(G)(E) (CONTAINS ALCOHOL) <i>House-marinated prawns, garden salad & Belgian frites</i>	125

Sauces Peppercorn (D)(G)(CONTAINS ALCOHOL), Béarnaise (E)(D)(CONTAINS ALCOHOL), Mushroom (D)(G)(CONTAINS ALCOHOL), Hollandaise (E)(D), Lemon & garlic butter sauce (D)
B.B.Q sauce (G), Creamy honey mustard sauce (D)(G)

* BURGERS *

All served with Belgian frites

BELGIAN CHEESEBURGER (G) (E) (D) (SS) <i>Cantal, tomato, lettuce, onion jam, cocktail sauce</i>	115	CHICKEN SCHNITZEL BURGER (G)(E) (D) (SS) <i>Breaded fillet, red cheddar, tomato, jalapeño, iceberg lettuce, house special sauce</i>	95
BBQ BURGER (G) (E) (D) (SS) <i>Veal bacon, cheddar, fresh onions, pickles, lettuce, tomato, BBQ sauce</i>	115	VEGAN BURGER (VE)(G) <i>Plant-based patty, jalapeño, pickles, vegan cheddar, onion jam, tomato, lettuce, vegan special house sauce</i>	75
BLUE CHEESE BURGER (G) (E) (D) (SS) <i>Blue cheese, tomato, onion jam, tartare sauce</i>	95		

Sides

GARDEN SALAD (V)	30
MASH POTATO (D)(V)	30
BELGIAN FRITES (E) <i>Belgian mayonnaise</i>	40
SPICY RUSTIC GARLIC BREAD (D)(G) <i>Spring onion, melted cheese</i>	30
POTATO WEDGES (G) (D) <i>Belgian mayonnaise</i>	30
BUTTERED VEGETABLES (D)	30
HALF AVOCADO	15

Plant Based

PUMPKIN ARANCINI (G)(N) <i>Vegan cheddar, rocket and cashew pesto</i>	60
POKE BOWL (G)(SO)(SS) <i>Vegan chicken salami, mango, edamame, cherry tomato, avocado, pickled red cabbage, quinoa, sunflower seeds and pomegranate, roasted sesame dressing, chia</i>	65
VEGAN MEATBALLS (G)(SO) <i>Vegan mash potatoes, broccolini, mushroom, tomato sauce rocket salad</i>	75
KOREAN FRIED CRISPY CAULIFLOWER (SS)(G) <i>Spicy gochujang BBQ sauce, sesame, green onion & vegan mayo</i>	55

Desserts

- | | |
|---|---|
| BRUSSELS WAFFLES (E)(D)(G) 45 | CRÈME BRÛLÉE (E)(D)(G) 45 |
| <i>Mixed berries, whipped cream, chocolate sauce, choice of ice cream</i> | <i>Fresh berries</i> |
| CHOCOLATE BROWNIE (D)(N)(E)(G) 45 | CHOCOLATE FONDANT (E)(N)(D)(G)(CONTAINS ALCOHOL) 45 |
| <i>Belgian chocolate, whipped cream, berries with vanilla ice cream</i> | <i>Caramelized hazelnut, berries, meringue, vanilla ice cream</i> |
| STICKY BANANA PUDDING (D)(N)(E)(G)(CONTAINS ALCOHOL) 45 | |
| <i>Marshmallow & chocolate cookie, raisin & rum vanilla ice cream, salted caramel sauce</i> | |

* DRAUGHT BEERS *

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|--|--|---|--|
|  <p>STELLA ARTOIS
REFRESHING & PLEASANTLY MALTY
<i>Clear & golden / Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round</i>
ALC/VOL 5,2%</p> | <p>33 CL / 50 CL
44 / 49</p> |  <p>LEFFE BRUNE
BEER WITH DARK COLORED MALT
<i>Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant</i></p> | <p>33 CL / 50 CL
44 / 59</p> |
|  <p>HOEGAARDEN
GENTLE LEMON & SMOOTH WHEAT
<i>Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process</i>
ALC/VOL 4,9%</p> | <p>44 / 59</p> |  <p>ALC/VOL 6,5%
HOEGAARDEN ROSÉE
WHEAT BEER & FRUITY ZEST OF RASPBERRIES
<i>Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, Inspiring their signature hexagon-shaped glass.</i>
ALC/VOL 3%</p> | <p>44 / 59</p> |
|  <p>LEFFE BLONDE
GOURMET BEER WITH LIGHT COLORED MALT
<i>Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant</i>
ALC/VOL 6,6%</p> | <p>44 / 59</p> |  <p>BELGIAN CAFE CIDRE
A CRISP, COMPLEX AND REFRESHING CIDRE
<i>This crisp and refreshing Belgian Cidre is made from Belgian hand picked apples with a complex and distinct finish</i>
ALC/VOL 4.5%</p> | <p>44 / 59</p> |
| | | <p>DRAUGHT TASTING TRAY
<i>With Frites</i></p> | <p>99
124</p> |

Daily from 4 pm - 7 pm

* HAPPY HOUR *

AED38 FOR A PINT OF BEER
AED34 FOR HOUSE BEVERAGES AND HOUSE WINES

Bottled Beers



KASTEELBIER BRUIN 79
ABBEY QUADRUPEL DARK ALE
 Dark brown / Touches of chocolat, banana, liquorice and raisins / Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats **ALC/VOL 11%**



KASTEELBIER TRIPEL 79
ABBEY TRIPEL GOLDEN ALE
 Clear golden / sweet, very mild bitter with a good measure of fruitiness and very floral / Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana **ALC/VOL 11%**



DUVEL 64
TRIPLE GOLDEN ALE
 Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish / To commemorate the end of the first World War, Duvel was initially dubbed a "Victory Ale" **ALC/VOL 8.5%**



MAREDSOUS 6 BLOND 64
ABBEY PALE ALE
 Deep golden / A sparkling nose, complex flavors and a touch of bitterness / Moortgat began brewing its Maredsous line of abbey beers, under license of the monks of Maredsous Abbey **ALC/VOL 6%**



MAREDSOUS 10 TRIPLE 59
ABBEY TRIPLE GOLDEN ALE
 Hazed orange / Clusters of flavors hit at once with a nutty yeast, dry veggie hop, husk astringent grain and a peppery alcohol / In the abbey, there are various symbols of the Benedictine tradition. The trefoil and roses are good examples **ALC/VOL 10%**



PAUWEL KWAK 74
TRIPLE AMBER ALE
 Clear amber / Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness / The Kwak glass was designed to be used by the coachmen who were not allowed to enter the bar **ALC/VOL 8.4%**



TRIPLE KARMELIET 79
TRIPLE GOLDEN ALE
 Golden / A complex feel of crispy wheat, creamy oat & a spicy lemony dryness / Karmeliet refers to the Carmelite monks who created the recipe in the XVII century **ALC/VOL 8.4%**



FRÜLI 74
WITBIER WHEAT ALE
 Red / A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite / Won the gold medal at the International Beer Competition in 2004. In 2009, Fru li was announced as the "Worlds Best Fruit Beer" **ALC/VOL 4.1%**



BARBAR 69
BELGIAN STRONG PALE ALE
 Hazy amber / After shaking, the taste becomes more complex with a hint of milk, citrus fruit and spices / The beer is brewed with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for centuries **ALC/VOL 8%**



CHIMAY ROUGE 79
TRAPPIST BROWN ALE
 Copper / A round & full flavor with a refreshing feel given by the light bitter touch / Chimay Red exists in a 75cl format called "Première" because it was the first of the series **ALC/VOL 7%**



CHIMAY BLEUE 94
TRAPPIST TRIPEL DARK ALE
 Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel / Chimay Bleue becomes more complex with age **ALC/VOL 9%**



DELIRIUM RED 89
BELGIAN STYLE FRUIT ALE
 Deep dark red colour / Soft fruity aroma, with hints of almond and mildly sour cherries / An excellent dessert beer **ALC/VOL 8.5%**



DELIRIUM TREMENS 89
BELGIAN STRONG ALE
 Pale blond / A strong presence of alcohol, very spicy & slightly bitter / The self mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease the US **ALC/VOL 8.5%**



LA CHOUFFE 79
TRIPLE GOLDEN ALE
 Unfiltered blond / Pleasantly fruity, spiced with coriander & a light hoppiness / The Chouffe logo is Albert, the bearded gnome who wears a red hood **ALC/VOL 8%**



HOPUS 79
BELGIAN STRONG ALE
 Hazy golden / Unique scent and bitterness owing to the different hop varieties used / Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or served on the side in a small glass **ALC/VOL 8.3%**



FLORIS PASSION FRUIT 74
BELGIAN STYLE FRUIT ALE
 Yellow orange / Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is totally ripe passionfruit to the core / The sourness provides the perfect balance to the sweet refreshing flavour of the passionfruit **ALC/VOL 3.6%**



FLORIS FRAMBOISE 74
BELGIAN STYLE FRUIT ALE
 Pink / A mix of both sweet and tart raspberry flavors with the sweet flavors dominating / In 2005, the brewery celebrated its 350th anniversary **ALC/VOL 3.6%**



STELLA ARTOIS 44
ALC/VOL 4.6%

Champagne & Sparkling

GLASS / BOTTLE

PROSECCO, AMORE DI AMANTI, TREVISO, Italy 74 / 324
LOUIS ROEDERER COLLECTION 243, BRUT NV, France 135 / 695

White Wine

CHARDONNAY LODEZ, France (Ve) 49 / 234
PINOT GRIGIO, Argentina (Ve) 49 / 234
COSSETTI GAVI DI GAVI DOCG, Italy 59 / 309
CRAGGY RANGE SAUVIGNON BLANC, New Zealand 89 / 434
PINOT GRIGIO ALOIS LAEDER RIFF, Italy 334
CHABLIS, MOREAU ET FILS, France (Ve) 489

Rose Wine

GLASS / BOTTLE

SYRAH ARGENTO, Argentina 49 / 234

Red Wine

MERLOT LODEZ, France (Ve) 49 / 234
SHIRAZ ARGENTO, Argentina (Ve) 49 / 234
ARGENTO MALBEC, Argentina (Ve) 59 / 264
BARON DE LESTAC BORDEAUX BLEND, France 54 / 234
CHATEAU ST. MICHELLE MERLOT, USA 79 / 414
NERO D'AVOLA, DA LUCA, Italy 239

* SIGNATURE COCKTAILS *

BELGIAN PASSION 74

Spiced Rum makes a perfect match with the tropical flavours of passion fruit and sweet Galliano liquor. Shaken with egg white and a dash of lemon juice, it makes a rich taste for all occasions

ALMOND COLADA 74

This cocktail is out of this world delicious! The fabulous flavours of Malibu rum and tequila are blended with Blue Curaçao and cream garnished with almond flakes. Seriously!

BRUSSEL HORIZON 74

A romantic combination of pink gin, green tea and ginger infusion will wow your taste buds

HOEGAARDEN MOJITO 74 HOEGAARDEN MOJITO XL 99

The epitome of the refreshing cocktail is usually stripped down to just the bare essentials of rum, lime juice, sugar and mint, but it will play new colours with Hoegaarden Rosé. Each ingredient is seemingly specifically selected to cure hot weather-induced pangs

TEQUILA CLOUD 74

Amazing combination of silver tequila and Galliano liquor, topped with white cacao and vanilla ice cream

SPICED SANGRIA 74

Magical variation of the flavours that contain brandy, cherry liqueur, and red wine with sweet-sour dashes of mandarin. Perfect for all occasions

Classic Cocktails

LONG ISLAND ICED TEA 74

Vodka, tequila, sec triple, rum, gin, cola

MAI TAI 74

White rum, curaçao orange, dark rum, lime juice, orgeat syrup

PINA COLADA 74

White rum, pineapple juice, coconut milk

AVIATION 74

Gin, lemon juice, maraschino liquor, crème de violette

COSMOPOLITAN 74

Vodka, triple sec, cranberry juice, lime juice

LOVE ON THE BEACH 74

Vodka, peach schnapps, orange juice, cranberry juice

WATERMELON GIN BULL 74

Gin, Red Bull watermelon, lime

BULLFROG 84

Gin, tequila, white rum, vodka, blue curaçao, Red Bull

ESPRESSO MARTINI 74

Vodka, espresso, coffee liquor

MOJITO 74

Fresh mint, sugar, white rum, lime, soda

OLD FASHIONED 74

Bourbon, sugar, orange, Angostura bitter

TEQUILA SUNRISE 74

Tequila, orange juice and grenadine

WHISKY SOUR 74

Bourbon, lemon juice, syrup, Angostura bitters

NEGRONI 74

Gin, sweet vermouth, Campari

APEROL SPRITZ 74

Prosecco, Aperol, soda water

Shots

B-52 69

Baileys, triple sec, Kahlúa

DOUDOU SHOT 69

Vodka, lemon juice, olives, tobasco

JÄGERBOMB 74

Jägermeister, Red Bull

KAMIKAZE 64

Vodka, triple sec, lime juice

Spirits

House spirits

BOMBAY SAPPHIRE	49
TANQUERAY	49
BACARDI CARTA BLANCA	49
JOSE CUERVO SILVER	49
STOLICHNAYA	49
JW RED LABEL	49

Vodka

ABSOLUT BLUE	49
SMIRNOFF RED	49
KETEL ONE	64
CÎROC	69
GREY GOOSE	74
BELVEDERE	74

Rum

MALIBU	49
CAPTAIN MORGAN SPICED	49
BACARDI BLACK	49
CAPTAIN MORGAN BLACK	49
ZACAPA CENTENARIO 23	69

Gin

GORDON'S LONDON DRY GIN	49
GORDON'S PREMIUM PINK	49
TANQUERAY 10	64
HENDRICKS	64

Tequila

PATRÓN SILVER	79
PATRÓN XO CAFÉ	79
JOSE CUERVO GOLD	49
DON JULIO BLANCO	69

Wishkey

J&B RARE	49
CANADIAN CLUB	49
SOUTHERN COMFORT	49
JIM BEAM	49
FAMOUS GROUSE	49
JACK DANIELS	54
JAMESON	54
MAKER'S MARK	59
CHIVAS REGAL 12YO	64
GLENFIDDICH 12YO	64
GLENMORANGIE 10YO	64
JW BLACK LABEL	64
MACALLAN 12YO	69
JW DOUBLE BLACK	74
LAPHROAIG 10YO	74
JACK DANIELS SINGLE BARREL	74
CHIVAS REGAL 18YO	108
JW BLUE LABEL	170

Cognac

HENNESSY VS	65
HENNESSY VSOP	82
RÉMY MARTIN VSOP	65

Liqueurs

MARTINI EXTRA DRY, BIANCO, ROSSO	49
CAMPARI	49
PERNOD	49
MIDORI	49
BAILEYS	49
GALLIANO	49
JÄGERMEISTER	49
KAHLÚA	49
SAMBUCA	49
FERNET BRANCA	49



Mocktails

GINGER FIZZ	40
VIRGIN PALOMA	40
VIRGIN MOJITO	40
VIRGIN PIÑA COLADA	40

Soft Beverages

COCA COLA	29
SPRITE	29
FANTA	29
SODA	29
TONIC WATER	29
GINGER ALE	29
FRESH JUICES	35
LOCAL JUICES	25
ICED TEA	35
<i>Lemon, peach</i>	

Hot Beverages

ESPRESSO	25
DOUBLE ESPRESSO	30
AMERICANO	30
CAPPUCCINO	30
CAFÉ LATTE	30
TEA	30
<i>English Breakfast, Green, Chamomile, Earl Grey</i>	

Water

LOCAL Still or Sparkling	20 / 25
IMPORTED Still or Sparkling	30 / 40

Energy Drinks

RED BULL	35
<i>Sugar-free, Watermelon</i>	

* LATE NIGHT MENU *

Served from 11-30 pm till 12 am on weekdays, from 12 am till 1 am on weekends.

BELGIAN CHEESEBURGER (G) (E) (D) (SS) <i>Cantal, tomato, lettuce, onion jam, cocktail sauce</i>	115
BLUE CHEESE BURGER (G) (E) (D) (SS) <i>Blue cheese, tomato, onion jam, tartare sauce</i>	95
BBQ BURGER (G) (E) (D) (SS) <i>Veal bacon, cheddar, fresh onions, pickles, lettuce, tomato, BBQ sauce</i>	115
VEGAN BURGER (V)(G) <i>Plant-based patty, jalapeño, pickles, vegan cheddar, onion jam, tomato, lettuce, vegan special house sauce</i>	75
CRISPY CHICKEN TENDERS (G) (D) (E) <i>Honey mustard sauce, Parmesan, herbs</i>	65
SPICY CHICKEN WINGS (G) (D) (E) <i>Homemade chipotle BBQ sauce & chives</i>	65
CRISPY CALAMARI (F)(D)(G)(E) <i>Garlic mayonnaise & lemon</i>	65
BELGIAN CHEESE BALLS (D) (G) (E) (V) <i>Homemade cheese croquettes, sweet chilli sauce</i>	60
BELGIAN BEEF CROQUETTES (G)(D)(E) <i>Dutch meat croquettes, Dijon mustard, curry mayonnaise</i>	55



BELGIAN BEER CAFÉ
'FESTIVAL CITY'
GROUND LEVEL

