

**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

f @ / BELGIANCAFEDUBAIFESTIVALCITY

## Our Belgian Pride

# \* MUSSELS \*

All are served with Belgian frites and Belgian mayonnaise

|  |            |  |            |
|--|------------|--|------------|
| <b>CULLEN CHOWDER</b> (S)(D)(G)(F)(CONTAINS ALCOHOL)<br>Smoked haddock sauce, saffron, baby potatoes herbs, white wine | <b>190</b> | <b>GARLIC CREAM</b> (S)(D)(CONTAINS ALCOHOL)<br>Garlic, white wine, cream                          | <b>190</b> |
| <b>MARINIÈRE</b> (S)(D)(CONTAINS ALCOHOL)<br>Onions, celery, fresh herbs, white wine                                   | <b>190</b> | <b>THAI</b> (S)(D)<br>Thai red chilli, onions, coriander, lemon grass lime leaves, red curry paste | <b>190</b> |
| <b>BLUE CHEESE</b> (S)(D)(CONTAINS ALCOHOL)<br>Onions, white wine, blue cheese, cream                                  | <b>190</b> | <b>MALAYSIAN LAKSA</b> (S)(D)(N)<br>Fresh coconut, candle nuts                                     | <b>190</b> |

# Hoppetizers

|   |           |
|---|-----------|
| <b>DYNAMITE CRISPY SHRIMPS</b> (S)(D)(G)(E)<br>Dynamite sauce, crispy fried shrimps, lemon  | <b>65</b> |
| <b>BELGIAN BEEF CROQUETTES</b> (G)(D)(E)<br>Dutch meat croquettes, Dijon mustard, curry mayonnaise  | <b>55</b> |
| <b>CRISPY CALAMARI</b> (F)(D)(G)(E)<br>Garlic mayonnaise, lemon   | <b>65</b> |
| <b>SPICY CHICKEN WINGS</b> (G)(D)(E)<br>Homemade chipotle BBQ sauce, chives   | <b>65</b> |
| <b>CRISPY CHICKEN TENDERS</b> (G)(D)(E)<br>Honey mustard sauce, Parmesan cheese, herbs  | <b>65</b> |
| <b>BLACK ANGUS BEEF SLIDERS</b> (D)(G)(SS)(E)(CONTAINS ALCOHOL)<br>Cantal cheese, tomatoes, lettuce, onion jam and cocktail sauce paprika potato wedges | <b>65</b> |
| <b>BELGIAN CHEESE BALLS</b> (D)(G)(E)(V)<br>Homemade cheese croquettes, sweet chilli sauce  | <b>60</b> |
| <b>NASHVILLE CHICKEN SLIDERS</b> (D)(G)(SS)(E)(CONTAINS ALCOHOL)<br>Cheddar cheese, tomatoes, sweet pickle, lettuce, house sauce, paprika frites        | <b>60</b> |
| <b>TOKYO FRITES</b> (D)(G)(SS)(E)<br>Belgian frites, cheesy katsu curry, caramelized onions, sriracha ranch, togarashi                                  | <b>45</b> |



# BELGIAN 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)(V)(G) 50  
*Herb oil, Parmesan cheese, garlic croutons*
- GRATINATED BELGIAN ONION SOUP** (D)(G) 50  
*Gruyère cheese, toasted sourdough croutons*
- GHENT CHICKEN SOUP** (D)(G) 50  
*Creamy chicken velouté with truffle butter, herbs*
- SOUP OF THE DAY** 50  
*Kindly ask your server*

# Starters

- SPICY GARLIC SHRIMPS** (S)(D)(G)(CONTAINS ALCOHOL) 85  
*Chili spiced creamy herb butter, sundried tomatoes, spinach sauce garlic bread*
- CRISPY BREADED BRIE** (D)(G)(E)(N) 70  
*Pears, walnuts, mixed greens, cranberry and tomato chutney*
- HAND-CUT STEAK TARTARE (SERVED RAW)** (G)(D)(E) 105  
*Hand-cut raw Australian grain-fed beef tenderloin, parsley, mustard Worcestershire sauce, topped with raw egg yolk, garlic bread*
- TRIO OF DUCK** (D)(G)(E)(N)(CONTAINS ALCOHOL) 90  
*Duck prosciutto, duck rillettes, foie gras terrine, pickles, cherries hazelnuts, cranberries, toasted brioche*
- DUO OF SALMON TARTARE** (D)(G)(E) 65  
*Scottish salmon, smoked salmon tartare and apple, homemade Boursin cream cheese, pink peppercorn, lemon, pickles, salad, toasted bread*
- DIBBA BAY OYSTER (SERVED RAW)** (S) 25 per piece  
*Fresh lemon and mignonette sauce*

# Sandwiches

All sandwiches are served with Belgian frites

- STEAK SANDWICH** (G)(D)(E) 80  
*Mustard sauce, caramelized onions, gherkins, tomatoes, rocket cheddar cheese on French baguette*
- SMOKED SALMON** (F)(G)(D)(SS) 75  
*Dill and caper cream cheese, mixed lettuce on a multigrain baguette fresh lemon*
- CLUB SANDO** (G)(SO)(D)(E)(SS)(CONTAINS ALCOHOL) 75  
*Veal bacon, fried egg, crispy fried chicken fillet, melted Brie cranberry chutney, house sando sauce on soft Japanese milk bread*
- CHICKEN PANZER** (G)(D)(E) 75  
*Marinated chicken breast, tomatoes, Provolone cheese, house sauce balsamic glaze, rocket on French baguette*
- CROQUE MONSIEUR** (G)(D)(E) 65  
*Turkey ham and cheese filled baked sandwich, mixed salad*
- CROQUE MADAME** (G)(D)(E) 65  
*Turkey ham and cheese filled baked sandwich, two eggs sunny side up mixed salad*

# Salads

- HOUSE SALAD** (D)(G)(N) 70  
*Grilled honey mustard chicken, baby spinach rocket, red onions, cherry tomatoes, croutons pears, toasted walnuts, maple dressing*
- GOAT CHEESE** (D)(V)(G)(N) 70  
*Granny Smith apple, cherry tomatoes, carrots grapes, walnuts, mixed leaves, balsamic dressing*
- DETOX SALAD** (VE) 65  
*Avocado, pomegranate, dill, pickled spicy beet cucumber, radish, kale, red onions, blueberry pumpkin seeds, raspberry dressing*
- SHRIMPS AND AVOCADO SALAD** (G)(D)(S)(E)(N) 70  
*Cajun shrimps, avocado, tomatoes toasted almonds, chipotle Marie Rose*
- CAESAR SALAD** (G)(D)(E)(F) 60  
*Romaine lettuce, rustic croutons, Parmesan cheese Caesar dressing, baby gem, anchovies*  
*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, BBQ 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 mayonnaise sweet chilli sauce*
- CHEESE PLATTER** (N)(D)(G)(V) 95  
*Mixed berries chutney, honey, grapes, crackers nuts*
- CHARCUTERIE AND CHEESE** (N)(D)(G) 115  
*Selection of premium cold cuts and cheeses, fresh crispy vegetables, pickles, mustard, honey*

# Sides

- GARDEN SALAD** (V) 30
- MASHED POTATOES** (D)(V) 30
- BELGIAN FRITES** (E)(G)(V) 40
- BELGIAN MAYONNAISE**
- FOUR CHEESES RUSTIC** (D)(G)(V) 30
- GARLIC BREAD, JALAPEÑOS**
- POTATO WEDGES** (D)(G)(V) 30
- BELGIAN MAYONNAISE**
- BUTTERED VEGETABLES** (D)(V) 30
- HALF AVOCADO** (VE) 15

# Belgian Pride

- BELGIAN BEEF STEW** (G)(D)(CONTAINS ALCOHOL) **95**  
*Australian grain-fed beef brisket simmered in Leffe Brune sauce mixed salad, Belgian frites*
- VOL-AU-VENT** (D)(G)(E)(CONTAINS ALCOHOL) **90**  
*Tender corn-fed chicken and mushroom ragout, leeks, herbs Grana Padano cheese, mixed salad*
- SUPREME OF CORN-FED CHICKEN** (D)(G)(E)(N)(CONTAINS ALCOHOL) **90**  
*Morell stuffing, cerelac purée, sausage ragout, cauliflower cake seasonal greens, creamy mustard sauce*
- FISH AND CHIPS** (F)(D)(G)(E)(CONTAINS ALCOHOL) **115**  
*Beer-battered fresh cod, tartar sauce, Belgian frites*
- BREADED FISH** (F)(D)(G)(E) **115**  
*Japanese panko-coated fried cod, tartar sauce, Belgian frites*

- PAN-FRIED SEABASS** (D)(F)(G)(E)(CONTAINS ALCOHOL) **110**  
*Sautéed spinach, cherry tomatoes, baby potatoes capers, olives, creamy mustard Hollandaise sauce haricot verts, croutons*
- CORDON BLEU** (D)(G)(E)(CONTAINS ALCOHOL) **130**  
*Brie, veal, cheddar cheese and turkey stuffing creamed beans, seasonal baby vegetables sweet potato purée, mixed berries and red wine sauce*
- SCOTTISH SALMON FILLET** (F)(D)(CONTAINS ALCOHOL) **145**  
*Marinated grilled vegetables, saffron cauliflower velouté samphire, mashed potatoes*

# Plant Based

- PUMPKIN ARANCINI** (G)(N)(VE) **60**  
*Vegan cheddar cheese, cranberries rocket and cashew pesto*
- BAKED VEGAN MEATBALLS** (G)(SO)(VE) **75**  
*Vegan cheddar cheese, mushrooms, tomato sauce vegan mashed potatoes*
- KOREAN FRIED CRISPY CAULIFLOWER** (SS)(G)(SO)(VE) **55**  
*Spicy gochujang BBQ sauce, sesame seeds green onion, vegan mayonnaise*
- VEGAN BURGER** (VE)(G)(SO) **75**  
*Plant-based patty, jalapeños, vegan cheddar cheese onion jam, tomatoes, lettuce, vegan house sauce, pickles*
- VEGAN ICE CREAM** (N)(G)(VE) **45**  
*Vanilla or chocolate*

# ★ FROM OUR GRILL ★

We serve 120 days grain-fed Australian beef

- STEAK FRITES** (D)(G)(E) **165**  
*250g grilled rib eye steak, Belgian frites, mixed salad*
- AUSTRALIAN TENDERLOIN STEAK** (D)(G)(E) **205**  
*225g grilled tenderloin steak, Belgian frites, mixed salad*
- GRILLED NEW ZEALAND LAMB CHOPS** (G)(D)(N) **185**  
*Herb-marinated lamb chops, eggplant caponata minted edamame, leeks and goat cheese mashed potatoes, parsnip purée*
- GRILLED TIGER PRAWNS** (S)(D)(G)(E) **130**  
*House marinated prawns, garden salad, Belgian frites*

## ★ BURGERS ★

*All served with Belgian frites*

- BELGIAN CHEESEBURGER** (G)(E)(D)(SS)(CONTAINS ALCOHOL) **115**  
*Cantal cheese, tomatoes, lettuce, onion jam cocktail sauce*
- BBQ BURGER** (G)(E)(D)(SS) **115**  
*Veal bacon, cheddar cheese, fresh onions, pickles lettuce, tomatoes, BBQ sauce*
- CHICKEN SCHNITZEL BURGER** (G)(E)(D)(SS) **95**  
*Breaded fillet, red cheddar cheese, tomatoes, jalapeños iceberg lettuce, house special sauce*
- CLASSIC HOT DOG** (D)(E)(G)(SS) **70**  
*Beef or chicken sausage of choice, American mustard ketchup, caramelized onions, sesame bread*
- MEXICAN CHILLI DOG** (D)(E)(G)(N) **70**  
*Beef sausage, chilli beef stew, pineapple and jalapeño chutney, corn, beans, tortilla crust, avocado salsa onions, Cajun mayonnaise, sour cream, pretzel bread*

### ALL GRILLED DISHES ARE SERVED WITH A CHOICE OF ONE SAUCE

- Peppercorn* (D)(G)(CONTAINS ALCOHOL)
- Béarnaise* (E)(D)(CONTAINS ALCOHOL)
- Mushroom* (D)(G)(CONTAINS ALCOHOL)
- Hollandaise* (E)(D)
- Lemon and garlic butter* (D)
- BBQ* (G)
- Creamy honey mustard* (D)(G)

# Desserts

|   |    |
|---|----|
| <b>BRUSSEL'S WAFFLES</b> (E)(D)(G)(N)<br><i>Whipped cream, chocolate sauce, choice of ice cream</i>                   | 45 |
| <b>CHOCOLATE BROWNIE</b> (D)(N)(E)(G)<br><i>Belgian chocolate, whipped cream, berries, vanilla ice cream</i>          | 45 |
| <b>BASQUE CHEESECAKE</b> (D)(N)(E)(G)<br><i>Butternut caramel, raspberry coulis, hazelnut crumble, fresh berries</i>  | 45 |
| <b>CRÈME BRÛLÉE</b> (E)(D)(G)(N)<br><i>Fresh berries</i>  | 45 |
| <b>CHOCOLATE FONDANT</b> (E)(N)(D)(G)<br><i>Caramelized hazelnuts, berries, chocolate meringue, vanilla ice cream</i> | 45 |

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

## \* DRAUGHT BEERS \*

|  |  |   |  |
|--|--|---|--|
|  <p><b>STELLA ARTOIS</b><br/><b>REFRESHING &amp; PLEASANTLY MALTY</b><br/><i>Clear &amp; 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 &amp; was introduced year-round</i><br/><b>ALC/VOL 5,2%</b></p> | <p><b>33 CL / 50 CL</b><br/><b>44 / 49</b></p> |  <p><b>LEFFE BRUNE</b><br/><b>BEER WITH DARK COLORED MALT</b><br/><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><br/><b>ALC/VOL 6,5%</b></p>   | <p><b>33 CL / 50 CL</b><br/><b>44 / 59</b></p> |
|  <p><b>HOEGAARDEN</b><br/><b>GENTLE LEMON &amp; SMOOTH WHEAT</b><br/><i>Pale &amp; 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><br/><b>ALC/VOL 4,9%</b></p>                      | <p><b>44 / 59</b></p>                          |  <p><b>HOEGAARDEN ROSÉE</b><br/><b>WHEAT BEER &amp; FRUITY ZEST OF RASPBERRIES</b><br/><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><br/><b>ALC/VOL 3%</b></p> | <p><b>44 / 59</b></p>                          |
|  <p><b>LEFFE BLONDE</b><br/><b>GOURMET BEER WITH LIGHT COLORED MALT</b><br/><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><br/><b>ALC/VOL 6,6%</b></p>                        | <p><b>44 / 59</b></p>                          |  <p><b>BELGIAN CAFE CIDRE</b><br/><b>A CRISP, COMPLEX AND REFRESHING CIDRE</b><br/><i>This crisp and refreshing Belgian Cidre is made from Belgian hand picked apples with a complex and distinct finish</i><br/><b>ALC/VOL 4.5%</b></p>   | <p><b>44 / 59</b></p>                          |
|  |  | <p><b>DRAUGHT TASTING TRAY</b><br/><i>With Frites</i></p>   | <p><b>99</b><br/><b>124</b></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  
**TRIPEL 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**  
 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%**
-  **MAREDSOUS 10 TRIPLE** 59  
**ABBEY TRIPLE GOLDEN 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%**
-  **PAUWEL KWAK** 74  
**TRIPEL 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%**
-  **TRIPEL KARMELIET** 79  
**TRIPEL 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, Früli 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%**
-  **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  
**TRIPEL 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 5%**

## Champagne & Sparkling

GLASS / BOTTLE

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

## Rose Wine

GLASS / BOTTLE

SYRAH ARGENTO, Argentina 49 / 234

## 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

## 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 \*

### LORRAINE 74

A refreshing blend of plum, zesty lemon juice and tequila, finished with soda for a light, bubbly twist. Perfectly balanced and irresistibly vibrant!

### MECHELEN KICK 74

This cocktail is a delicate mix of pink gin and floral elderflower syrup. Refreshing, subtly sweet, and beautifully balanced

### BRUSSEL'S SERENITY 74

A sophisticated blend of gin, maraschino liqueur, and Galliano, brightened by the floral notes of Hoegaarden Rosé

### CHERRY WHISPER 74

This refreshing cocktail blends the floral and zesty notes of Malfy Rosa gin with the sweet richness of cherry liqueur, with balance added by cranberry juice and a splash of Sprite

### BELGIAN PASSION 74

Spiced rum makes a perfect match with the tropical flavours of passion fruit and sweet Galliano liquor. Shaken with a dash of lemon juice, it makes a rich taste 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 89  
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 |

## Whiskey

|                            |     |
|----------------------------|-----|
| 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          | 114 |
| JW BLUE LABEL              | 184 |

## Cognac

|                  |    |
|------------------|----|
| HENNESSY VS      | 69 |
| HENNESSY VSOP    | 89 |
| RÉMY MARTIN VSOP | 69 |

## 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 <i>Still or sparkling</i>    | 20 / 25 |
| IMPORTED <i>Still or sparkling</i> | 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.*

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