

## STARTERS

### SOUP OF THE DAY 12

### CRISPY BRUSSELS SPROUTS 9

*Maple Sugar, Lemon*

### BELGIAN CHEESE CROQUETTES 10

*Gruyère Cheese, Béchamel, Fresh Tomato Sauce, Peppercorn Sauce*

### WARM PRETZEL 15

*Monray Cheese Sauce, Belgian Stout & Mustard Dipping Sauce*

### SPICY SHRIMP SALAD 18

*Romaine Heart, Mango, Cucumber, Tomatoes, Basil Oil, White Balsamic Vinaigrette*

### BABY SPINACH & BEETS SALAD 10

*Apple, Candy Walnuts, Summer balsamic Vinegar*

### GRATINATED MUSSELS (6) 10

*New Zealand Green-Lipped Mussels, Parsley-Garlic Butter, Gruyère*

### SHISHITO PEPPERS 8

*Fried Mild Japanese Peppers*

## SANDWICHES

### AVOCADO TARTINE 18

*Open-Faced Sandwich, Avocado, Goat Cheese, Field Greens*

### CROQUE MONSIEUR/MADAME/VEGGIE

*Open-Faced Sandwich, Ham, Gruyère, Béchamel Fried Egg with Madame/ Spinach, Mushrooms with Veggie*  
16/18/17

### B. BURGER 20

*8oz Fresh Ground Beef, Pancetta, Gruyère Cheese, Caper Mayo, Frites*

### CHEESE BURGER 18

*8oz. Fresh Ground Beef, Cheddar, Spicy Mayonnaise, Frites*

### STEAK SANDWICH 30

*Baguette, Beef Sirloin, Onions, Lettuce, Tomatoes, Spicy Samurai, Frites*

### EGG SANDWICH 20

*Baguette, Scrambled Eggs, Onions, Tomato, Gruyère Cheese, Avocado, Spicy Samurai Belgian Mayonnaise, Frites*

### FLANDERS GRILLED CHICKEN SANDWICH 19

*Marinated Chicken Cutlet, Avocado, Tomato, Gruyère Cheese, Mayonnaise, Frites*

### IMPOSSIBLE BURGER 19

*Impossible vegan burger, oven roasted tomato, onion jam, frites*

## MAIN PLATES

### CARBONNADE FLAMANDE 26

*Belgian Beef Stew, Simmered for Four Hours, Prepared with Belgian Dark Beer*

### GRILLED HERB MARINATED ATLANTIC SALMON 28

*Sautéed Spinach, Mushroom, White Wine Sauce*

### VEGETARIAN PASTA 18

*Brussels Sprouts, Carrots, Olives, Spinach, Basil, Tomato Sauce, Parmigiano Reggiano*

### STEAK FRITES "BELGIQUE" 40

*12oz Angus Beef Sirloin, 3 Peppercorn Sauce, Frites*

### ROASTED FREE RANGE CHICKEN 28

*Lemon, Capers, Black Olive, Mashed Potatoes*

### CHICKEN VOL AU VENT 24

*Puff Pastry, Belgian Chicken Stew, Mushrooms, Pearl Onions, Frites*

### MOULES FRITES 26

*Fresh Mussels (delivered daily) Cooked with Vegetables in a Traditional Mussel Pot with Frites*

#### MARINIÈRE

*White Wine*

#### PROVENÇALE

*Garlic, Tomatoes Broth, White Wine*

#### GARLIC and BEER

*Hoegaarden*

#### LOBSTER BISQUE

*Lobster Sauce, White Wine*

#### MALAY LAKSA

*Red Curry, Coconut Milk, Coriander*

## HOME MADE DESSERT 12

### BELGIAN CHEESE CAKE

*Speculoos Crust*

### CALLEBAUT MOLTEN CHOCOLATE CAKE

*Berries / Vanilla Ice Cream / Whipped Cream*

## SIDES

**FRITES 8 | BOX FRITES 16** (2-3 guests)

**SAUTÉED GARLIC BRUSSELS SPROUTS 8**  
**SPINACH 9**

\* Wine and Beer Available For Take Out & Delivery