

BRUSSELS MUSSELS

FRESH OYSTERS

1 pcs. 3.5/5.5

With classic mignonette sauce and lemon

MUSSELS 0.5kg/1kg

Fresh mussels with Belgian fries or toasted bread. Choose the sauce of your preference:

- White wine, garlic and celery 12/17
- Belgian beer, cream, bacon and celery 13/18
- Spicy chorizo, red curry, cream and celery 13/18
- Tomato, white wine, leeks and celery 12/17
- Spicy green curry, coconut milk, white wine and celery 13/18

COLD APPETIZERS

Chicken liver "Pâté" 7

Served with homemade caramelized apple chutney and orange-kumquat jam

Maatjes herring 10

With baby potatoes, beetroot mayonnaise, shallot onions and dill oil

Free range stone bass ceviche 12

Accompanied by fennel and celery salad, pickled onions, fresh coriander and passion fruit caviar

Yellowfin tuna tartare 14

Served with avocado, shiitake mushrooms, soy gel and sesame tuile

Argentinian beef carpaccio 15

With mushroom duxelles, pine nut cream, pickled mustard, shallots, pines, Shiitake and Parmigiano Reggiano

"Brussels Mussels" cheese platter 8

Sharing snacks platter for two 17

Selection of cheeses, 18 months aged Spanish ham, dried sausage, green olives, mango chutney

"Nefeli" olives in sweet and sour sauce 5

HOT APPETIZERS

Alaskan Cod 9

Crispy, wheat beer battered cod served with tartar sauce

Prawns sauteed in white wine and garlic butter sauce served with toasted bread 9

Calamaretti à la Plancha served with miso sauce 9

Double fried Belgian fries 4

With spicy-sweet and tartar sauces

Edamame beans 4

With homemade butter and Maldon salt flakes

SOUPS

"Waterzooi" 9.5

Traditional Belgian seafood soup with coconut milk and 48 hrs chicken bone broth

Cold beetroot soup 5

Served with Belgian fries

SALADS

Burrata salad 14

Tomatoes, 18 months aged Spanish ham, homemade pesto, pine nuts

Prawn salad 12

Served with avocado, cashew nuts, carrots and mango-chili dressing

Warm beetroot and goat cheese salad 10

Served with dark beer caramel

MAIN COURSES

Stone Bass fillet 18

Free range stone bass served with asparagus and green pea puree

Yellowfin tuna steak 22

Served Jerusalem artichoke puree, roasted seasonal asparagus, onions, kumato tomato and beer pickled grain mustard

Grilled octopus 22

With baby potatoes, pickled carrots and creamy fish sauce

Signature "Brussels Mussels" pork ribs 20

Pork ribs cooked low and slow to allow smoke and heat gently penetrate meat. Served with Belgian fries and pickled vegetables

Argentinian beef fillet, 200g 26

American ribeye, 300g 36

Served with Hasselback baby potatoes, caramelized shallots, celery puree and red wine or pepper sauce

Belgian meatballs 10.5

Beef and pork meatballs served with potato puree and sauce of your choice:

- Belgian beer, cream and bacon
- Spicy chorizo, red curry celery and cream
- Tomato, white wine and celery

Cauliflower steak (vegan) 12

Served with Edamame bean puree and kale salad

BRUSSELS MUSSELS

DESSERTS

Liege waffle	
• With powdered sugar	5
• Whipped cream and fruits	6
• Salted caramel and ice cream	6
Dark beer panna cotta	6
Served with dried fruit and wheat beer compote	
Belgian Chocolate Mousse	6
With fresh mango tartare	
The “Colonel”	4
Citrus fruit sorbet served with splash of vodka to refresh palate and soul	
Ice Dunes ice cream	7
• With fruits	
• With caramel and berries	

BEVERAGES

Freshly squeezed juice 250ml	4
• Orange	
• Grapefruit	
• Orange and grapefruit	
Coffee	
• Espresso	2
• Black coffee / Coffee with milk	2/2.5
• Cappuccino	2.5
• Flat white	2.5
• Latte	2.5
• All coffees can be served with plant-based milk	0.5
• All coffees can be made caffeine-free	
Tea	2.5
Natural Tea	3
• Sea buckthorn	
• Raspberry - bilberry with mint	
CBD Lemonade, 400ml (Ask the waiter for details)	6
Wake Up Tea, 400ml	6
Tropi Cooler, 750ml	8

BREAKFAST

VI-VII from 11⁰⁰ until 13⁰⁰

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Breakfast Mimoza	4.5		Poached eggs on toast	8	
With freshly squeezed orange juice			Toasted rye bread, poached eggs with curd cheese cream, tomatoes, homemade pesto, avocado and cashew nuts		
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Classic “Bellini” cocktail	5		Classic Shakshuka for two	10	
.....	:		Four eggs baked in rich tomato sauce with leeks and fresh herbs		
Egg’s “Benedict”	4.5		“Brussels mussels” sandwich with beef cheek	8.5	
Two poached eggs with Hollandaise sauce and toasted English muffin. You can also choose Hollandaise with truffles			Natural yeast bread, beef cheeks stewed in Belgian beer and baked with blue cheese, fennel and celery salad, Dutch sauce, pickled onions		
Scrambled eggs	4.5		Curd fritters	6.5	
Served on a toasted sourdough bread with mashed avocado and fresh vegetables			Served with homemade jam and sour cream		
Extras:					
• Spanish ham	2.5				
• Lightly smoked salmon	2.5				
• Avocado	2.5				
• Crispy bacon	2.5				

We also offer one of our mussels for breakfast.
Please ask our staff for more information.

Kindly inform our staff if you have any allergies or special requests