

BRUSSELS MUSSELS

FRESH OYSTERS

1 pcs. 4/6

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 13/18
- Belgian beer, cream, bacon and celery 15/20
- Chorizo, red curry, cream and celery 17/22
- Spicy green curry, coconut milk, wine and celery 17/22
- Tomato "Marinara" 15/20

COLD APPETIZERS

Chicken liver "Pâté" 7

Covered with apricot-flavored melted butter, served with pickled onions and bread

Matjes herring 11

Served on rye bread, mascarpone-beetroot cream, pickled shallots, radishes and quail eggs

Yellowfin tuna tartare 14

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

Marbled seabass ceviche 15

With "Tiger milk", mango chili pepper and coriander

Argentinian beef carpaccio 19

With marinated Shiitake mushrooms, sun-dried tomatoes, capers, hard cheese and olive oil

"Brussels Mussels" cheese platter 9

Sharing snacks platter for two 20

Selection of cheeses, 18 months aged Spanish ham, dried sausage, green olives and orange Champagne jam

Olives in sweet and sour sauce 6

HOT APPETIZERS

Alaskan Cod 11

Crispy, wheat beer battered cod served with tartar sauce

Prawns sauteed in white wine and garlic butter sauce 12

Served with toasted bread

Fried calamaretti 14

With wasabi-garlic mayonnaise sauce

Cheese donuts served with spicy chili-soy sauce 8

"Flambée" thin pizza snack for two 9

With bacon, onion and sour cream sauce

Double fried Belgian fries 5

With spicy-sweet and tartar sauces

Edamame beans 5

With homemade butter and "Maldon" salt flakes

SOUPS

Belgian "Waterzooi" soup 10

Boiled chicken bone broth with seafood and coconut milk

Beef soup with root vegetables 11

A warming and nutritious soup with long-cooked beef broth and an ensemble of autumn vegetables

SALADS

Prawn salad 13

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

Beets with goat cheese 13

Beetroot variations with hot goat cheese, dark beer caramel, cranberries and almonds

Burrata salad 15

Served with tomatoes, 18 months aged Spanish ham homemade pesto and pine nuts

MAIN COURSES

Fried burrata 14

Served in Marinara sauce, with Kalamata olives, cedar nuts and herb pesto

Free range stone bass fillet 25

Served with asparagus, mini fries and cream sauce with ginger

Yellowfin tuna steak 25

Served with Jerusalem artichoke puree, roasted seasonal asparagus, pickled cauliflower, kumato tomatoes and beer pickled grain mustard

Grilled octopus 25

With grape tomatoes confit chorizo butter, red fish sauce and fried baby potatoes

Signature "Brussels Mussels" pork ribs 26

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 35

American ribeye, 300g 45

"IBERICO" pork "Secreto", 200g 27

Served with grilled vegetables, "Padrón" pepper, small "Princesse Amandine" fried potatoes and chimichurri or pepper sauce

Belgian meatballs 12

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

- Belgian beer, cream and bacon
- Chorizo, red curry celery and cream
- Tomato "Marinara"

Vegan cauliflower steak 14

Served with edamame bean puree, kale salad and parsley-walnut "Gremolata"

BRUSSELS MUSSELS

DESSERTS

Liege waffle	
• With powdered sugar	5
• Whipped cream	6
• Salted caramel and ice cream	6
Dark beer “Panna Cotta”	6
Served with dried fruit and wheat beer compote	
Warm Belgian beer chocolate dessert	6
With Italian “Gelato” ice-cream	
The “Colonel”	4
Citrus fruit sorbet served with splash of vodka to refresh palate and soul	
„Gelato“ Italian ice-cream	7
• With caramel	
• With berries	

BEVERAGES

Freshly squeezed juice 250ml	4.5
• Orange	
• Grapefruit	
• Orange and grapefruit	
Coffee	
• Espresso	2.5
• Black coffee / Coffee with milk	2.5/3
• Cappuccino	3.5
• Flat white	4
• Latte	3.5
• All coffees can be served with plant-based milk	0.5
• All coffees can be made caffeine-free	
Tea	3
Natural Tea	4
CBD Lemonade, 400ml (Ask the waiter for details)	6
Fermented drink	4.5
With ginger, turmeric and lactic acid bacteria	
Tropi Cooler, 750ml	8

BREAKFAST

VI-VII from 11⁰⁰ until 13⁰⁰

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

Breakfast Mimoza	6
With freshly squeezed orange juice	
Egg’s “Benedict”	5
Two poached eggs with Hollandaise sauce and toasted English muffin. You can also choose Hollandaise with truffles	
Scrambled eggs	8
Served on a toasted sourdough bread with mashed avocado and fresh vegetables	
Toast with poached eggs and avocado 🥜	8
Toasted rye bread, poached eggs with curd cheese cream, tomatoes, homemade pesto, avocado and cashew nuts	

“Brussels mussels” sandwich with beef cheek 🥜	10
Natural yeast bread, beef cheeks stewed in Belgian beer and baked with blue cheese, fennel and celery salad, Dutch sauce, pickled onions	
Curd fritters	8
Served with homemade jam and sour cream	
Extras:	
• Spanish ham	2.5
• Lightly smoked salmon	2.5
• Avocado	2.5
• Crispy bacon	2.5

🌶️ - spicy 🥜 - contains nuts 🌱 - suitable for vegans

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

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