

BRUSSELS MUSSELS

FRESH OYSTERS

1 pcs. 4/6

With classic mignonette sauce and lemon

MUSSELS 0.7kg

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

- White wine, garlic and celery 18
- Belgian beer, cream, bacon and celery 20
- Chorizo, red curry, cream and celery 22
- Spicy green curry, coconut milk, wine and celery 20
- Tomato “Marinara” 18

COLD APPETIZERS

Chicken liver “Pâté” 8

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

Matjes herring 12

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

Yellowfin tuna tartare 15

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

Free range seabass ceviche 15

With “Tiger milk”, mango, avocado, chili pepper and coriander

Argentinian beef carpaccio 22

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

“Brussels Mussels” cheese platter 10

Sharing snacks platter for two 24

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

Olives in sweet and sour sauce 7

HOT APPETIZERS

Beer battered cod 12

Served with tartar sauce

Prawns sauteed in white wine and garlic butter sauce 13

Served with toasted bread

Fried calamaretti 14

With wasabi-garlic mayonnaise sauce

Cheese donuts served with spicy chili-soy sauce 9

“Flambée” thin pizza snack for two 9

With bacon, onion and sour cream sauce

Double fried Belgian fries 6

With spicy-sweet and tartar sauces

Edamame beans 6

With butter and “Maldon” salt flakes

SOUPS

Belgian “Waterzooi” soup 12

Chicken 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 14

Avocado, cashew nuts, lettuce, carrot, mango and chili sauce

Beets with goat cheese 14

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

Burrata salad 15

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

MAIN COURSES

Fried burrata 15

Served in Marinara sauce, with Kalamata olives, pine nuts and parsley-cashew nuts “Gremolata”

Free range sea bass fillet 26

Served with asparagus, small “Princesse Amandine” baby potatoes and cream sauce with ginger

Yellowfin tuna steak 27

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

Grilled octopus 27

With grape tomatoes “Confit” chorizo butter, red fish sauce and baby potatoes

Signature “Brussels Mussels” pork ribs 28

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 37

American ribeye, 300g 47

“IBERICO” pork “Secreto”, 200g 28

Served with grilled vegetables, “Padrón” pepper, small “Princesse Amandine” baby potatoes and chimichurri or pepper sauce

Belgian meatballs 13

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

- Belgian beer, cream and bacon
- Chorizo, red curry and cream
- Tomato “Marinara”

Vegan cauliflower steak 15

Served with edamame bean puree, kale salad and parsley-cashew nuts “Gremolata”

BRUSSELS MUSSELS




DESSERTS		BEVERAGES	
Liege waffle		Freshly squeezed juice 250ml	5
• With powdered sugar	6	• Orange	
• Whipped cream	7	• Grapefruit	
• Salted caramel and ice cream	7	• Orange and grapefruit	
Dark beer “Panna Cotta”	7	Coffee	
Served with dried fruit beer compote		• Espresso	2.8
Warm Belgian beer chocolate dessert	6	• Black coffee / Coffee with milk	2.8/3.2
With Italian “Gelato” ice-cream		• Cappuccino	3.8
The “Colonel”	5.5	• Flat white	4.3
Citrus fruit sorbet served with splash of vodka to refresh palate and soul		• Latte	3.8
„Gelato“ Italian ice-cream	7	• All coffees can be served with plant-based milk	0.5
• With caramel		• All coffees can be made caffeine-free	
• With berries		Tea	3.5
		Natural Tea	4
		CBD Lemonade, 400ml (Ask the waiter for details)	6
		Fermented drink	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	“Brussels mussels” sandwich	11
With freshly squeezed orange juice		with beef cheek	
		Natural sourdough bread, Belgian beer-braised beef cheek baked with cheddar cheese, fennel and celery salad, hollandaise sauce, pickled shallots	
Egg’s “Benedict”	6	Curd fritters	9
Two poached eggs with Hollandaise sauce and toasted English muffin. You can also choose Hollandaise with truffles oil		Served with sweet raspberry jam and sour cream sauce	
Scrambled eggs	9	Extras:	
Served on a toasted sourdough bread with mashed avocado and fresh vegetables		Spanish ham	2.5
Toast with poached eggs and avocado	9	Lightly smoked salmon	2.5
Toasted rye bread, poached eggs with curd cheese cream, tomatoes, avocado and cashew nuts		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.