

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

SOUPS

Cold beetroot soup 7

Served with Belgian fries

Belgian "Waterzooi" soup 12

Chicken broth with seafood and coconut milk

SALADS

Prawn salad 🍷 🥄 14

Avocado, cashew nuts, lettuce, carrot, mango "Chutney" sauce, radishes and cherry tomatoes

Goat cheese salad 🥄 16

Chicory, Chioggia beets with roasted goat cheese, mango-chili sauce and pecans nuts

"Burrata" salad 🥄 16

Seasonal tomatoes, Spanish ham with "grissini" breadsticks, "Kalamata" olives, pine nuts, balsamic caviar and strawberries

COLD APPETIZERS

Chicken liver "Pâté" 8

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

Chickpea Hummus 🍷 🥄 12

Served with olives, radish, carrot and celery sticks, roasted chickpeas and sunflower seeds

Matjes herring 12

Served with beetroot mayo, marinated shallot onions, radish, quail eggs and black bread crackers

Yellowfin tuna tartare 15

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

Seabass ceviche 🍷 15

With "Tiger milk", apple, passionfruit puree, chili oil, coriander, tomatoes, cucumbers and onions

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 jam with champagne

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 14

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

- With spicy-sweet and tartar sauces 6
- With truffle mayo and hard cheese 7

Edamame beans 6

With butter and "Maldon" salt flakes

MAIN COURSES

Fried burrata 🥄 16

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 corn-ginger sauce

Yellowfin tuna steak 🥄 27

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

Grilled octopus 28

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 to gently penetrate meat. Served with Belgian fries and pickled vegetables

Argentinian beef fillet, 200g 37

Australian ribeye, 300g 47

Veal loin with bone, 300g 28

Served with grilled vegetables, "Padrón" peppers, small "Amandine" baby potatoes and chimichurri or pepper sauce

Belgian meatballs 15

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

Liege waffle	
• With powdered sugar	7
• Whipped cream	7
• Salted caramel and ice cream	8
Dark beer “Panna Cotta”	7
Served with dried fruit beer compote	
Warm Belgian beer chocolate dessert	6
With Italian “Gelato” ice-cream	
Fresh strawberry desert	10
Mascarpone cream, chocolate brownie, caramelised olives, strawberries and strawberry ice cream	
The “Colonel”	5.5
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	5
• Orange	
• Grapefruit	
• Orange and grapefruit	
Coffee	
• Espresso	2.8
• Black coffee / Coffee with milk	2.8/3.2
• Cappuccino	3.8
• Flat white	4.3
• Latte	3.8
• All coffees can be served with plant-based milk	0.5
• All coffees can be made caffeine-free	
Tea	3.5
Natural Tea	5
CBD Lemonade, 400ml (Ask the waiter for details)	6
Fermented drink	5
With ginger, turmeric and lactic acid bacteria	
Tropi Cooler, 400ml/750ml	5/8

BREAKFAST


Saturday & Sunday 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” 9
“Muffin” bun, avocado, two eggs, salad, “Hollandaise” sauce. You can also choose “Hollandaise” with truffles oil

Sandwich with “Burrata” cheese, avocado and salted salmon 13
Natural sourdough bread, avocado, “Burrata” cheese, lightly salted salmon and coriander 11

Toast with poached eggs and avocado 
Toasted black bread, low-temperature boiled eggs, avocado, tomatoes, cashews and herb sauce

“Brussels Mussels” sandwich with beef cheek  13
Natural sourdough bread, Belgian beer-braised beef cheek baked with cheddar cheese, fennel and celery salad, “Hollandaise” sauce, pickled shallots

Curd fritters 10
Served with sour cream and sweet raspberry jam

Extras:

- Spanish ham 3
- Lightly salted salmon 3
- Avocado 3
- Crispy bacon 3

 - spicy  - contains nuts  - suitable for vegans

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

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