

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, celery and green peas 20
- Tomato “Marinara” 18

SALADS

- Prawn salad** 🍤🥒 15
Avocado, cashew nuts, lettuce, carrot, mango “Chutney” sauce, radishes and cherry tomatoes
- Goat cheese salad** 🧀 16
With beetroot “Carpaccio”, chicory, “Chioggia” beetroot, pickled carrots, pecans and “Pesto” sauce
- “Burrata” salad** 🥒 16
With seasonal tomatoes, cured Spanish ham chips, “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
- Beetroot Hummus** 🍷🥒 12
With vegan cheese, “Chioggia” beetroot chips, sesame seeds and sunflower seeds
- Matjes herring** 12
With rye bread, mascarpone-beetroot cream, pickled shallots, radishes and quail eggs
- Yellowfin tuna tartare** 15
With avocado, “Wakame” salad, “Shiitake” mushrooms, “Masago” caviar, “Kimchi” mayonnaise and sesame “Tuile”
- Seabass ceviche** 🍷 15
With “Tiger’s Milk”, avocado, apples, tomatoes, pickled onions, chili oil and coriander
- Argentinian beef carpaccio** 🥒 22
With marinated “Shiitake” mushrooms, sun-dried tomatoes, capers, hard cheese and olive oil
- “Brussels Mussels” cheese platter** 10
Please ask the waiter for the composition of the platter
- 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

SOUPS

- Beef soup** 11
Warming and nutritious beef broth soup with an ensemble of autumn vegetables and peppers
- Belgian “Waterzooi” soup** 12
Chicken broth with seafood and coconut milk

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, “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** 32
Served with grilled vegetables, “Padrón” peppers, “Princesse Amandine” baby potatoes and chimichurri or pepper sauce
- Belgian meatballs** 16
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	5.5
• With powdered sugar	7	• Orange	
• Whipped cream	7	• Grapefruit	
• Salted caramel and ice cream	8	• Orange and grapefruit	
Dark beer “Panna Cotta”	7	Coffee	
Served with dried fruit beer compote		• Espresso	3.5
Warm Belgian beer chocolate dessert	7	• Black coffee / Coffee with milk	3.5/3.8
With Italian “Gelato” ice-cream		• Cappuccino	4
Apple Crumble	6	• Flat white	4.5
Caramelized apples, Crumble, salted caramel		• Latte	4
and vanilla ice cream		• All coffees can be served with plant-based milk	0.5
The “Colonel”	5.5	• All coffees can be made caffeine-free	
Citrus fruit sorbet served with splash of vodka to		Tea	3.5
refresh palate and soul		Natural Tea	6
“Gelato” Italian ice-cream	7	CBD Lemonade, 400ml (Ask the waiter for details)	6
• With caramel		Fermented drink	6
• With berries		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 Mimosa	7	“Brussels Mussels” sandwich	13
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	
Eggs “Benedict”	9	Curd fritters	12
“Muffin” bun, avocado, two eggs, salad, “Hollandaise”		Served with sour cream and sweet raspberry jam	
sauce. You can also choose “Hollandaise” with truffles oil			
Sandwich with “Burrata” cheese,	13	Extras:	
avocado and salted salmon		• Spanish ham	3
Natural sourdough bread, avocado, “Burrata” cheese,		• Lightly salted salmon	3
lightly salted salmon and coriander		• Avocado	3
Toast with poached eggs and avocado 🥑	11	• Crispy bacon	3
Toasted dark bread, low-temperature boiled eggs,			
avocado, tomatoes, cashews and herb sauce			

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

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