

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 19
- Belgian beer, cream, bacon and celery 22
- Chorizo, red curry, cream and celery 22
- Spicy green curry, coconut milk, wine, celery and green peas 22
- Tomato "Marinara" 20

SALADS

Prawn salad

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

Goat cheese salad

With beetroot "Carpaccio", chicory, "Chioggia" beetroot, pickled carrots, pecans and "Pesto" sauce

"Burrata" salad

With seasonal tomatoes, cured Spanish ham chips, "Kalamata" olives, pine nuts, balsamic caviar and strawberries

COLD APPETIZERS

Chicken liver "Pâté"

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

Beetroot Hummus

With vegan cheese, "Chioggia" beetroot chips, sesame seeds and sunflower seeds

Matjes herring

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

Yellowfin tuna tartare

With avocado, "Wakame" salad, "Shiitake" mushrooms, "Masago" caviar, "Kimchi" mayonnaise and sesame "Tuile"

Seabass ceviche

With "Tiger's Milk", avocado, apples, tomatoes, pickled onions, chili oil and coriander

Argentinian beef carpaccio

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

"Brussels Mussels" cheese platter

Please ask the waiter for the composition of the platter

Sharing snacks platter for two

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

Olives in sweet and sour sauce

SOUPS

Beef Soup

Warming and nutritious beef broth soup with an ensemble of autumn vegetables and peppers

Belgian "Waterzooi" soup

Chicken broth with seafood and coconut milk

HOT APPETIZERS

Beer battered cod

Served with tartar sauce

Prawns sauteed in white wine and garlic butter sauce

Served with toasted bread

Fried calamaretti

With wasabi-garlic mayonnaise sauce

Cheese donuts

served with spicy chili-soy sauce 9

"Flambée" thin pizza snack for two

With bacon, onion and sour cream sauce 10

Double fried Belgian fries

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

Edamame beans

With butter and "Maldon" salt flakes 6

MAIN COURSES

Fried burrata

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

Free range sea bass fillet

Served with asparagus, "Princesse Amandine" baby potatoes and corn-ginger sauce

Yellowfin tuna steak

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

Grilled octopus

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

Signature "Brussels Mussels" pork ribs

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

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

16

Served with "Edamame" bean puree, kale salad and parsley-cashew nuts "Gremolata"

BRUSSELS MUSSELS

DESSERTS

Liege waffle

- With powdered sugar
- Whipped cream
- Salted caramel and ice cream

7

Dark beer "Panna Cotta"

Served with dried fruit beer compote

7

Warm Belgian beer chocolate dessert

With Italian "Gelato" ice-cream

7

Apple Crumble

Caramelized apples, Crumble, salted caramel and vanilla ice cream

7

The "Colonel"

Citrus fruit sorbet served with splash of vodka to refresh palate and soul

5.5

"Gelato" Italian ice-cream

- With caramel
- With berries

7

BEVERAGES

Freshly squeezed juice 250ml

5.5

- Orange
- Grapefruit
- Orange and grapefruit

8

Coffee

3.8

- Espresso
- Black coffee / Coffee with milk

3.8/4.5

- Cappuccino

4.8

- Flat white

6

- Latte

5.5

- All coffees can be served with plant-based milk

0.6

- All coffees can be made caffeine-free

Tea

3.5

Natural Tea

6

CBD Lemonade, 400ml (Ask the waiter for details)

6

Fermented drink

6

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

14

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 free-range eggs, salad, "Hollandaise" sauce. You can also choose "Hollandaise" with truffles oil

Served with sour cream and sweet raspberry jam

Sandwich with "Burrata" cheese, avocado and salted salmon

13

Natural sourdough bread, avocado, "Burrata" cheese, lightly salted salmon and coriander

Toast with poached eggs and avocado

12

Toasted dark bread, low-temperature boiled free-range eggs, avocado, tomatoes, cashews and herb sauce

Extras:

- Spanish ham
- Lightly salted salmon
- Avocado
- Crispy bacon
- Free-range egg

3

3

3

3

2

Ø - spicy ☺ - contains nuts Ø - suitable for vegans

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

tel. 061793777

brusselsmusselpub