

# 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** 🍤🥒 16  
Avocado, cashew nuts, lettuce, carrot, mango “Chutney” sauce, radishes and cherry tomatoes
- Goat cheese salad** 🧀 17  
With beetroot “Carpaccio”, chicory, “Chioggia” beetroot, pickled carrots, pecans and “Pesto” sauce
- “Burrata” salad** 🍷 18  
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** 16  
With avocado, “Wakame” salad, “Shiitake” mushrooms, “Masago” caviar, “Kimchi” mayonnaise and sesame “Tuile”
- Seabass ceviche** 🍷 16  
With “Tiger’s Milk”, avocado, apples, tomatoes, pickled onions, chili oil and coriander
- Argentinian beef carpaccio** 🍷 23  
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** 14  
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 10  
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** 🍷 18  
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** 🍷🥒 16  
Served with “Edamame” bean puree, kale salad and parsley-cashew nuts “Gremolata”



# BRUSSELS MUSSELS

DESSERTS		BEVERAGES	
<b>Liege waffle</b>		<b>Freshly squeezed juice 250ml</b>	<b>5.5</b>
• With powdered sugar	7	• Orange	
• Whipped cream	7	• Grapefruit	
• Salted caramel and ice cream	8	• Orange and grapefruit	
<b>Dark beer “Panna Cotta”</b>	7	<b>Coffee</b>	
Served with dried fruit beer compote		• Espresso	<b>3.8</b>
<b>Warm Belgian beer chocolate dessert</b>	7	• Black coffee / Coffee with milk	<b>3.8/4.5</b>
With Italian “Gelato” ice-cream		• Cappuccino	<b>4.8</b>
<b>Apple Crumble</b>	7	• Flat white	<b>6</b>
Caramelized apples, Crumble, salted caramel		• Latte	<b>5.5</b>
and vanilla ice cream		• All coffees can be served with plant-based milk	<b>0.6</b>
<b>The “Colonel”</b>	5.5	• All coffees can be made caffeine-free	
Citrus fruit sorbet served with splash of vodka to		<b>Tea</b>	<b>3.5</b>
refresh palate and soul		<b>Natural Tea</b>	<b>6</b>
<b>“Gelato” Italian ice-cream</b>	7	<b>CBD Lemonade, 400ml</b> (Ask the waiter for details)	<b>6</b>
• With caramel		<b>Fermented drink</b>	<b>6</b>
• With berries		With ginger, turmeric and lactic acid bacteria	
		<b>Tropi Cooler, 400ml/750ml</b>	<b>5/8</b>

## BREAKFAST

Saturday & Sunday from 11<sup>00</sup> until 13<sup>00</sup>

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

<b>Breakfast Mimosa</b>	7	<b>“Brussels Mussels” sandwich</b>	<b>14</b>
With freshly squeezed orange juice		<b>with beef cheek</b> 🥩	
		Natural sourdough bread, Belgian beer-braised beef	
		cheek baked with cheddar cheese, fennel and celery	
		salad, “Hollandaise” sauce, pickled shallots	
<b>Eggs “Benedict”</b>	9	<b>Curd fritters</b>	<b>12</b>
“Muffin” bun, avocado, two free-range eggs,		Served with sour cream and sweet raspberry jam	
salad, “Hollandaise” sauce. You can also choose			
“Hollandaise” with truffles oil			
<b>Sandwich with “Burrata” cheese,</b>	<b>13</b>	<b>Extras:</b>	
<b>avocado and salted salmon</b>		• Spanish ham	<b>3</b>
Natural sourdough bread, avocado, “Burrata” cheese,		• Lightly salted salmon	<b>3</b>
lightly salted salmon and coriander		• Avocado	<b>3</b>
<b>Toast with poached eggs and avocado</b> 🥑	<b>12</b>	• Crispy bacon	<b>3</b>
Toasted dark bread, low-temperature boiled		• Free-range egg	<b>2</b>
free-range 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.