

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" beetroots, fresh vegetables, freeze-dried „Wasabi“ and green peas, tortilla chips
- 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** 12
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

- Cold beetroot soup** 7.5
Served with fried Belgian fries
- 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

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	7
With Italian “Gelato” ice-cream	
Strawberry and rhubarb dessert	7
With lemon sorbet and meringues	
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	5.5
• Orange	
• Grapefruit	
• Orange and grapefruit	
Coffee	
All coffees can be: served with plant-based milk / can be made caffeine-free	
• Espresso	3.8
• Black coffee / Coffee with milk	3.8/4.5
• Cappuccino	4.8
• Flat white	5.5
• Latte	5.5
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	8
With freshly squeezed orange juice	
Eggs “Benedict”	9
“Muffin” bun, avocado, two free-range 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	
Toast with poached eggs and avocado 🥚	12
Toasted dark bread, low-temperature boiled free-range eggs, avocado, tomatoes, cashews and herb sauce	

“Brussels Mussels” sandwich with beef cheek 🥚	14
Natural sourdough bread, Belgian beer-braised beef cheek baked with cheddar cheese, fennel and celery salad, “Hollandaise” sauce, pickled shallots	
Curd fritters	12
Served with sour cream and sweet raspberry jam	
Extras:	
• Spanish ham	3
• Lightly salted salmon	3
• Avocado	3
• Crispy bacon	3
• Free-range egg	2

🌶️ - spicy 🥚 - contains nuts 🌱 - suitable for vegans

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

tel. 061793777

📷 [brusselsmusselspub](#)