

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
- Cream, mustard and “Cheddar” cheese 22

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
- Chickpea Hummus** 🍲🥒 12
Served with roasted corn, coriander and 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, „Shallot“ 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

- Beef soup** 12
A warming and nourishing beef soup with seasonal vegetables
- 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** 27
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** 29
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
• Cream, mustard and “Cheddar” cheese
- Vegan cauliflower steak** 🍷🥒 16
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		All coffees can be:	
Warm Belgian beer chocolate dessert	7	served with plant-based milk / can be made caffeine-free	
With Italian “Gelato” ice-cream		• Espresso	3.8
Warm apple dessert	7	• Black coffee / Coffee with milk	3.8/4.5
Served with vanilla ice-cream and caramel		• Cappuccino	4.8
The “Colonel”	5.5	• Flat white	5.5
Citrus fruit sorbet served with splash of vodka to refresh		• Latte	5.5
palate and soul		Tea	3.5
“Gelato” Italian ice-cream	7	“Brussels Mussels” natural homemade tea	5
• With caramel		CBD Lemonade, 400ml (Ask the waiter for details)	7
• With berries		Fermented drink	7
		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	“Brussels Mussels” sandwich	14
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 free-range eggs,		Served with sour cream and sweet raspberry jam	
salad, “Hollandaise” 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 🥑	12	• Crispy bacon	3
Toasted dark bread, low-temperature boiled		• Free-range egg	2
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.