

MAIN COURSE

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|---|------------|
| CHEESE BURGER ^{D,GL} | 75 |
| Grilled Angus patty, onions, pickled house dressing, cheese, gherkin, garnish | |
| STEAK TARTARE ^{R,D,GL} | 95 |
| Freshly cut raw Australian beef, topped with egg yolk, served with fries and salad | |
| BELGIAN BEEF CARBONNADE ^{A,D,GL} | 89 |
| Australian beef brisket, slow cooked in Leffe Brune, endive salad, fries | |
| STEAK FRITES "THE BUTCHERS CUT" ^{A,D,GL} | 99 |
| Grilled Australian grass-fed onglet, red wine shallots, peppercorn sauce, fries | |
| GRILLED RIB EYE | 165 |
| 300 gms of 150 days, grain-fed Australian rib eye, garnish, fries, and one sauce of choice | |
| GRAIN FED CHICKEN BREAST ^{D,GL} | 98 |
| Pan-fried skin-on chicken fillet, mushrooms, tarragon and mustard sauce, confits crushed potatoes | |
| BBQ PORK RIBS ^{P,GL,D,N} | 99 |
| The traditional ribs, lathered in tangy BBQ sauce, coleslaw, fries | |
| PAN-FRIED SCOTTISH SALMON ^{S,D} | 95 |
| Crisp skin salmon fillet, frisée salad, capers & pickles sauce | |
| FISH AND CHIPS ^{S,GL,D,A} | 95 |
| Beer battered fried fresh haddock fillet, fries, chunky tartare sauce | |
| VOL AU VENT ^{GL,D} | 85 |
| Grain fed chicken fricassee, mushrooms, veal meatballs, puff pastry, fries | |
| VEAL SCHNITZEL ^{D,GL} | 125 |
| Breaded and pan-fried veal escalope, lemon, mixed salad, fries | |
| RIGATONI ANGUS RAGU ^{A,GL,D} | 65 |
| Traditional slow braised beef ragu "Bolognese style" parmesan Cheese | |
| MUSHROOM RISOTTO & TRUFFLE ^{V,D,GL} | 69 |
| Mixed mushrooms, parmesan cheese, truffled cream | |

DESSERTS

| | |
|--|-----------|
| BRUSSELS WAFFLES ^{GL,D} | |
| Nature with icing sugar | 25 |
| Vanilla ice cream & whipped cream | 38 |
| Strawberries and ice cream | 38 |
| Banana & chocolate sauce extra toppings | 38 |
| | 15 |
| PROFITEROLES ^{GL,D} | 36 |
| Vanilla custard, whipped cream, Belgian chocolate, vanilla ice cream | |
| MOELLEUX ^{GL,D} | 39 |
| Baked Belgian chocolate cake, vanilla ice cream | |
| CHEESECAKE ^{GL,D} | 32 |
| Baked cheese cake, black cherry compote | |
| TRADITIONAL BELGIAN CHOCOLATE MOUSSE ^D | 30 |
| Belgian chocolate mousse, chocolate cumble | |

SIDES

| | |
|---|-----------|
| BELGIAN FRIES ^{GL} | 30 |
| MASHED POTATOES ^{D,GL} | 30 |
| ROASTED VEGETABLES ^D | 38 |
| CAULIFLOWER GRATIN ^{D,GL} | 38 |
| SAUTEED MIXED MUSHROOMS AND HERBS ^D | 38 |
| SALADE VERTE | 25 |



All prices are in AED and inclusive of 7% Municipality charge, 10% Service charge and 5% VAT.

FRIDAY BRUNCH

199 AED P.P

SHARING STARTERS

CRISPY BABY CALAMARI

Deep-fried baby squid, lemon, chunky tartare sauce

CHEESE CROQUETTES

Signature cheese blend recipe, sweet apple molasse dip

BOULETS LIÉGEOIS

Pan roasted pork meatballs, in a Leffe Brune sauce, onion crumble

TOAST STEAK TARTARE

Toasted bread & steak Tartare Prepare, crisp potatoes

CHOOSE YOUR MAIN COURSE

SAUTÉED GARLIC AND HERBS TIGER PRAWNS

Chili and garlic butter sauce, fresh toast

PAN-FRIED SCOTTISH SALMON

Crisp skin salmon fillet, frisée salad, caper and pickles butter

STEAK FRITES

Juicy onglet steak "the butcher's cut" grilled, red wine shallots, bearnaise

CARBONNADE

Australian beef brisket, slow cooked in Leffe brun beer, mustard toast, endive salad, fries,

PORK BBQ RIBS

slow cooked and glazed with BBQ sauce, served with coleslaw

ROASTED GREENS AND LENTIL CREAM

Blackened cauliflower, brussels sprouts, kale, broccolis on a lentil cream, toasted nuts

CHOOSE YOUR DESSERT

PROFITEROLES

Vanilla pudding, Chantilly, Belgian chocolate, vanilla ice cream

SMOUTHEBOLLEN

Mini doughnuts dusted with icing sugar

TRADITIONAL BELGIAN CHOCOLATE MOUSSE

Belgian chocolate mousse, chocolate cumble

BEER – BIÈRE – BIER

In Belgium, beer is more than just 'a beer'. It's the noble ingredient at the heart of a delicious gourmand cuisine. It's a beautiful excuse to get together and sip, share and savor the days.

The Belgian Beer Cafe is an authentic experience of Belgian hospitality: its délicieux dishes and treats, paired with a perfectly poured selection of the best Belgian beers. **Santé**



STELLA ARTOIS 48
REFRESHING & PLEASANTLY MALTY
Clear & golden / Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round
Alc/vol 5,2%



LEFFE BRUNE 57
BEER WITH DARK COLORED MALT
Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant
Alc/vol 6,5%



HOEGAARDEN 51
GENTLE LEMON & SMOOTH WHEAT
Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process
Alc/vol 4,9%



HOEGAARDEN ROSÉE 49
WHEAT BEER & FRUITY ZEST OF RASPBERRIES
Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars. Inspiring their signature hexagon-shaped glass.
Alc/vol 3%



LEFFE BLONDE 55
GOURMET BEER WITH LIGHT COLORED MALT
Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant
Alc/vol 6,6%



HAPPY HOUR

EVERY DAY, 4PM - 8PM (excl. Friday)

30% discount on selected beers
2 for 1 on spirits & wines

BOTTLED BEERS



KASTEELBIER BRUIN 73

ABBEY QUADRUPEL DARK ALE

Dark brown / Touches of chocolat, banana, liquorice and raisins / Thanks to its full taste and pronounced sweet touchés it is a perfect combination with game, stews and roast meats
Alc/vol 11%



BARBAR 75

BELGIAN STRONG PALE ALE

Hazy amber / After shaking, the taste becomes more complex with a hint of milk, citrus fruit and spices / The beer is brewed with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for centuries
Alc/vol 8%



KASTEELBIER TRIPEL 73

ABBEY TRIPEL GOLDEN ALE

Clear golden / sweet, very mild bitter with a good measure of fruitiness and very floral / Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana
Alc/vol 11%



CHIMAY ROUGE 86

TRAPPIST BROWN ALE

Copper / A round & full flavor with a refreshing feel given by the light bitter touch / Chimay Red exists in a 75cl format called "Premie re" because it was the first of the series
Alc/vol 7%



DUVEL 57

TRIPLE GOLDEN ALE

Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish / To commemorate the end of the first World War, Duvel was initially dubbed a "Victory Ale"
Alc/vol 8.5%



CHIMAY BLEUE 93

TRAPPIST TRIPEL DARK ALE

Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel / Chimay Bleue becomes more complex with age
Alc/vol 9%



MAREDSOUS BLOND 51

ABBEY PALE ALE

Deep golden / A sparkling nose, complex flavors and a touch of bitterness / Moortgat began brewing its Maredsous line of abbey beers, under license of the monks of Maredsous Abbey
Alc/vol 6%



DELIRIUM TREMENS 92

BELGIAN STRONG ALE

Pale blond / A strong presence of alcohol, very spicy & slightly bitter / The self mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease the US
Alc/vol 8.5%



PAUWEL KWAK 73

TRIPLE AMBER ALE

Clear amber / Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness / The Kwak glass was designed to be used by the coachmen who where not allowed to enter the bar
Alc/vol 8.4%



LA CHOUFFE 83

TRIPLE GOLDEN ALE

Unfiltered blond / Pleasantly fruity, spiced with coriander & a light hoppiness / The Chouffe logo is Albert, the bearded gnome who wears a red hood
Alc/vol 8%



TRIPLE KARMELIET 78

TRIPLE GOLDEN ALE

Golden / A complex feel of crispy wheat, creamy oat & a spicy lemony dryness / Karmeliet refers to the Carmelite monks who created the recipe in the XVII century
Alc/vol 8.4%



HOPUS 83

BELGIAN STRONG ALE

Hazy golden / Unique scent and bitterness owing to the different hop varieties used / Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or served on the side in a small glass
Alc/vol 8.3%

BOTTLED FRUIT BEERS



FRÜLI 68
WITBIER WHEAT ALE
 Red / A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite / Won the gold medal at the International Beer Competition in 2004. In 2009, Fru li was announced as the "Worlds Best Fruit Beer"
 Alc/vol 4.1%



FLORIS PASSION FRUIT 68
BELGIAN STYLE FRUIT ALE
 Yellow orange / Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is totally ripe passionfruit to the core / The sourness provides the perfect balance to the sweet refreshing flavour of the passionfruit
 Alc/vol 3.6%



FLORIS FRAMBOISE 68
BELGIAN STYLE FRUIT ALE
 Pink / A mix of both sweet and tart raspberry flavors with the sweet flavors dominating / In 2005, the brewery celebrated its 350th anniversary
 Alc/vol 3.6%

STELLE CIDER 51
MADE WITH HAND-PICKED APPLES
 Clear & golden / Experience a hint of bubble, a dash of crispness, and a touch of effervescence / Three apple varieties are used to create one balanced flavor.
 Alc/vol 4.5%

WINE - WIJN - VINO - VIN

RED WINE

SHIRAZ, ARGENTO- MENDOZA 45 / 200
 Argentina

MALBEC COLLECCION, BODEGA NORTON 52 / 240
 Argentina

CABERNET SAUVIGNON, MONTES 270
 Chile

BERINGER MAIN & VINE MERLOT 280
 USA

CHIANTI DOCG, GABBIANO 335
 Argentina

PINOT NOIR, ALMOS SELICCION, CANTENA 85 / 335
 Argentina

WHITE WINE

CHARDONNAY, THE RIDDLE, HARDYS 45 / 200
 Australia

CHARDONNAY, BIN 65, LINDEMANS 330
 Australia

PINOT GRIGIO, DA LUCA 50 / 220
 Italy

GAVI, LA LUCIANA, ARALDICA 270
 Italy

SAUVIGNON BLANC, UPSIDE DOWN 65 / 290
 New Zealand

SAUVIGNON BLANC, KIM CRAWFORD 530
 New Zealand

CHAMPAGNE & SPARKLING WINE

CONTE FOSCO CUVÉE BRUT NV 45 / 210
 Italy

NICOLAS FEULLATTE BRUT RESERVE NV 600
 France

ROSE WINE

OH! BY OMERADE IGP 52 / 210
 France

LE ROSE, LAPOSTOLLE 240
 Chile

GIN & TONIC

CITRUS

Tanqueray No. Ten
Exceptionally and uniquely distilled with fresh citrus

Garnish: Strawberry & Black Pepper

67 / 118

JUNIPER

Gordon's Premium PINK
Juniper takes a slight step back to make way for refreshing notes of strawberry, raspberry

Garnish: Raspberry & Blueberry

67 / 118

HERBAL

Gin Mare
An herbaceous taste of the Mediterranean

Garnish: Thyme, Rosemary & Basil

72 / 133

DRY

The Botanist
22 hand-foraged local botanicals delicately augment nine berries, barks, seeds and peels

Garnish: Grapefruit & Thyme

67 / 118

FLORAL

Hendrick's Gin
Delightfully infused with cucumber and rose petal

Garnish: Cucumber & Rose

67 / 118

COCKTAILS

OLD FASHIONED

63

MOJITO

Lime, Mint, Brown Sugar and Rum

60

MARGARITA

Lime, Sugar Syrup, Tequila and Triple Sec

60

ESPRESSO MARTINI

Fresh Ristretto, Kahlua and Espresso Vodka

65

COSMOPOLITAN

Cranberry Juice, Lime, Vodka and Triple Sec

60

APPLE MARTINI

Lemon, Green Apple Juice, Green Apple Vodka

60

MAI TAI

Pineapple Juice, Lime, Triple Sec, White Rum and Dark Rum

60

LONG ISLAND ICED TEA

Vodka, Gin, Rum, Tequila, Triple Sec, Lemon and Coke

68

MOCKTAILS

CUCUMBER MOJITO

32

RAY OF SUNSHINE

32

COCONUT KISS

32

FROZEN LEMON AND MINT

32

HOMEMADE ICE TEA

Original / Lemon / Strawberry / Peach

32

BERRY FEVER

32

BLEND WHISKIES

30 / 60ML

| | |
|-------------------------------|-----------|
| JOHNNIE W. RED LABEL | 52 / 88 |
| JOHNNIE W. BLACK LABEL | 62 / 109 |
| JOHNNIE W. DOUBLE BLACK LABEL | 72 / 129 |
| JOHNNIE W. BLUE LABEL | 199 / 360 |
| J&B RARE | 57 / 98 |
| CANADIAN CLUB | 57 / 98 |
| BUSHMILLS ORIGINAL | 57 / 9 |
| CHIVAS REGAL 12 YRS. | 68 / 118 |
| CHIVAS REGAL 18 YRS. | 108 / 199 |

SINGLE MALT WHISKIES

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|--------------------------|-----------|
| GLENKINCHIE MALT 12 YRS. | 72 / 124 |
| GLENFIDDICH 12 YRS. | 77 / 129 |
| GLENFIDDICH 15 YRS. | 87 / 157 |
| GLENFIDDICH 18 YRS. | 98 / 175 |
| GLENFIDDICH 21 YRS. | 122 / 216 |
| CAOL ILA 12 YRS. | 72 / 123 |
| MACALLAN 12 YRS. | 82 / 155 |

BOURBONS

| | |
|------------------------|---------|
| BULLEIT BOURBON | 57 / 98 |
| JIM BEAM | 57 / 98 |
| MAKERS MARK | 57 / 98 |
| JACK DANIELS OLD NO. 7 | 57 / 98 |

GINS

| | |
|-----------------|----------|
| TANQUERAY | 52 / 88 |
| GORDON'S DRY | 52 / 88 |
| BOMBAY SAPPHIRE | 68 / 124 |

RUMS

| | |
|-----------------------|---------|
| MATUSALEM PLATINO | 52 / 88 |
| CAPTAIN MORGAN SPICED | 52 / 88 |
| CAPTAIN MORGAN BLACK | 52 / 88 |
| BACARDI CARTA BLANCA | 57 / 98 |
| MALIBU | 57 / 98 |

APERITIFS

| | |
|-------------------|----|
| PIMMS NO. 1 CUP | 65 |
| CAMPARI | 65 |
| MARTINI ROSSO | 65 |
| MARTINI BIANCO | 65 |
| MARTINI EXTRA DRY | 65 |
| PERNOD | 65 |
| APEROL | 65 |
| RICARD | 65 |

VODKAS

| | |
|---------------------------|----------|
| SMIRNOFF RED | 52 / 88 |
| SMIRNOFF GREEN APPLE | 57 / 98 |
| STOLICHNAYA PREMIUM | 57 / 98 |
| KETEL ONE | 77 / 129 |
| CIROC | 77 / 129 |
| ABSOLUT BLUE | 62 / 114 |
| RUSSIAN STANDARD ORIGINAL | 62 / 114 |
| GREY GOOSE | 82 / 148 |

TEQUILAS

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|--------------------|----------|
| JOSE CUERVO SILVER | 47 / 85 |
| JOSE CUERVO GOLD | 47 / 85 |
| DON JULIO REPOSADO | 77 / 135 |
| PATRON SILVER | 68 / 125 |
| PATRON XO CAFÉ | 62 / 118 |

COGNAC & BRANDY

| | |
|---------------------|-----------|
| THREE BARREL BRANDY | 52 / 88 |
| COURVOISIER VS | 77 / 139 |
| COURVOISIER VSOP | 88 / 158 |
| REMY MARTIN XO | 177 / 305 |
| HENNESSY VSOP | 92 / 169 |

LIQUEURS

| | |
|------------------------|---------|
| ARCHERS PEACH SCHNAPPS | 65 |
| BAILEYS | 75 |
| JAGERMEISTER | 53 / 89 |
| SAMBUCA ROMANA | 53 / 89 |
| ABSENTE 69 | 53 / 89 |
| LIMONCELLO DEL SOLE | 65 |
| DISARONNO AMARETTO | 65 |
| FRANGELICO | 65 |
| KAHLUA | 65 |
| TIA MARIA | 65 |
| SOUTHERN COMFORT | 65 |

BOTTLE SERVICE

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|----------------------------|------|
| SMIRNOFF RED | 895 |
| RUSSIAN STANDARD | 1155 |
| CIROC | 1365 |
| JOHNNIE WALKER RED LABEL | 895 |
| JOHNNIE WALKER BLACK LABEL | 1155 |
| CHIVAS REGAL 12 YEARS OLD | 1315 |
| GLENFIDDICH 12 YEARS OLD | 1365 |
| GLENFIDDICH 18 YEARS OLD | 1890 |
| TANQUERAY LONDON DRY GIN | 895 |
| MATUSALEM PLATINO RUM | 895 |
| JOSE CUERVO GOLD | 840 |
| JAGERMEISTER | 895 |