

Main Courses.

CRISPY SKIN SALMON & CAPERS BUTTER ^{S, D} **120**
 Salad verte, capers & lemon butter, confits cherry tomatoes, sauteed broccolini

La Chouffe - Salmon is a weighty fish that works best with a bold, aromatically intense beer like La Chouffe. Notes of herbs and tree fruits contrast pleasantly with the capers, and the creamy body of the beer matches the weight of the salmon and butter.

FISH & CHIPS ^{S, D, GL, A, D} **99**
 Beer battered crispy fried haddock fillet, fries & chunky tartare Duvel - A highly carbonated beer is best to refresh the palate from the batter, yet it also needs something light and refreshing that matches the delicacy of the haddock. A thirst-quenching and cleansing Duvel is definitely required!

NORT SEA FISH WATERZOOI ^{S, D, A} **145**
 Typical pot of steamed cod-loin, mussels, clams, grey peeled shrimps, samphire, lobster bisque & steamed potatoes
Tripel Karmeliet - Seafood pairs best with beers low in bitterness. We have that with Tripel Karmeliet, yet with its notes of malt, ginger and lemon, it still has the flavour depth to stand up to the rich, flavourful bisque.

GRILLED CANADIAN LOBSTER ^{S, D, GL} **195 / 385**
 Lemon & garlic butter, fresh herbs, green beans, onion, potatoes
Tripel Karmeliet - A mixture of barley, oats and wheat gives this beer a beautiful honey and clove sweetness that works with the richness of the shellfish in this dish. It is a low-bitterness beer, which is ideal for seafood pairing.

STEAK TARTARE ^{R, D, GL} **99**
 Raw freshly minced leen flank steak, topped with egg yolk, served with salad, fries & home made pickles
La Chouffe - This versatile beer works with this light yet texture-rich dish like steak tartar. While the nose is full of stone fruit and citrus, the flavours have been enhanced with coriander, which helps bridge it to the tangy mustard and onion. The carbonation cleanses the palate without overshadowing the dish.

CHEESE BURGER ^{D, GL} **85**
 Grilled Angus beef patty, onions, house dressing, cheese, gherkin, garnish & fries.
Leffe Brune - Brown ale is a classic pairing with beef. A dried fruit character that contrasts deliciously with the sharpness of the cheddar and pickles. Plus, a burger goes best with a thirst-quenching beer like Leffe Brune.

FULL BLOOD WAGYU BURGER ^{D, GL} **129**
 Grilled 250gr full blood Wagyu beef patty, Comte cheese, pepper sauce, lettuce, beetroot onion relish, brioche bun & fries
Chimay Bleue - Premium beef deserves a premium beer. Chimay Bleue comes from one of Belgium's seven Trappist monk-operated breweries. The dark toasty malt gives this burger a char aroma to match the grill, plus the beer's savoury spice notes work amazingly with the nutty comte cheese and the pepper. There is a touch of bitterness to this beer which helps to clean the palate between bites.

BELGIAN BEEF CARBONNADE ^{A, D, GL} **99**
 Grain fed Prime beef chuck, slow cooked in Leffe Brun served with endive salad & fries
Kasteelbier Bruin - Braising beef & onions together to renders a savoury and slightly sweet stew. Pair it with the roasted & figgy sweet notes of a Kasteelbier Bruin, the ultimate comfort food pairing.

STEAK FRITES "THE BUTCHERS CUT" ^{A, D, GL} **115**
 Grilled Australian grass-fed onglet steak, red wine shallots, peppercorn sauce & fries
Pauwel Kwak - Malt, liquorice and red berry fruit aromas compliment the peppercorn sauce and red wine shallots nicely. The slightly bitter and herbal aftertaste cut through the dish's richness, cleaning the palate perfectly.

Pork.

BBQ PORK RIBS ^{P, GL, D, N} **129**
 Traditional roasted rack of pork ribs, lathered in tangy BBQ sauce, coleslaw & fries
Stelle Cidre - Pork and apples are a classic pairing. The sweet, tangy BBQ sauce will taste best next to a beverage with some sweetness, which this cider has, and the carbonation will help lighten the weight of the pairing while cleaning the palate between bites.

Sides.

BELGIAN FRIES ^{VG}
 Belgian mayonnaise, sea salt

MASHED POTATOES ^{D,V}
 Silky Agria potatoes with farmers butter

ROASTED VEGETABLES ^{VG}
 Root vegetables, beans, cauliflower, Brussels sprouts and broccoli

35 CAULIFLOWER GRATIN ^{D, GL, V}
 Cauliflower florets, in a rich cheese sauce, gratinated with Emmetale cheese

35 CREAMY SPINACH ^{D,V}
 A la minute wilted spinach and cream

GRILLED RIB EYE **185**
 300 gms of 250 days, grain-fed rib eye, garnish, sauce of choice, fries
Chimay Bleue - A juicy rib-eye needs a beer with equal flavour intensity. Try Chimay Bleue, a beer in production for over 150 years. It has notes of smoke and roasted coffee that taste great next to the char of the grilled meat. The slightly bitter finish cleanses the palate readying your palate for the next bite.

GRILLED TENDERLOIN **185**
 250 gms Canadian tenderloin, garnish, sauce of choice, fries
Chimay Rouge - Tenderloin is lean and works best with a mid-weight beer like Chimay Rouge. It is an amber beer with roasted malt and apricot aromas. The palate has a gentle astringency, perfect for cutting through the sauce and fries without overpowering the tenderloin.

VOL AU VENT ^{GL, D} **89**
 Grain fed chicken fricassee, mushrooms, veal meatballs, puff pastry & fries
Pauwel Kwak - This deep amber beer is a classic pairing with both fowl and veal. Its nougat-like aromas bring a delicate sweetness, and its yeasty aromas meld with the flavours of the pastry & mushrooms.

GRILLED LAMB CHOPS ^{A, D, GL} **195**
 Stir-fry of green beans, onions, button mushrooms, crispy potatoes, rosemary glaze & herbs gremolata
Chimay Bleue - Lamb is a fantastic pairing with dark ales. Chimay Bleue is ideal with its savoury coffee and dark chocolate notes that match the mushroom and gamey taste of the lamb. The aromas of stewed plum and dried flowers compliment the rosemary glaze exceptionally well.

GRAIN-FED CHICKEN BREAST ^{D, GL} **98**
 Pan-fried skin-on chicken filet, oyster mushrooms, tarragon and mustard sauce & confits crushed potatoes
La Chouffe - The bold flavour in the tarragon and mustard sauce matches beautifully with this beer's herbal and fruity characteristics. As a golden ale, it is a medium-weight beer making it an excellent pairing for Chicken.

VEAL SCHNITZEL ^{D, GL} **135**
 Breaded and pan-fried veal escalope, lemon, mixed salad, berry capers & fries
Stella Artois - The fried breading on schnitzel needs a highly carbonated beer to cleanse that palate. Overall, this is a feel-good dish with a relatively light flavour, and a thirst-quenching beer will go down a treat with it.

SPAGHETTI BOLOGNESE ^{D, GL, A} **65**
 Traditional slow braised beef ragu "Bologna style" Parmesan
Hopus - Hopus has heightened citrus and herb aromas as a unique Belgian IPA-style beer. They mirror the tomato and herb characters of the ragu. It is also a cloudy beer with some flavour from yeast that reflects the parmesan cheese creating a winning pairing.

MUSHROOM RISOTTO & TRUFFLE ^{V, D, GL} **79**
 Mixed mushrooms, parmesan cheese & truffled cream
Chimay Bleue - This umami-laden dish works best with an earthy beer with bold flavour. In addition to a subtle sweetness, dried fruit and chocolate aromas, Chimay also has char, nuts and leather aromas that tie in beautifully with the earthy notes of the truffle and parmesan.

SPINACH & MUSHROOM LASAGNE ^{V, D, GL, N} **85**
 Creamy spinach, portobello mushrooms, sauteed eggplant, toasted pine nuts, tomato sauce & cheese.
Maredsous Blond - Maredsous Blond is a Belgian ale with sweet malt characteristics and a slight herbal bitterness consistent with Belgian ales. Still, it is a lighter style, making it an ideal paring with this dish's range of vegetables, nuts and cheese.

GRILLED PORK SAUSAGE ^{P, D, GL} **85**
 Sauteed & Balsamic glazed onions, mash potatoes, brussels spouts, sage gravy
Delirium Tremens - Pork works well with a mid-weight tripel-style beer like Delerium Tremens, with its layered aromas. It's berry fruit notes mirror the flavours of the balsamic glaze, and the apricot and apple naturally compliment pork.

SLOW-ROASTED SHORT RIB OF PORK ^{P, D} **155**
 Bone in short rib form Belgian Menapien pork, Blackwell sauce, pickles, onions & baby potatoes
Magners Cider - The Blackwell sauce, made with cream and pickles, requires a carbonated drink to clean the creamy palate and a beverage with some acid to stand up to that pickle tang. Magners cider will work wonderfully for this. Plus, pork and apples are a classic pairing.

35 GARLIC & HERBS SAUTEED MUSHROOMS ^{D, GL, V}
 Sauteed mixed mushroom, with garlic butter

35 SALADE VERTE ^{VG}
 Mixed local lettuce, house dressing

35 SAUTÉÉD BRUSSELS SPROUTS ^P **35**
 Buttery Brussels sprouts, Parmesan cheese

our DELICIOUS MENU

BELGIAN CUISINE IS UNFUSSY AND EVEN UNPRETENTIOUS AND YET ... NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.

■ *Small secrets, great discoveries* ■

Sharing platters.

CHARCUTERIE BOARD ^{P, GL, D} **199**
 Dried pork ham 24 months cured, Flemish cooked ham, Terrine Fêtes de Cochon, cured sausages, boudin blanc, gherkins, cocktail onions, mustard
Maredsous Blond - This golden ale is the lightest beer the monks at Maredsous Abbaye make. It has the freshness to ensure it pairs with cold and salty charcuterie and the depth to compete with the bite of the pickles and mustard.

SHARING SEAFOOD TOWER ^S **249**
 8 Cooked prawns, 8 oysters, marinated mussels, North-Sea shrimps, garlic mayo, cocktail sauce and shallot vinegar
Hoegaarden - Hoegaarden is the ultimate Belgian beer for pairing with seafood dishes. It is light and has low bitterness ensuring that it does not overpower the delicacy of the fresh shellfish. The citrus and herbal infusions of the beer naturally complement cold seafood as well.

BELGIAN CHEESE BOARD "VAN TRICHT" ^{DL, GL} **129**
 A selection of 6 Belgian cheeses by Affineur "Van Tricht", chutney, crackers, grapes, dried fruits.
Old farmdal, Bio blue, Funky monk, Herve doux, Keims bloempje, goat cheese
Chimay Rouge - The monks of Chimay Abbey make both fine beers and artisanal cheeses. When it's time to enjoy the fruits of their labour, Chimay Rouge is their preferred beer for cheese pairing. It has a medium-body and plummy aromas that pair versatilely with this platter's range of cheeses and dried fruit accompaniments. Embrace true Belgian tradition with this pairing.

DIPS & CRISPS ^{P, D, GL} **99**
 Smashed avocados, minted hummus, cream cheese and herbs, carrots, cucumber and celery stick & with toasted rye bread
Duvel - This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with crunchy vegetables. Duvel has added body from intentional bottle sediment that boosts its ability to pair with the richness of the cream cheese and hummus.

BIERPLANKJE ^{P, D, GL} **65**
 Diced Belgian cheese and salami, pickles, mustard
Hopus - Hopus is a Belgian IPA, which is highly aromatic and somewhat bitter because it is made with extra hops. This character matches the sharpness of the cheese and cuts through the fat. It's a fantastic palate cleaner while eating cheese and salami.

FRITURE ^{GL, D, S} **135**
 Cheese croquettes, beef croquettes, spicy crispy chicken wings, fried mussels, fries
Stella Artois - Lager hasn't become the most popular beer style in pubs accidentally. Rewardingly thirst-quenching and high in carbonation, it is an excellent palate cleanser when stacked against battered and fried foods like the pub favourites on this platter.

FOR THE LOVE OF BELGIUM ^{R, S, GL, D} **170**
 Steak tartare on toast, mini cheese croquettes, frites speciales, beef slider, crispy baby calamari's.
La Chouffe - La Chouffe pairs well with everything from seafood to cheese to grilled meat. It is a tremendous epicurean beer with citrus, stone fruit, malt, spice and herbs aromas. It pairs versatility with this quintessential range of Belgian specialities on this platter

PORK LOVERS ^{P, D, GL} **165**
 Bacon butties, boulettes Liègeoise, BBQ spare ribs, currywurst, glazed pork belly skewer
Stella Cider - One of life's great pairings is pork and apples. Sweet sauces can make dry beers taste bitter, so a cider is a great way to ensure you enjoy both the drink and dish the whole way through.

* BEER OF THE MONTH *

Ask your waiter for our beer of the month.

Every month, we have a speciality beer in the spotlight at a discounted rate along with with a complimentary selected cube of cheese pairing.

PERFECTLY PAIRED WITH

All our delicious dishes are perfectly paired by Lindsay Trivers from The Tasting Class.

With each dish you can learn some of the history and background of each beer, as well as why each beer is paired with one of our dishes.

BEER LOVERS' PARADISE

WEEKLY * PROMO *

MOULES FRITES

Every Tuesday, 12pm - closing

Enjoy any flavor of our delicious 1kg mussels and Belgian fries for just AED 99!

LADIES NIGHT

Every Wednesday & Sunday, 6pm - 11pm

3 complimentary selected drinks and a discounted food menu (oysters and more!)

RIBS, RIBS, RIBS

Every Thursday

Enjoy our authentic famous Pork BBQ Ribs for just AED 99.

LICENSE TO DRINK

Every Friday, 12pm - 8pm

Everyone can enjoy our long happy hour with draught prices starting at AED 33, along with a selected discounted food menu.

All Teachers and Cabin Crew staff receive 35% Discount* on the total bill on presentation of their Staff ID. *Excluding items already discounted in our Happy Hour promotion.

SATURDAY BRUNCH

Every Saturday, 2pm - 6pm

Indulge yourself with a wide variety of our most famous, traditional Belgian dishes to enjoy with your friends.

Regular – 249 AED per person
 Including selected draught beers

Deluxe – 399 AED per person
 Premium menu (e.g lobster and more) and premium drinks

Hoppetizers.

BELGIAN FRIES ^{D,GL} **35**
Belgian mayonnaise, sea salt
Delirium Tremens - Fries will make any beer taste great. The salt brings out the fruitiness of beer and the fat coats your mouth making the beer taste smoother. Pick a genuinely magnificent beer to be the show’s star, like Delerium Tremens with its notes of citrus, apple, malt, banana and long warming finish.

FRITES SPECIALES ^{A,D,G} **65**
Fries, Belgian beefstew, chopped onions, mayonnaise, ketchup, crumble
Leffe Brune - The toasted, mellow, and subtly sweet characters of Leffe Brune make it a great pairing with the caramelised and integrated umami flavours of beef and vegetable stew.

STEAK TARTARE ON TOAST ^{R,GL,D} **59**
Toasted whole grain bread & freshly minced grass-fed steak, garnish
La Chouffe - A golden ale is ideal for pairing with a light yet texture-rich steak tartar. La Chouffe has malt, stone fruit, citrus and coriander aromas that help bridge it to the tangy mustard and onion, plus a lovely cleansing level of carbonation.

CRISPY BABY CALAMARI ^{S,D,GL} **69**
Deep-fried baby squid, lemon, chunky tartare sauce.
Hoegaarden - Hoegaarden is citrusy and herbal, with slightly sweet clove aromas, making it an excellent pairing for seafood overall. The beer’s carbonation does a great job to cleanse the batter from the palate between bites too!

BBQ CHICKEN WINGS ^{D,GL} **59**
Deep-fried crispy chicken wings, Signature BBQ sauce
Hoegaarden Rosee - The touch of honey in this BBQ sauce means it will pair best with a slightly sweet beer. In addition to having a touch of sugar from real fruit juice, Hoegaarden Rosée is low in alcohol and served ice cold, which helps soothe the chilli burn rather than intensifying it.

CHEESE CROQUETTES ^{V,D,GL} **45**
Signature croquettes recipe form Belgian cheeses
Chimay Rouge - Is the preferred beer that the monks at the Chimay Abbey pair with their own cheese. It’s a guaranteed win with cheese croquettes.

BEEF CROQUETTES ^{D,GL} **58**
Homemade traditional veal shank fricassee, Dijon mustard.
Pauwel Kwak - The medium-weight amber beer has earthy notes and aromas of caramel, liquorice, and malt that will come to life when tasted with savoury beef croquettes.

BEEF SLIDERS ^{D,GL} **60**
2 mini burgers with melted cheddar, cheese, gherkins , house dressing, caramelized onions. Spicy
Leffe Brune - Dark beers and beef are a classic pairing. Roasting the barley before making the beer gives it it’s colour and toasted aromas to match the flavours imparted by the grill. Plus, the caramelised onions match brilliantly with the beer’s subtle sweetness.

CRISPY CHICKEN SLIDER ^{D,GL} **50**
Crispy fried marinated chicken, chopped lettuce, roasted chili mayo.
Duvel - Duvel is refreshing against the chilli mayo and is highly carbonated to cut through the crispy breading. The herbaceous aromas from the hops bridge the roasted chilli and lettuce flavours.

BOULETTES LIÈGEOISE ^{P,D,GL} **55**
In Leffe Brune braised pork meatballs, sweetened with Syrup de Liège, topped with onion crumble.
Leffe Brune - This dish is braised with Leffe Brune, so pairing it with Leffe Brune is the best way to create a perfect pairing. The sweetness in the Syrup de Liège and the earthy notes from the onion crumble works excellent with this earthy, subtle sweet beer too.

FRIKANDEL SPECIAAL ^{P,D,GL} **40**
Not trying to explain..., unless U R Belgian or Dutch
Traditional frikkadel, chopped onion, curried ketchup, mayonnaise.
Leffe Brune - The toasted, mellow, and mildly sweet characters of Leffe Brune make it a great pairing with the caramelised and umami flavours of beef stew and the curried ketchup atop this dish.

BACON, ALE & CHEESE DIP ^{P,D,GL} **50**
Smoked pork bacon, onion, cheese & Belgian beer, toasted sourdough bread
Chimay Bleue - In addition to Chimay Bleue’s aromas of plum, spice and molasses, it also has a distinctive smoky note making it an excellent pairing for bacon.

CURRY WURST ^{P,D,GL} **60**
Grilled pork bratwurst, curried ketchup
Tripel Karmeliet - This beer is made from barley, wheat and oats, giving it layers of sweet and spicy aromas perfect for pairing with all the spices packed into the sausage and curried ketchup.

Starters.

DAILY FRESH VEGETABLE SOUP ^{V,GL} **28**
Seasonal vegetable soup, croutons
La Chouffe - La Chouffe has fruity notes derived from fermentation. Yet, the aromatic coriander and hops adds a herbal edge and makes it a great beer to pair with vegetable-led dishes.

CLASSIC ONION SOUP ^{A,D,GL} **45**
Ovenbaked loaded onion bouillon, toasted baguette & topped with cheese
Leffe Brune - Caramelized onions create the perfect balance between sweet and earthy. Leffe Brune can be describe the same way. Try them together for a simply magnificent pairing.

OYSTERS ^{R,S} **99 / 189**
6 or 12 Freshly chucked oysters, lemon, shallot vinegar
Hoegaarden - This light and refreshing wheat beer has had its aromatics enhanced with citrus. And if there is one go-to accompaniment for oysters, it is lemon! Extend the flavour theme by trying your oysters with a citrusy Hoegaarden beer pairing.

TIGER PRAWNS IN GARLIC BUTTER ^{S,GL,D} **85**
Tomato, chili, garlic and herbs butter, garlic bread.
Hoegaarden - Hoegaarden is citrusy and herbal, with the slightest touch of sweetness, just like prawns. Choosing a low-bitterness beer like Hoegaarden guarantees a fresh and vibrant pairing.

TRADITIONAL NORTH SEA SHRIMP CROQUETTES ^{S,GL,D} **75**
Authentic North Sea grey shrimps croquettes, fried parsley and tartare sauce
Maredsous Blond - Maredsous Blond is one of the lightest golden ales on the menu, making it a great choice to pair with delicate seafood flavours while offering bold malt and fruit aromas to ensure the beer is enjoyable.

ESCARGOTS ^{D,GL,A} **75**
6 pcs Burgundy snails in baked in the oven with garlic butter and toasted Rye bread
Stella Artois - Lager is an excellent pairing with salty and garlicky dishes. It is crisp and cleansing and incredibly moreish with escargot.

TOMATE CREVETTES ^{S,D} **79**
Beef tomato stuffed with peeled grey Belgian North sea shrimps, cocktail sauce, boiled egg and mixed lettuce
Hoegaarden - Shrimps are a classic pairing with Hoegaarden, as they are both light and refreshing with a touch of sweetness. Hoegaarden has added aromatics with citrus and coriander, which match up wonderfully with the tomato and lemon herb mayonnaise dressing.

TRUFFLED BEEF CARPACCIO ^{R,GL} **78**
Raw thin slices of marinated Australian grass-fed beef, arugula, Farmdal Matured Belgian cheese shavings, chopped pickles and toast
Chimay Bleue - This dish is of delicious contrast—the carpaccio’s freshness with the truffle’s earthiness. Chimay Bleue is dry and served cool to compliment the freshly shaved beef, and it has a touch of smoke and mushroom to match the truffle. This pairing is a dream for any foodie.

BURRATA & MARINATED TOMATOES ^{V,N} **78**
Heirloom tomatoes, olive oil, basil and pistaccio pesto
Duvel - Burrata is delicate in flavour but full of creamy texture. It needs a refreshing beer with cleansing carbonation to cut through the mouth-coating cheese. Duval fits that description, and it has a slightly yeasty and nutty aroma that matches the flavours of the cheese and pesto in the dish.



Salads.

BRUSSELS SPROUTS CAESAR SALAD ^{D,GL,V} **55**
Shaved Brussels sprouts, lettuce, Caesar dressing, onion crumble, Old Brugge cheese shavings
ADD grilled grain fed chicken fillet **20**

La Chouffe - This unfiltered beer works well with a range of green vegetables, and it has the aromatic intensity to match the power of the Old Brugge shavings and a tangy Caesar dressing.

ORGANIC GREEN BEANS & AVOCADO “LIEGOISE” ^{VG} **58**
Green beans, avocado, cherry tomato, endives and lettuce, red onion, radish & mustard dressing
Duvel - A crunchy, refreshing, tart and savoury salad like this needs a beer that is equally as refreshing with minimal sweetness. Duvel will work wonderfully with its slight acidity and hop-derived herbal aromas.

LENTIL SALAD ^{VG,N} **49**
Cooked lentils , cucumber, roasted capsicum, tomato, roasted nuts, herbs, dressing
Hopus - This unique Belgian IPA is made with more hops than is typically seen in Belgian ales, which gives it intense aromas of citrus and resinous herbs, perfect for pairing with this salad’s vegetal and earth characters.

Sandwiches.

TOAST CHAMPIGNONS ^{V,GL,D} **65**
Sautéed button mushrooms on toast, arugula, Parmesan cheese
Maredsous Blond - The umami-rich mushroom and parmesan thrive with the contrasting characters of a malty blond ale like the Maredsous. This beer is also unfiltered, which gives it a bready and creamy note that marries to the parmesan and butter in this dish.

STEAK SANDWICH ^{GL,D} **89**
Sourdough bread, pan-fried slices of tenderloin, sauteed onions & mushrooms, cheddar cheese, mustard, rocket
Leffe Brune - Brown ale is a classic pairing with beef. A dried fruit character of Leffe Brune pairs beautifully with the sweetness of sauteed onions while contrasting deliciously with the sharpness of the cheddar and rocket.

Our Belgian Pride

* MUSSELS *

MOULES MARINIÈRES ^{S,A,D} **90 / 165**
Classic steamed mussels with onion and celery
Duvel - This crisp Belgian strong ale is crisp, bright and highly carbonated, making it a great way to refresh your palate between bites while still being light enough to compliment rather than overshadow the flavours of the moules.

MOULES GARLIC CREAM ^{S,A,D} **100 / 175**
Signature garlic and cream sauce
Kasteel Triple - Has a malty sweetness with fruity and floral notes. A gentle bitterness from floral hops tastes great next to the garlic in this sauce to go with the moules.

MOULES WHITE WINE & CREAM ^{S,A,D} **100 / 175**
Steamed with white wine & cream sauce
Hoegaarden - A squeeze of lemon over seafood is a classic partnership. Hoagaarden’s citrusy notes mimic this. Hoegaarden is an unfiltered beer with a creamy quality that matches the cream in the sauce.

MOULES THAI GREEN CURRY ^S **100 / 175**
Moules Marinieres cooked with a signature Thai green curry, topped with coriander and spring onion
Kasteel Triple - has underlying notes of coriander, ginger and cinnamon, which mirror the Thai spices in this dish’s sauce creating a harmonious pairing.

BLUE CHEESE & ENDIVE ^{V,D,N} **58**
Mixed lettuce & endives, sweet apples, blue cheese dressing, candied walnuts

Floris Framboise - Both the blue cheese and candied nuts pair best with a sweet beer. Try the Floris Framboise. Rasperry has a natural affinity with apples, the sweetness will round out the blue cheese’s pungency and match the candied sweetness of the nuts.

GOAT CHEESE SALAD ^{P,D,GL} **69**
Honey glazed goat cheese on toast, whole grain mustard dressing, pork bacon, mixed lettuce

Floris Passion Fruit Brune - Passionfruit has a distinct tartness which matches wonderfully with the tang of goat cheese and the mustard dressing. The sweetness of the beer will act as an extension of honey. As Floris is a wheat beer, it is very low in bitterness, making it an excellent pairing for lettuce, binding this together to be a perfectly harmonious pairing.

ORGANIC ROASTED BEETROOTS & CANDIED WALNUTS ^{VG,N} **59**
Roasted and marinated beetroots, pickled onion and raisins, chopped roasted nuts, dressing, whole grain toast
Leffe Brune - Dark beers get their colour from extra malt roasting, which comes through in this beer as a caramelized and earthy flavour, making it great with the beets, roasted nuts and toast. This beer has a sweet malty character and aromas of dried fruit, which tie it in perfectly with the raisins and the subtle sweetness of the dressing.

CROQUE MONSIEUR / MADAME ^{P,GL,D} **69**
Toasted pork ham and cheese sandwich, mixed salad
Madame it with 2 fried eggs on top

Leffe Blond - Leffe Blond has the right body weight to compliment this dish’s creamy Béchamel sauce, and the ham’s saltiness brings out the honey and clove characteristics of this beer.