

Main Courses.

Belgian Classics

STEAK TARTARE R, D, GL 115
Raw freshly minced lean flank steak, topped with egg yolk, served with salad, fries & home made pickles

La Chouffe - 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.

BELGIAN TRADITIONAL BEEF STEW A, D, GL 115
Slow cooked Black Angus beef in Leffe Brune beer with onions and apple syrup, 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.

VOL AU VENT GL, D 99
Grain fed chicken fricassee, mushrooms, veal meatballs, puff pastry & fries

Pauwel Kwak - Its nougat-like aromas bring a delicate sweetness, and its yeasty aromas meld with the flavours of the pastry & mushrooms.

BRAISED RABBIT WITH BLACK PRUNES A, D, GL, P 135
Slow cooked rabbit in Kasteel Brune, fried and glazed onions served with endive salad and potato croquettes

Kasteelbier Bruin - The rabbit is slow cooked in Kasteel Brune due to it roasted and figgy sweet notes making it the best pairing to emphasize the dish its flavors.

Seafood Classics

CRISPY SKIN SALMON FILLET S, D 135
Capers & lemon butter, confits cherry tomatoes, broccolini and mixed salad

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, GL, A, D 115
Beer battered crispy fried haddock fillet, fries and 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.

COD LOIN WITH MUSSELS & HOEGAARDEN S, D, A 155
Oven baked cod loin with herbed crunchy breadcrumbs, mussels, samphire, potatoes, Hoegaarden emulsion and trout caviar

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 cod.

GRILLED HALF CANADIAN LOBSTER S, D, GL 225
Baked with garlic butter and lemon, fresh herbs, sauteed green beans, onion and crispy 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.

GRILLED MIXED SEAFOOD S, GL, D 199
Tiger shrimps, octopus, cod loin, mussels and baby calamari

With an additional half grilled lobster 399

Hoegaarden - 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.

Pork.

BBQ PORK RIBS P, GL, D, N 139
Traditional roasted rack of pork ribs, lathered in tangy BBQ sauce, coleslaw and 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.

GRILLED PORK SAUSAGE P, D, GL 85
Sauteed & Balsamic glazed onions, mashed potatoes, brussels spouts, sage gravy

Delirium Tremens - Pork works well with a mid-weight tripel-style beer. It's berry fruit notes mirror the flavours of the balsamic glaze, and the apricot and apple naturally compliment pork.

SLOW-ROASTED SHORT RIB PORK P, D 155
Belgian Menapian bone in pork short rib, Blackwell sauce, pickles, onions and 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.

Meat Classics

STEAK FRITES A, D, GL 125
Grilled Australian Rump steak, red wine confit shallot, peppercorn sauce and 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.

GRILLED RIB EYE 199
Grain-fed black Angus rib eye steak, red wine confit shallot, roasted tomato, sauce of choice and 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 199
Black Angus tenderloin, red wine confit shallot, roasted tomato, 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.

MIXED MEAT PLATTER FOR 2 A, D, GL 299
Grilled rump steak, beef sausage, grilled lamb chops, 2 beef sliders, beef skewers and chicken wings

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.

GRILLED LAMB CHOPS A, D, GL 215
Australian grilled lamb chops, ratatouille, crispy rosemary potatoes and lamb jus

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 BALLOTINE D, GL 115
Grain fed chicken roulade stuffed with mushrooms, celeriac puree, truffle jus and seasonal vegetables

Duvel - This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with seasonal vegetables.

VEAL SCHNITZEL D, GL 135
Breaded and pan-fried veal escalope, lemon, mixed salad, berry capers and 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.

Pasta & Risotto

PRAWN LINGUINI S, GL, A 95
Mild spicy Argentinian prawn linguini, lobster jus, tomato, tarragon

Hoegaarden - Hoegaarden is citrusy and herbal, with the slightest touch of sweetness, just like prawns. Choosing a low-bitterness beer guarantees a fresh and vibrant pairing.

SPAGHETTI BOLOGNESE D, GL, A 65
Traditional slow braised beef ragu "Bologna style" with 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.

TRUFFLED MUSHROOM RISOTTO V, D, GL, A 85
Mixed mushrooms, parmesan cheese and 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 and 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 pairing with this dish's range of vegetables, nuts and cheese.

Sides.

CREAMY SPINACH D, V	35
BELGIAN FRIES VG	35
GARLIC & HERBS SAUTEED	
MASHED POTATOES D, V	35
MUSHROOMS D, GL, V	35
ROASTED VEGETABLES VG	35
MIXED SALAD VG	25
CAULIFLOWER GRATIN D, GL, V	35
BRUSSELS SPROUTS D	35



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} 245

Dried pork ham 24 months cured, Flemish cooked ham, Terrine Fêtes de Cochon, pork and duck rilette, 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 255

8 Cooked prawns, 8 oysters, marinated mussels, North-Sea shrimps, garlic mayo, cocktail sauce and shallot vinegar

Hoegaarden - The ultimate Belgian beer for pairing with seafood dishes. It is light and has low bitterness ensuring that it does not overpower the fresh shellfish. The citrus and herbal infusions of the beer naturally complement cold seafood as well.

BELGIAN CHEESE BOARD "VAN TRICHT" ^{D, GL} 129

A selection of 5 Belgian cheeses by Affineur "Van Tricht", chutney, crackers, grapes, dried fruits. Old Farmdal, Bio blue, Funky monk, Herve Doux, Keims bloempje, Goat Cheese crostin

Chimay Rouge - The monks of Chimay Abbey make both fine beers and artisanal cheeses. It has a medium-body and plummy aromas that pair with this platter's range of cheeses. Embrace true Belgian tradition with this pairing.

DIPS & CRISPS ^{D, GL, V, N} 99

Smashed avocados, minted hummus, creamed feta cheese and herbs, crudités with crispy toasts

Duvel - This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with crunchy vegetables. Perfectly paired with the richness of the cream cheese and hummus.

BIERPLANKJE ^{P, D, GL} 65

Diced Belgian cheese and salami, pickles and 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 chicken wings, fried mussels and fries

Stella Artois - 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, A} 175

Steak tartare on toast, mini cheese croquettes, frites speciales, 2 beef sliders and crispy baby calamari

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, A} 165

2 mini pulled pork sandwiches, boulettes Liègeois, 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.

MOULES GRATINÉES ^{S, D, A} 79

Slight gratinated mussels, creamy Hoegaarden beer emulsion, lemon, samphire

Hoegaarden - A squeeze of lemon over seafood is a classic partnership. Hoegaarden's citrusy notes mimic this. Hoegaarden is an unfiltered beer with a creamy quality that matches the cream in the sauce.

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 38, 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 - 5pm

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

Regular - AED 249 per person
Including selected draught beers

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

* 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.

Hoppetizers.

- BELGIAN FRIES** ^V 35
Belgian mayonnaise and 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.
- FRITES SPECIALES** ^{A,D,G} 65
Fries, Belgian beefstew, chopped onions, mayonnaise, ketchup and crumble
Lefte Brune - The toasted, mellow, and subtly sweet characters of Lefte 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} 60
Toasted whole grain bread & freshly minced grass-fed steak and garnish
La Chouffe - A golden ale is ideal for pairing with a light yet texture-rich steak tartar. Malt, stone fruit, citrus and coriander aromas help bridge the tangy mustard and onion.
- PEPPER BEEF SATÉ** ^D 85
Grilled beef skewer, green and black peppercorns dressing, crispy shallots
Pauwel Kwak - Malt, liquorice and red berry fruit aromas compliment the peppercorn dressing and shallots nicely. The slightly bitter and herbal aftertaste cut through the dish's richness, cleaning the palate perfectly.
- CRISPY BABY CALAMARI** ^{S,D,GL} 75
Deep-fried baby squid, lemon and chunky tartare sauce
Hoegaarden - 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.
- BBQ CHICKEN WINGS** ^{D,GL} 65
Deep-fried crispy chicken wings with our Signature BBQ sauce
Hoegaarden Rosee - The touch of honey in this BBQ sauce means it pairs best with a slightly sweet beer. Low in alcohol & served ice cold helps soothe the chilli burn rather than intensifying it.
- CHEESE CROQUETTES** ^{V,D,GL} 45
Signature croquettes recipe from 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} 60
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.
Lefte Brune - Dark beers and beef are a classic pairing. Roasting the barley before making the beer gives it its colour and toasted aromas to match the flavours imparted by the grill.
- SPICY CRISPY CHICKEN SLIDERS** ^{D,GL} 50
2 Crispy fried marinated chicken, chopped lettuce and roasted chili mayo
Duvel - 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.
- PULLED PORK SLIDERS** ^{P,D,GL} 60
2 mini burgers with pulled pork, coleslaw, gherkins and house dressing
Delirium Tremens - Pork works well with a mid-weight tripel-style beer, Delirium Tremens is always a good choice with any type of Pulled Pork slider
- PORK MEATBALLS & LEFFE BRUNE** ^{P,D,GL,A} 55
Liégeois slow-cooked pork meatballs, sweetened with apple molasses and raisins, topped with onion crumble
Lefte Brune - 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 frikandel, chopped onion, curried ketchup, mayonnaise.
Lefte Brune - The toasted, mellow, and mildly sweet characters of Lefte Brune make it a great pairing with the caramelised and umami flavours of beef stew.
- BACON, ALE & CHEESE DIP** ^{P,D,GL,A} 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 and 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.

- OYSTERS BOUDEUSES FRANCE** ^{R,S} 145 / 265
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!
- OVEN BAKED ONION SOUP** ^{A,D,GL} 45
Ovenbaked loaded onion bouillon, toasted baguette topped with cheese
Lefte Brune - Caramelized onions create the perfect balance between sweet and earthy. Lefte Brune can be describe the same way. Try them together for a simply magnificent pairing.
- LOBSTER BISQUE** ^{A,S,D} 65
Fresh Canadian lobster and langoustine soup
Tripel Karmeliet - This beer is made from barley, wheat and oats, giving it layers of sweet and spicy aromas, a perfect pairing with this classic bisque.
- TIGER PRAWNS IN GARLIC BUTTER** ^{S,GL,D} 90
Mild spicy garlic & herbs butter and toast
Hoegaarden - Hoegaarden is citrusy and herbal, with the slightest touch of sweetness, just like prawns. Choosing a low-bitterness beer guarantees a fresh and vibrant pairing.
- CRAB, AVOCADO & LETTUCE** ^{S,D} 65
Brown crab meat, avocado, mayonnaise, lemon, tomato, onion, cucumber and coriander
Hoegaarden - Citrusy and herbal flavors complement the delicate sweetness of the crab meat, creating a harmonious combination.
- TRADITIONAL NORTH SEA SHRIMP CROQUETTES** ^{S,GL,D} 75
Authentic North Sea grey shrimps croquettes, fried parsley and tartare sauce
Maredsous Blond - Pone 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.
- ESCARGOTS** ^{D,GL,A} 75
6 pcs Burgundy snails 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.
- TRUFFLED BEEF CARPACCIO** ^{R,GL,D} 85
Raw thin slices of marinated beef, arugula, Belgian Farmdal Matured cheese shavings, chopped pickles and toast
Chimay Bleue - 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.
- OCTOPUS CARPACCIO** ^{S,N,A} 79
Fine sliced of cooked octopus, Romesco, garlic chips, smoked paprika powder, garlic sauce, confits tomatoes, red wine vinegar
Hoegaarden - is a great pairing for an octopus dish due to its complex flavors and ability to complement the seafood's unique taste.
- BURRATA & MARINATED TOMATOES** ^{V,N,D} 79
Heirloom tomatoes, olive oil, basil and pistachio 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 has a slightly yeasty and nutty aroma that matches the flavours of the cheese and pesto.
- GREEN ASPARAGUS** ^{V,D,GL} 79
Green asparagus, with a sauce of chopped soft boiled eggs, capers, herbs, mustard and toast
Triple Karmeliet - The Tripel's carbonation help cleanse the palate, making each bite of asparagus more enjoyable. Its robust flavors make it an excellent choice asparagus pairing.



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 - Works well with a range of green vegetables, it has the aromatic intensity to match the power of the Old Brugge shavings & tangy Caesar dressing.

THE ORIGINAL "LIÈGEOIS" WITH BELGIAN SMOKED PORK LARDONS ^{P, D} 75

Green beans, sautéed Agria potatoes, cherry tomato, frisée and lettuce, onion, radish & mustard dressing and Pork bacon, egg

Duvel - A crunchy, refreshing, tart and savoury salad like this needs a beer that is equally as refreshing with minimal sweetness.

VEGAN LENTIL SALAD ^{VG, N} 49

Cooked lentils, cucumber, roasted capsicum, tomato, mango, roasted nuts, fresh herbs, dressing and toasted rye bread

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

BLUE CHEESE & ENDIVE ^{V, D, N} 58

Mixed lettuce & endives, sweet apples, blue cheese dressing, candied walnuts

Floris Framboise - The blue cheese and candied nuts pair best with a sweet beer. Try the Floris Framboise. Raspberry has a natural affinity with apples, the sweetness will round out the blue cheese's pungency.

GOAT CHEESE SALAD ^{P, D, GL} 72

Honey glazed goat cheese on toast, whole grain mustard dressing, pork bacon and mixed lettuce

Floris Passion Fruit - 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.

ROASTED BEETROOT & GOAT CHEESE ^{V, N, D} 65

Roasted and marinated beetroot, pickled onion and raisins, chopped candied walnuts, rye toast and fresh goat cheese

Lefte 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.

Sandwiches.

CHEESE BURGER ^{D, GL} 89

Grilled Angus beef patty, onions, house dressing, cheese, gherkin, garnish and fries

Lefte 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 Lefte Brune.

FULL BLOOD WAGYU BURGER ^{D, GL} 129

Grilled 250gr full blood Wagyu beef patty, Comté cheese, peppercorn sauce, lettuce, beetroot onion relish, brioche bun and 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.

TOAST CHAMPIGNONS ^{V, GL, D} 65

Creamy mixed local mushrooms, fresh herbs on sourdough toast, parmesan cheese, mixed salad

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 breadly and creamy note that marries to the parmesan and butter in this dish.

STEAK SANDWICH ^{GL, D} 95

Ciabatta, pan-fried slices rump steak, sauteed onions and cheddar cheese, mustard, rocket with mixed salad and fries

Lefte Brune - Brown ale is a classic pairing with beef. A dried fruit character of Lefte Brune pairs beautifully with the sweetness of sauteed onions while contrasting deliciously with the sharpness of the cheddar and rocket.

CROQUE MONSIEUR / MADAME ^{P, GL, D} 75

Pork or turkey ham, Old Farmdal cheese, sourdough bread with mixed salad

Madame it with 2 fried eggs on top

Lefte Blond - Lefte 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

CLUB BELGE ^{P, GL, D} 75

Baguette, cooked pork ham, Old Farmdal cheese, tomato, lettuce, pickled cucumber, boiled egg, mayonnaise and mixed salad

La Chouffe - Works well with a range of sandwiches, it has the aromatic intensity to match the power of the Old Farmdal and pork ham

Our Belgian Pride

* MUSSELS *

MOULES MARINIÈRES ^{S, D, A} 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

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

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. Hoegaarden'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 in a signature Thai green curry sauce, topped with coriander and spring onion

Kasteel Triple - Underlying notes of coriander, ginger and cinnamon, which mirror the Thai spices in this dish's sauce creating a harmonious pairing.

MOULES PROVENÇALE ^S 100 / 175

Moules Marinieres topped with a Mediterranean Provençale sauce

Hoegaarden - Green herb and citrus-infused wheat beer. These flavours are reflected in the provençal seasoning tying this pairing together beautifully.

MOULES ROQUEFORT ^{S, A, D} 100 / 175

Moules Marinieres topped with Roquefort sauce

Delirium Tremens - The beer's aromas of orange zest and apricots contrast with the pungent cheese, and the beer's bitterness and full-body ensure the taste still pops next to this bold sauce.

MOULES TASTERS ^{S, A, D} 199

3 small pots of Moules: Marinieres, Thai green curry, garlic and cream

Hoegaarden - It is light, citrusy, and low in bitterness, making it an excellent pairing for seafood. The beer has additional cream, herbs, and citrus notes, which work across the menu, from creamy sauces to Thai spices.

