



Head Chef Bart

Growing up on farms in the Belgian countryside and visiting the local seaside fish markets during family vacations, Bart's passion for quality ingredients began at a young age. In 2003, after building his knowledge in his home country for 10 years, Bart relocated to the south of France. Inspired by local producers he further expanded his culinary repertoire, with a focus on high end Catalan cuisine. In 2010, Bart was awarded his first Michelin star.

Bart's respect for taste and texture, along with his dedication to sourcing the best quality products translate into simple yet exceptional dishes and compliment the Belgian Beer Café ethos of pleasure, simplicity & tradition.



our SATURDAY BRUNCH

2pm – 5pm Every Saturday

Regular Package 249 AED per person
Deluxe Package 399 AED per person

10% service charge, 7% municipality and 5% VAT are included in the prices.

SHARING STARTERS

FRESHLY CHUCKED OYSTERS

Freshly Chucked Dibba oysters, shallot vinegar

BELGIAN CHARCUTERIE PORK

Belgian cooked ham, pork and duck rillette, cured Belgian sausage, boudin blanc

DIPS & CRISPS

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

CHEESE CROQUETTES

Signature croquettes recipe.

TIGER PRAWNS IN GARLIC BUTTER

Mild spicy garlic & herbs butter & toast.

STEAK TARTARE ON TOAST

Toasted sourdough bread & freshly minced beef steak, Steppegras.

MAIN COURSE CHOOSE 1

GRILLED HALF CANADIAN ROCK LOBSTER LOBSTER "DELUXE PACKAGE"

Lemon and garlic butter and fines herbes, green beans and potatoes.

GRILLED LAMB CHOPS "DELUXE PACKAGE"

Australian grilled lamb chops, ratatouille, crispy rosemary potatoes & lamb jus.

CRISP SKIN SALMON FILET

Capers & lemon butter, confits cherry tomatoes, broccolini & Salade Verte

MOULES FRITES

Small casserole of steamed mussels of your preferred flavour served with fries.

STEAK FRITES

Grilled Australian Rump steak, red wine confit shallot, peppercorn sauce & fries.

STEAK TARTARE

Raw freshly minced steak, topped with egg yolk, served with mixed salad & fries

GRAIN-FED CHICKEN BALLOTINE IN TRUFFLE JUS

Grain fed chicken roulade stuffed with mushrooms, celeriac puree, truffle jus, seasonal vegetables.

BBQ PORK RIBS

Traditional roasted rack of pork ribs, lathered in tangy BBQ sauce, coleslaw & fries.

SPINACH & MUSHROOM LASAGNE

Creamy spinach, portobello mushrooms, sauteed eggplant, toasted pine nuts, tomato sauce & cheese.

DESSERTS CHOOSE 1

CHEESE PLATTER VAN TRICHT "DELUX PACKAGE"

Selection of 3 cheeses, chutney, fresh grapes, crackers, walnuts

PROFITEROLES

Bourbon vanilla custard, whipped cream, Belgian chocolate, ice cream

APPLE AND RHUBARBE CRUMBLE

Chopped hazelnuts, Pistachio's, whipped cream, vanilla ice cream

VANILLA CHEESE CAKE & RED BERRIES

Baked Madagascar vanilla cheese cake, with red berry compote, hazelnut crackling cookies.

THE DRINKS

REGULAR PACKAGE

WELCOME DRINKS

Mimosa
Aperol Spritz

DRAUGHT BEERS

Stella Artios Draught
Hoegaarden Draught

WINES

House white, red rose

HOUSE SPIRITS

Tanqueray Gin
Stolichnaya Premium
Matusalem Platino
JW Red

COCKTAILS

Cosmopolitan
Margarita
Mojito
Espresso Martini

SOFT DRINKS

JUICES
WATER

DELUXE PACKAGE

ALL THE REGULAR PACKAGE DRINKS

DRAUGHT BEERS

Magners Original

SPARKLING WINE

Pierlant Brut

SIGNATURE COCKTAILS

Mimosa
Passion Fruit Martini
Bloody Mary

