



# 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 <sup>P, GL, D</sup> 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 <sup>S</sup> 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" <sup>D, GL</sup> 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 <sup>D, GL, V, N</sup> 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 <sup>P, D, GL</sup> 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 <sup>GL, D, S</sup> 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 <sup>R, S, GL, D, A</sup> 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 specialties on this platter

### PORK LOVERS <sup>P, D, GL, A</sup> 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 <sup>S, D, A</sup> 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.

## WEEKLY PROMO

### HAPPY HOUR

Monday - Friday, 12pm - 8pm  
Saturday & Sunday 4pm - 8pm

AED 38 Stella Artois & Hoegaarden  
AED 37 house spirits & house wines

On Friday all Teachers and Cabin Crew staff receive 35% Discount\* from 12pm - 8pm on the total bill on presentation of their Staff ID. \*Excluding items already discounted in our Happy Hour promotion.

### MOULES FRITES

Every Tuesday, 12pm - closing

Enjoy any flavor of our delicious 1kg mussels and Belgian fries for just AED 119!

### LADIES NIGHT

Every Wednesday & Sunday, 6pm - 11pm

3 complimentary selected drinks. Hungry? Ladies can enjoy our ladies 2-course set menu for just AED 99.

### RIBS, RIBS, RIBS

Every Thursday

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

### 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

## \* DISH OF THE MONTH \*

Discover our special dish of the month! Indulge in a culinary delight carefully crafted by our talented chefs. For more information and to satisfy your curiosity, simply ask your waiter. They'll be delighted to provide you with all the details you need. Don't miss out on our limited-time culinary experiences!

## 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** <sup>V</sup> 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.
- FRITES SPECIALES** <sup>A,D,G</sup> 65  
*Topped with Belgian beef stew, 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** <sup>R,GL,D</sup> 60  
*Toasted sourdough bread & freshly minced beef steak, steppegras*  
**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** <sup>D</sup> 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** <sup>S,D,GL</sup> 75  
*Deep-fried baby squid, lemon & 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** <sup>D,GL</sup> 65  
*Deep-fried crispy chicken wings, spicy BBQ sauce & chili 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** <sup>V,D,GL</sup> 60  
*Signature croquettes recipe*  
**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** <sup>D,GL</sup> 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** <sup>D,GL</sup> 60  
*2pcs, brioche bun, angus beef patty, melted cheddar, gherkins, house dressing & caramelized onions.*  
**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.
- SPICY CRISPY CHICKEN SLIDER** <sup>D,GL</sup> 50  
*2pcs, crispy fried marinated chicken, chopped lettuce & 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** <sup>P,D,GL</sup> 60  
*2pcs, 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
- BBQ PORK RIBS SNACKER** <sup>P,D,GL</sup> 60  
*6pcs, traditional roasted rack of pork ribs, lathered in tangy BBQ sauce*  
**Stelle Cidre** - Pork and apples are a classic pairing. The sweet, tangy BBQ sauce will taste best next to a beverage with some sweetness.
- PORK MEATBALLS & LEFFE BRUNE** <sup>P,D,GL,A</sup> 55  
*Liègeois slow-cooked pork meatballs, sweetened with apple molasses and raisins, topped with onion crumble*  
**Leffe 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** <sup>P,D,GL</sup> 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.
- BACON, ALE & CHEESE DIP** <sup>P,D,GL,A</sup> 50  
*Belgian 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** <sup>P,D,GL</sup> 60  
*Grilled pork bratwurst in tomato sauce, dusted with Madras curry powder*  
**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** <sup>R,S</sup> 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** <sup>A,D,GL</sup> 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.
- LOBSTER BISQUE** <sup>A,S,D</sup> 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** <sup>S,GL,D</sup> 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** <sup>S,D</sup> 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** <sup>S,GL,D</sup> 75  
*Authentic North Sea grey shrimps croquettes, fried parsley and tartare sauce*  
**Maredsous Blond** - Pne 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** <sup>D,GL,A</sup> 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** <sup>R,GL,D</sup> 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** <sup>S,N,A</sup> 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** <sup>V,N,D</sup> 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** <sup>V,D,GL</sup> 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.

Available on Entertainer.

- BRUSSELS SPROUTS CAESAR SALAD** <sup>D, GL, V</sup> 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** <sup>P, D</sup> 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** <sup>VG, N</sup> 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** <sup>V, D, N</sup> 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** <sup>P, D, GL</sup> 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** <sup>V, N, D</sup> 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.

Available on Entertainer.

- CHEESE BURGER** <sup>D, GL</sup> 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** <sup>D, GL</sup> 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** <sup>V, GL, D</sup> 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 bready and creamy note that marries to the parmesan and butter in this dish.
- STEAK SANDWICH** <sup>GL, D</sup> 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** <sup>P, GL, D</sup> 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** <sup>P, GL, D</sup> 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** <sup>S, D, A</sup> 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** <sup>S, A, D</sup> 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** <sup>S, A, D</sup> 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** <sup>S</sup> 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** <sup>S</sup> 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** <sup>S, A, D</sup> 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** <sup>S, A, D</sup> 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.

\*Mussels not available on Entertainer.

# Main Courses.

Available on Entertainer.

## Belgian Classics

### STEAK TARTARE <sup>R, D, GL</sup> 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 <sup>A, D, GL</sup> 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 <sup>GL, D</sup> 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 <sup>A, D, GL, P</sup> 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 <sup>S, D</sup> 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 <sup>S, GL, A, D</sup> 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 <sup>S, D, A</sup> 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 <sup>S, D, GL</sup> 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 <sup>S, GL, D</sup> 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 <sup>P, GL, D, N</sup> 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 <sup>P, D, GL</sup> 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 <sup>P, D</sup> 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 <sup>A, D, GL</sup> 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 <sup>A, D, GL</sup> 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 <sup>A, D, GL</sup> 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 <sup>D, GL</sup> 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 <sup>D, GL</sup> 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 <sup>S, GL, A</sup> 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 <sup>D, GL, A</sup> 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 <sup>V, D, GL, A</sup> 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 <sup>V, D, GL, N</sup> 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.

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

# Desserts.

Every dessert is destined to be with one perfect Belgian beer partner. Some dessert-duos are the delicious proof that opposites attract, mixing sweet & sour, delicate & strong to create new, more complex sensations. Others are a perfect pairing of tastes, a soothing duet amongst culinary soulmates, sharing and strengthening their unique qualities to create a more harmonious sensation.

Bottoms up and bon appétit!

## BRUSSELS WAFFLES <sup>GL, D</sup>

Nature with icing sugar  
Vanilla ice cream & whipped cream  
Strawberries and ice cream  
Banana & chocolate sauce  
Extra toppings

32  
40  
40  
40  
15

*Früli* - Enjoying your waffles with a Früli beer is like ordering a side of fresh strawberries to go with your waffles. It will taste great if you opt for vanilla ice cream, bananas, and chocolate sauce on the side.

## PROFITEROLES <sup>GL, D</sup>

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

40

*Barbär* - Barbär is brewed with honey, giving it extra sweet cake-like aromatics. It is a dry beer and a great way to break up the dish's sweetness with sips of cleansing beer.

## MOELLEUX <sup>GL, D</sup>

Baked Belgian chocolate cake, vanilla ice cream

45

*Kasteelbier Bruin* - Kasteelbier Bruin is a rich dark beer with aromas of dried fruit, chocolate, coffee, and a date-like sweetness. It compliments chocolate beautifully.

## VANILLA CHEESECAKE & RED BERRY COMPOTE <sup>GL, D, N</sup>

Vanilla cheese cake, red berry & spices compote, hazelnuts crust

45

*Floris Framboise* - This dessert has red berry fruit right in the recipe. Double down by adding even more raspberry flavour by enjoying it with the Floris Framboise.

## BELGIAN CHOCOLATE MOUSSE <sup>D</sup>

Like our grandmother use to make it, topped with chocolate crumble

35

*Früli* - Few things in life pair as well as strawberries and chocolate do. Früli is a wheat beer made with real strawberry juice. Enjoying it with a Belgian chocolate mousse is simply delightful.

## BELGIAN TIRAMISU <sup>D, GL</sup>

Belgian speculoos, biscuit, espresso, mascarpone

40

*Kasteelbier Bruin* - The dense espresso and cinnamon spice needs a powerful and profound beer. The chocolate, toast and liquorice notes of Kasteelbier Bruin beer match up perfectly.

## CRÊPES SUZETTE FLAMBÉED <sup>D, GL, A</sup>

Flambeed with orange liqueur, orange caramel, vanilla ice cream

45

*Tripel Karmeliet* - Tripel Karmeliet has sweet aromatic citrus, vanilla, cloves and cream that perfectly mirror this dish's flavours.

## DAME BLANCHE <sup>D, GL</sup>

Vanilla Ice cream, Belgian chocolate sauce, whipped cream, crumble.

40

*Hoegaarden Rosée* - A touch of tangy raspberry from Hoegaarden Rosée goes a long way to complete the combination of chocolate, cream and crumble.

## APPLE & RHUBARBE CRUMBLE <sup>D, N, GL</sup>

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

40

SATISFY  
YOUR SWEET  
CRAVINGS  
WITH OUR  
AUTHENTIC  
BELGIAN  
WAFFLES!



# Draught Beers


**STELLA ARTOIS**

40 / 49

**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%**

**HOEGAARDEN**

44 / 55

**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%**

**LEFFE BLONDE**

44 / 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%**

**LEFFE BRUNE**

44 / 55

**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 ROSÉE**

44 / 55

**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%**

**PAUWEL KWAK**

60

**TRIPEL 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%**

**TRIPEL KARMELIET**

60

**TRIPEL 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%**

**MAGNERS**

55

**A CRISP, COMPLEX AND REFRESHING CIDRE**

Gold amber / A crisp, dry draught cider / A refreshing taste, golden amber in colour and a perfected balance of sweetness and 'tart' bitter-sweet apple

**ALC/VOL 4.5%**

Monday - Friday, 12pm - 8pm  
Saturday & Sunday 4pm - 8pm

★ **HAPPY HOUR** ★

AED38 - STELLA ARTOIS & HOEGAARDEN  
AED37 FOR HOUSE SPIRITS, HOUSE WINES & HOUSE SPARKLING

# Bottled Beers

-  **KASTEELBIER BRUIN** 64  
**ABBEY QUADRUPEL DARK ALE**  
 Dark brown / Touches of chocolat, banana, liquorice and raisins / Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats **ALC/VOL 11%**
-  **KASTEELBIER TRIPEL** 64  
**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%**
-  **DUVEL** 59  
**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%**
-  **MAREDSOUS 6 BLOND** 50  
**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%**
-  **PAUWEL KWAK** 55  
**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 were not allowed to enter the bar **ALC/VOL 8.4%**
-  **TRIPLE KARMELIET** 65  
**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%**
-  **BARBAR** 69  
**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%**
-  **CHIMAY ROUGE** 69  
**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 "Première" because it was the first of the series **ALC/VOL 7%**
-  **CHIMAY BLEUE** 85  
**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%**
-  **DELIRIUM RED** 75  
**BELGIAN STYLE FRUIT ALE**  
 Deep dark red colour / Soft fruity aroma, with hints of almond and mildly sour cherries / An excellent dessert beer **ALC/VOL 8.5%**
-  **DELIRIUM TREMENS** 75  
**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%**
-  **LA CHOUFFE** 62  
**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%**
-  **MC CHOUFFE** 62  
**BELGIAN SCOTCH**  
 Rich brown / Nutty and spicy, think almonds, cinnamon, and nutmeg / In 2006 the brewery of d'Achouffe was sold to Moortgat, the Brewery that also makes Duvel **ALC/VOL 8%**
-  **FRÜLI** 60  
**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** 60  
**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** 60  
**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%**

# Gin & Tonic.

## CITRUS 65

Tanqueray No. Ten served with Fever Tree Premium Tonic  
(Choice of Indian/Light Tonic/Elderflower & Mediterranean)

Exceptionally and uniquely distilled with fresh citrus

**Garnish:** Grapefruit & Rosemary"

## HERBAL 65

Gin Mare served with Fever Tree Premium Tonic  
(Choice of Indian/Light Tonic/Elderflower & Mediterranean).

An herbaceous taste of the Mediterranean.

**Garnish:** Thyme & Rosemary"

## FLORAL 65

Hendrick's Gin served with Fever Tree Premium Tonic  
(Choice of Indian/Light Tonic/Elderflower & Mediterranean).

Delightfully infused with cucumber

**Garnish:** Cucumber"

## JUNIPER 65

Gordon's Premium PINK served with Fever Tree Premium Tonic  
(Choice of Indian/Light Tonic/Elderflower & Mediterranean).

Juniper takes a slight step back to make way for refreshing notes of strawberry, raspberry

**Garnish:** Strawberry"

## Signature Cocktails

### TIME TO TRAVEL 70

Hendrick's Gin, Elderflower liqueur, Lime juice, Goldberg Mediterranean Tonic, Basil, Grapefruit

### HONEY I AM HOME 70

Angostura Rum Tyears Old, Cointreau, Honey syrup, Lemon juice, Angostura Bitter

### COQUETTE 70

Hennessy VS, Chilled homemade green tea, Lemon juice, Sugar syrup, Raspberries

### BITTERSWEET SYMPHONY 60

Campari, Elderflower liqueur, Lemon juice, Sugar syrup, Angostura orange bitters, Egg white

## Beer Cocktails

### NEGRONI SPRITZ 60

Tanqueray Gin, Campari, Martini Rubino Vermouth, Angostura orange bitters, Hoegaarden

### SPIKED & SPICED 60

Bulleit Bourbon, Aperol, Home Made Ginger syrup, Leffe Brune

### WHITE FLORAL 65

Absolut Blue Vodka, Italicus, Elderflower liqueur, Lemon juice, Hoegaarden

## SIP. SHARE. SAVOR.

## Classic Cocktails

### OLD FASHIONED 62

Maker's Mark, Brown Sugar, Orange Bitters, Old Time Bitters

### MOJITO 55

Lime, Mint, Brown Sugar and Bacardi Superior Rum

### MARGARITA 52

Lime, Sugar Syrup, 1800 Silver Tequila and Triple Sec

### ESPRESSO MARTINI 62

Fresh Ristretto, Kahlua and Espresso Vodka

### COSMOPOLITAN 55

Cranberry Juice, Lime, Absolut Vodka and Triple Sec

### APPLE MARTINI 57

Lemon, Green Apple Juice, Green Apple Vodka

### MAI TAI 57

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

### LONG ISLAND ICED TEA 67

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

## Mocktails

### BERRY MASH 32

Blueberries, Strawberries, Raspberries, Lemon juice, Ocean Spray Cranberry juice, Sugar syrup

### SIMPLE MARY 32

Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive

### COCONUT KISS 32

Pineapple Juice, Coconut, Cherry Syrup

### VIRGIN MOJITO'S 32

Simple / Peach / Strawberry / Passion Fruit

### VIRGIN STRAWBERRY DAIQURI 32

Strawberry, Lemon Juice, Simple Syrup

### MINT LEMONADE 32

Mint, Lemon Juice, Simple Syrup, Sprite

### HOMEMADE ICE TEA'S 32

Original / Lemon / Strawberry / Peach



# Spirits

## House spirits

	SGL / DBL
ABSOLUT BLUE	45 / 70
BACARDI SUPERIOR	45 / 70
J. WALKER RED LABEL	45 / 70
TANQUERAY LONDON DRY GIN	45 / 70

## Vodka

	SGL
ABSOLUT BLUE	45
STOLICHNAYA PREMIUM	45
RUSSIAN STANDARD ORIGINAL	48
KETEL ONE	50
GREY GOOSE	65
CIROC	65

## Rum

BACARDI SUPERIOR	45
MALIBU	45
CACHAÇA GERMANA SOUL	48
CAPTAIN MORGAN BLACK LABEL	48
CAPTAIN MORGAN SPICED	50
ANGOSTURA 7 YEARS OLD	55

## Gin

TANQUERAY LONDON DRY GIN	45
GORNDON'S PINK	47
BOMBAY SAPPHIRE	48
GORDON'S LONDON DRY GIN	50
HENDRICK'S	57
TANQUERAY NO. 10	60
GIN MARE	67

## Tequila

1800 SILVER	49
1800 REPOSADO	55
1800 ANEJO	59
1800 CRISTALINO	65
PATRON SILVER	65
DON JULIO REPOSADO	70

## Wishkey

	SGL
<b>Blended</b>	
J. WALKER RED LABEL	45
J&B RARE	45
CANADIAN CLUB	47
JAMESON IRISH WHISKEY	57
J. WALKER BLACK LABEL 12 YEARS OLD	60
CHIVAS REGAL 12 YEARS OLD	68
J. WALKER DOUBLE BLACK	72
CHIVAS REGAL 18 YEARS OLD	108

### American

JACK DANIEL'S	55
JIM BEAM	45
MAKER'S MARK	60

### Single Malt

GLENKINCHIE MALT 12 YEARS OLD	72
GLENFIDDICH 12 YEARS OLD	72
GLENMORANGIE ORIGINAL	75
MACALLAN 12 YEARS OLD	80
GLENFIDDICH 18 YEARS OLD	92
DALMORE 15 YEARS OLD	95

## Cognac

COURVOISIER VS	80
HENNESSEY VSOP	80
HENNESSY XO	180
REMY MARTIN XO	175
REMY VSOP	175

## Aperitifs, Digestifs & Liqueurs

APEROL	45
FRANGELICO LIQUOR	55
JÄGERMEISTER	45
PERNOD	42
PIMMS NO. 1	55
RICARD	45
SAMBUCA ISOLABELLA	42
SOUTHERN COMFORT	45
TAYLOR'S FINE TAWNY PORT	42

# Shots

KAMIKAZE	35	SLIPPERY NIPPLE	35
SEX ON THE BEACH	35	SPRINGBOK	35
DOODOO	35	B52	45
SAMBUCA	39	JAGER BOMB	55



# SATURDAY BRUNCH

**2pm – 5pm**  
**Every Saturday**

**Regular Package AED249 per person**  
*Including selected draught beers*

**Deluxe Package AED399 per person**  
*Premium menu (e.g lobster and more) and premium drinks*



# WINES

## White Wine

<b>PINOT GRIGIO, ORGANIC, VINUVA</b> <i>Italy</i>	45 / 215
<b>CHENIN BLANC, FISH HOEK</b> <i>South Africa</i>	46 / 219
<b>CHARDONNAY, GNARLY HEAD</b> <i>USA</i>	55 / 265
<b>PINOT GRIGIO, GABBIANO</b> <i>Italy</i>	55 / 265
<b>SAUVIGNON BLANC, MATUA VALLEY</b> <i>New Zealand</i>	65 / 320
<b>RIESLING, YALUMBA</b> <i>Australia</i>	280
<b>GAVI DI GAVI DOCG, VILLA SPARINA</b> <i>Italy</i>	325
<b>VERMENTINO DI SARDEGNA, STELLATO, PALA</b> <i>Italy</i>	350
<b>SANCERRE GRAND RESERVE, HENRI BOURGEOIS</b> <i>France</i>	390
<b>CHABLIS 'SAINT PIERRE', RÉGNARD</b> <i>France</i>	435

## Rose Wine

	GLASS / BOTTLE
<b>COLOMBELLE ROSE</b> <i>France</i>	45 / 215
<b>CHÂTEAU DE L'AUMERADE ROSE</b> <i>France</i>	59 / 290
<b>ESPRIT GASSIER, CHÂTEAU GASSIER</b> <i>France</i>	395
<b>ULTIMATE PROVENCE ROSÉ</b> <i>France</i>	420

## Champagne & Sparkling

	GLASS / BOTTLE
<b>PROSECCO DOC, DA LUCA</b> <i>Italy</i>	55 / 265
<b>DA LUCA SPARKLING ROSÉ</b> <i>Italy</i>	45 / 215
<b>CHAPEL DOWN, BRUT NV</b> <i>England</i>	520
<b>LOUIS ROEDERER 243 BRUT NV</b> <i>France</i>	720
<b>LAURENT-PERRIER CUVÉE ROSÉ BRUT NV</b> <i>France</i>	900

## Red Wine

<b>MERLOT IGT, BIO BIO</b> <i>Italy</i>	45 / 215
<b>MALBEC, LA LINDA BODEGA</b> <i>Argentina</i>	50 / 225
<b>RIOJA CRIANZA, CUNE</b> <i>Spain</i>	55 / 265
<b>KADETTE CAPE BLEND, KANONKOP</b> <i>South Africa</i>	55 / 265
<b>CHIANTI, ROCCA DELLE MACIÈ</b> <i>Italy</i>	65 / 320
<b>ACHAVAL FERRER, MENDOZA MALBEC</b> <i>Argentina</i>	390
<b>PINOT NOIR, LA CREMA</b> <i>USA</i>	435
<b>SHIRAZ, BIN 28, PENFOLDS</b> <i>Australia</i>	435
<b>SITO MORESCO LANGHE DOP, GAJA</b> <i>Italy</i>	505
<b>CHÂTEAUNEUF-DU-PAPE</b> <i>France</i>	590



# our HAPPY HOUR MENU

## Draught Beers.



**STELLA ARTOIS**  
**REFRESHING & PLEASANTLY MALTY, ALC/VOL 5,2%**

38



**HOEGAARDEN**  
**GENTLE LEMON & SMOOTH WHEAT, ALC/VOL 4,9%**

38

## Wines.

**RED MERLOT IGT, BIO BIO Italy**

37

**WHITE PINOT GRIGIO, ORGANIC, VINUVA Italy**

37

**ROSE COLOMBELLE ROSE France**

37

**SPARKLING PROSECCO DOC, DA LUCA Italy**

37

## Spirits & cocktails.

**VODKA Absolute / GIN Tanqueray / RUM Bacardi Superior**

37

**WHISKEY JW. Red Label / TEQUILA 1800 Silver**

37

**MARGARITA**

37

**COSMOPOLITAN**

37

**DAIQUIRI**

37

## Hoppetizers *discounted price during happy hour.*

**OYSTERS<sup>R,S</sup>**

*Freshly shucked oysters, shallot vinegar and lemon*

10

**BELGIAN FRIES<sup>V</sup>**

*Belgian mayonnaise, sea salt*

25

**STEAK TARTARE ON TOAST<sup>R,GL,D</sup>**

*2x toasted sourdough bread & freshly minced beef steak, steppegras*

35

**BBQ CHICKEN WINGS<sup>D,GL</sup>**

*Deep-fried crispy chicken wings, spicy BBQ sauce & chili sauce*

35

**CHEESE CROQUETTES<sup>V,D,GL</sup>**

*Signature croquettes recipe*

35

**FRIKANDEL SPECIAAL<sup>P,D,GL</sup>**

*Not trying to explain..., unless U R Belgian or Dutch*

*Traditional frikkadel, chopped onion, curried ketchup, mayonnaise*

30