



**YOUR VENUE TO SHARE
LAUGHTER, CELEBRATE
AND ENJOY.**



**SIP.
SHARE.
SAVOR.**

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BELGIAN BEER CAFÉ

Souk Madinat Jumeirah



Celebrate your special occasions and events in one of the city's most exciting locations. Enjoy an authentic Belgian experience with delicious cuisine, warm and friendly service, all set against the most stunning views in the city.

The Belgian Café 'Souk Madinat Jumeirah' is an atmospheric delight, encompassing everything you need to make your event a fun, memorable success. Whether it's a corporate gathering, a birthday or anniversary, you and your guests are sure to savor this truly unique setting and all it has to offer.

THE DRINKS

No other country has developed as many different beer types as Belgium, it is beer lover's paradise!

An atmospheric haven in the heart of the city where everyone can enjoy the good taste of Belgian beer and cuisine.

THE FOOD

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.

Belgian Beer Cafés offer a wide selection of Belgian dishes, such as mussels, as well as 'Belgian-inspired' dishes, including 'steak frites' and more.





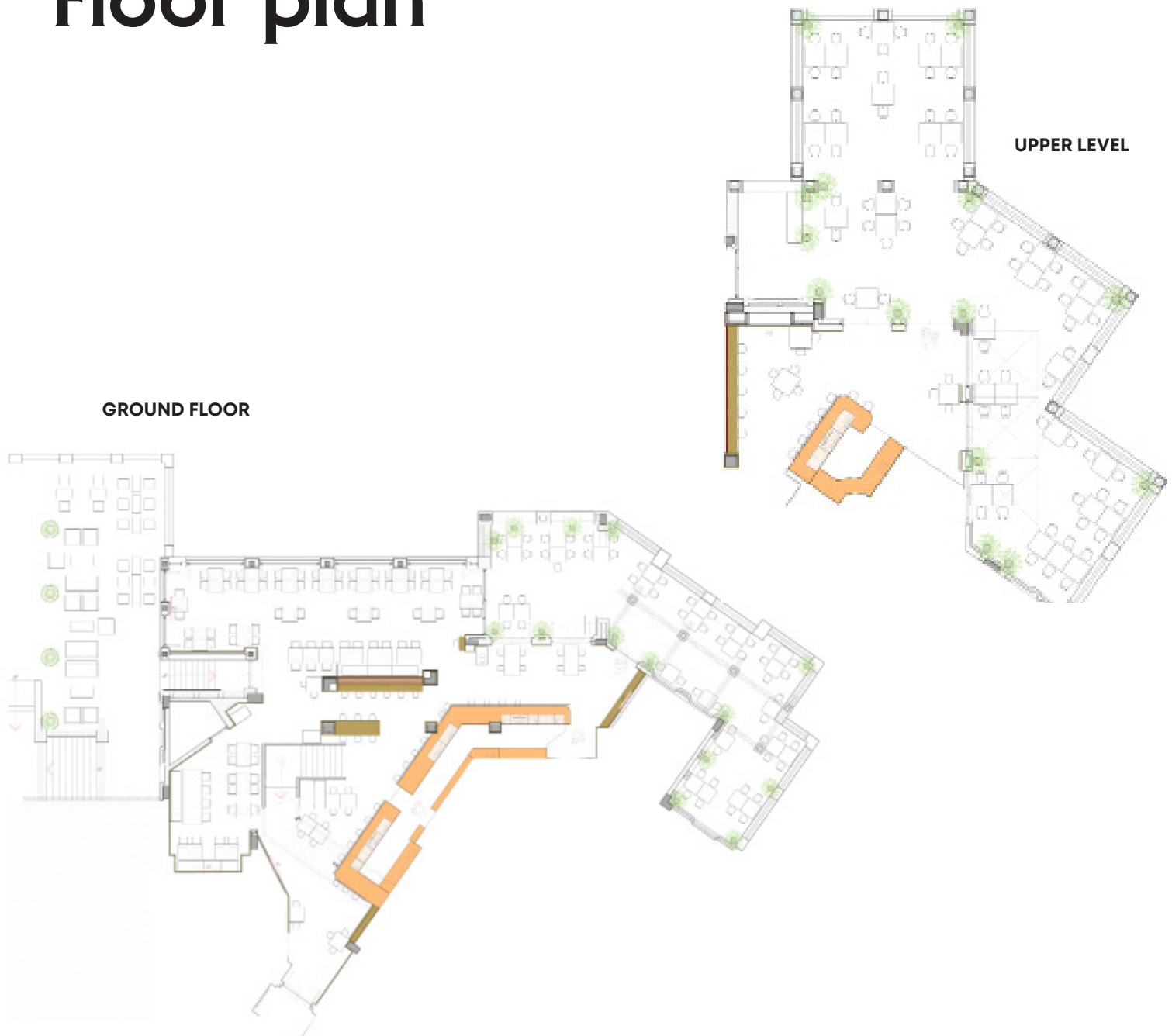
**“ WE LOVE TO CREATE
MOMENTS GUEST LIKE TO
CAPTURE! ”**





BELGIAN BEER CAFÉ

Floor plan



Souk Madinat Jumeirah

		RESTAURANT		BAR		TERRACE	
		Dining tables	Chairs	High tables	Bar stools	Dining tables	Chairs
Capacity	Quantity	26	88	13	62	65	120
	Total capacity	Banquet 300		Cocktail indoor 250		Cocktail outdoor 150	

LUNCH

From 12pm - 5pm, served with 1-Soft drink and 1 coffee
min. 10 pax

AED 85 P.P.

STARTERS choose one

Tomato soup

Creamy fresh tomato soup, with or without meatballs and croutons

Cheese Croquettes

Signature croquettes recipe

Steak Tartare on Toast

Toasted sourdough bread & freshly minced beef steak, steppegras

MAIN COURSES choose one

Goat Cheese salad (P)

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

Steak Tartare

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

Spinach & Mushroom Lasagne

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

Club Belge (P)

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

Frites Speciales

Fries, Belgian beef stew, chopped onions, mayonnaise, ketchup, crumble

AND

Coffee and speculoos

HOPS & BITES

2 hours of beverage and a selection of hopenizers
min. 4 pax

AED 195 P.P.

Extend 1 hour - AED 100 P.P.

Additional Dibba Bay Oysters 3pc P.P - AED 30 P.P.

HOPPETIZERS

sharing on the table

Belgian Fries

Belgian mayonnaise & sea salt

Cheese Croquettes

Signature croquettes recipe

Spicy Crispy Chicken Slider

Crispy fried marinated chicken, chopped lettuce & roasted chili mayo

Pork meatballs & Leffe Brune

Liègeois slow-cooked pork meatballs, sweetened with apple molasses and raisins, topped with onion crumble

Chicken Wings

Deep-fried crispy chicken wings, spicy BBQ sauce, and chili mayo

Pepper Beef Saté's

Grilled beef skewer, green and black peppercorn dressing & crispy shallots

THE DRINKS

Stella Artois (Bottle)

Hoegaarden (Bottle)

House Spirits

House Wines

Soft Drinks and Juices

SEAFOOD LOVERS

min. 6 pax

AED 395 P.P. FOR 3 HOURS

Extend 1 hour drinks, AED 100 P.P.

TO SHARE sharing on the table

Seafood Tower

8 Cooked prawns , 8 French Boudeuses oysters , marinated mussels, garlic mayo, cocktail sauce and shallot vinegar

Crab, Avocado & Lettuce

Brown crab meat, avocado, mayonnaise, lemon, tomato, onion, cucumber & coriander

Escargots

6 pcs Burgundy snails baked in the oven with garlic butter and toasted rye bread

Crispy Baby Calamari's

Deep-fried baby squid, lemon, chunky tartare sauce

SEAFOOD choose one

Moules frites

Any flavour of a full portion classic steamed mussels with mirepoix White wine cream, Garlic Cream, Roquefort, Thai green curry or Marinieres

Cod loin with mussels and Hoegaarden

Oven baked cod loin with herbed crunchy breadcrumbs, mussels, samphire, potatoes, Hoegaarden emulsion & trout caviar.

Grilled half Canadian Lobster (Supplement of 100AED)

Baked with garlic butter and lemon, fresh herbs, sauteed green beans, onion & crispy potatoes.

DESSERTS choose one

Apple and Rhubarbe Crumble

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

Chocolate mousse

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

Vanilla Cheese Cake & Red Berries

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

THE DRINKS

**Stella Artois and Hoegaarden Draught
House Spirits**

**House Wines: Rose, White, Red, Sparkling
Soft Drinks and Juices**

CLASSIC DINNER

min. 10 pax

AED 295 P.P. FOR 3 HOURS

Extend 1 hour drinks, AED 100 P.P.

TO SHARE sharing on the table

Freshly Chucked oysters

Freshly Chucked Dibba oysters, shallot vinegar

Belgian Charcuterie Pork

Belgian cooked ham, terrine Fêtes de Cochon, cured Belgian sausage, boudin blanc, pickles

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.

DESSERTS sharing

Cheese Platter van Tricht

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.

MAIN COURSES choose one

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.

THE DRINKS

Stella Artois and Hoegaarden Draught House Spirits

House Wines: Rose, White, Red, Sparkling

Soft Drinks and Juices

TRÈS BELGE

Beer pairing menu with authentic Belgian classics
min. 6 pax

AED 585 P.P.

HOEGAARDEN PAIRING 33cl

Octopus Carpaccio

Fine sliced of cooked octopus, Romesco, garlic chips, smoked paprika powder, garlic sauce, confits tomatoes & red wine vinegar

HOPUS PAIRING 33cl

Lobster bisque

Fresh Canadian lobster and langoustine soup with lobster meat.

TRIPLE KARMELIET PAIRING 33cl

Cod loin with mussels and Hoegaarden

Oven baked cod loin with herbed crunchy breadcrumbs, mussels, samphire, potatoes, Hoegaarden emulsion & trout caviar.

PAUWEL KWAK PAIRING 33cl

Steak Frites

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

KASTEELBIER BRUNE PAIRING 33cl

To Share Belgian Cheese Board "Van Tricht"

A selection of 6 Belgian cheeses by Affineur "Van Tricht", chutney, crackers, grapes, dried fruits.

CHIMAY BLUE PAIRING 33cl

Dame Blanche with Belgian Chocolate sauce

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