

OYSTERS

PC 1/2 DOZ.

Kumamoto / A mild brine with a strong Summer Lettuce flavor and hints of cucumber melon. A delicious bivalve treat!	\$4.....\$20
Kusshi / A briny flavor to start with notes of a ripe Bosc Pear with a sweet full meat	\$4.....\$20
Fanny Bay / White sugar sweetness with a light brine finish and earthy organic undertones	\$4.....\$20
Degustation tasting plate / Two of each\$20

APPETIZERS

Cream of asparagus soup\$8
Mushroom soup\$12
Imported sliced meats & cheese (Daily selection)\$16
Bitterballen (small meat croquettes) - 5 pcs\$9
Small cheese croquettes - 5 pcs\$13
Small North Sea shrimp croquettes - 5 pcs\$17
Small croquettes degustation - 2 of each kind\$16
Escargot served in shell with herb garlic butter\$14
Large shrimp sauteed in herb garlic butter\$15
Bacon wrapped Brie\$14
Octopus Carpaccio\$14

LES FRITES

Portion of Belgian fries with a duo a homemade sauces\$8	 <p>Authentic BELGIAN FRITES PERFECTLY DOUBLE COOKED!</p>	 <p>Sauces BARBECUE CURRY, KETCHUP TRUFFLE KETCHUP MAYONNAISE GARLIC ANDALOUSE SAMOURAI COCKTAIL</p>
Portion of Belgian fries tasting\$8		
Sauces\$0.50		
HOMEMADE			

HEALTHY CORNER



HALF FULL

SALADS	HALF	FULL
 Tomato & mozzarella salad ✗\$9\$16
 Belgian endive salad with gouda cheese and ham\$8\$14
 Mediterranean quinoa Quinoa, olives, tomato, zucchini, sundried tomato, caper ✗ ✗\$18	
 Beet salad Carrots, goat cheese, and beet cappucino ✗\$18	
 Caesar salad\$8\$14
Salade Liégeoise (warm string beans, bacon, potatoes, onions, vinegar sauce) ✗\$8\$16

SIDES

Portion of Belgian fries\$4
Steamed vegetables\$7
Mixed salad\$5

WARM DISHES

 Quinoto\$18
 Quinoa, broccoli, zucchini, sprouts, parmesan cheese, Almond butter ✗	
 Veggie Ball Carrot and coconut sauce, steamed vegetables ✗ ✗\$18

Add shrimps.....\$7 Add chicken.....\$5 Add veggie ball.....\$6 Add Ansjovis.....\$5



LES MOULES

From the farm to your table

We work in direct with Penn cove shellfish farm and to guarantee the best freshness, our mussels are shipped by air several times a week

- Small pot of mussels**\$15
- Large pot of mussels** with Belgian fries.....\$28 **SM LG**
- Nature** / Celeri, onion, butter\$15...\$28
- Marinière** / Nature + white wine & garlic\$15...\$29
- Garlic** / Nature + cream & garlic\$16...\$31
- Blue cheese** / Nature + cream\$18...\$34
- Curry** / Nature + cream & curry\$17...\$32
- Hoegaarden beer** / Nature + cream & beer\$18...\$33
- Provençale** / Nature + tomatoes, basil & Pastis.....\$16...\$32

ENTREES

Brussels's Best

GRANDMA'S
RECIPE



SLOW COOKED

HOMEMADE

- Beef stew in Leffe beer** with vegetables\$25
- Beef & pork meatballs Liège style** with Belgian fries\$21
- Creamy chicken & mushroom stew over puff pastry**\$24
with Belgian fries
- Roast half chicken braised** with Maredsous beer\$22
with Belgian fries
- Boeuf Bourguignon** with fettuccini\$25

- Pork shank with mustard sauce** and Belgian fries\$34
- Hanger steak with red wine shallot sauce** and Belgian fries\$28
- Steak and fries served with herb garlic butter**.....\$27
(Sauces / Green pepper corn \$4, Grain mustard \$4, Béarnaise \$7)
- Beef Tartare mixed with traditional condiments**\$21
and Belgian fries ✂
- Burger with Belgian fries** (10 Oz Gruyère burger , onions, lettuce).....\$16

Fish

Pasta

- Dover Sole sauteed** in lemon butter with.....\$49
potatoes and vegetables ✂
- Trout with almond**.....✂.....\$24
- Seafood gratin/** scallops,.....\$28
North Sea shrimps, sea bass,salmon, shrimps
- Roasted Salmon** with sundried tomatoes,.....\$26
pesto and Belgian stoemp ✂
- Belgian Style Macaroni**....\$16
with gruyère cheese and ham
- Spaghetti Bolognese**.....\$16
- Spaghetti Carbonara**.....\$16
- Shrimp and salmon**.....\$22
Fettuccini

DESSERTS

Belgian chocolate mousse	\$7
Vanilla ice cream with warm Belgian chocolate sauce	\$10
and whipped cream	
Warm thin apple tart with custard and vanilla ice cream	\$10
Belgian chocolate lava cake with crème anglaise	\$10
Warm sugar tart served with coffee ice cream	\$8
Crêpes with Belgian chocolate, vanilla ice cream	\$9
and whipped cream	
Crêpes Flambées with orange liquor and vanilla ice cream	\$12

BRUSSELS'S WAFFLE

Brussels's waffle.....\$6

ADD

Nutella.....\$2

Mikado.....\$3

Whipped cream.....\$2

Strawberries (in season).....\$3

Belgian chocolate sauce.....\$2

COFFEE DRINKS

Belgian winter Bailey's irish cream, Grand Marnier.....\$10

Black Fly Sambuca Romano and Three coffee beans\$10

Belgian Coffee Cognac, Godiva dark chocolat liquor, Kahlua and whipped cream.....\$10

Belgian Mocha Kahlua, Godiva dark chocolat liquor, Kahlua and whipped cream.....\$10

Brussels Coffee Bailey's, Godiva dark and white choco/liq., Hazelnut liquor,\$10
whipped cream

American Coffee.....\$3

Espresso.....\$3

Double Espresso.....\$5

WINE LIST

GLASS **BOTTLE**

Louis de Sacy Original, Champagne, France	\$69.00
Louis de Sacy rose, Champagne, France - 1/2 Bottle.....	\$44.00
Perelada, Brut Reserva, Cava, Spain	\$9.00.....\$34.00
Perelada, Brut Rose, Cava, Spain	\$12.00....\$45.00

White

Chardonnay, Macon Vinzelles, Burgundy, France	\$12.00.....\$45.00
Chardonnay Silver Creek, California	\$8.00.....\$29.00
Sauvignon Blanc, La Jaja de Jau, Pays d'Oc, France	\$9.00.....\$34.00
Sauvignon Blanc, Marisco the Ned, New Zealand	\$11.00.....\$43.00
Sancerre Domaine Naudet, Loire, France	\$15.00.....\$54.00
Chablis, Domaine Des Geneves, Burgundy, France	\$56.00
Pinot Grigio ONEHope, Italy, Support pet adoption	\$10.00.....\$41.00

Rosé

Domaine du Moulin de Verdillon, Côtes de Provence, France	\$11.00.....\$43.00
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Red

Pinot Noir, Domaine Chevrot, Burgundy, France	\$14.00.....\$50.00
Merlot, La Jaja de Jau, Pays d'Oc, France	\$9.00.....\$34.00
Cabernet Sauvignon, La Jaja de Jau, Pays d'Oc, France	\$9.00.....\$34.00
Cabernet Sauvignon, Silver Creek, California	\$8.00.....\$29.00
Châteauneuf du Pape, Domaine Père Caboché, Rhône, France - 1/2 bottle	\$36.00
Châteauneuf du Pape, Domaine Père Caboché, Rhône, France	\$66.00
Côtes du Rhône Villages, Pierre Rougon, France	\$10.00.....\$41.00
Malbec, Qaramy Latido, Mendoza, Argentina	\$12.00.....\$45.00
Chateau du Trianon, St Emilion Grand Cru, Bordeaux, France	\$85.00
Chateau Clauzet, St Estephe, Bordeaux, France	\$72.00
Chateau du Tertre, Grand Cru classé, Margaux, Bordeaux, France	\$105.00

Corkage Fee \$25.00 (2 Bottles Maximum)