

# BISTRO

## OUR BISTRO DISHES CAN BE ORDERED THROUGHOUT THE DAY

(from 12 pm until 9 pm)

### CHEFS STEAK

200 gr.-roseval potatoes-haricot verts wrapped with bacon-fried mushrooms & onions, "Lefse Bruin" gravy 24.5

### CHICKEN SATAY

peanut sauce-shrimp crackers-Belgian fries 19.5

### CHEFS SCHNITZEL

350 gr.-Stroganoff sauce-fried mushrooms & onions-Belgian fries 19.5

### TODAY'S SPECIAL

*Please ask our staff for our daily special!*

### SOLE

baby potatoes-garlic butter-green beans-lemon 28.5

## BURGERS

### BELVÈDÈRE BURGER

"Waards" beef-cheddar-onion marmelade-bacon mayonnaise-Belgian fries 19.0

### COPPA DI PARMA BURGER

"Waards" beef-crispy parma ham-truffle mayonnaise-Parmesan cheese-Belgian fries 19.0

### VEGA(N) BURGER

vegan bread-guacemole-grilled zucchini-Belgian fries 17.0

### BURGER SPECIAL

*Please ask our staff for our burger special!*



# MUSSELS



In summer and autumn the quality of the mussels, or “the black gold” are at their best! Our staff will inform you when we have mussels in stock.

## MUSSELS 23.5 *(depending on the season)*

white wine – white beer – Provençal – garlic & cream – plain

**Served with our delicious Belgian fries and various sauces.**

### BEER SUGGESTION:

Blanche de Namur 25cl. 4.2

### WINE TIP:

Castellani Donna Terra, Pinot Grigio, Glass 5.0 Bottle 25.0

Did you know that mussels are a very healthy choice? They are low in calories, contain many proteins, are low in fat and rich in minerals, calcium, phosphorus and vitamins.

# DINNER

## SOUP

### TOMATO SOUP ✓

with slices of bread and butter 6.5

### SEASONAL SOUP

with slices of bread and butter 6.5

### TIP;

Bread with 2 spreads 7.0

## STARTERS

### CARPACCIO "WAARDS" BEEF

truffle mayonnaise-Parmesan cheese-pine nuts-toast 13.5

### SMOKED SALMON ROLLS

filled with salmon mousse-herb cheese-cucumber 14.5

### DEVILLED PRAWNS

prawns-spicy cream sauce-bread 12.5

### CAPRESE ✓

tomato-buffalo mozzarella-pesto-pine nuts-basil 11.5

### STEAK TARTARE

Dutch beef tartar-truffle mayonnaise-toast 13.5

Would you like to know what beer would compliment your dish? Our staff will help you find the perfect match!



# DINNER

## SALADS

make your salad a main course with Belgian fries +6.0

### GOAT CHEESE ✓

walnuts-apple syrup-roasted tomatoes-fig 13.0  
\*with fried bacon +1.0

### CHICKEN

marinated chicken-bell pepper-onions 13.0

### STEAK

marinated steak strips-kewpie dressing-bell pepper-onions 14.0  
\*surf&turf, with prawns +3.5

### FISH

smoked salmon-tuna salad-prawns-mackerel 15.0

## MAIN COURSE – MEAT

### CHEFS STEAK

200 gr.-roseval potatoes-haricot verts wrapped with bacon-fried mushrooms & onions, "Lefte Bruin" gravy 24.5

### VEAL SIRLOIN STEAK

200 gr.-parsnip puree-green asparagus-truffle cream sauce 25.0

### CHICKEN SATAY

peanut sauce-shrimp crackers-Belgian fries 19.5

### CHEFS SCHNITZEL

350 gr.-Stroganoff sauce-fried mushrooms & onions-Belgian fries 19.5

### TODAY'S SPECIAL

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## BEER SUGGESTION?

Would you like to know what beer will compliment your dish?  
Our staff will help you find the perfect match!

# DINNER



## BURGERS

### BELVÉDÈRE BURGER

"Waards" beef-cheddar-onion marmelade-bacon mayonnaise-  
Belgian fries 19.0

### COPPA DI PARMA BURGER

"Waards" beef-crispy parma ham-truffle mayonnaise-Parmesan cheese-  
Belgian fries 19.0

### VEGA(N) BURGER

vegan bread-guacemole-grilled zucchini-Belgian fries 17.0

### BURGER SPECIAL

*Please ask our staff for our burger special!*

## MAIN COURSE – FISH

### SOLE

baby potatoes-garlic butter-green beans-lemon 28.5

### DEVILLED PRAWNS PASTA

fresh spaghetti-spicy cream sauce-Parmesan cheese-rocket 19.5

### CATCH OF THE WEEK

*Please ask our staff for our catch of the week!*

### MUSSELS (seasonal)

white wine-white beer-Provençal-garlic & cream-plain 23.5

## MAIN COURSE – VEGETARIAN/VEGAN

### PASTA PESTO

fresh spaghetti-zucchini-Parmesan cheese-pine nutspesto 14.0

### VEGA(N) BURGER

vegan bread-guacemole-grilled zucchini-Belgian fries 17.0

### COEUR DE BOUEF TOMATO

filled with seasonal vegetables-Pas de Bleu gratin-parsnip puree 16.0

# DESSERT

## APPLE PIE

with whipped cream 4.7

## BELGIAN WAFFLE

forrest fruit-vanilla icecream-whipped cream 7.5

## LIME PIE

crumble-yoghurt icecream-fresh fruit-whipped cream 7.5

## BROWNIE

red fruit-chocolat shavings-raspberrie icecream-whipped cream 7.5

## CHEESE BOARD

Chimay le Poteaupré-pavé d'Affinois-Pas de Bleu-Lentebock seasonal cheese-figs-nut bread-sweet spread 14.5

# SPECIALTY COFFEE

**BELVÈDÈRE COFFEE** – Chouffe koffielikeur 8.3

**IRISH COFFEE** – Jameson 8.3

**FRENCH COFFEE** – Grand Marnier 8.3

**ITALIAN COFFEE** – Di Saronno Originale 8.3

**SPANISH COFFEE** – Tia Maria 8.3

**MONASTERY COFFEE** – Dom Benedictine 8.3

**COFFEE 43** – Licor 43 8.3

**BALLEYS COFFEE** – Baileys 8.3

# LIQUEUR/WHISKY/BRANDY

Baileys/Tia Maria/Di Saronno Originale/Dom Benedictine/  
Kahlua/Licor 43/ Cointreau/Frangelico/Sambuca/Grand Marnier/  
Ricard/Limoncello/Chouffe Coffee 4.5  
Drambuie 5.0

Jameson/Ballantine's/Johnnie Walker Red/Southern Comfort 5.0  
Johnnie Walker Black 6.5  
Glenfiddich Single Malt 6.5  
Jack Daniel's 5.5

Calvados 5.0  
Martell VS 5.5  
Remy Martin VSOP 6.5

