

The  
**Menu**





# The Beer

## ACCENTUATE

Pair beer and food with similar flavors for an enhanced taste experience.



Leffe Brune with Belgian chocolate mousse

## BALANCE

Combine beer and food with different, but complementary, flavors to create a great new overall taste.



Hoegaarden with Belgian mussels steamed in their own juice

## CONTRAST

Pair beer and food with completely different flavors for a surprisingly delicious result.



Stella Artois with chicken skewers

# Hoppetizers

**BBC COLD PLATTER (D)** 75

Selection of cube cheese, cold cuts and beef salami

**GARLIC AND JALAPENO CHEESY BREAD (D)(N)** 50

Half a French Baguette with Garlic Butter, Mozzarella and Jalapenos

**SPICY PRAWNS (S)(D) (6PCS)** 60

Prawns sautéed in spicy garlic butter sauce

**CRISPY FRIED CALAMARI (S)** 60

Marinated in garlic and Leffe beer served with garlic- and madras curry dip

**BREADED SHRIMPS (S)** 60

Prawns breaded and fried served with tartar sauce

**SATEEKES** 60

3 Mini beef skewers and 3 mini chicken skewers served with BBQ sauce and spicy tomato chutney

**CHICKEN WINGS (6PCS)** 60

Classic BBQ  
Blue cheese (D)  
Hot and spicy  
Garlic

**BITTERBALLEN (D)** 50

Veal croquettes served with dijon mustard

 **KAASKROKETTEN (D)(V)** 50

Round cheese croquettes filled with soft cheese filling

**GRATINATED ESCARGOTS (D) (12 PCS)** 75

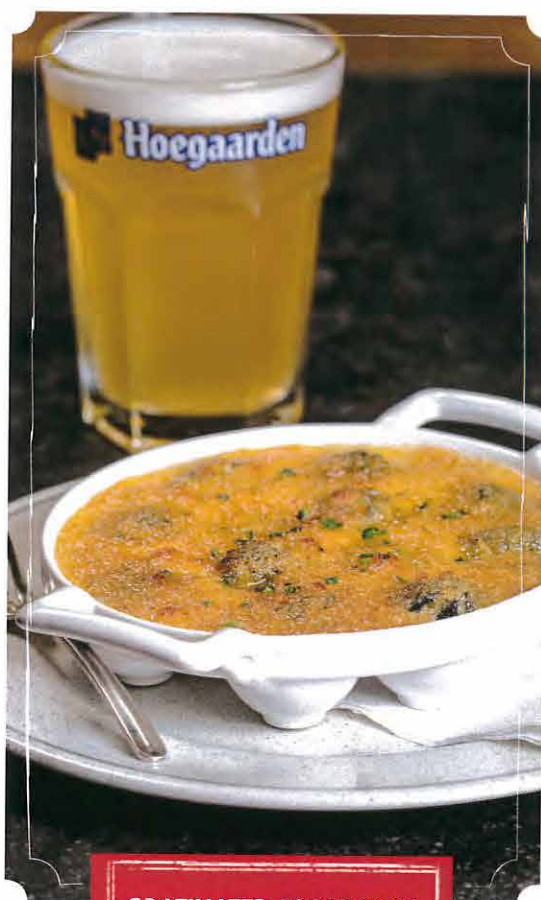
Garlic butter  
Garlic cheesy (NEW)  
Blues cheese (NEW)

**BAKED GARLIC MUSSELS (D) (NEW)** 65

Mussels cooked in creamy garlic sauce topped with cheese and gratinated

**CHICKEN LIVERS (D)** 55

Creamy garlic chicken livers on round toast topped with aged balsamic reduction



**GRATINATED ESCARGOTS**

 **CHEF'S SPECIAL**

10% service charge and 10% municipality are included in the prices.  
S: seafood A: alcohol V: vegetarian N: nuts D: dairy

# Beers on Draught



## **STELLA ARTOIS** **REFRESHING & PLEASANTLY MALTY**

Alc/vol 5,2%

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness.

33 cl 35  
50 cl 43

Goes great with both light and spicy dishes; surprisingly, the light malt softens spicy flavors, and the taste pairs well with a range of ingredients.



## **HOEGAARDEN** **GENTLE LEMON & SMOOTH WHEAT**

Alc/vol 4,9%

Spicy coriander and hint of Curaçao orange peel give Hoegaarden a superior refreshing character and a surprisingly smooth taste.

33 cl 36  
50 cl 44

A perfect companion for seafood and raw fish. The lemon flavor will enhance your meal and pairs well with the treasures of the sea.



## **LEFFE BLONDE** **GOURMET BEER WITH LIGHT COLORED MALT**

Alc/vol 6,6%

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple.

33 cl 37  
50 cl 44

Heavenly with smoked meats, the beer's malt is also a nice complement to sweet-and-sour dishes and white meat or light stews.



## **LEFFE BRUNE** **BEER WITH DARK COLORED MALT**

Alc/vol 6,5%

Filled with aromas of roasted coffee, vanilla, cloves and dried fruits, Leffe Brune is a superb Belgian brown ale.

33 cl 37  
50 cl 44

Intense and roasted flavors bring out the toasted toffee caramel notes in these delicious beers.



## **KRIEK BELLE-VUE** **DELICIOUSLY FLAVORED WITH CHERRIES**

Alc/vol 5,1%

Belle-Vue Kriek's dry and creamy flavor of sweet cherries, nuts and wood give the beer an original accent and irresistible taste.

25 cl 36  
50 cl 46

Best served with chocolate and sweet desserts, a perfect companion for fruit-filled dishes.



## **STELLA ARTOIS CIDRE** **MADE WITH HAND-PICKED APPLES**

Alc/vol 4,5%

Experience a hint of bubble, a dash of crispness, and a touch of effervescence with Stella Artois Cidre.

25 cl 35  
50 cl 43

Made with apples and therefore shares a lot of the same pairings as apples including light salads, richer cheeses, or savory pork chops.



# *The Food*

SALADS & SOUPS

SANDWICHES

BELGIAN PRIDE

FROM OUR GRILL

BELGIAN MUSSELS

DESSERTS

# Salads & Soups

<b>SALMON FUME (D)(N)</b> Beetroot gravlax, smoked salmon served with brown toast and sour cream	75
<b>SALAD LIEGEOISE (D)</b> Garden salad with green beans, crispy beef bacon, shallots, carrots, cucumber, new potato and boiled egg tossed in a balsamic vinaigrette	75
<b>BELGIAN CAFÉ CAESAR SALAD (D)</b> Plain	45
Grilled Chicken	55
Grilled North sea prawns	65
<b>MIXED SEAFOOD SALAD (S)</b> Mix green salad with grilled scallops, prawns, mussels and calamari tossed in lemon vinaigrette	85
<b>SOUP OF THE DAY</b> Ask your waiter for the soup of the day	45
<b>FRENCH ONION SOUP (A)</b> 3 cheese loaded mini toasties	50



**MIXED SEAFOOD SALAD**

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**MILLENNIUM BRUGER**

# *Sandwiches*

<b>SLOW BRAISED BRISKET BUN (NEW)</b>	75
BBQ slow braised brisket pulled and served in a freshly homemade bun	
<b>BBC MINI BURGERS (D)</b>	75
Trio of burgers, vegetable, beef and chicken, served with frites, BBQ sauce and mayonnaise	
<b>MILLENNIUM BURGER (D)</b>	99
200g prime Black Angus beef topped with cheddar cheese, beef bacon, sautéed onions and mushroom, served with frites and Cole slaw.	
<b>CROQUE MONSIEUR (D)</b>	60
Toasted sandwich with beef ham, cheddar cheese and cheese sauce baked in the oven served with a side salad	
 <b>CROQUE MADAME WITH FRIED EGG (D)</b>	60
Toasted sandwich with beef ham, topped with cheddar cheese, a fried egg, covered with cheese sauce, baked in the oven and served with a side salad.	

# Belgian Pride

<b>VLAAMSE GEHAKTBALLEN IN TOMATENSAUS (D)</b>	85
Beef meatballs in a rich tomato sauce	
<b>CARBONNADE À LA FLAMANDE (D)(A)</b>	96
Slow braised beef stew in dark ale	
<b>WORST MET STOEMP (D)</b>	96
Beef sausage served with mashed potato and carrot, pickles and demi glaze	
 <b>VEAL ESCALLOP (D)(S)</b>	135
Black angus veal, flattened then breaded and deep fried. Served with demi glaze, fries, a side salad garnished with anchovy and caper berry	
<b>VOL-AU-VENT (D)</b>	
A puff pastry filled with:	
Chicken fricassee with Mushrooms	95
Seafood fricassee (NEW)	105
<b>PAN-FRIED SALMON (D)(S)</b>	130
Served with sautéed asparagus, garlic potatoes and béarnaise sauce	
<b>PAN-FRIED SEABASS FILLET (D)(S)</b>	125
Served with green beans, garlic potatoes and a veloute sauce	

## Side Orders

Belgian frites	35
Belgian Cheesy frites	36
Potato Gratin	35
Stoemp Aux Poireaux	35
Sautéed mixed Vegetables	35
Mixed Green Salad	35

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VEAL ESCALLOP



**SURF & TURF**

# *From our grill*

All grilled items are served with a side of frites, side salad and your choice of sauce; pepper sauce, demi glaze or mushroom sauce.

<b>LES COTELLETES D'AGNEAU (5 PCS)</b>	179
Grilled lamb chops	
<b>WHOLE GRILLED HERB MARINATED BABY CHICKEN</b>	95
Whole baby chicken marinated in butter, mustard and herbs grilled (takes 30min)	
<b>GRAIN-FED BLACK ANGUS TENDERLOIN (220G)</b>	190
Prime black angus fillet served with corn on a cob and half a grilled tomato	
<b>SURF &amp; TURF (NEW)</b>	225
Half grilled lobster and black angus tenderloin served with corn on a cob and half a grilled tomato	
<b>RIB EYE (300G)</b>	195
Prime black angus rib eye served with corn on a cob and half a grilled tomato	

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# Belgian Mussels <sup>(S)</sup>

Served with Belgian frites.

<b>MARINIÈRE (D)(S)(A) (NEW)</b> Cooked in white wine, vegetables and cream	165
<b>PROVENÇALE (D)(S)(A)</b> Cooked in white wine, garlic, tomato, onion and parsley.	175
<b>SPICY HOEGAARDEN (S)(A)</b> Cooked in vegetables, chili, garlic, tomatoes, turmeric, coriander, cumin and hoegaarden beer	175
<b>BLUE CHEESE (S)(D) (NEW)</b> Cooked in vegetables, blue cheese and cream	170
<b>NATURAL (S)</b> Cooked in vegetable stock, celery and fresh ground black pepp	165
<b>GREEN THAI CURRY</b> Cooked with Thai green curry, lemon grass, galangal and lemon leaves	175



# Desserts

 <b>LIÈGEOISE WAFFLE</b>	45
Choice of Caramel, chocolate or vanilla ice cream Caramel, chocolate or banana sauce All served with whipped cream	
<b>RICH CHOCOLATE MOUSSE (D)</b>	45
Creamy rich chocolate served with cream chantilly	
<b>WARM CHOCOLATE BROWNIE</b>	45
Served with chocolate ice cream	
<b>TRIO OF ICE CREAM</b>	45
Three scoops of different flavored ice cream	
<b>CHOCOLATE SPHERE (NEW)</b>	45
Chocolate Sphere filled with chocolate mousse topped with hot chocolate to melt the sphere	

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# Spirits

## APERITIFS

PIMM'S NO.1	45
MARTINI	
Bianco, Extradry, Rosso	45
CAMPARI	45
PERNOD	45
RICARD	45

## LIQUEURS

BÉNÉDICTINE	45
GALLIANO	45
JÄGERMEISTER	45
AMARETTO DISARONNO	45
BAILEYS IRISH CREAM	45
COINTREAU	45
DRAMBUIE	45
KAHLÚA	45
SAMBUCA ROMANO	45
SOUTHERN COMFORT	45
TIA MARIA	45

## GIN

GORDONS	45
BOMBAY SAPPHIRE	47
TANQUERAY	45
HENDRICKS	55

## VODKA

SMIRNOFF RED	45
KETEL ONE	50
CIROC	60

## RUMS

CAPTAIN MORGAN BLACK	45
BACARDI SUPERIOR	47

## TEQUILAS

JOSE CUERVO CLASSICO	45
JOSE CUERVO GOLD	50



# Spirits

## ARMAGNAC

ARMAGNAC CLES DU DUCKS 45

## SCOTCH WHISKIES

JOHNNIE WALKER RED LABEL 45

JOHNNIE WALKER BLACK LABEL 55

JOHNNIE WALKER DOUBLE BLACK 60

JOHNNIE WALKER PLATINUM LABEL 145

JOHNNIE WALKER BLUE LABEL 175

## MALT WHISKIES

GLENFIDDICH 12 50

GLENFIDDICH 15 65

## AMERICAN WHISKIES

JIM BEAM 45

JACK DANIEL'S ORIGINAL 45

## COGNAC AND BRANDY

REMY MARTIN VSOP 65

REMY MARTIN XO 145

## SHOTS

**RED KAMIKAZE** 35  
Vodka and grenadine topped with lime juice

**GOLDEN SHOOTER** 35  
Layers of drambuie, bailey's and vodka

**B 52** 35  
Combination of kahlúa, grand marnier and baileys Irish cream

**JAGER BOMB** 35  
Red bull, Jagermeister

# Cocktails

<b>COSMOPOLITAN</b> Vodka mixed with triple sec and cranberry juice, mixed together with sugar and lime juice	55
<b>MANHATTAN</b> Bourbon stirred with bitter and your choice of vermouth, sweet or dry	55
<b>MOJITO</b> Cuban classic, white rum with fresh mint leaves, lime and cane sugar served over crushed ice and topped with soda	55
<b>PINA COLADA</b> Refreshing mix of rum, coconut cream and pineapple juice blended together	55
<b>CAIPIRINHA</b> Classical Brazilian drink made with Cachaca, fresh lime and cane sugar, served over crushed ice	55
<b>CLASSIC MARTINI</b> A blend of gin or vodka, dry vermouth garnished with an olive or lemon twist	55
<b>MARGARITA</b> Tequila, triple sec with sweet and sour mix	55
<b>MAI TAI</b> White Rum, Dark Rum, Amameto, Pineapple Juice and Grenadine	55

# Soft Drinks

<b>PEPSI / DIET PEPSI</b>	18	<b>TONIC EVERESS</b>	18
<b>MIRINDA ORANGE</b>	18	<b>BITTER LEMON</b>	18
<b>7UP</b>	18	<b>FLAVORED ICED TEA - LEMON / PEACH</b>	18
<b>GINGER ALE EVERESS</b>	18	<b>RED BULL/ EFFECT</b>	23
<b>SODA WATER</b>	18		

# Cold & Hot

## WATER

HOUSE WATER	15 / 25
PERRIER (SPARKLING)	25 / 35
AQUA PANNA	25 / 35
SAN PELLEGRINO (SPARKLING)	25 / 35

## COFFEE, CHOCOLATE & TEA

AMERICAN COFFEE	25
CAPPUCCINO	30
COFFEE LATTE	30
ESPRESSO / DOUBLE ESPRESSO	25 / 30

## CHOCOLATE

HOT CHOCOLATE / WITH CREAM	25
COLD CHOCOLATE / WITH CREAM	25

## SELECTION OF TEA

25

## SELECTION OF FRESH JUICES

ORANGE	25
PINEAPPLE	25
MINT & LEMON	25

# *Bottled Beers*

DUVEL	44	MC CHOUFFE	60
CHIMAY BLUE	75	FRÜLI	65
CHIMAY ROUGE	80	MAREDSOUS BLONDE	50
KWAK	60	MAREDSOUS TRIPEL	55
TRIPLE KARMELIET	60	HOPUS	60
DELIRIUM TREMENS	75	BARBAR	60
KASTEEL DONKER	60	FLORIS FRAMBOISE	60
KASTEEL BLOND	60	FLORIS PASSION FRUIT	60
LA CHOUFFE	60	FLORIS APPLE	60
WESTMALLE TRIPEL	80	FLORIS CHOCOLAT	60
DELIRIUM RED	73		



