

### Signature Entrées

**Selection of Premium French Oysters** 3/5/7  
420 / 700 / 980

#### Croquettes

Shrimp	Cheese	Mixed
350	290	450

#### Grey Shrimp Salad

Tomato, Iceberg, Mayonnaise  
390

#### Salade de Chicoms

Endive, Comte, Walnut, Green Apple, Celery  
290

#### Winter Salad

Black Truffle, Lettuce, Lardons, Potatoes, Egg  
420

#### L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread  
550

### Sharing Platters

#### Belga Seafood Tower

Served on ice  
*(Limited quantities available)*

Boston Lobster, Alaskan King Crab,  
Tiger Prawns, Scallops, Oysters & Caviar  
3,900

#### Festive Platter

Dry-aged Ham, Foie Gras Terrine  
Artisan Cheese, House Pickles  
790 / 1,290

#### Artisan Cheese

Selection of Premium  
French and Belgian Cheese  
390 / 650

### Moules Frites

(Half-kilo / Kilo)

**Moules Marinière**, White Wine, Shallots, Parsley  
590 / 1,090

**Moules Tom Yum**, Chili Paste, Lime, Coriander  
590 / 1,090

**Moules Hoegaarden**, White Beer, Cream, Pancetta  
590 / 1,090

*Our Mussels are served with  
Homemade French Fries and Mayonnaise.*

### Mains

#### L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread  
790

#### Carbonnade à la Flammande

Braised Beef with Stout Beer, Pancetta and Mustard  
790

#### Steak Frites (280g)

Australian Wagyu Rib-eye, Béarnaise Sauce, Green Salad  
1,300

#### Cote de Boeuf, Bone in Rib-eye (1kg)

*Ideal for sharing*  
Homemade Fries, Mesclun Salad, Béarnaise Sauce  
3,600

#### Boulets Sauce lapin

Traditional Meatballs (beef & Pork), Onion Gravy  
590

#### Steamed Cod Fish

Mussels, Fennel, Grapes & Tarragon  
690

#### Canadian Lobster

Garlic Butter, Béarnaise, Mesclun Salad  
1,350 / 2,500

### Festive Specials

#### Foie Gras Parfait

Truffled Butter, Campagne Bread  
550

#### Salmon Gravlax

House Cured Salmon, Pickled Beetroot, Sour Cream  
490

#### Roasted Barbary Duck Breast

Braised Red Cabbage, Swede, Brussel Sprouts  
900

#### Endive Gratin "à la Truffe"

Black Winter Truffle, Paris Ham, Béchamel  
490

#### Classic Turkey Roast

Chestnut Stuffing, Pork Sausage,  
Brussel Sprouts & Cranberry Sauce  
790

### Garnitures

#### Frites Maison

Homemade Belgian Fries  
250

Mesclun Salad, Beer Vinaigrette  
180

Seasonal Vegetable Cocotte  
190

Please let us know if you have any allergies or dietary requirements