

SHARING PLATES

Artisan Cheese

Served with Crispy Bread and Pickles
330 / 520

V

Artisanal Platter

Dry-aged Ham, Pork Terrine,
Artisan Cheese
690 / 1,190

FROM THE LARDER

L'Américain

Traditional Beef Tartare, Mayonnaise and
Crispy Bread
490

Tuna-Lemongrass Tartare

Soy-Sesame Dressing, Lime, Coriander
450

B

Marinated Herring

Potato Salad with Grain Mustard, Horseradish
390

GARNITURES

Frites Maison - Homemade Belgian Fries

250

BV

Belga Frites Poutines

Spicy Tomato, Gruyeres Cheese
450

V

Mesclun Salad, Beer Vinaigrette

180

VE

Seasonal Vegetable Cocotte

190

V

Stoemp, Root Vegetable Mash

190

V

BUTCHER'S CHOICE

L'Américain, Traditional Beef Tartare

Mayonnaise and choice of Crispy Bread or Frites
750

SALADS

Salade de Chicons

Endive, Comté, Walnut, Celery and Green Apple
290

V

Grey Shrimp Salad

Tomato, Iceberg, Mayonnaise
390

B

Salade Liégeoise

Lettuce, Lardons, Potatoes, Egg
290 / 480

B

Mesclun Salad

Local Organic Leaves, Beer Vinaigrette
200

VE

FROM THE STOVE

CROQUETTES

Grey Shrimp

390

B

Cheese

290

VB

Mixed

450

Endive au Gratin

Paris Ham, Béchamel
290 / 450

B

Roasted Beetroot Soup

Parmesan, Chorizo, Carrot
290

Risotto Ardennais

Champagne, Wild Mushrooms, Truffle
390 / 590

V

Codfish Croquette

Tartare Sauce, Lemon
490

SEAFOOD

Dover Sole Meunière

Green Olives, Tomato, Pinenut and Basil,
Pomme Purée
950

Flamed Prawns

Cream of Bisque, Capsicum, Pilaf Rice
650

Canadian Lobster

Garlic Butter, Béarnaise Sauce
1,090 / 1,950

Steamed Cod Fish

Mussel Velouté, Fennel, Grapes & Tarragon
690

B

BELGA aims to source all Seafood from sustainable fishing.



V - VEGETARIAN | B - SIGNATURE DISH | VE - VEGAN

Please let us know if you have any allergies or dietary requirements
Price are in Thai Baht and exclude 7% VAT and 10% service charge.



MOULES FRITES (1/2 KG / 1 KG)

Our Mussels are served with Homemade Belgian Fries and Mayonnaise

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

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

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

**Moules de Jour,
Flavour of the Day**
590 / 1,090



B

B

OYSTERS

Selection of Seasonal Oysters 3/5/7
390 / 620 / 840

FROM THE GRILL

Belga Burger
Homemade Australian Lamb Patty,
Cumin Bun, Tomato Chutney, Brillat Savarin
590

Steak Frites
Australian Beef, Homemade Fries, Green Salad,
Choice of Sauce

Sirloin (280g)
990

Rib-eye (280g)
1,290

Sauces: Béarnaise, Red Wine, Green Peppercorn

Cote de Boeuf, Bone in Rib-eye (1kg)
Ideal for sharing (2-4 persons)
Béarnaise Sauce, Jus & Choice of two Garnitures
3,190

B

DESSERTS

CLASSIC WAFFLES

LIÈGE WAFFLE
Chewy & Yeasty
250

BRUXELLES WAFFLE
Light & Crisp
250

Choose two of the below garnishes: Belgian Chocolate Sauce, Caramel Sauce,
Fresh Strawberries, Vanilla Whipped Cream, Homemade Vanilla Ice Cream
Add THB 75 per additional garnish

DAME BLANCHE
Vanilla Ice Cream, Chantilly, Belgian Chocolate Sauce
250 / 390

BELGIAN CHOCOLATE MOUSSE
Cocoa Meringue
290

BANANA CRUMBLE COUPE
Rum Raisin Ice Cream
290

APPLE TART
Almond Cream, Beer Caramel
290

ICE CREAMS AND SORBETS
75 / scoop
Vanilla, Chocolate, Passion Fruit, Berry

ARTISAN CHEESE PLATER
Imported cheese
330 / 520

SLOW COOKED & BRAISED

Waterzooi, Chef Nico's way
Slow Cooked Chicken Breast,
White Wine Sauce, Garden Vegetables
650

Boulets Sauce Lapin
Traditional Liégeoise Meatballs (Beef & Pork),
Onion Gravy
650

Carbonnade à la Flammande
Braised Beef with Stout Beer,
Pancetta and Mustard
790

Confit Duck Leg à la Kriek
Gratin Forestier, Cherry Sauce
600

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