The Menu

Belgian Beer Café
FOOD & BEER GO HAND IN HAND

Pairing the right flavours can elevate your dining experience. Find the right beer to accompany your food and taste perfection.

Tip: Make your taste buds happy by taking a sip of beer before and after you taste food.
The Beer
<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
<th>Alcohol/Volume</th>
<th>Prices</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>STELLA ARTOIS</td>
<td>REFRESHING &amp; PLEASANTLY MALTY</td>
<td>ALC/vol 5.2%</td>
<td>33 cl  39</td>
<td>Delightfully thirst-quenching with a malty middle and crisp finish.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>50 cl  46</td>
<td>Stella Artois delivers a full flavour with just a hint of bitterness.</td>
</tr>
<tr>
<td></td>
<td>Goes great with both light and spicy dishes; surprisingly, the</td>
<td></td>
<td></td>
<td>light malt softens spicy flavours, and the taste pairs well with a</td>
</tr>
<tr>
<td></td>
<td>light malt softens spicy flavours, and the taste pairs well with</td>
<td></td>
<td></td>
<td>range of ingredients.</td>
</tr>
<tr>
<td></td>
<td>HOEGAARDEN</td>
<td>ALC/vol 4.9%</td>
<td>33 cl  39</td>
<td>Spicy coriander and hint of Curaçao orange peel gives Hoegaarden a</td>
</tr>
<tr>
<td></td>
<td>GENTLE LEMON &amp; SMOOTH WHEAT</td>
<td></td>
<td>50 cl  48</td>
<td>superior refreshing character and a surprisingly smooth taste.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>A perfect companion for seafood and raw fish. The lemon flavour will</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>enhance your meal and pairs well with the treasures of the sea.</td>
</tr>
<tr>
<td></td>
<td>LEFFE BLONDE</td>
<td>ALC/vol 6.6%</td>
<td>33 cl  39</td>
<td>A pale Belgian ale, Leffe Blonde is full and creamy with hints of</td>
</tr>
<tr>
<td></td>
<td>GOURMET BEER WITH LIGHT COLORED MALT</td>
<td></td>
<td>50 cl  49</td>
<td>quince, gooseberry, bitter cherry and apple.</td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
<td>Heavenly with smoked meats, the beer’s malt is also a nice complement</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>to sweet-and-sour dishes and white meat or light stews.</td>
</tr>
<tr>
<td></td>
<td>LEFFE BRUNE</td>
<td>ALC/vol 6.5%</td>
<td>33 cl  39</td>
<td>Filled with aromas of roasted coffee, vanilla, cloves and dried fruit,</td>
</tr>
<tr>
<td></td>
<td>BEER WITH DARK COLORED MALT</td>
<td></td>
<td>50 cl  49</td>
<td>Leffe Brune is a superb Belgian brown ale.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Intense and roasted flavours bring out the toasted toffee caramel</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>notes in these delicious beers.</td>
</tr>
<tr>
<td></td>
<td>KRIEK BELLE-VUE</td>
<td>ALC/vol 4.1%</td>
<td>33 cl  39</td>
<td>Belle-Vue Kriek’s dry and creamy flavour of sweet cherries, nuts and</td>
</tr>
<tr>
<td></td>
<td>DELICIOUSLY FLAVOURED WITH CHERRIES</td>
<td></td>
<td>50 cl  47</td>
<td>wood give the beer an original accent and irresistible taste.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Best served with chocolate and sweet desserts, a perfect companion for</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>fruit-filled dishes.</td>
</tr>
<tr>
<td></td>
<td>STELLA CIDRE</td>
<td>ALC/vol 4.5%</td>
<td>33 cl  39</td>
<td>A new addition to the Stella family, this crisp and refreshing</td>
</tr>
<tr>
<td></td>
<td>A CRISP, COMPLEX AND REFRESHING CIDRE</td>
<td></td>
<td>50 cl  47</td>
<td>Belgian Cidre made from Belgian hand picked apples with a complex and</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>distinct finish.</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>This Cidre pairs well with chicken, fish and a broad selection of</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>cheeses.</td>
</tr>
</tbody>
</table>

All prices are in AED and include 7% municipality fee, 10% service charge and 5% VAT.
Bottled Beers

KASTEELDIER BRUIN
ABBEY QUADRUPEL DARK ALE
Dark brown • Touches of chocolate, banana, liquorice and raisins • Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats

KASTEELDIER TRIPLE
ABBEY TRIPLE GOLDEN ALE
Clear golden • Sweet, very mild bitter with a good measure of fruitiness and very floral • Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana

DUVEL
TRIPLE GOLDEN ALE
Blond • Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish • To commemorate the end of the first World War, Duvel was initially dubbed “Victory Ale”

MAREDSOUS 10
ABBEY PALE ALE
Deep golden • A sparkling nose, complex flavours and a touch of bitterness • Moortgat began brewing its Maredsous line of abbey beers, under license of The Monks of Maredsous Abbey

MAREDSOUS 6
ABBEY TRIPLE GOLDEN ALE
Hazed orange • Clusters of flavours hit at once with a nutty yeast, dry veggie • Hop, husk astringent grain and a peppery alcohol • In the Abbey, there are various symbols of the Benedictine tradition, the trefoil and roses are good examples of this

DE KONINCK
TRIPLE AMBER ALE
Red amber • Starts malty and spicy with a dry finish • This beer was launched at the 175th anniversary of the brewery

BEST OF BELGIUM
STELLA ARTOIS
WESTMALLE TRIPLE

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PAUWEL KWAK
TRIPLE AMBER ALE
Clear amber • Mellow, nougat like and slightly spicy, with a sweet, delicate bitterness • The Kwak glass was designed to be used by the coachmen who were not allowed to enter the bar

TRIPLE KARMELEIET
TRIPLE GOLDEN ALE
Golden • A complex feel of crispy wheat, creamy oat and a spicy lemony dryness • Karmeliet refers to the Carmelite Monks who created the recipe in the XVII century

DELIRIUM TREMENS
BELGIAN STRONG ALE
Pale blond • A strong presence of alcohol, very spicy and slightly bitter • The self-mocking name “Delirium tremens” was initially deemed unacceptable for the US

HOPUS
BELGIAN STRONG ALE
Hazy golden • Unique scent and bitterness owing to the different hop varieties used • Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or be served on the side in a small glass

LA CHOUFFE
TRIPLE GOLDEN ALE
Unfiltered blond • Pleasantly fruity, spiced with coriander and a light hoppiness • The Chouffe logo is Albert, the bearded gnome who wears a red hood

MC CHOUFFE
BELGIAN SCOTCH
Rich brown • Nutty and spicy, think almonds, cinnamon and nutmeg • In 2006 the brewery of d’Achouffe was sold to Moortgat, the brewery that also makes Duvel

BARBAR
BELGIAN STRONG PALE ALE
Hazy amber • After shaking the taste becomes more complex with a hint of milk, citrus fruit and spices • The beer is brewed with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for centuries
**CHIMAY ROUGE**
*TRAPPIST BROWN ALE*
Copper • A round and full flavour with a refreshing feel given by the light bitter touch • Chimay Red exists in a 75 cl format called “Premiere” because it was the first of the series

**CHIMAY BLUE**
*TRAPPIST TRIPLE DARK ALE*
Dark brown unfiltered • Powerful and complex bouquet of fine spices with a shade of caramel • Chimay Bleue becomes more complex with age

**FRÜLI**
*WITBIER WHEAT ALE*  
Red • A delicious and refreshing taste that has been compared by TimeOut Magazine to a smoothie with bite • Won the gold medal at the International Beer Competition in 2004. In 2009 Früli was announced as the “Worlds Best Fruit Beer”

**FLORIS APPLE**
*APPLE WITBIER WHEAT ALE*
Blond • Delicate, sour and liquorice sweet fruity beer, with a soft note of cider and a sourish green fruity sweet aftertaste • Floris refers to Melle, in Belgium which is famous for its Begonia’s

**FLORIS FRAMBOISE**
*BELGIAN STYLE FRUIT ALE*
Pink • A mix of both sweet and tart raspberry flavours with the sweet flavours dominating • In 2005, the brewery celebrated its 350th anniversary

**FLORIS PASSION FRUIT**
*BELGIAN STYLE FRUIT ALE*
Yellow orange • Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is ripe passion fruit to the core • The sourness provides the perfect balance to the sweet refreshing flavour of the passion fruit

**DRAUGHT BEERS TASTING TRAY**
*BEER TASTING TRAY*  
WITH BELGIAN FRITES

90

109

All prices are in AED and include 7% municipality fee, 10% service charge and 5% VAT.
## Spirits

<table>
<thead>
<tr>
<th>HOUSE SPIRITS</th>
<th>30 ML</th>
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<tbody>
<tr>
<td>TANQUERAY</td>
<td>41</td>
</tr>
<tr>
<td>STOLICHNAYA PREMIUM</td>
<td>41</td>
</tr>
<tr>
<td>JOHNNIE WALKER RED LABEL</td>
<td>41</td>
</tr>
<tr>
<td>MATUSALEM PLATINO</td>
<td>41</td>
</tr>
<tr>
<td>JOSE CUERVO SPECIAL SILVER</td>
<td>41</td>
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<table>
<thead>
<tr>
<th>VODKA</th>
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<tbody>
<tr>
<td>ABSOLUT</td>
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</tr>
<tr>
<td>KETEL ONE</td>
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</tr>
<tr>
<td>CIROC</td>
<td>63</td>
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<table>
<thead>
<tr>
<th>RUM</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>CAPTAIN MORGAN SPICED GOLD</td>
<td>45</td>
</tr>
<tr>
<td>CAPTAIN MORGAN BLACK</td>
<td>43</td>
</tr>
<tr>
<td>RON ZACAPA</td>
<td>66</td>
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<table>
<thead>
<tr>
<th>LIQUEURS</th>
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<tbody>
<tr>
<td>JÄGERMEISTER</td>
<td>45</td>
</tr>
<tr>
<td>SAMBUCA</td>
<td>44</td>
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<tr>
<td>BAILEYS</td>
<td>44</td>
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</table>

<table>
<thead>
<tr>
<th>GIN</th>
<th>30 ML</th>
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<tbody>
<tr>
<td>BOMBAY SAPPHIRE</td>
<td>45</td>
</tr>
<tr>
<td>HENDRICK’S</td>
<td>59</td>
</tr>
<tr>
<td>TANQUERAY 10</td>
<td>60</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>WHISKY</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>JIM BEAM</td>
<td>45</td>
</tr>
<tr>
<td>JACK DANIELS</td>
<td>47</td>
</tr>
<tr>
<td>GLENMORANGIE</td>
<td>59</td>
</tr>
<tr>
<td>GLENFIDDICH 12Y</td>
<td>59</td>
</tr>
<tr>
<td>JOHNNIE WALKER BLACK</td>
<td>59</td>
</tr>
<tr>
<td>JOHNNIE WALKER PLATINUM</td>
<td>158</td>
</tr>
<tr>
<td>JOHNNIE WALKER BLUE LABEL</td>
<td>169</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TEQUILA</th>
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</tr>
</thead>
<tbody>
<tr>
<td>JOSE CUERVO REPOSADO</td>
<td>43</td>
</tr>
<tr>
<td>DON JULIO BLANCO</td>
<td>66</td>
</tr>
<tr>
<td>PATRON BLANCO</td>
<td>74</td>
</tr>
<tr>
<td>PATRON XO</td>
<td>72</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COGNAC</th>
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</tr>
</thead>
<tbody>
<tr>
<td>COURVOISIER VS</td>
<td>71</td>
</tr>
<tr>
<td>REMY MARTIN VSOP</td>
<td>66</td>
</tr>
<tr>
<td>REMY MARTIN XO</td>
<td>188</td>
</tr>
</tbody>
</table>

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# Wines

**Sparkling Wine / Champagne**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS/BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, Amore Di Amanti</td>
<td>60/295</td>
</tr>
<tr>
<td>Taittinger Brut Reserve NV</td>
<td>690</td>
</tr>
</tbody>
</table>

**White Wine**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS/BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Santa Julia</td>
<td>49/205</td>
</tr>
<tr>
<td>Pinot Grigio, Da Luca</td>
<td>49/205</td>
</tr>
<tr>
<td>Colombard-Ugni Blanc, Jean de Vignes</td>
<td>49/205</td>
</tr>
<tr>
<td>Chardonnay, Montes</td>
<td>55/245</td>
</tr>
<tr>
<td>Riesling, Dr. Loosen</td>
<td>325</td>
</tr>
<tr>
<td>Sauvignon Blanc, Mud House</td>
<td>355</td>
</tr>
<tr>
<td>Chenin Blanc, Fish Hoek</td>
<td>225</td>
</tr>
<tr>
<td>Petit Chablis, Pas si Petit, La Chablisienne</td>
<td>410</td>
</tr>
</tbody>
</table>

**Red Wine**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS/BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merlot, Jean de Vignes, Cote de Gascogne, France</td>
<td>49/205</td>
</tr>
<tr>
<td>Nero d'Avola, Da Luca, Terre Siciliane, Italy</td>
<td>50/225</td>
</tr>
<tr>
<td>Cabernet - Merlot, Hardy's Riddle, South Australia</td>
<td>49/205</td>
</tr>
<tr>
<td>Malbec, Argento, Mendoza, Argentina</td>
<td>50/225</td>
</tr>
<tr>
<td>Coteaux Bourguignons 'Les Deux Loups Rouges', Bouchard</td>
<td>375</td>
</tr>
<tr>
<td>Chianti, Gabbiano, Chianti, Italy</td>
<td>275</td>
</tr>
<tr>
<td>Merlot, Cusumano, Terre Siciliane, Italy</td>
<td>225</td>
</tr>
<tr>
<td>Shiraz, Argento, Mendoza, Argentina</td>
<td>225</td>
</tr>
</tbody>
</table>

**Rosé Wine**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS/BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinotage Rose, Kumala, Western Cape, South Africa</td>
<td>49 / 205</td>
</tr>
</tbody>
</table>

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### BBC SIGNATURE

**Sello Wiana**
Vodka makes a perfect match for the sweet tropical flavours of guava together with the rich citrus limoncello perfect for all occasions

**Green Velvet**
The aromatic combination of gin and freshly squeezed passion fruit with Thai basil will wow your taste buds

**Flutter – B**
Amazing combination of butterscotch, vanilla vodka and Kahlua topped with fresh whipped cream

**Zim Quora**
Traditionally made with bourbon and orange liqueur, slightly sweetened with brown sugar and aromatic orange bitter to make it refreshing

**Spiced Sangria**
Magical variations of taste that contain brandy, cherry liqueur and red wine with sweet-sour-spicy dashes of mandarin, lime juice and homemade spiced syrup is perfect for all occasions

### THE CLASSICS

**Long Island Ice Tea**
Vodka, gin, rum, triple sec, tequila, lime juice, Pepsi

**Mai Tai**
White rum, dark rum, orange curacao, Orgeat syrup, lime juice

**Pina Colada**
White rum, coconut milk, pineapple juice

**Aviation**
Gin, lemon juice, maraschino liqueur, crème de violette

**Cosmopolitan**
Vodka, triple sec, cranberry juice, lime juice

**Zombie**
White rum, golden rum, dark rum, apricot brandy, pineapple juice, lime juice

**Side Car**
Cognac, triple sec, lemon juice

**Mint Julep**
Bourbon whiskey, mint leaves, sugar

**Sea Breeze**
Vodka, cranberry juice, grapefruit juice

**Tequila Sunrise**
Tequila, orange juice, grenadine syrup

**Love On The Beach**
Vodka, peach schnapps, orange juice, cranberry juice

### MOCKTAILS

**Ginger Fizz**
Frozen cranberries, stem ginger, cider

**Virgin Paloma**
Fresh grapefruit juice, lime juice, club soda, sugar syrup

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<table>
<thead>
<tr>
<th>SOFT BEVERAGES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>COCA-COLA</td>
<td>20</td>
</tr>
<tr>
<td>COCA-COLA LIGHT</td>
<td>20</td>
</tr>
<tr>
<td>SPRITE</td>
<td>20</td>
</tr>
<tr>
<td>SPRITE LIGHT</td>
<td>20</td>
</tr>
<tr>
<td>FANTA</td>
<td>20</td>
</tr>
<tr>
<td>SCHWEPPES SODA</td>
<td>20</td>
</tr>
<tr>
<td>SCHWEPPES GINGER ALE</td>
<td>20</td>
</tr>
<tr>
<td>SCHWEPPES TONIC</td>
<td>20</td>
</tr>
<tr>
<td>FRESH JUICES</td>
<td>27</td>
</tr>
<tr>
<td>ICED TEA</td>
<td>26</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>WATER</th>
<th>SML/LRG</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOCAL WATER</td>
<td>15/30</td>
</tr>
<tr>
<td>STILL/SPARKLING</td>
<td>20/33</td>
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<table>
<thead>
<tr>
<th>COFFEE</th>
<th></th>
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<tbody>
<tr>
<td>ESPRESSO</td>
<td>24</td>
</tr>
<tr>
<td>DOUBLE ESPRESSO</td>
<td>28</td>
</tr>
<tr>
<td>AMERICANO</td>
<td>28</td>
</tr>
<tr>
<td>CAFÉ LATTE</td>
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</tr>
<tr>
<td>CAPPUCCINO</td>
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<table>
<thead>
<tr>
<th>SPECIALTY COFFEE</th>
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<tbody>
<tr>
<td>(CONTAINS ALCOHOL)</td>
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</tr>
<tr>
<td>IRISH</td>
<td>59</td>
</tr>
<tr>
<td>FRENCH</td>
<td>59</td>
</tr>
<tr>
<td>ITALIAN</td>
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</tr>
<tr>
<td>CUBAN</td>
<td>59</td>
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<table>
<thead>
<tr>
<th>ENERGY DRINK</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>RED BULL</td>
<td>29</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TEA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGLISH BREAKFAST</td>
<td>28</td>
</tr>
<tr>
<td>GREEN TEA CURLS</td>
<td>28</td>
</tr>
<tr>
<td>CHAMOMILE BREEZE</td>
<td>28</td>
</tr>
<tr>
<td>PEPPERMINT INFUSION</td>
<td>28</td>
</tr>
<tr>
<td>EARL GREY FLORA</td>
<td>28</td>
</tr>
</tbody>
</table>
The Food

TARTARE

Please inform your server if you have any dietary requirements
GOLDEN SHRIMPS (S) (D) (G) (E)  
With homemade cocktail sauce  
Best with LEFFE BLONDE  
Price: 61

CRISPY CALAMARI (S) (D) (G) (E)  
With homemade garlic mayonnaise  
Best with HOEGAARDEN  
Price: 57

SPICY CHICKEN WINGS (G) (D) (E)  
With homemade BBQ sauce  
Best with STELLA ARTOIS OR DE KONINCK  
Price: 61

BITTERBALLEN (G) (D) (E)  
Homemade and served with Dijon mustard and curry mayonnaise  
Best with LEFFE BLONDE  
Price: 49

CRISPY CHICKEN TENDERS (G) (D) (E)  
Served with homemade honey mustard sauce  
Best with HOEGAARDEN  
Price: 61

BAKED BRIE CHEESE (D) (G) (N)  
With pear, apple and date jam, pecan nut crumble and walnut toast bread  
Best with HOPUS  
Price: 50

TRIO OF BLACK ANGUS BEEF SLIDERS (D) (G) (Ss)  
Served with potato wedges  
Best with DE KONICK  
Price: 57

BELGIAN CHEESE BALLS (D) (G) (E) (V)  
Homemade and served with sweet chilli sauce  
Best with STELLA ARTOIS  
Price: 46

SALMON TARTARE (D) (G) (F)  
Served with lime infused sour cream, homemade pickles and garlic bread  
Best with BELLE-VUE KRIEK  
Price: 55

SHARING PLATTERS

BELGIAN PLATTER (S) (D) (G) (E) 143  
Belgian cheese, cold cuts, cheese balls, chicken wings, beef sliders

FROM BELGIUM WITH LOVE (S) (D) (G) (E) 120  
Spicy garlic shrimps, chicken wings, crispy calamari, cheese balls

BELGIAN CHEESE PLATTER (N) (D) (G) (V) 66  
Served with grapes, nuts and honey

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(S) Shellfish / (N) Nuts / (F) Fish / (D) Dairy / (G) Gluten / (E) Egg / (Ss) Sesame and their products / (So) Soybeans / (V) Vegetarian
Soups

TOMATO SOUP  (D)(G)  With veal meatballs  41

GRATINATED BELGIAN ONION SOUP  (D)(G)  43

SOUP OF THE DAY (kindly ask your server)
GARLIC SHRIMPS (S) (D) (G) (CONTAINS ALCOHOL) 82
Creamy herb butter, sundried tomato and rich aroma spinach sauce
Best with HOEGAARDEN

GRILLED BEEF SKEWERS (D) (G) (CONTAINS ALCOHOL) 85
Marbled beef marinated in cajun spice, roasted garlic and herbs served with mustard infused with Leffe Brunee
Best with HOEGAARDEN

CREAMY CHAMPIGNONS ON TOAST (D) (V) (G) 47
Tempting mild mushrooms with creamy sauce served with mixed salad
Best with KWAK

HAND CUT STEAK TARTARE (SERVED RAW) (G) (D) (E) 87
Freshly cut row Australian grain-fed beef tenderloin topped with raw egg yolk.
Served with garlic bread
Best with STELLA ARTOIS

FINE DE CLAIRE OYSTERS SERVED ON HALF SHELL (S) (SERVED RAW) 16 per piece
Fresh lemon and mignonette sauce
Best with HOPUS

belgiancafedubaifestivalcity
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**SANDWICHES**

All sandwiches are served with Belgian frites

**GRILLED BEEF STRIP LOIN**  
(G)  (D)  
56
With flavoured mustard sauce, caramelized onion, gherkin, tomato and roquette leaves, Cheddar cheese  
Best with **DE KONINCK**

**SMOKED SALMON**  
(F) (G) (D) (Ss)  
59
With dill cream cheese, capers and Romaine lettuce  
Best with **HOEGAARDEN**

**HOT PASSENDALE CHEESE**  
(G) (N) (D)  
59
With crispy veal bacon, Sirop de Liège and caramelized walnuts  
Best with **KASTEEL TRIPEL**

**CROQUE MONSIEUR**  
(G) (D)  
55
Fluffy toasted bread with turkey ham and cheese  
Best with **DUVEL**

**CROQUE MADAME**  
(G) (D) (E)  
55
Fluffy toasted bread with turkey ham, cheese and sunny side up  
Best with **DUVEL**

**SALADS**

**BELGIAN ENDIVE SALAD**  
(N) (D) (V)  
46
With blue cheese, luscious pears, candy pecan nuts and honey dressing  
Best with **LA CHOUFFE**

**GOAT CHEESE**  
(D) (V) (G)  
49
With ripe cherry tomatoes, carrots, apple, grapes, lettuce and balsamic dressing  
Best with **HOEGAARDEN**

**SMOKED DUCK**  
(G) (D)  
61
With mixed green leaves, maple beetroot, oranges, feta cheese, red wine dressing  
Best with **DELIRIUM RED**

**SHRIMP AND AVOCADO SALAD**  
(G)(D)(S)  
61
Shrimps, avocados, tomatoes, mixed salad, Marie Rose dressing  
Best with **MAREDSOUS TRIPEL**

**CAESAR**  
(G) (D) (E) (F)  
57
Romaine lettuce, Parmesan cheese and croutons topped with Caesar dressing  
With grilled chicken  
With grilled shrimps (S)  
Best with **DUVEL**
GRILLED LAMB CHOPS
BELGIAN BEEF STEW (CONTAINS ALCOHOL) (G) (D)
Traditional cooked Australian grain-fed beef, cubed and simmered in Leffe Brune served with mixed salad and Belgian frites
Best with LEFFE BRUNE

VOL-AU-VENT (D) (G) (E)
Fluffy chicken ragout with creamy mushrooms and veal meatballs accompanied with Belgian frites
Best with HOEGAARDEN

STUFFED CHICKEN BREAST (D) (G)
Spongy chicken breast stuffed with mozzarella cheese, finished in a creamy mushroom, veal bacon and grain mustard sauce. Served with potato croquettes
Best with HOEGAARDEN

OSTEND FISH STEW (CONTAINS ALCOHOL) (S) (F) (D) (G)
Traditional fishermen’s stew with fresh cod, salmon, mussels and prawns cooked in a white wine cream sauce
Best with HOEGAARDEN

FISH AND CHIPS (F) (D) (G) (E)
Fresh codfish with homemade tartar sauce and serving with ripe mixed salad
Best with HOEGAARDEN

GRILLED TIGER PRAWNS (S)
Flavourful prawns marinated with roasted garlic and chefs special spice served with garden salad and Hollandaise sauce
Best with LEFFE BRUNE

ROASTED SEABASS (D) (F)
Chef’s special seabass with ripe cherry tomatoes, black olives and anchovies, served with sautéed broccoli
Best with STELLA ARTOIS

MEAT BALLS IN TOMATO SAUCE (D) (G) (E)
Marbled beef with tangy tomato sauce, cheddar cheese garlic herb bread
Best with STELLA ARTOIS

SIDE DISHES:
Mixed salad (V) 24
Mashed potato (D) 26
Belgian frites (D) 32
Potato croquettes (G) 26
Potato wedges (G) 26
Green beans wrapped with veal bacon (D) 32

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ALL OUR STEAKS CUTS FROM 120 DAY GRAIN-FED AUSTRALIAN BEEF

STEAK FRITES
Naturally marbled, making this cut very juicy and tender while being extremely flavourful. Served with Belgian frites and mixed salad
Best with STELLA ARTOIS or DE KONINCK

AUSTRALIAN 9 OZ TENDERLOIN STEAK
The King of the beef cuts virtually fat free and melt in your mouth with a lighter beefy flavour. Served with Belgian frites and mixed salad
Best with STELLA ARTOIS or DE KONINCK

GRILLED NEW ZEALAND LAMB CHOPS (G) (D)
Herb marinated and served on potato crushed with leeks, garlic, goat’s cheese and grain mustard sauce
Best with DUVEL

SALMON FILLET (F) (D)
Fresh Scottish salmon served with potato mash and sauteed green beans
Best with HOEGAARDEN

OUR FAMOUS BURGERS
Best with DE KONICK

BELGIAN CAFÉ BURGER (G) (E) (D) (Ss)
With salad, tomatoes, cheese, grilled onion and cocktail sauce

BBQ BURGER (G) (E) (D) (Ss)
With raw onions, grilled capsicum, salad, tomatoes and BBQ sauce

BLUE CHEESE BURGER (G) (E) (D) (Ss)
With tomatoes, blue cheese, grilled onion and tartare sauce

VEGETARIAN BURGER (D) (G) (V) (Ss)
Tomatoes, sautéed mushroom, lettuce, cheese and cocktail sauce

CHOICE OF SAUCES:
Peppercorn (D) (G)
Béarnaise (G) (E) (D) (V)
Mushroom (D) (G)
Hollandaise (D) (E)
Blue cheese (D) (V)
Garlic butter (D) (V)
B.B.Q sauce (D) (G)

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All mussels are served with Belgian frites AED 169

NATURES (S)
Onion, celery and fresh herbs

MARINIÈRE (CONTAINS ALCOHOL) (S) (D)
Onion, celery, fresh herbs and white wine

BLUE CHEESE (CONTAINS ALCOHOL) (S) (D)
Onion, white wine and blue cheese

HOEGAARDEN (CONTAINS ALCOHOL) (S)
Fresh lemon, orange, coriander and Hoegaarden

GARLIC CREAM (CONTAINS ALCOHOL) (S) (D)
Garlic, white wine and cream

THAI (S) (D)
Onion, coriander, lemon grass, lemon leaves and Thai red curry

DAIBOLIQUE (S) (D)
Tangy tomato sauce, jalapenos, garlic, red onions, cilantro, scallions
APPLE CRUMBLE & CHOCOLATE MOUSSE

ASK OUR TEAM FOR DESSERT MENU