



A la carte Menu Belgian Beer Café

Entrée

Soup of the day	AED 25,-
Tomato soup with Meatballs (P)	AED 25,-
Mussel soup (S)	AED 30,-
Cheese croquettes with mixed salad (V)	AED 35,-
Shrimp croquettes with mixed salad (S)	AED 40,-
White asparagus "Flamande" with butter and chopped eggs	AED 45,-
Shrimps served with a herbs and garlic butter (S)	AED 38,-
Shrimps served with tomato cream (S)	AED 43,-
Salad Liègoise with new potatoes, green beans and pork bacon (P)	AED 35,-
Stuffed tomato with North Sea shrimps (S)	AED 85,-
Mixed salad with smoked duck breast and balsamic dressing	AED 50,-
Salad with Goat Cheese and Green asparagus (V)	AED 45,-

Main Course

Breaded fish and chips served with a mixed salad (S)	AED 60,-
Grilled salmon with sautéed leek, parsley potatoes and butter sauce (S)	AED 65,-
Traditional steak tartare served with Belgian fries and mixed salad	AED 95,-
Flemish beef stew with Leffe Beer, witlof salad and Belgian fries (A)	AED 50,-
Chicken and mushroom vol au vent with mixed salad and Belgian Fries	AED 45,-
Belgian sausages served with stoemp and Belgian pickles (P)	AED 40,-
Steak frites, grilled tenderloin of beef with Belgian fries, mixed salad and a choice of mushroom, green peppercorn or béarnaise sauce	AED 95,-
Belgian style meatballs served with tomato sauce (P)	AED 42,-
"Paling in het Groen", Eel in a cream sauce with green herbs (S)	AED 105,-
Braised rabbit in Gueuze Beer and dried plumbs (A)	AED 120,-

Mussels (S)

Mussel preparations AED 30,- / AED 50,-

Mussels: bread crump's, garlic and tomato sauce

Half shelf mussels: served with garlic and herb butter

Mornay: served with a béchamel sauce, gruyere cheese and paprika



Mussel Pots: Mussels served in hot pots with Belgian Fries and mayonnaise

<i>Marinière</i> : steamed in their own juice with celery, onion and fresh herbs	AED 118,-
<i>Provençale</i> : steamed with garlic, tomato, onion, celery, bell pepper and fresh herbs	AED 118,-
<i>Thai</i> : curry sauce with Asian herbs and vegetables	AED 118,-
White wine, cream and Garlic (A)	AED 118,-
Blue cheese, celery, onion and cream	AED 118,-
Hoegaarden, coriander, dried orange peel, celery and onion (A)	AED 118,-

Side dishes

Belgian fries with mayonnaise	AED 17,-
Belgian stoemp	AED 12,-
Mixed salad with croutons and shaved parmesan	AED 15,-
Creamy mashed potato	AED 12,-
Rice	AED 10,-
Witlof salad	AED 15,-

Dessert

Belgian style chocolate mousse	AED 26,-
Pancakes with caramelized apples and Belgian ice cream	AED 25,-
Belgian waffles with vanilla ice cream and hot chocolate sauce	AED 25,-
Assortment of Belgian cheeses served with grapes, bread and homemade jam	AED 80,-
Belgian waffles with cream and strawberry	AED 45,-
Scoop of ice cream (vanilla or speculoos)	AED 15,-

Bar snacks

Crispy fried mussels with guacamole, sour cream and tomato salsa	AED 28,- / AED 50,-
Crumbed sole strips served with gribiche sauce	AED 28,- / AED 50,-
Shrimp croquettes	AED 30,- / AED 54,-
Cheese croquettes	AED 24,- / AED 42
Belgian "Bierplankje" served with cheese, salami, pickles and silver onions (P)	AED 65,-
Portion of cheese	AED 35,-
Portion of salami (P)	AED 35,-
Buffalo wings	AED 65,-



New Brunch Concept Belgian Beer Café

As of the 29th of January the brunch in *Belgian Beer Café* will change into a la carte brunch. The portion that we will serve will be smaller than that we normally serve.

Buffet: Cheese, salad and dessert and a bread station. The mussel pots will be served with an additional charge of AED 50 per pot.

A la carte is available

Brunch Menu Belgian Beer Café

Entrée

Tomato soup with Meatballs (P)

Mussel soup (S)

Cheese croquettes with mixed salad (V)

Shrimp croquettes with mixed salad (S)

Shrimps served with a herbs and garlic butter (S)

Shrimps served with tomato cream and garlic (S)

Salad Liègoise with new potatoes, green beans and pork bacon (P)

Mixed salad with smoked duck breast and balsamic dressing

Main Course

Breaded fish and chips served with a mixed salad (S)

Grilled salmon with sautéed leek, parsley potatoes and butter sauce (S)

Traditional steak tartare served with Belgian fries and mixed salad (100gr)

Flemish beef stew with Leffe Beer, witlof salad and Belgian fries (A)

Chicken and mushroom vol au vent with mixed salad and Belgian Fries

Belgian sausages served with stoemp and Belgian pickles (P)

Steak frites, grilled tenderloin of beef with Belgian fries, mixed salad and a choice of mushroom, green peppercorn or béarnaise sauce (100gr)

Belgian style meatballs served with tomato sauce (P)



Mussel Pots: Mussels served in hot pots with Belgian Fries and mayonnaise (additional AED50,-)

Marinière: steamed in their own juice with celery, onion and fresh herbs

Provençale: steamed with garlic, tomato, onion, celery, bell pepper and fresh herbs

Thai: curry sauce with Asian herbs and vegetables

White wine, cream and Garlic (A)

Blue cheese, cognac, onion and cream (A)

Hoegaarden, coriander, dried orange peel, celery and onion (A)

Side dishes

Belgian fries with mayonnaise

Dessert

Belgian style chocolate mousse

Belgian waffles with vanilla ice cream and hot chocolate sauce

Scoop of ice cream (vanilla or speculoos)

Beverage

All draught beers (Stella Artois, Hoegaarden, Leffe Blonde, Leffe Brune and Kriek), House wine white and red, Pouring Spirits (vodka, gin, rum and whisky), soft drinks, juices and water.

Price: AED 199 net