

Starters

SALADE VAN BIETJES 13

Red beet salad / mint / Greek yogurt / pistachio

TOMATENSOEP 12

Tomato Soup / B Too's grilled cheese waffle

TERRINE VAN GANZENLEVER 17.50

Foie gras terrine / brioche / apple / speculoos

WAFEL VAN KREEFT 16.5

Maine lobster waffle / French radish / lobster bisque

GEBRAISEERD VARKENSBUIKJE 14

Slow Cooked Pork Belly / octopus / fried Brussel sprouts

B TOO MUSSELS 15

Josper – skillet roasted / Hennepin / spring onions bacon

celery / thyme / shiitake mushrooms

THE MUSSELS FROM NEXT DOOR 15

Josper cooked / cilantro / thai pepper / coconut / kafir

Main Courses

LA MARINIÈRE MUSSELS^{100%} 22

White wine / shallots / garlic / parsley

ZEEBRAARS MET ZEEVRUCHTEN 26

Grilled Branzino / mussels / shrimps / fregula pasta

pea / lemon Beurre blanc

COQUILLE ST. JACQUES 28.50

Pan seared scallops / pumpkin / sage

carrot lobster sauce / black garlic

KRAAIE BIEFSTUK EN JOSPER GROENTEN 28

Josper grilled "Allen Bros" hanger steak

roasted vegetables / green pepper sauce / Belgian Frites

KONIJN MET PRUIMEN^{100%} 31

Braised rabbit and plums / Straffe Hendrik / pearl onion

beech mushroom / fingerling potato / bacon

SHORT RIBS ZOALS EEN STOVERIJ^{100%} 26.5

Flemish style braised beef short ribs / Leffe / red cabbage / potato croquettes

FILET AMÉRICAIN PRÉPARÉ^{100%} 15

Steak tartare / quail egg / cornichon / capers

parsley / crispy onions / as main course with frites +8.00

Happy Hours

Monday – Friday 2.30pm–6.30pm, Sunday – 4pm–close

Fine selection of white, red and sparkling wine ½ price

Draft Beers ½ price

Signature Cocktails ½ price

Frietkot & Barfood ½ price

Draft Beers

STELLA ARTOIS 7

Euro Pale Lager 5%

B TOO ALE BY HALVE MAAN 11.5

Belgian Pale Ale 6%

KWAK 12

Belgian Strong Pale Ale 8.4%

PIRAAT RUM 12

Extra Strong Pale Ale 10.5%

GULDENDRAAK 13.5

Belgian strong dark ale 10.5%

HOEGAARDEN 8

Witbier 4.9%

DELIRIUM ARGENTUM 13

Belgian IPA 7%

THE CALLING IPA 9

Imperial IPA 8.5%

SAISON DUPONT 13

Saison 6.5%

OMMEGANG ROSETTA 9.5

Belgian kriel – Flanders Bruin 5.6%

SILLY ENGHEN WINTER 13.5

Tripel 9%

LEFFE BROWN 10

Belgian Abbey Ale 6.5%



Sparkling

Champagne 26

Billecart-Salmon, Brut Reserve, France N.V.

Sparkling Rose 15

Mumm Napa, Brut Rose, CA, N.V.

Methode Traditionelle Champagne 11

Belle Jardin, Alsace, France, N.V.

White

Pinot Blanc 10

Willm, 'Reserve', Alsace Valley, France, 2015

Picpoul de Pinet 12

Chateau Saint Martin De La Garrigue, France, 2015

Sancerre 15

Lauverjat, 'Perle Blanche', Loire Valley, France, 2015

Sauvignon Blanc 9

Nobilo, Marlborough, New Zealand, 2015

White Bordeaux blend 11

La Graviere, Bordeaux, France 2015

Chardonnay 14

Franciscan, Napa Valley, California 2014

Chardonnay 16

Barollet, Burgundy, France, 2014

Red

Grenache/Syrah 16

Domaine Plantevin, Cotes du Rhone, 2014

Pinot Noir 17

Jean-Michel Guillon, Marsannay, Burgundy, France, 2014

Pinot Noir 15

Lyric by Etude, Santa Barbara, CA, 2014

Bordeaux blend 12

Saved, Napa Valley, 2013

Bordeaux blend 11

Le Fruit Defendu, Pays d'Herault, France, 2013

Malbec 11

Altos del plata, Terrazas de los Andes, Argentina, 2014

Tempranillo 10

Cune, Crianza, 2013

Cabernet Sauvignon 19

Mount Vedeer, Napa Valley, CA, 2011



Frietkot & Barfood

FRIED DUCK BITTER BALLS 8

Lambic Beer, cherry chutney (3 pc)

CHEESE CROQUETTES 8

Chimay, Gruyère d'Alpage, Virginia goat cheese, Gouda

SNAIL CROQUETTES 8

Parsley, spinach, garlic (5pc)

BELGIAN FRITES 8

Trio of mayonnaise

MINI NORDIC SALMON WAFFLES 8

Wasabi cream, herb salad (3pc)

CRISPY PIG EARS 8

Belgian endive, pickled shallots, Bourbon – soy sauce

LAMB KEBAB 8

Mint, chermoula, sesame

BOUDIN BLANC SAUSAGE 10.5

Seasonal apples, potato mousseline, popped sorghum

B TOO BURGER 21

Double dry aged burger, beefsteak tomato, onion, American cheese

MUSSELS MER DU NORD 100% 15

Sour cream / white wine / celery / shallots / chervil

Signature Cocktails

LADY MARMELADE 12

Absolut mandarin, tangerine, sage, sparkling wine

ROYAL BELGIAN MULE 10

Homemade lemon-lime Genever, juniper berries, ginger beer

TEN & TONIC 12

Tanqueray ten, cucumber, rose buds, Fever Tree tonic

SAZERAC 14

Rittenhouse Rye, Martell BS Cognac, Vieux Carre absinthe

SPE;KY`LA;S COOKIE (SERVED HOT) 12

Knob smoked maple, hazelnut, cider, cocoa, crème brullee, speculoos

TE QUIERO TACO BELGE 12

Mezcal, lemon, roasted bell pepper, red basil, smoked salt

ZE MARTINI 14

Belvedere vodka, Dolin dry vermouth, tarragon bitters, olive

SNOWWHITE AND THE 7 SMURFS 12

Kraken rum, grilled pineapple, tamarind, gingerfoam