

Starters

SALADE VAN BIETJES 13

Red beet salad, mint, Greek sheep's yogurt, pistachio, beet chips

TOMATENSOEP 12

Tomato Soup, B Too's grilled cheese waffle

TERRINE VAN GANZENLEVER 17.5

Housemade foie gras terrine, Speculoos spice

French butter brioche, rhubarb, vincotto

WAFEL VAN KREEFT 16.5

Maine lobster waffle, French radish

heirloom tomato, lobster bisque, herb salad

GEBRAISEERD VARKENSBUIKJE 15.5

Slow cooked pork belly, octopus, fried Brussel sprouts

crispy rice, sour cream, z`taar

B TOO MUSSELS 15.5

Josper – skillet roasted, Hennepin, spring onions bacon

celery, thyme, shiitake mushrooms

THE MUSSELS FROM NEXT DOOR 15.5

Josper cooked, cilantro, thai pepper, coconut, kafir

Main Courses

LA MARINIÈRE MUSSELS^{100%} 22.5

White wine, shallots, garlic, parsley

ZEEBRAARS MET ZEEVRUCHTEN 26

Grilled Branzino, mussel & shrimp, snap pea

pearl pasta, broccolini, lemon

COQUILLE ST.JACQUES 28.50

Pan seared sea scallops, rainbow carrots, lemon balm

black garlic, red beet lobster sauce

KRAAIE BIEFSTUK EN JOSPER GROENTEN 28

Josper grilled `Allen Bros` hanger steak

roasted vegetables, Belgian frites, green pepper sauce

KONIJN MET PRUIMEN^{100%} 31

Braised rabbit and plums, Straffe Hendrik triple beer

beech mushroom, fingerling potato, pearl onion, bacon

SHORT RIBS ZOALS EEN STOVERIJ^{100%} 26.5

Flemish style short ribs stew, Leffe brown beer, mustard crisps

endive salad, Belgian frites

FILET AMÉRICAIN PRÉPARÉ^{100%} 15

A la minute made steak tartare, quail egg

cornichon, capers, parsley, shallot

as main course with frites +8.00

Bar menu

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

BTOO ALE BY BRUGSE ZOT 9.5

Belgian Pale Ale 6%

BAVIK 8

Belgian Pilsner 5.0%

OMMEGANG SHORT SLEEVE 10

Saison/Farmhouse Ale 4.5%

LEFFE BRUNE 10

Dark Abbey Ale 6.5%

TANK 7 BOULEVARD 11

Saison / Farmhouse ale 8.5%

RODENBACH GRAND CRU 13.5

Flanders Red Ale 5.6%

TROPICAL PALE ALE 8

Fruit Pale Ale 5.9 %

STRAFFE HENDRIK 13

Tripel 9%

DUVEL SINGLE 12

Golden Ale 8.5%

THE CALLING IPA 9

Double IPA 9.5%

HOEGAARDEN 8

Original White Ale 4.9%

KWAK 13

Belgian Strong Pale Ale 8.4%



Sparkling

Champagne 19.5

Charles De Cazanove, Brut, Reims, France, N.V.

Sparkling Rose 15

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

Method Traditionelle Champagne 11

Belle Jardin, Alsace, France, N.V.



White

Picpoul de Pinet 11

Chateau Saint Martin De La Garrigue, France, 2015

Pinot Blanc 11

Willm, Alsace, France, 2015

Sancerre 15.5

La Magie Des Caillottes, Loire Valley, France, 2015

Sauvignon Blanc 9.5

Nobilo, Marlborough, New Zealand, 2015

Côte du Rhône 12

Philippe Plantevin, Côte du Rhône, France 2015

Chardonnay 13

Franciscan, Napa Valley, California 2014

Chardonnay 18

Jordan, Russian River Valley, CA, 2014

Red

Chianti – Sangiovese 13

Ruffino Aziano, Chianti Classico, Italy, 2014

Tempranillo 10

Cune, Crianza, 2013

Côte du Rhône 12

Philippe Plantevin, Côte du Rhône, 2015

Pinot Noir 19

Nicolas Rossignol, Burgundy, France, 2014

Bordeaux blend 12

Saved, Napa Valley, 2013

Cabernet Sauvignon 19

Mount Veeder, Napa Valley, CA, 2013

Pinot Noir 14

Wild Horse, Santa Barbara, CA, 2014

Malbec 11

Altos Del Plata, Terrazas de los Andes, Mendoza, Argentina, 2014

Frietkot & Barfood

FRIED DUCK BITTER BALLS 8

Lambic Beer, cherry-cranberry chutney (3 pc)

CHEESE CROQUETTES 8

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

SNAIL CROQUETTES 8

Parsley, spinach, green 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 shallot, bourbon – soy sauce

GRILLED SPRING LAMB KEFTA 8

Mint, chermoula, sesame

BOUDIN BLANC SAUSAGE 11

Granny Smith apple, pickled cabbage salad, popped sorghum

B TOO BURGER 21

Double dry aged burger, tomato, onion, American cheese

MUSSELS MER DU NORD 100% 15.50

Sour cream, white wine, celery, shallot, 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

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

