

## Starters

### SALADE MET TOMAATJES 12.50

Heirloom tomato, basil, artisan crouton, burrata, balsamic

### 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 17

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<sup>100%</sup> 22.5

White wine, shallots, garlic, parsley

### ZEEBRAARS MET ZEEVRUCHTEN 26.5

Grilled Branzino, mussel & shrimp, snap pea

pearl pasta, broccolini, lemon

### COQUILLE ST.JACQUES 29.50

Pan seared sea scallops, rainbow carrots, lemon balm

black garlic, red beet lobster sauce

### KRAAIE BIEFSTUK EN JOSPER GROENTEN 29

Josper grilled `Allen Bros` hanger steak

roasted vegetables, Belgian frites, green pepper sauce

### KONIJN MET PRUIMEN<sup>100%</sup> 31

Braised rabbit and plums, Straffe Hendrik triple beer

beech mushroom, fingerling potato, pearl onion, bacon

### SHORT RIBS ZOALS EEN STOVERIJ<sup>100%</sup> 26.5

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

endive salad, Belgian frites

### FILET AMÉRICAIN PRÉPARÉ<sup>100%</sup> 16

A la minute made steak tartare, quail egg

cornichon, capers, parsley, shallot

as main course with frites +8.00

# Midday 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 & Bar food ½ price

## Draft Beers

### LEFFE BLONDE 10

Belgian Pale Ale 6.6%

### STELLA ARTOIS 7

Pale Lager 5.2%

### CHIMAY WHITE TRIPLE 13.50

Belgian Trappist Beer 8%

### GRIMBERGEN BRUNE 9

Abbey Dubbel 6.5%

### SAISON DUPONT 13

Saison / Farmhouse ale 6.5%

### DELIRIUM TREMENS 13

Belgian Strong Ale 8.5%

### LIEFMANS FRUITESSE 10

Lambic 4.2 %

### STRAFFE HENDRIK 13

Triple 9%

### STELLA CIDRE 7.5

Cider 4.5%

### THE CALLING IPA 9

Double IPA 9.5%

### HOEGAARDEN 8

Original White Ale 4.9%

### ABTSOLUTION 12

Belgian Dark Ale 9%



## Sparkling

Champagne 19.5

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

Sparkling Rose 11

Rivarose, Salon de Provence, France, NV

Method Traditionelle Champagne 11

Belle Jardin, Alsace, France, N.V.

## White

Riesling 11

Jean Luc Mader, Alsace, France, 2015

Pinot Blanc 11

Willm, Alsace, France, 2015

Sancerre 15.5

La Magie Des Caillottes, Loire Valley, France, 2015

Sauvignon Blanc 9.5

Clifford Bay, Marlborough, New Zealand, 2015

Côte du Rhône 12

Philippe Plantevin, Côte du Rhône, France 2015

Chardonnay 13

Fransiscan, Napa Valley, California 2014

Chardonnay 18

Jordan, Russian River Valley, CA, 2014

## Red

Chianti Classico,

Ruffino Aziano, Chianti Classico, Italy, 2014

Côte du Rhône 12

Philippe Plantevin, Côte du Rhône, 2015

Bourgogne 19

Pinot noir, Domaine J.M. Guillon, 'Cuvée Du Roi', 2015

Bordeaux Blend 12

Saved, Napa Valley, 2013

Cabernet Sauvignon 19

Mount Veeder, Napa Valley, CA, 2013

Pinot Noir 16

Wild Horse, Santa Barbara, CA, 2014

Malbec 10

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



## Friethot & 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

SUMMER G&T 14

Gin Mare, 1724 tonic, rosemary, spring thyme, tomato confit

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, ginger foam

FRUITESSE SANGRIA 10

Smirnoff Vodka, Chartreuse, Peach, Apple, Liefmans Fruitesses, Dolin Vermouth

HAIR OF THE DOG 12

Hendricks Gin, Dogfish Flesh and Blood IPA, Velvet Falernum, Pineapple



