

Starters

TOMATENSOEP 12

Tomato Soup, B Too's grilled cheese waffle

TERRINE VAN GANZENLEVER 17.5

House made foie gras terrine, Speculoos spice
French butter brioche, lady apple, vermut de Jerez

WAFEL VAN KREEFT 16.50

Maine lobster waffle, French radish, fennel
lobster bisque, herb salad

GEBRAISEERD VARKENSBUIKJE 15.5

Slow cooked pork belly, octopus, fried Brussel sprouts
Popped wild rice, sour cream, z`taar

B TOO MUSSELS 15.5

Roasted over charcoal, Hennepin
Scallion, bacon, celery, thyme, shiitake

Main Courses

LA MARINIÈRE MUSSELS^{100%} 22.5

White wine, shallots, garlic, parsley

ZEEBRAARS MET ZEEVRUCHTEN 26.5

Grilled branzino, mussel, shrimp, clams, celery
pearl pasta, broccolini, grapefruit beurre blanc

COQUILLE ST.JACQUES 29.50

Pan seared sea scallops, rainbow carrots
black garlic, red beet lobster sauce

KRAAIE BIEFSTUK EN JOSPER GROENTEN 29.50

Josper grilled 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, pickled mustard
endive salad, Belgian frites

FILET AMÉRICAIN PRÉPARÉ^{100%} 16

A la minute made steak tartare, quail egg
cornichon, capers, parsley, shallot
as main course with frites +8.00

Happy Hour

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

STELLA ARTOIS 7

Pale Lager 5.2%

BRUGZE ZOT 10

Belgian Pale Ale 6.8%

ALLAGASH HOPPY TABLE BEER 8

Belgian Pale Ale

STRAFFE HENDRIK 14.5

Tripel 9%

PETRUS NITRO QUAD 12

Abt/Quadrupel 11.5%

SAISON DUPONT 13

Belgian Style Saison 6.5%

PAUWEL KWAK 13

Belgian Strong Ale 8.4%

HOEGAARDEN 8

Witbier 4.9%

GRIMBERGEN BRUNE 9

Dubbel 6.5%

DELIRIUM TREMENS 13

Belgian Strong Pale Ale 8.5%

LIEFMANS FRUITESSE 10

Lambic 3.8 %

ROSETTA BY OMMEGANG 8.5

Flanders Oud Bruin 5.6%



Sparkling

Champagne 24

Eric Rodez, 'Cuvée des Crayeres', Grand Cru, Ambonnay, N.V.

Brut Rosé 11

Biutiful, Spain, NV

Method Traditionelle Champagne 11

Belle Jardin, Alsace, France, N.V.

White

Picpoul De Pinet 10

Saint Martin De Garrigue, Languedoc, France, 2016

Sauvignon Blanc 9.5

Nobilo, Marlborough, New Zealand, 2016

Sancerre 15.5

Renaissance, La Magie Des Caillottes, Loire Valley, France, 2015

Pinot Blanc 11

Jean Luc Mader, Alsace, France, 2016

Côtes du Rhône 12

Philippe Plantevin, "Le Perussier", France, 2016

Xarel-lo 12

Mas Comtal, 'Antistiana', Catalonia, Spain, 2015

Chardonnay 18

Jordan, Russian River Valley, California, 2014

Red

Pinot Noir 16

Van Duzer, Willamette Valley, Oregon, 2014

Bourgogne 19

Pinot Noir, Domaine J.M. Guillon, 'Cuvée du roi', 2015

Côtes du Rhône 12

Philippe Plantevin, "Le Perussier", France, 2015

Chianti 11

Rufina, Renzo Masi, Italy, 2016

Syrah/Grenache 13

Château Saint Martin De La Garrigue, 'Bronzinelle', 2014

Merlot 17

Stag's Leap, Napa Valley, California, 2014

Malbec 11

Mayol, Mendoza, Single Vineyard, Argentina, 2014

Bordeaux 12

Chateau Macou-La-Grange, France, 2015

Cabernet Sauvignon 19

Mount Veeder, Napa Valley, CA, 2013

Friethot & Bar food (1/2 price during Happy Hours)

FRIED DUCK BITTER BALLS 9

Lambic Beer, cherry-cranberry chutney

CHEESE CROQUETTES 8

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

BELGIAN FRITES 8

Trio of mayonnaise

MINI NORDIC SALMON WAFFLES 10

Wasabi cream, herb salad

CRISPY PIG EARS 8

Belgian endive, pickled shallot, bourbon – soy sauce

GRILLED SPRING LAMB KEFTA 10

Mint, chermoula, sesame

BOUDIN BLANC SAUSAGE 11.75

Granny Smith apple, butternut squash, popped sorghum

B TOO BURGER 21

Double dry aged burger, tomato, onion, American cheese

THE MUSSELS FROM NEXT DOOR 15.5

Josper cooked, cilantro, thai pepper, coconut, kafir

BELGIAN FRITES SPECIAL 11.00

Belgian Frites, beef stew sauce, mayonnaise

Signature Cocktails

MATILDA'S MUSE 13

Sage infused Vodka, Dolin Blanc, Grapefruit, Rose Champagne

ROYAL BELGIAN MULE 10

Homemade Lemon-Lime Genever, Juniper Berries, Ginger Beer

WINTER G&T 14

Gin Mare, 1724 Tonic, Cranberry, Thyme, Star Anise, Slice Orange

SAZERAC 14

Dickel Rye, Martell BS Cognac, Vieux Carre absinthe

OAXACA OLD FASHIONED 12

Wahaka Mezcal, Sauza Tequila, Agave, House Bitters

BARREL CHERRY MANHATTAN 14

Barrel Aged Bourbon Infused with Brandied Cherries, Dolin Rouge

SNOWWHITE AND THE 7 SMURFS 12

Kraken Rum, Grilled Pineapple, Tamarind, Ginger Foam

RED LIGHT NEGRONI 11

Bols Genever Original, Dolin Vermouth de Chambéry Rouge, Italian bitter liqueur

2 BUCK CHUCK 12

Filibuster Rye Whisky, Warm Organic Apple Cider

VESPER 14

Absolut Elyx Vodka, Bombay Sapphire gin, Dolin Dry Vermouth

