

LE PETIT
**BE
LGE**
A BELGIAN BEER CAFE®

our food

*We Belgians are bon vivants, relaxed
yet
filled with a zest for life.*

*Don't be afraid to share our story and food
with #lepetitbelge*



/lepetitbelgedubai

hoppetizers

Belgian “frites” friture style ^V 29

Mayonnaise, tartare, andalouse

Bier-kaasplankje 59

Cubes of Passendaele-, Gouda cheese, Dijon mustard, pickles

Mini croque monsieur 46

Brioche, ham, comte cheese

Toast cannibal (steak tartare) 53

Crispy baguette, raw minced Angus beef, pickles

Crispy calamari ^S 47

Chunky tartar sauce

Oysters ^S PER PIECE 15

Buttered rye bread, red wine and shallot vinegar

Forest mushroom crostinis ^V 50

Truffle, aged Passendaele cheese

Lobster/crab rolls ^S 75

Soft brioche roll, lobster, mayo, celeriac

Angus beef sliders 55

Mini burger bun, angus beef, Chimay cheese, homemade ketchup

Mini hotdogs with a Belgian twist 53

Bacon and onion crumble

croquettes

Belgian abbey cheese 48

croquettes ^v

Sweet pear syrup dip

Cauliflower and gorgonzola 45

croquettes ^v

Salted cod croquettes ^s 52

Saffron aioli

Vol-au-vent croquettes 49

Madras curry mayo

Bitterballen 45

Dijon mustard

tasting platters

Le Petit Belge tasting platter ^s 115

Mini croque monsieur, waffle chips, mushroom
crostini, toast cannibal, crispy calamari

Croquettes tasting platter 75

2 pieces of each type croquettes

Crostini tasting platter 95

3 toast cannibal, 3 mushroom crostinis, 3 chicken liver crostinis

starters and soups

Grilled asparagus ^V

59

Goat cheese crumble, semi dried cherry tomato, balsamic

Tiger prawns ^S

72

Chili and garlic butter, crushed black pepper

Rock oysters ^S 6PCS/12PCS

90 / 175

Lemon, red wine and shallot vinaigrette

Scottish salmon cured in Duvel beer ^{S A}

63

Shaved fennel, watercress, honey mustard dressing

Beef carpaccio

74

Rocket leaves, Passendaele cheese shavings, dried cherry tomato

Gratinated onion soup

42

Brioche crouton with comte cheese

Creamy tomato soup ^V

39

Small veal meatballs, crushed boiled egg

Baked mussels ^S

82

Green herb butter, panko-lemon crust

Pan fried foie gras

94

Caramelized apple, speculoos crumble, syrup de Liege

Chicken liver paté ^A

69

Crispy baguette, kriek beer jelly

LPB Club	49				
<i>Egg mayo, chicken breast, lettuce, tomato, crispy turkey bacon</i>					
Toast aux champignons [∇]	46				
<i>Rye bread, forest mushrooms, garlic, green herbs</i>					
Croque monsieur	47				
<i>Brioche, turkey ham, comte cheese, mixed salad</i>					
Croque madame	49				
<i>Brioche, turkey ham, comte cheese, fried egg, mixed salad</i>					
Wagyu beef and Passendaele cheese burger	73				
<i>Truffle mayo, caramelized onion, homemade ketchup</i>					
Scrambled egg and smoked salmon tartine	68				
<i>Open toasted rye bread, red onion, capers</i>					
<table> <tr> <td>Brussels sprouts Caesar salad</td> <td>53</td> </tr> <tr> <td colspan="2"><i>Parmesan crusted chicken, brioche croutons, baby cos lettuce</i></td> </tr> </table>		Brussels sprouts Caesar salad	53	<i>Parmesan crusted chicken, brioche croutons, baby cos lettuce</i>	
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Endive salad [∇]	49				
<i>Blue cheese, pears, caramelized walnuts, balsamic dressing</i>					
Salade "Fruits de mer" ^{S A}	75				
<i>Cured salmon, prawns, grilled octopus, cod croquettes, egg, mixed lettuce</i>					
Le Petit Belge "Salade maison" [∇]	46				
<i>Asparagus, beetroot, dried tomato, crushed hazelnut, honey dressing</i>					
Crazy boeuf salad	73				
<i>Beef tagliata, steak tartar, carpaccio, rocket leaves, aged balsamic</i>					

main courses

Steak tartar “Americain frites”

105

Egg yolk, pickled condiments, mixed salad, Belgian frites

Crispy salmon ^S

92

Sauteed greens, Hoegaarden beer hollandaise, crushed potato

Pan fried cod ^S

112

Brown caper butter, green cabbage, new potato

Creamy baby vegetable casserole ^V

65

Baby leeks, green peas, asparagus, carrot, potato

Flemish beef stew “Carbonnades a la Flamande” ^A

78

Lefse brown beer, Belgian frites

Coq au vin ^A

88

Chicken simmered in red wine, mushrooms, mini onion, turkey bacon

Bangers and mash “Stoemp et saucisses”

82

Veal sausages, Brussels stoemp and onion gravy

Lamb rack “Le côte d’agneau”

112

Green beans, baby potato, roasted tomato, grain mustard sauce

Fish and chips with a Belgian twist ^{S A}

99

Beer battered cod, Belgian fries, chunky tartar sauce and an endive salad

side dishes

Belgian fries with mayonnaise

25

Roasted potatoes

25

Crushed potato

25

Sauteed greens

25

Brussels sprouts with turkey bacon

25

Endive salad with mayonnaise

25

Bistro salad

25

musseis

Natural	135
Leffe Blond ^A	150
Roquefort and cognac ^A	150
Garlic cream	150
White wine ^A	150
White wine and cream ^A	155
Provençale ^A	155

Mussel tasting ^A

165

Three small pots of Roquefort, garlic cream and white wine

grill items

300 grm Australian grain fed beef rib eye	130
250 grm Australian grain fed beef tenderloin	135
Giant mixed grill "Belgian style brochette" lamb, beef, chicken, sausage	135
Grilled giant tiger prawns ^S natural seasoned or in chef's secret spices	115

Sauces

Bearnaise, red wine sauce ^A, mushroom cream, peppercorn,
3 cold dips, garlic mayo, cocktail, tartar

Belgian chocolate mousse 35

Moelleux aux chocolať 39

Vanilla ice cream and orange sauce

Riz au lait

33

Rice pudding with vanilla and saffron

Pint of apple crumble "New Style" 35

Tiramisu with Belgian speculoos ^A 35

Ice cream sundaes 33

Dame blanche, vanilla ice cream with chocolate sauce

Banana split, vanilla ice cream with chocolate sauce and banana

Bresilienne, vanilla ice cream with caramel sauce and candied hazelnut

Coupe LPB, vanilla ice cream with marinated strawberries and coulis

*In Belgium, beer is more than just 'a beer'.
It's the noble ingredient at the heart of a
delicious gourmand cuisine.*

*It's a beautiful excuse to get together
and sip, share and savor the days.*

Santé!



draught beer

Stella Artois 5% ABV

Refreshing and pleasantly malty

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness.

33cl 32
50cl 44

Hoegaarden 4.9% ABV

Gentle lemon and smooth wheat

Spicy coriander and hint of Curacao orange peel give Hoegaarden a superior refreshing character and a surprisingly smooth taste.

33cl 34
50cl 46

Leffe Blonde 6.6% ABV

Gourmet beer with light colored malt

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple.

33cl 35
50cl 47

Leffe Brune 6.5% ABV

Beer with dark colored malt

Filled with aromas of roasted coffee, vanilla, cloves and dried fruits, Leffe Brune is a superb Belgian brown ale.

33cl 35
50cl 47

Kriek Belle-Vue 5.1% ABV

Deliciously flavored with cherries

Belle-Vue Kriek's dry and creamy flavor of sweet cherries, nuts and wood give the beer an original accent and irresistible taste.

25cl 27
50cl 48

Stella Cidre 4.5% ABV

Made with hand-picked apples

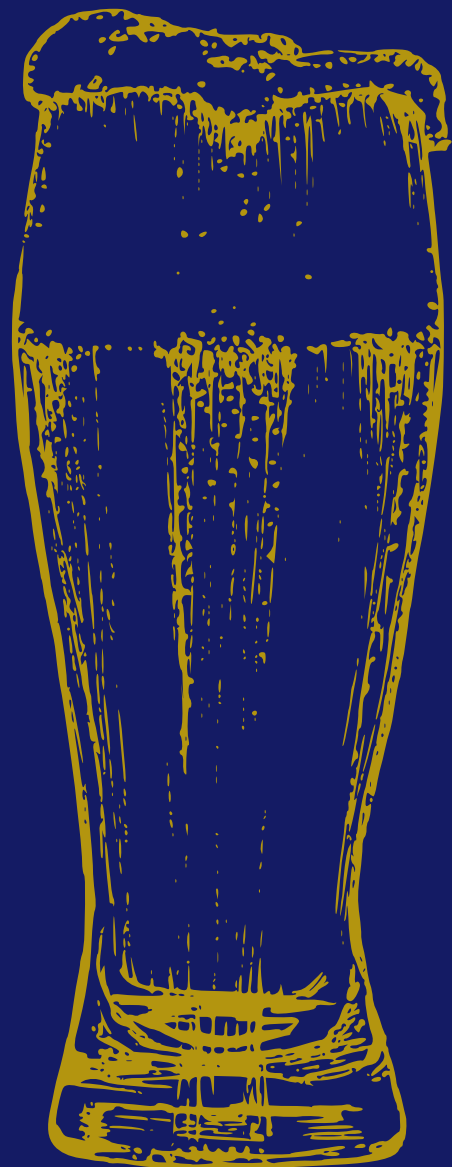
Experience a hint of bubble, a dash of crispness, and a touch of effervescence with Stella Artois Cidre.

35cl 35
55cl 50

specialty draught

*Our selection of specialty brews is
changing frequently.*

Ask your waiter for details.



Kasteelbier Bruin 11% ABV	65
Abbey quadrupel dark ale <i>Touches of chocolate, banana, liquorice and raisins</i>	
Kasteelbier Triple 11% ABV	60
Abbey triple golden ale <i>Sweet, very mild bitter with a good measure of fruitiness and very floral</i>	
Duvel 8.5% ABV	50
Triple golden ale <i>Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish</i>	
Leffe Radieuse 8.2% ABV	60
Belgian strong dark ale <i>Amber-coloured with delicate hints of citrus and coriander seeds</i>	
Maredsous Blond 6% ABV	50
Abbey pale ale <i>A sparkling nose, complex flavors and a touch of bitterness</i>	
Maredsous Triple 10% ABV	60
Abbey triple golden ale <i>Clusters of flavors hit at once with a nutty yeast, dry veggie hop, husk astringent grain and a peppery alcohol</i>	
De Koninck 5.2% ABV	55
Triple amber ale <i>Starts malty & spicy with a dry finish</i>	
Pauwel Kwak 8.4% ABV	60
Triple amber ale <i>Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness</i>	
Triple Karmeliet 8.4% ABV	65
Triple golden ale <i>A complex feel of crispy wheat, creamy oat & a spicy lemony dryness</i>	
Delirium Tremens 8.5% ABV	80
Belgian strong ale <i>A strong presence of alcohol, very spicy and slightly bitter</i>	
Hopus 8.3% ABV	75
Belgian strong ale <i>Unique scent and bitterness owing to the different hop varieties used</i>	
La Chouffe 8% ABV	70
Triple golden ale <i>Pleasantly fruity, spiced with coriander & a light hoppiness</i>	

Mc Chouffe 8% ABV	70
Triple golden ale	
<i>Nutty and spicy, think almonds, cinnamon, and nutmeg</i>	
Barbar 8% ABV	65
Belgian strong pale ale	
<i>After shaking, the taste becomes more complex with a hint of milk, citrus fruit and spices</i>	
Chimay Rouge 7% ABV	80
Trappist brown ale	
<i>A round & full flavor with a refreshing feel given by the light bitter touch</i>	
Chimay Bleue 9% ABV	85
Trappist triple dark ale	
<i>Powerful & complex bouquet of fine spices with a shade of caramel</i>	
Westmalle Triple 9.5% ABV	80
Triple golden ale	
<i>A subtle sweet note is carried by fruitiness and bitterness. The finish is long, dry and pleasantly bitter</i>	
Delirium red 8% ABV	80
Belgian style fruit ale	
<i>Soft fruity aroma, with hints of almond and mildly sour cherries</i>	
Früli 5.1% ABV	60
Witbier wheat ale	
<i>A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite</i>	
Floris Apple 3.6% ABV	55
Apple witbier wheat ale	
<i>Delicate, sour and light sweet fruity beer, with a soft note of cider and a sourish, green fruity sweet aftertaste</i>	
Floris Framboise 3.6% ABV	55
Belgian style fruit ale	
<i>A mix of both sweet and tart raspberry flavors with the sweet flavors dominating</i>	
Floris Passion Fruit 3.6% ABV	55
Belgian style fruit ale	
<i>Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is totally ripe passion fruit to the core</i>	
Floris Chocolat 3.6% ABV	55
Belgian style ale	
<i>Chocolate flavoured white beer, using hops as well as coriander, curacao, orange peel, different spices & famous Belgian chocolate during the boiling</i>	

Sparkling

Prosecco, Amore di Amanti

Veneto, Italy

60 / 300

Laurent Perrier Brut

Champagne, France

100 / 550

White

Trebbiano, Terre Allegre

Puglia, Italy

35 / 175

Rioja Blanco

Vega, Spain

45 / 225

Chardonnay, La Révérence

Vin de Pays d'Oc France

50 / 250

Chartron La Fleur Blanc, Schroder & Schyler

Bordeaux, France

275

Le Rime, Banfi

Tuscany, Italy

350

Gentil, Hugel et Fils

Alsace, France

400

Albariño, Paco & Lola

Rias Baixas, Spain

525

Montagny 1er Cru, Bouchard Père & Fils

Burgundy, France

675

Rosé

Rosé de la Chevalière, Laroche

55 / 275

Vin de Pays d'Oc, France

Tavel, Guigal

550

Rhone, France

Red

Sangiovese, Terre Allegre

35 / 175

Puglia, Italy

Nero d'Avola, Legato

45 / 225

Sicily, Italy

Charlton La Fleur Rouge, Schroder & Schyler

55 / 275

Bordeaux, France

Rigal, L'Esquisse

325

Cahors, France

Pinot Nero, Torti

350

Lombardy, Italy

Mas Petit, Parés Baltà

400

Penedes, Spain

Clarendelle, Domaine Clarence Dillon

650

Bordeaux, France

Amarone, Luigi Righetti

700

Veneto, Italy

All the Gin's on this menu are expertly paired with Fever Tree Tonic Water's.

Making a perfect Gin and Tonic consists of three factors. The Gin, The Tonic & The Garnish. Each of our Gin and Tonic pairings are matched expertly to accentuate the specific aromas and botanicals used in the making of each particular Gin.

gins & tonics

Citrus

Tanqueray No. Ten

With Fever-Tree Mediterranean Tonic Water

Garnish 'Pink Grapefruit & Rosemary'

Exceptionally and uniquely distilled with fresh citrus.

Single 55

Double 95

Herbal

Gin Mare

With Fever-Tree Mediterranean Tonic Water

Garnish 'Strawberry & Basil'

An herbaceous taste of the Mediterranean with rosemary and basil.

Single 55

Double 95

Floral

Hendrick's Gin

With Fever-Tree Elderflower Tonic Water

Garnish 'Cucumber & Rose'

Delightfully infused with cucumber and rose petal.

Single 55

Double 95

Juniper

Sipsmith VJOP

With Fever Tree Mediterranean Tonic Water

Garnish 'Lime & Coriander'

Very Junipery Over Proof. Exactly what it says it is.

Single 55

Double 95

Spiced

Opihr Spiced Gin

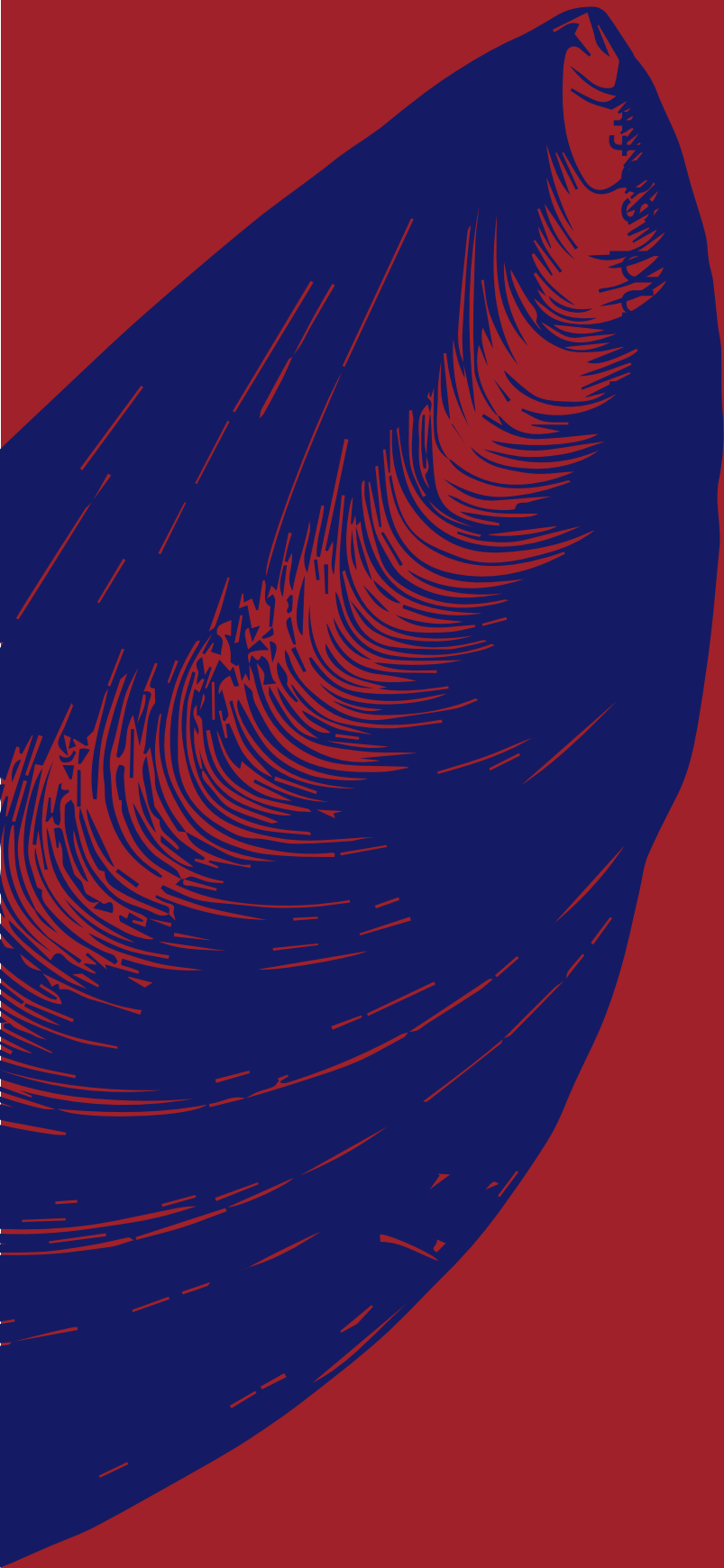
With Fever-Tree Premium Tonic Water

Garnish 'Orange & Clove'

Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubeb.

Single 55

Double 95



le petit belge 'pullman hotel'
jumeirah lakes towers

www.lepetitbelge.com



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