

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 55

Brioche, ham, comte cheese

Toast cannibal (steak tartare) 62

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

Chicken wings 58

Sweet and sour Tamarind glaze

croquettes

Belgian abbey cheese 48

croquettes ^v

Sweet pear syrup dip

Cauliflower and gorgonzola 45

croquettes ^v

Crustaceans Croquettes ^s 52

Tartare sauce

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

67

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

Burrata Cheese ^V

80

Rocket leaves, cherry tomato, pine nut puree, basil oil, crispy bread, fresh black pepper

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 palé ^A

69

Crispy baguette, kriek beer jelly

LPB Club 59

Egg mayo, chicken breast, lettuce, tomato, crispy turkey bacon

Toast aux champignons [✓] 46

Rye bread, forest mushrooms, garlic, green herbs

Croque monsieur 55

Brioche, turkey ham, comte cheese, mixed salad

Croque madame 57

Brioche, turkey ham, comte cheese, fried egg, mixed salad

Wagyu beef and Passendaele cheese burger 79

Truffle mayo, caramelized onion, homemade ketchup

Scrambled egg and smoked salmon tartine 68

Open toasted rye bread, red onion, capers

Brussels sprouts Caesar salad 53

Parmesan crusted chicken, brioche croutons, baby cos lettuce

Endive salad [✓] 59

Blue cheese, pears, caramelized walnuts, balsamic dressing

Salade "Fruits de mer" ^{S A} 75

Cured salmon, prawns, grilled octopus, cod croquettes, egg, mixed lettuce

Le Petit Belge "Salade maison" [✓] 53

Asparagus, beetroot, dried tomato, crushed hazelnut, honey dressing

Crazy boeuf salad 82

Beef tagliata, steak tartar, carpaccio, rocket leaves, aged balsamic

Baby Beetroot Salad 70

Orange, Rocket, Citrus dressing, Pomegranate, hazelnuts, sour cream

main courses

Steak tartar “Americain frites”	105
Egg yolk, pickled condiments, mixed salad, Belgian frites	
Crispy salmon ^S	99
Sauteed greens, Hoegaarden beer hollandaise, crushed potato	
Pan fried cod ^S	112
Brown caper butter, green cabbage, new potato	
Tagliatelle ^V	74
Homemade tagliatelle pasta, cream, mushrooms, spinach, parmesan cheese, fresh black pepper	
Flemish beef stew “Carbonnades a la Flamande” ^A	78
Leffe 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”	125
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	
Corn Fed Chicken	110
Crushed potato croquette, carrot puree, apple fennel salad with walnuts	

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	145
Leffe Blond ^A	160
Roquefort and cognac ^A	160
Garlic cream	160
White wine ^A	160
White wine and cream ^A	165
Provençale ^A	165

Mussel tasting ^A

175

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 chocolat 39

Vanilla ice cream and orange sauce

Butterscotch Pots de crème 39

Salted caramel

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

Waffle Cone 39

Belgian waffle, vanilla ice cream, M&Ms, stroop waffle, strawberry, chocolate sauce

*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 38
50cl 52

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 38
50cl 52

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 30
50cl 55

Stella Cidre 4.5% ABV

Made with hand-picked apples

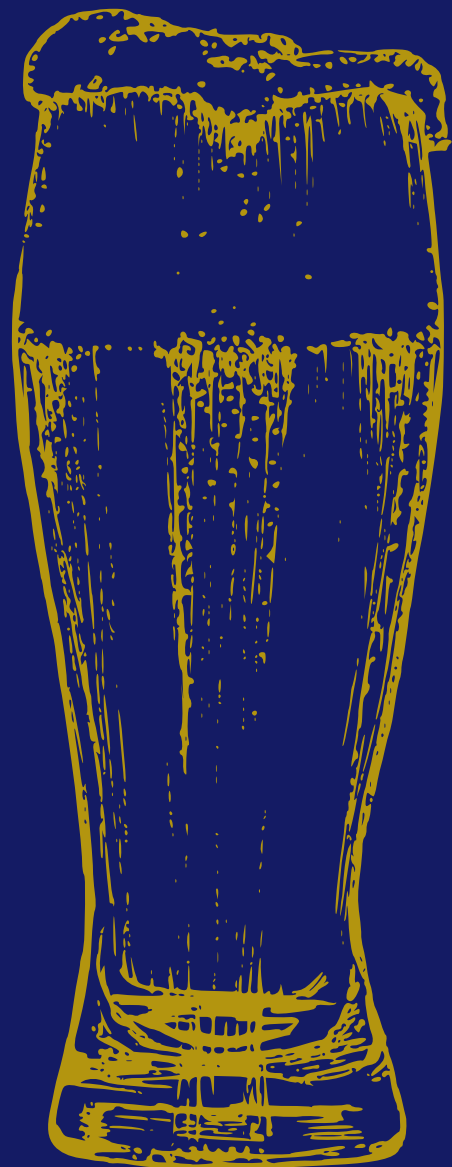
Experience a hint of bubble, a dash of crispness, and a touch of effervescence with Stella Artois Cidre.

35cl 38
50cl 55

specialty draught

*Our selection of specialty brews is
changing frequently.*

Ask your waiter for details.



Kasteelbier Bruin 11% ABV	70
Abbey quadrupel dark ale <i>Touches of chocolate, banana, liquorice and raisins</i>	
Kasteelbier Triple 11% ABV	70
Abbey triple golden ale <i>Sweet, very mild bitter with a good measure of fruitiness and very floral</i>	
Duvel 8.5% ABV	55
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	55
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	65
Triple amber ale <i>Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness</i>	
Triple Karmeliet 8.4% ABV	80
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	75
Triple golden ale <i>Pleasantly fruity, spiced with coriander & a light hoppiness</i>	

Mc Chouffe 8% ABV	75
Triple golden ale	
<i>Nutty and spicy, think almonds, cinnamon, and nutmeg</i>	
Barbar 8% ABV	70
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

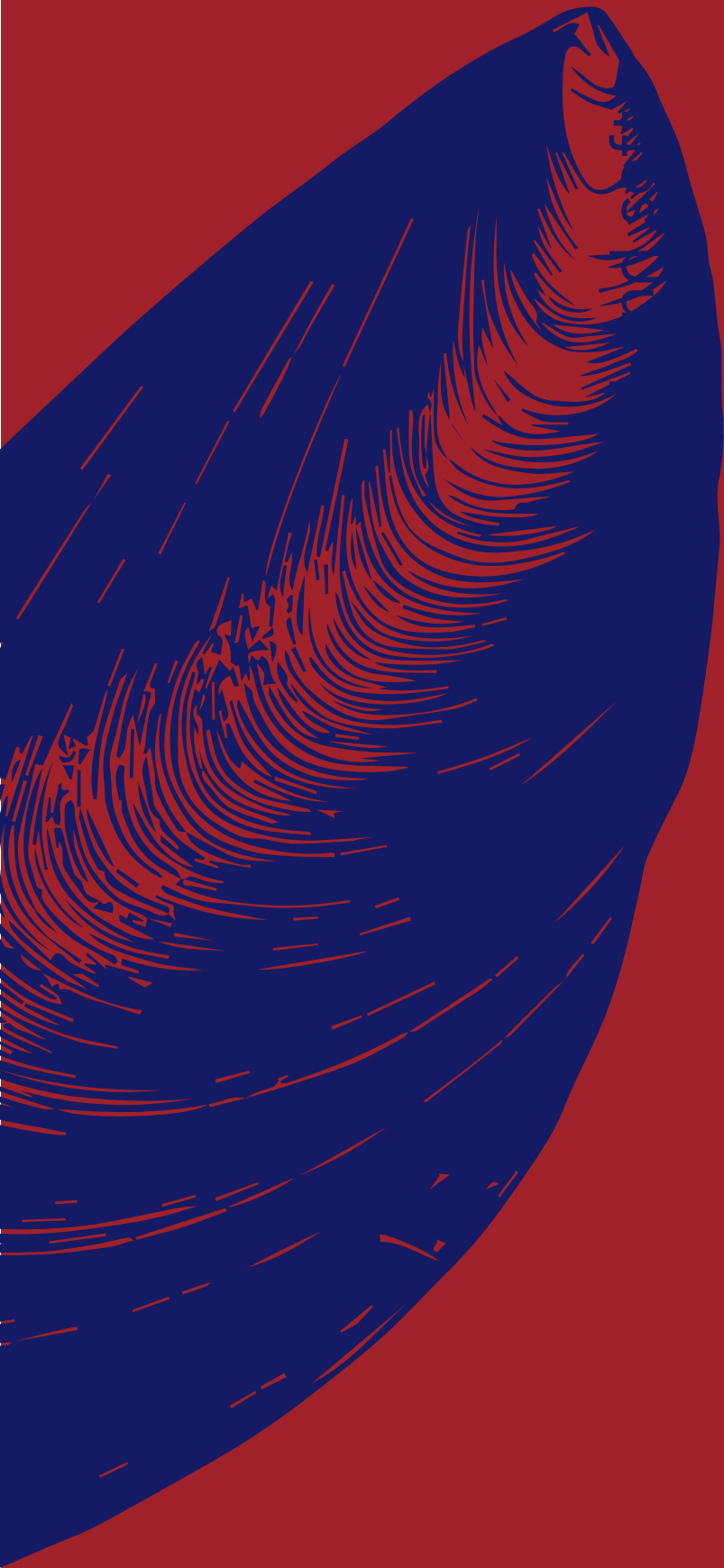
With Fever-Tree Premium Tonic Water

Garnish 'Orange & Clove'

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

Single 55

Double 95



le petit belge 'pullman hotel'
jumeirah lakes towers

www.lepetitbelge.com



/ lepetitbelgedubai