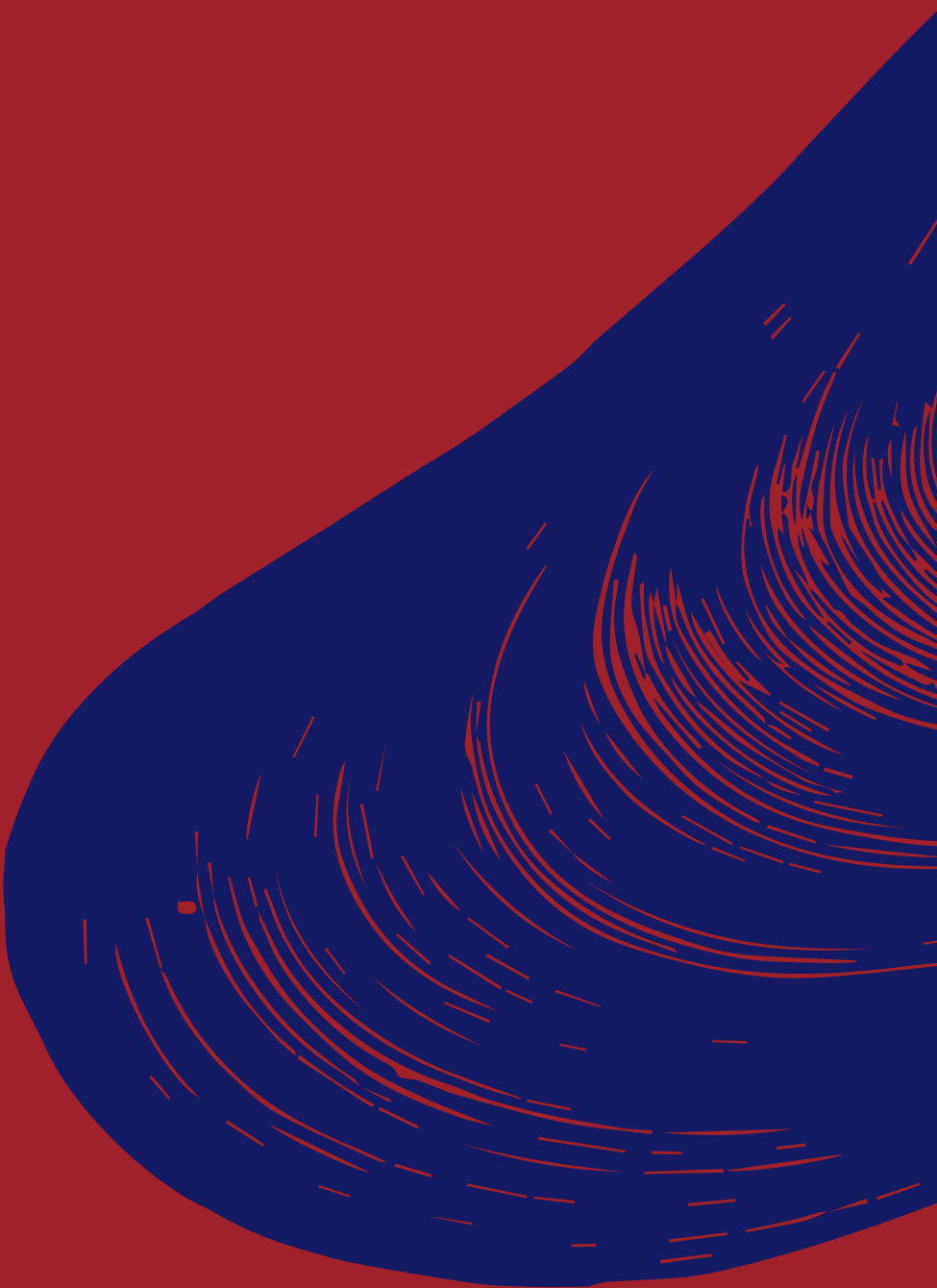




LE PETIT
**BE
LGE**
A BELGIAN BEER CAFE®

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 fries ^V 33

Mayonnaise, ketchup

Bier-kaasplankje 65

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

Toast cannibal (steak tartare) ^R 66

Raw minced and seasoned beef with crispy baguette

“Ballekes” in tomato sauce 54

Mini wagyu meatballs, tomato sauce, mashed potato

Calamari ^S 51

In a cone with chunky tartar sauce

Mini Angus sliders 59

Melted 'Passendaele' cheese and pickles

Forest mushroom crostinis ^V 66

Truffle, aged Abbey cheese

Sweet and spicy chicken wings 62

Breaded chicken wings coated with spicy BBQ sauce

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LE PETIT BELGE





croquettes

Cauliflower and gorgonzola croquettes ^v 49

Crustaceans croquettes ^s 55
Tartare sauce

Vol-au-vent croquettes 52
Madras curry mayo

Bitterballen 49
Dijon mustard

Abbey cheese croquettes 52
Sweet Syrup de Liege dip

tasting platters

Le Petit Belge tasting platter ^s 121
Spicy chicken wings, ballekes in tomato sauce,
mushroom crostini, toast cannibal and crispy calamari

Croquettes tasting platter 78
2 pieces of each type croquettes



starters and soups

Crispy seafood bucket ^{S A}

110

Prawns, scallops, calamari and mussels with 2 dips

Classic poached salmon cocktail ^{V A}

69

Lettuce, egg, tomato, cocktail sauce

Rock oysters ^S 6PCS/12PCS

95 / 180

Lemon, shallot vinegar

Grilled asparagus ^V

75

Green asparagus served with goat cheese crumble, semi dried cherry tomato and balsamic

Open baked mussels Burgundy style ^S

87

Garlic and parsley butter

Creamy deviled chicken livers

72

Crispy ciabatta, spicy Dijon mustard sauce, garlic

Abbey cheese croquettes ^V

Mixed salad, deep fried parsley

2 croquettes

55

3 croquettes

70

Beef carpaccio

85

Rocket leaves, Passendaele cheese shavings, dried cherry tomato

Tiger prawns ^S

79

Chili and garlic butter, crushed black pepper

Soup of the day

37

Ask your waiter

Cream of tomato soup

Crushed egg ^V

43

Mini meatballs

43

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sandwiches and salads

Belgian style cheese burger 87

Wagyu beef burger, truffle mayo, melted Abbey cheese, caramelized onion

Add foie gras 120

Add fried egg 93

Grilled steak sandwich 92

Rib-eye, onion, mushrooms, Abbey cheese, rocket leaves

Croque monsieur 59

Toasted turkey ham and cheese sandwich, mixed salad, Belgian fries

Croque madame 62

Toasted turkey ham and cheese sandwich, fried egg, mixed salad, Belgian fries

Classic "toast aux champignon" v 52

Brioche bread, pan fried forest mushrooms, garlic, mixed salad

Endive salad v 64

Pears, Roquefort, caramelized walnuts, honey dressing

Duo of goat cheese salad v 70

Goat cheese crumble, crispy goat cheese, pickled beetroot, toasted hazelnuts, rocket and baby spinach

Brussels sprouts Caesar salad 68

Crispy parmesan chicken breast, croutons, anchovy, Caesar dressing

LPB superfood salad v 63

Quinoa, beetroot, kale, avocado, broccoli, mixed seeds, walnuts

Add grilled chicken 68

Add tiger prawns (5pcs) S 72



main courses

Flemish beef stew ^A 89

Simmered in Leffe brown, Belgian fries

Osloend seafood stew ^{A S} 105

Salmon, prawns, scallops, white wine sauce, mashed potato

Steak tartare ^R 115

Egg yolk, pickled condiments, mixed salad, Belgian fries

Seasonal barley risotto ^V 77

Ask your waiter for the chefs inspiration

Spicy penne Arrabbiata ^V 78

Garlic bread

Bangers and mash "Stoemp et saucisses" 92

Traditional Belgium stoemp served with Veal sausages and topped with onion gravy

Lamb rack "Le côte d'agneau" 135

Served with green beans, baby potato, roasted tomato and grain mustard sauce

Fish and chips with a Belgian twist ^{S A} 105

Beer battered cod, Belgian fries, chunky tartar sauce, endives salad

Crispy skin salmon ^S 110

Green herb crust, broccolini, bearnaise sauce, roasted cherry tomato, mashed potato

Pan fried cod ^S 125

Served in a brown caper butter with green cabbage and new potato

Oven roasted grain fed chicken

Rosemary potatoes, roasted vegetables, mushroom cream

1/2 Chicken 105

Whole chicken 165

side dishes

Stoemp 28

Mashed or roasted potato 28

Sauteed vegetables 28

Potato croquettes 28

Mixed salad 28

Steamed rice 28

Onion rings 28

Tomato salad 28

Pan fried mushrooms 28

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mussels

Served with Belgian fries

Natural	153
Leffe Blonde ^A	169
White wine ^A	169
Roquefort and cognac ^A	175
Garlic cream	169
White wine and cream ^A	175
Provençale ^A	175

Mussel tasting ^A

185

Three small pots of Roquefort, garlic cream and white wine

grill items

Served with Belgian fries and a mixed salad

300 grm Australian grain fed beef rib eye	139
250 grm Australian grain fed beef tenderloin	145
Giant mixed grill "Belgian style brochette" ^S lamb, beef, chicken, sausage	155
Assorted grilled seafood platter ^S Prawns, scallops, squid, mussels, salmon	159
Grilled giant tiger prawns ^S natural seasoned or in chef's secret spices	129

Sauces

Bearnaise, red wine sauce ^A, cream of mushrooms, peppercorn cream, 3 cold dips (garlic mayo, cocktail, tartar)

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desserts

Belgian chocolate mousse 37

Moelleux aux chocolat 41

Vanilla ice cream and orange sauce

Butterscotch Pots de crème 41

Salted caramel

Pint of apple crumble "New Style" 37

Tiramisu with Belgian speculoos ^A 37

Ice cream sundaes 37

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 41

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

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LE PETIT BELGE





*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 35
50cl 47

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 37
50cl 50

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 40
50cl 55

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 40
50cl 55

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 60

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.

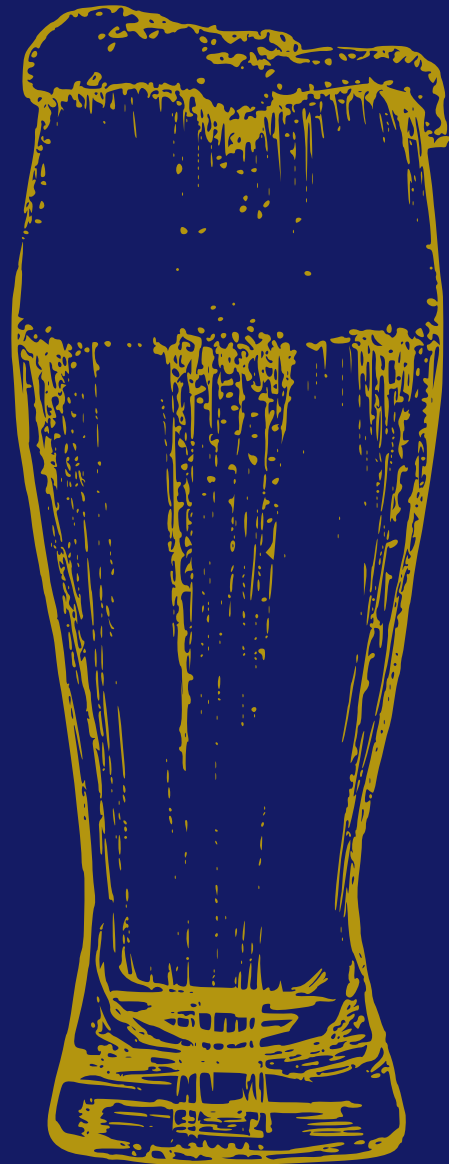
35cl 40
50cl 60

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specialty draught

*Our selection of specialty brews is
changing frequently.*

Ask your waiter for details.





bottled beer

Kasteelbier Bruin 11% ABV 75

Abbey quadrupel dark ale

Touches of chocolate, banana, liquorice and raisins

Kasteelbier Triple 11% ABV 75

Abbey triple golden ale

Sweet, very mild bitter with a good measure of fruitiness and very floral

Duvel 8.5% ABV 60

Triple golden ale

Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish

Leffe Radieuse 8.2% ABV 65

Belgian strong dark ale

Amber-coloured with delicate hints of citrus and coriander seeds

Maredsous Blond 6% ABV 60

Abbey pale ale

A sparkling nose, complex flavors and a touch of bitterness

Maredsous Triple 10% ABV 65

Abbey triple golden ale

Clusters of flavors hit at once with a nutty yeast, dry veggie hop, husk astringent grain and a peppery alcohol

De Koninck 5.2% ABV 60

Triple amber ale

Starts malty & spicy with a dry finish

Pauwel Kwak 8.4% ABV 70

Triple amber ale

Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness

Triple Karmeliet 8.4% ABV 85

Triple golden ale

A complex feel of crispy wheat, creamy oat & a spicy lemony dryness

Delirium Tremens 8.5% ABV 85

Belgian strong ale

A strong presence of alcohol, very spicy and slightly bitter

Hopus 8.3% ABV 80

Belgian strong ale

Unique scent and bitterness owing to the different hop varieties used

La Chouffe 8% ABV 80

Triple golden ale

Pleasantly fruity, spiced with coriander & a light hoppiness





Mc Chouffe 8% ABV	80
Triple golden ale	
<i>Nutty and spicy, think almonds, cinnamon, and nutmeg</i>	
Barbar 8% ABV	75
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	85
Trappist brown ale	
<i>A round & full flavor with a refreshing feel given by the light bitter touch</i>	
Chimay Bleue 9% ABV	90
Trappist triple dark ale	
<i>Powerful & complex bouquet of fine spices with a shade of caramel</i>	
Westmalle Triple 9.5% ABV	85
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	85
Belgian style fruit ale	
<i>Soft fruity aroma, with hints of almond and mildly sour cherries</i>	
Früli 5.1% ABV	65
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	60
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	60
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	60
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	60
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>	

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Sparkling

Prosecco, Amore di Amanti

65 / 315

Veneto, Italy

Laurent Perrier Brut

575

Champagne, France

White

Trebbiano, Terre Allegre

37 / 185

Puglia, Italy

Rioja Blanco

50 / 240

Vega, Spain

Chardonnay, La Révérence

55 / 275

Vin de Pays d'Oc France

Chartron La Fleur Blanc, Schroder & Schyler

295

Bordeaux, France

Le Rime, Banfi

365

Tuscany, Italy

Gentil, Hugel et Fils

420

Alsace, France

Albariño, Paco & Lola

550

Rias Baixas, Spain

Montagny 1er Cru, Bouchard Père & Fils

700

Burgundy, France

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Rosé

Rosé de la Chevalière, Laroche

60 / 290

Vin de Pays d'Oc, France

Tavel, Guigal

575

Rhone, France

Red

Sangiovese, Terre Allegre

37 / 185

Puglia, Italy

Nero d'Avola, Legato

50 / 240

Sicily, Italy

Charlton La Fleur Rouge, Schroder & Schyler

60 / 300

Bordeaux, France

Rigal, L'Esquisse

350

Cahors, France

Pinot Nero, Torti

375

Lombardy, Italy

Mas Petit, Parés Baltà

420

Penedes, Spain

Clarendelle, Domaine Clarence Dillon

700

Bordeaux, France

Amarone, Luigi Righetti

750

Veneto, Italy





gins & tonics

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.

Citrus

Tanqueray No. Ten

With Fever-Tree Mediterranean Tonic Water

Garnish 'Pink Grapefruit & Rosemary'

Exceptionally and uniquely distilled with fresh citrus.

Single 60

Double 100

Herbal

Gin Mare

With Fever-Tree Mediterranean Tonic Water

Garnish 'Strawberry & Basil'

An herbaceous taste of the Mediterranean with rosemary and basil.

Single 60

Double 100

Floral

Hendrick's Gin

With Fever-Tree Elderflower Tonic Water

Garnish 'Cucumber & Rose'

Delightfully infused with cucumber and rose petal.

Single 60

Double 100

Juniper

Sipsmith VJOP

With Fever Tree Mediterranean Tonic Water

Garnish 'Lime & Coriander'

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

Single 60

Double 100

Spiced

Opihr Spiced Gin

With Fever-Tree Premium Tonic Water

Garnish 'Orange & Clove'

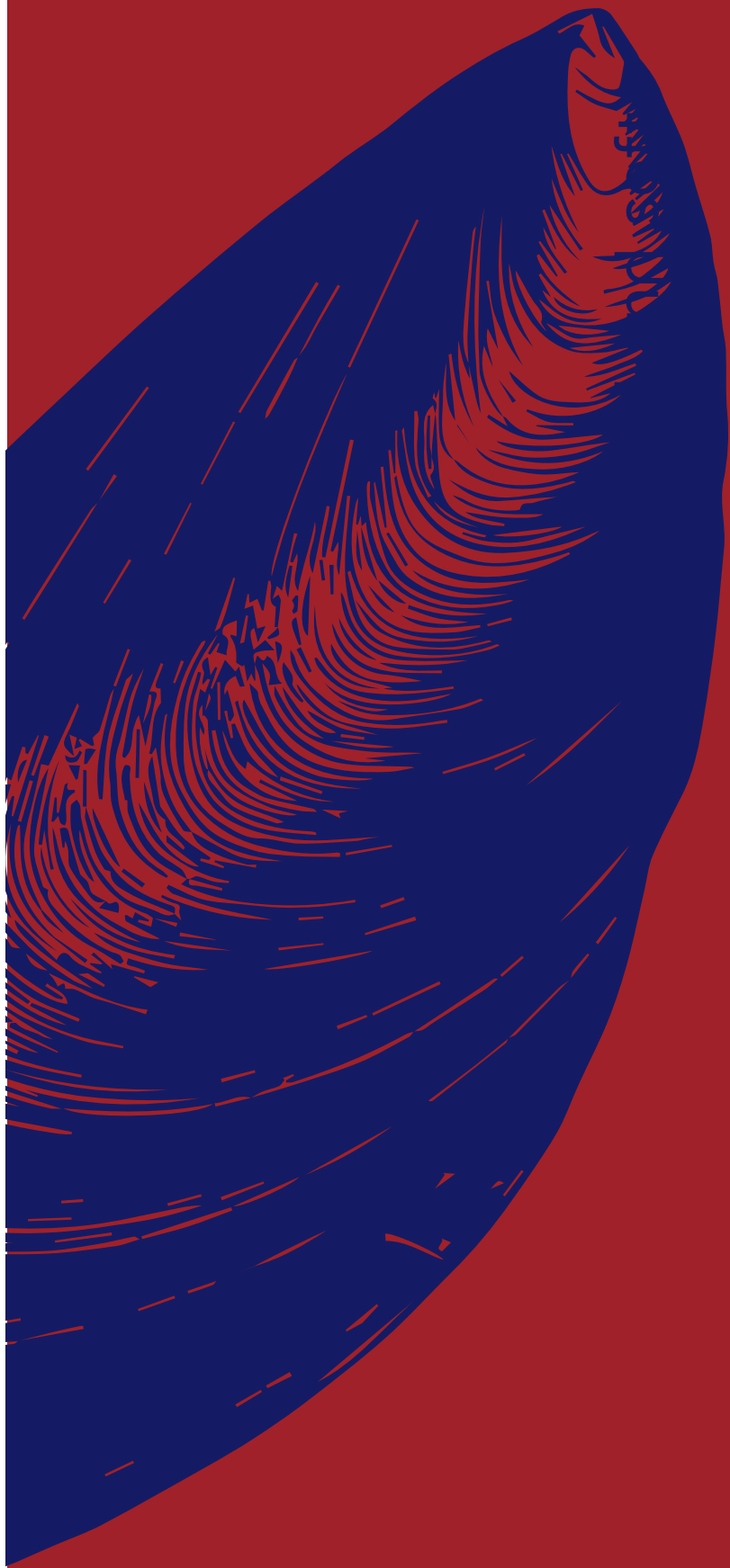
Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubeb.

Single 60

Double 100

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le petit belge 'pullman hotel'
jumeirah lakes towers

www.lepetitbelge.com



/ lepetitbelgedubai