

LE PETIT BELGE



DAWN (UNTIL 11U30)

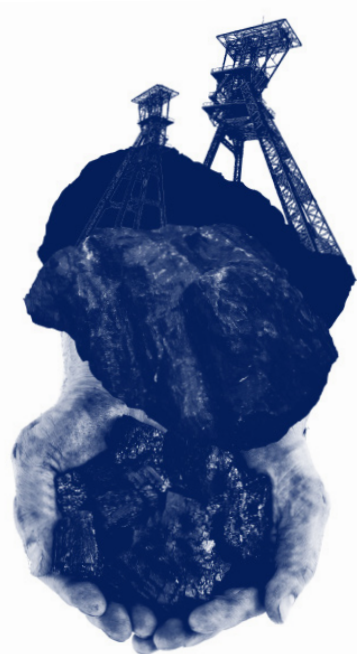
when the early bird catches the worm

Bread roll	
Cheese (V)	3.5
Ham (P)	3.5
Nutella (V)	3.5
Jam (V)	3.5
Croissant (V)	3.5
Jam or Nutella or butter	
Fried eggs or scrambled eggs (V)	8
Two eggs served with bread	
+ bacon (P)	3

The small breakfast (P)	20
Fried eggs or scrambled eggs with bacon	
Bread rolls, croissant	
Range of cold meat, cheese and jam	
Fresh orange juice and coffee	
+ prosecco	7

LES PAINS BELGES (UNTIL 17U00)

Toast Le Petit Belge (P)	21
Chicken — crunchy bacon — tomato — lettuce — pepper mayonnaise — crispy onion	
Tuna toast (S)	20
Tuna salad — red onion — capers — crispy onion	
Toast brie (V)	20
Brie cheese — walnut — blueberries — honey-mustard sauce	
Croque monsieur (P)	16
Ham — cheese — salad	
Croque madame (P)	18
Ham — cheese — 2 eggs — salad	



OUR KITCHEN IS OPEN FROM 11H30 UNTIL 20H30

STARTERS *Just for you, or to share*

Breaded squid (S)	18	Burrata (V)	20
Squid rings — tartar sauce		Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad	
Artisanal cheese croquettes (2)(V)	18	Chicken saté	16
Fried parsley — Westmalle crumble — lemon — tartar — salad			
Extra cheese croquette	6		
Artisanal grey shrimp croquettes (2)(S)(A)	22	‘Antipasti’ platter (P)	22
Fried parsley — grey shrimp — lemon — cocktail dip — salad		Range of the tastiest cheeses and fine meats	
Extra grey shrimp croquette	8		
Duo cheese & grey shrimp croquettes (2)(V)(S)(A)	20	‘I can’t choose’ platter (P) (N)	28
Fried parsley — cheese croquette — grey shrimp croquette		You choose. you lose. Taste the very best of our starters	
Carpaccio (R)	21		
Truffle mayonnaise — rocket — parmesan			

SALADS

Niçoise (S)	28
Salad — fresh grilled tuna — anchovies — tomato — beans — potatoes — red onion — olives — egg	
Chicken caesar (S)	25
Crispy chicken breast — romain lettuce — iceberg lettuce — Caesar dressing — parmezaan — sourdough croutons — capers — anchovies	
Goat cheese (V)(N)	25
Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — honey mustard dressing	
+ bacon (P)	2

SOUP *Served with bread and butter*

Tomato soup (V)	7.5
Soup of the day	8.5
+ chicken meatballs	2

MAIN COURSES

With every main course,
1 potato garnish included*

Belgian Blue Rumb steak	30
Belgian Blue steak	
Spare ribs (P)	30
Slow cooked and glazed	
Steak tartare (R)	26
Raw minced meat Belgian Blue — pickle	
Chicken skewer	26
Oven baked chicken	
Stew (A)	25
Gently cooked beef stew	
Vol-au-vent	25
Chicken — meatballs — mushrooms — cream — puff pastry	

FISH

Fish & chips (S)(A)	26
Sole meuniere (S)	38
Sole tartare (S)	38
Tuna steak (S)	28

Crispy Chicken Burger	26
Crispy chicken — coleslaw — pepermayonaise	
Le Petit Belge Burger	27
Angus beef — cheddar — salad — tomato	

MEAT

BURGERS

SIDES

These dishes are only to be ordered as a supplement

*POTATOES		SAUCE		VEGETABLES	
French fries	3.5	Mushroom cream (A)	3.5	Classic salad	3.5
Croquettes	3.5	Pepper cream (A)	3.5	Red chicory salad	3.5
Sweet potato fries	5	Homemade Bearnaise	4.5	Seasonal vegetables	5.5

VEGGIE

Burrata (V)	20
Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad	
Salad goat cheese (V)(N)	25
Salad — Aurélie goat cheese — caramelised walnuts — chicory — blueberries — apple — onion — sirop	
Artisanal cheese croquettes (2)(V)	18
Fried parsley — cheese crumble — lemon — tartar sauce	

VEGAN

Carpaccio celery (V)	21
Celery — tomato — balsamico — rocket salad	
Tomato soup (V)	7.5

KIDS

Vol-au-vent with French fries or croquettes	14
Stew with French fries or croquettes	14
Chicken nuggets with French fries or croquettes	12

SWEETS

Dame blanche	10	Waffle “De gewone”	9
Vanilla ice cream — chocolate sauce — chocolate crumble		Icing sugar	
Coupe caramel	11	Waffle “De belg”	11
Vanilla ice cream — salted caramel — chocolate flakes		Callebaut chocolate sauce — chocolate crumble — icing sugar	
Crème brûlée (A)	9.5	Waffle “Le Petit Belge”	12
Crispy sugar coating		Caramel — icing sugar — walnuts	

(V) vegetarian (S) seafood (A) alcohol (N) nuts (R) raw (P) pork

Info over allergenen op aanvraag. De samenstelling van de producten kunnen veranderen. De allergenenlijst is opgemaakt n.a.v. de leveranciersinfo. Opgelet ; kruisbesmetting is niet 100% uit te sluiten

We ask to limit the choice to 4 different dishes per table. Likewise, we reserve the right to make only 1 bill per table.

DRINKS

DRAUGHT BEER

Stella Artois 5% (25 – 33 – 50cl)	3.4 – 3.9 – 6
Leffe blond 6.6% (33 – 50cl)	4.6 – 6.8
Leffe bruin 6.5% (33 – 50cl)	4.6 – 6.8
Tripel Karmeliet 8.4% 33cl	4.6
Suggestion beer 33cl	4.8
Kompel Bovengronds 6% 33cl	5
St. Barbara Salvatoris 8.5% 33cl	5.5



TRAPPIST

Westmalle Dubbel 7%	5
Westmalle Tripel 9.5%	5.5
Chimay Blauw 9%	5.5
Chimay Tripel 8%	5
Rochefort 10 11.3%	5.8
Orval 6.2%	5.8
Sint Bernardus 12 – 10%	5.3

BEER RECOMMENDATION

Leffe Rituel 9%	33cl	4.6
Leffe Tripel 8.5%	33cl	4.6
Leffe Ruby 5%	33cl	4.6
Duvel 8.5%	33cl	5.2
Duvel 6.66%	33cl	4.8
LeFort Tripel 8.8%	33cl	5.2
LeFort Bruin 9%	33cl	5.2

La Chouffe Blond 8%	33cl	4.8
Vedett 5.2%	33cl	4.5
Liefmans Fruitesse 4.2%	25cl	4.2
Omer 8%	33cl	4.8
Brugse Zot 6%	33cl	4.6
Vliegend Varken 9%	33cl	5.5
Cornet 8.5%	33cl	4.6

Kriek Belle-Vue 5.1%	25cl	4.2
Cherry Chouffe 8%	33cl	4.8
Hoegaarden 4.9%	25cl	4.2
Fourchette 7.5%	33cl	5.5

HOT DRINKS

Coffee	3.5
Espresso	3.5
Double espresso	4.5
Espresso Machiatto	3.5
Cappuccino	4
Cappuccino with whipped cream	5
Latte Machiatto	4
Hot chocolate	3.7
+ whipped cream	1
Supplement hot milk	1

Latte Machiatto	5
Speculoos – Hazelnut – Caramel – Vanilla	
Irish coffee	8.5
French coffee	8.5
Italian coffee	8.5
Hasselt coffee	8.5

Cake	4
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Tea	3.7
Tropical Fruit – Earl Grey – Golden Chamomile –	
Pure Lemon – Rosehip – Green – English Breakfast	

Fresh tea	5.2
Mint – Ginger	

ALL VARIETIES OF COFFEE ARE ALSO
AVAILABLE IN DÉCAFEÏNÉ

SOFT DRINKS

Chaudfontaine 25cl	3.5
Still – Sparkling	
Chaudfontaine 50cl	6
Still – Sparkling	
Perrier	3.6
Coca Cola	3.5
Coca Cola Light	3.5
Coca Cola Zero	3.5
Sprite	3.5
Fanta	3.5

Fuze Tea	3.8
Black Tea – Green Tea – Peach Hibiscus	
Tönissteiner	3.8
Zitrone – Orange – Vruchtenkorf – Naranja	
Cécémel	3.5
Fristi	3.5
Fresh orange juice	5
Minute Maid	3.7
Orange – Apple – Apple Cherry	
Royal Bliss	3.5
Indian Tonic – Agrum – Bitter Lemon	
Fever-Tree	4.5
Indian Tonic – Mediterranean Tonic – Ginger Beer –	
Elderflower – Ginger Ale	

SPECIALS

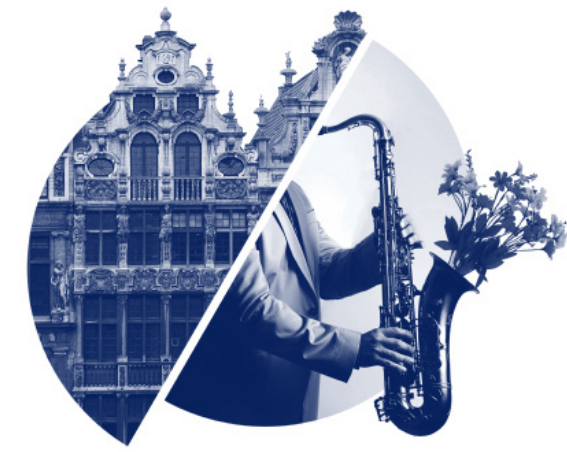
Somersby Apple 4.7%	33cl	5
Somersby Blackberry 4.5%	33cl	5
Corona 4.5%	33cl	5

SPIRITS (5CL.)

Bacardi Carta Blanca	7
Bacardi 8 Años	8
Absolut Vodka	6
Amaretto Disaronno	7
Amaro Averna	7
Limoncello	7
Baileys	6
Martel VS Cognac	8
Calvados	7
Grand Marnier	6.5
Sambuca Ramazzotti	7
Grappa Bianca	7
Smeets Extra	5
Jägermeister	6
Cointreau	7
Jack Daniëls	7
Wild Weasel	9.5

NON-ALCOHOLIC BEERS

Stella Artois	0,0%	25cl	3.4
Liefmans	0,0%	25cl	4.2
Leffe Blond	0,0%	33cl	4.6
Leffe Bruin	0,0%	33cl	4.6



COCKTAILS

Mojito	13
Bacardi Carta Blanca – soda – mint – lime – cane sugar	
Strawberry Mojito	14
Bacardi Carta Blanca – soda – mint – lime – cane sugar –	
strawberry	
Lazy Red Cheeks	14
Absolut Vodka – sugar – lime juice	
Pornstar Martini	14
Absolut vodka vanilla – passionfruit	
Moscow Mule	14
Absolut Vodka – Fever-Tree Ginger Beer – lime – mint	

SPRITZ

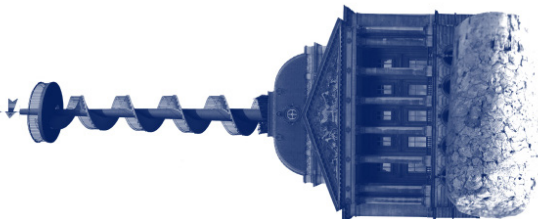
Aperol Spritz	9.5
Campari Spritz	10
Limoncello Spritz	10

MOCKTAILS

ALCOHOL 0,0%

Virgin Mojito	10
Soda – lime – mint – cane sugar	
Virgin Strawberry Mojito	11
Soda – lime – mint – cane sugar –	
strawberry	
Crazy Red Cheeks	11
Cranberry – lime – strawberry	
Ginger Lemon	10
Fever-Tree Ginger Beer – lime juice – Crodino	

GIN-TONIC



Bulldog London Dry	12
Nordic Mist Indian Tonic	
Dried orange – lime zest	
Copperhead Original	14
Fever Tree Mediterranean Tonic	
Cardamom – orange zest	
Gin Mare	14
Fever Tree Mediterranean Tonic	
Tomato – rosemary	
Ibisensa	14
Fever Tree Mediterranean Tonic – rosemary	

WINES

HOUSEWINE

Le Petit Belge White	GLASS 5.5 – BOTTLE 25
Le Petit Belge Red	GLASS 5.5 – BOTTLE 25
Le Petit Belge Rosé	GLASS 5.5 – BOTTLE 25

Vallée du Rhône « Secret de Famille »	GLASS 6 – BOTTLE 26
100% Viognier	
Sicilia Chardonnay « Gerbino » BIO	GLASS 6.5 – BOTTLE 28
100% Chardonnay	
Côtes de Gascogne « Été Gascon » Domaine Pellehaut 2021	GLASS 5.5 – BOTTLE 23
70% Gros Manseng, 10% Petit Manseng, 20% Chardonnay	
Rully « Montagne la Folie »	BOTTLE 49
100% Chardonnay	

Côtes du Rhône « Parallèle 45 »	GLASS 6 – BOTTLE 26
55% Grenache Noir, 40% Syrah, 5% Mourvèdre	
Le Couchon « Primitivo IGP »	GLASS 6.5 – BOTTLE 28
100% Primitivo	
Le Couchon « Puglia Rosso »	GLASS 7 – BOTTLE 32
33,3% Primitivo, 33,3% Negroamaro, 33,3% Nero di Troia	

BUBBLES

Le Couchon Brut Coupe	7
Le Couchon Brut 75cl	35
Le Couchon Rosé 75cl	38
Moët & Chandon Brut Impérial 75cl	95

WHITE

RED

