

appetizers

DIBBA BAY OYSTERS #3 (RAW)(S) 6PC/12PC	75/149
Sauce Mignonette, Tobasco, Lemon // Not Available on Entertainer	
BREAD & BUTTER (D) (N) (V)	19
Chargrilled Sourdough, Hazelnut & Truffle Butter	
BELGIAN CREAM CHEESE DIP (D) (V)	35
Herbed Cream Cheese, Croutons, Crudites	
GUACAMOLE BOWL (VEGAN) (GF)	55
Homemade Guacamole, served with Fresh Corn Tortilla	
FRENCH ONION SOUP (A) (D)	40
Made with Rich Veal Stock, topped with Gruyere Croutons	

our signature croquettes

CHEESE CROQUETTES (D)	43
Signature 4 Cheese Recipe, Syrup de Liege Dip, Fried Parsley	
FLEMISH BEEF STEW CROQUETTES (D) (A)	43
Served with Duo of Mustard Mayo	
SHRIMP CROQUETTES (D) (S)	43
Served with Classic Marie-Rose Dip	
VOL AU VENT CROQUETTES (D)	43
Served with Curried Mayo Dip	

meat

BELGIAN BEEF CARBONADE (A) (D)	99
Angus Beef Simmered in Leffe Bruine, Mustard Toast, Bacon Crumble, Belgian Fries	
STEAK PIE (A) (D)	95
Beef Simmered in Leffe Bruine in a Homemade Pie, Mashed Potatoes, Peas & Gravy	
STEAK TARTARE (RAW) (GF)	99
Diced Steak, Belgian Style Dressing, Condiments served with Belgian Fries	
QUEEN'S PIE (D)	95
Chicken, Mushroom & Meatball Fricasee, Giant Voul-a-Vent, Steppegras	
CORDON BLEU (D)	95
Breast Stuffed with Cheese & Ham, Pomme Puree, Tenderstem, Mushroom Cream	
HALF ROAST CHICKEN (D)(GF)	95
Roast Chicken, Skinny Fries, Coleslaw, Chicken Gravy	

chargrill

Choice of Belgian, Skinny Fries or Steppegras, Salad & one Sauce

STEAK FRITES (GF)	115
250g Flank	
CHARGRILLED RIB EYE (GF)	199
300g Chargrilled Prime Rib Eye- Choice of Belgian, Skinny Fries or Steppegras, Salad & one Sauce	
CHARGRILLED TENDERLOIN (GF)	199
225g Chargrilled Prime Tenderloin	

salads

CAESAR SALAD (D)	69
Baby Gem, Romaine, Sourdough Croutons, Parmesan, Crispy Beef Bacon	
Add Chicken 18	
BEETROOT & GOATS CHEESE SALAD (D) (V)	65
Roast Beetroot, Candied Walnuts, Endive, French Dressing	
QUINOA SALAD (VEGAN) (GF)	65
Roasted Sweet Potato, Beetroot, Kale, Raisin, Nuts & Seeds, Honey Oregano Dressing	
Add Grilled Chicken 18	
LIEGEOISE SALAD	69
Warm Potato & Green Beans, Avocado, Belgian Leaves, Bacon Crumble	

sauces

Green Peppercorn Sauce
Wild Mushroom Sauce
Garlic, Rosemary & Thyme Butter
Red Wine Jus

Additional Portion - 10AED

sides

Belgian Fries 32
Mashed Potatoes 25
Garden Salad 20
Garlic Butter 20

starters

BEEF CARPACCIO (D) (GF)	65
Marbled Beef Angus, Caper Mayo, Parmesan, Rocca, E.V.O.O	
CRISPY CALAMARI (S)	59
Lightly Seasoned Calamari, Aioli, Lemon, Parsley	
FLAMBEED SHRIMPS (D) (A)	75
Cooked in a Spiced Butter Sauce, Garlic Sourdough	
BURATTA (D) (V)	65
Tomato, Basil, Chargrilled Sourdough	
SHRIMP COCKTAIL (S) (GF)	49
Avocado Mousse, Gem Lettuce Heart, Marie-Rose, Paprika	
TUNA TARTARE (RAW)	75
Truffle Marinated Tuna, Lime Sour Cream, Avocado, Crostini	
HOEGAARDEN MUSSELS (A) (S)	75
Simmered in Hoegaarden, Smoked Beef Bacon, Sourdough	



moules frites (S)

Entertainer not available.

Choice of Natural — Garlic Cream — Roquefort Cream

All served with Belgian Fries & Award Winning Belgian Mayo

Add Chargrilled Sourdough

159

10

seafood

FISH AND CHIPS (A)	115
Stella Artois Battered Cod, Belgian Fries, Minted Pea Puree, Tartare Sauce	
SEAFOOD CASSEROLE (A) (D) (S) (GF)	119
Mussels, Cod, Salmon, Potatoes & Leeks in a Seafood Cream	
SEARED SALMON FILLET (D) (GF)	109
Pan Roast Salmon Fillet, Chargrilled Asparagus, Fingerling Potato, Dill Lemon Butter Sauce	
GRILLED TIGER PRAWNS (D) (S) (GF)	129
Simply Grilled with Chilli & Lime Butter, Served with Belgian Fries & Salad	

sandwiches & burgers

Served with Belgian Fries

LPB BURGER (D)	95
Angus Patty, Caramelised Onion, Cheddar, Tomato Chutney, Black Truffle Mayo	
SMOKESTACK BURGER (D)	95
Anugs Patty, Crispy Onions, Smoked Cheddar, BBQ Sauce, Black Pepper Mayo	
CHICKEN BURGER (D)	79
Buttermilk Fried Chicken, Smoked Cheddar, Coleslaw, Jalapenos, Chipotle Mayo	
STEAK SANDWICH (D)	89
Horseradish Mayo, Caramelised & Grilled Onion, Tomato, Rocca on a Ciabatta	

pasta & risotto

CARBONARA BUCATIN (D) (V)	79
Beef Pancetta, Egg Yolk, Pecorino, Black Pepper	
RIGATONI A LA VODKA (A) (D) (V)	79
Creamy Tomato Sauce Finished with Vodka	
Add Meatballs 15	
TRUFFLED MAC & CHEESE (D) (V)	75
4 Cheese Sauce, Black truffle, Parmesan	
Add Turkey Ham 10	
WILD MUSHROOM RISOTTO (D) (V)	79
Parmesan, Mushroom, Tarragon, Black Truffle Oil	

desserts

BURNT CHEESECAKE (D) (V)	39
Baked Cheesecake, Warm Belgian Chocolate Sauce	
LE MOELLEUX (D) (V)	39
Molten Lava Cake, Cocoa Crumble, Vanilla Ice Cream	
DAME BLANCHE (D) (V)	35
Vanilla Ice Cream, Chantilly, Cocoa Crumble, Belgian Chocolate Sauce	
CREPE SUZETTE (D) (V) (A)	39
Orange Liquer Sauce, Vanilla Ice Cream	



*Le
Petit Belge*