

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)

| | |
|---|------|
| Club Le Petit Belge (P) | 17 |
| Chicken — crunchy bacon — tomato — lettuce — pepper mayonnaise — crispy onion | |
| Mushroom toast (V) | 17 |
| Mushrooms — parsley — spring onion — garlic | |
| Tuna toast (S) | 18 |
| Tuna salad — red onion — capers — crispy onion | |
| Smoked salmon toast (S) | 21 |
| Smoked salmon — herb cheese — cucumber — red onion — capers | |
| Croque monsieur (P) | 14.5 |
| Ham — cheese — salad | |
| Croque madame (P) | 16.5 |
| Ham — cheese — 2 eggs — salad | |



OUR KITCHEN IS OPEN FROM 11H30 UNTIL 20H30

STARTERS *Just for you, or to share*

| | | | |
|---|----|--|----|
| Breaded squid (S) | 17 | Tomato mozzarella (V) | 17 |
| Squid rings — tartar sauce | | Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad | |
| Artisanal cheese croquettes (2)(V) | 18 | Chicken wings | 16 |
| Fried parsley — Westmalle crumble — lemon — tartar — salad | | | |
| Extra cheese croquette | 6 | | |
| Artisanal grey shrimp croquettes (2)(S)(A) | 22 | 'Antipasti' platter (P) | 18 |
| 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) | 20 | | |
| Truffle mayonnaise — rocket — parmesan | | | |

SALADS

| | |
|---|-----|
| Niçoise (S) | 27 |
| Salad — fresh grilled tuna — anchovies — tomato — beans — potatoes — red onion — olives — egg | |
| Chicken caesar (S) | 21 |
| Slow-cooked chicken breast — romain lettuce — iceberg lettuce — Caesar dressing — parmezaan — sourdough croutons — capers — anchovies | |
| Goat cheese (V) (N) | 22 |
| Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — honey mustard dressing | |
| + bacon (P) | 1.5 |

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*

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|---|----|
| Belgian Blue Rumb steak | 28 |
| Belgian Blue steak | |
| Spare ribs (P) | 28 |
| Slow cooked and glazed | |
| Steak tartare (R) | 24 |
| Raw minced meat Belgian Blue — pickle | |
| Chicken supreme | 22 |
| Crispy oven baked — classic salad | |
| Stew (A) | 23 |
| Gently cooked beef stew | |
| Vol-au-vent | 23 |
| Chicken — meatballs — mushrooms — cream — puff pastry | |

MUSSELS SEASONAL

| | |
|---|----|
| Mussels natural (S) | 28 |
| Mussels garlic (S) | 28 |
| Mussels garlic and cream (S) | 29 |
| Mussels white wine (S) (A) | 29 |
| Mussels Le Petit Belge (S) (A) | 30 |
| Hoegaarden — lemongrass — garlic — ginger | |

| | |
|--|----|
| Fish & chips (S)(A) | 26 |
| Haddock in beer batter — tartare sauce | |
| Meunière plaice (S) | 32 |
| Fried whole — butter — lemon — parsley | |



MEAT

SIDES

These dishes are only to be ordered as a supplement

| *POTATOES | SAUCE | VEGETABLES |
|--------------------|-------|---------------------|
| French fries | 3.5 | Mushroom cream (A) |
| Croquettes | 3.5 | Pepper cream (A) |
| Sweet potato fries | 5 | Homemade Bearnaise |
| | | Herb-butter |
| | | Classic salad |
| | | White coleslaw |
| | | Oven tomatoes |
| | | Tomato salsa |
| | | Seasonal vegetables |



VEGGIE

| | |
|---|----|
| Tomato mozzarella (V) | 17 |
| Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad | |
| Salad goat cheese (V) (N) | 22 |
| Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — sirop | |
| Artisanal cheese croquettes (2) (V) | 18 |
| Fried parsley — cheese crumble — lemon — tartar sauce | |

VEGAN

| | |
|---|-----|
| Faux tartare (V) | 18 |
| Tomato tartare — dille mayonnaise (vegan) — rocket salad — apple capers | |
| Mushroom toast (V) | 17 |
| Mushrooms — parsley — spring onion | |
| Tomato soup (V) | 7.5 |



KIDS

| | |
|--|----|
| Vol-au-vent with French fries or croquettes | 12 |
| Stew with French fries or croquettes | 12 |
| Chicken nuggets with French fries or croquettes | 10 |

SWEETS

| | | | |
|---|----|---|----|
| Dame blanche | 10 | Crème brûlée (A) | 9 |
| Vanilla ice cream — chocolate sauce — chocolate crumble | | Crispy sugar coating | |
| Coupe strawberries | 13 | Waffle "De gewone" | 9 |
| Vanilla ice cream — strawberries | | Icing sugar | |
| Coupe vanilla | 8 | Waffle "De belg" | 11 |
| Vanilla ice cream — chocolate crumble | | Callebaut chocolate sauce — chocolate crumble — icing sugar | |
| Coupe Le Petit Belge | 11 | Waffle "Fraisez-vous" (seasonal) | 13 |
| Vanilla ice cream — salted caramel — chocolate flakes | | Fresh strawberries — icing sugar | |

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

Info over allergenen op aanvraag. De samenstelling van de producten kan veranderen. De allergenijst is opgemaakt n.a.v. de leveranciersinfo. Opgelet ; kruisbesmetten 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 | 4.6 |
| Kompel Bovengronds 6% 33cl | 4.6 |
| Kompel Ondergronds 6% 33cl | 4.6 |



TRAPPIST

| | |
|-------------------------|-----|
| Westmalle Dubbel 7% | 5 |
| Westmalle Tripel 9.5% | 5.3 |
| Chimay Blauw 9% | 5.3 |
| 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 | La Chouffe Blond 8% | 33cl | 4.6 | Pauwel Kwak 8.4% | 33cl | 4.6 |
| Leffe Tripel 8.5% | 33cl | 4.6 | Vedett 5.2% | 33cl | 4 | Wolf 7 Blond 7.4% | 33cl | 4.5 |
| Leffe Ruby 5% | 33cl | 4.6 | Liefmans Fruitesse 4.2% | 25cl | 4.2 | Kriek Belle-Vue 5.1% | 25cl | 3.8 |
| Duvel 8.5% | 33cl | 5 | Omer 8% | 33cl | 4.6 | Kasteelbier Rouge 8% | 33cl | 4.6 |
| Duvel 6.66% | 33cl | 4.8 | Brugse Zot 6% | 33cl | 4.2 | Palm 5.2% | 25cl | 3.5 |
| LeFort Tripel 8.8% | 33cl | 5 | Vliegend Varken 9% | 33cl | 5.5 | Hoegaarden 4.9% | 25cl | 3.5 |
| LeFort Bruin 9% | 33cl | 5 | Cornet 8.5% | 33cl | 4.6 | | | |

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 | 3 |
| | |
| Tea | 3.5 |
| Tropical Fruit – Earl Grey – Golden Chamomile – Pure Lemon – Rosehip – Green – English Breakfast | |
| | |
| Fresh tea | 4.5 |
| Mint – Ginger | |

ALL VARIETIES OF COFFEE ARE ALSO AVAILABLE IN DÉCAFÉINÉ

SOFT DRINKS

| | |
|--------------------|-----|
| Chaudfontaine 25cl | 3.3 |
| Still – Sparkling | |
| Chaudfontaine 50cl | 6 |
| Still – Sparkling | |
| Perrier | 3.5 |
| Coca Cola | 3.3 |
| Coca Cola Light | 3.3 |
| Coca Cola Zero | 3.3 |
| Sprite | 3.3 |
| Fanta | 3.3 |

| | |
|---|-----|
| Fuze Tea | 3.5 |
| Black Tea – Green Tea – Peach Hibiscus | |
| Tönissteiner | 3.8 |
| Zitrone – Orange – Vruchtenkorf | |
| Cécémel | 3.3 |
| Fristi | 3.3 |
| Fresh orange juice | 5 |
| Minute Maid | 3.6 |
| 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 | 4.5 |
| Somersby Blackberry 4.5% | 33cl | 4.5 |
| Corona 4.5% | 33cl | 4.5 |

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 |

APERITIF

| | |
|-----------------------|-----|
| Apéro de la maison | 8 |
| Crodino (n.a.) | 6 |
| Le Couchon Brut Coupe | 7 |
| Bellini | 8 |
| Campari | 6 |
| Martini Bianco | 6.5 |
| Martini Rosso | 6.5 |
| Ricard | 7 |
| Porto Tawny | 5.5 |
| Porto White | 5.5 |
| Kírr | 6 |
| Kírr Royal | 8 |



COCKTAILS

| | |
|---|----|
| Mojito | 13 |
| Bacardi Carta Blanca – soda – mint – lime – cane sugar | |
| Strawberry Mojito | 14 |
| Bacardi Carta Blanca – soda – mint – lime – cane sugar – strawberry | |
| Cosmopolitan | 13 |
| Absolut Vodka – Cointreau – cranberry – lime juice | |
| Cuba Libre | 13 |
| Bacardi Carta Blanca – Coca-Cola – lime | |
| Moscow Mule | 14 |
| Absolut Vodka – Fever-Tree Ginger Beer – lime – mint | |

SPRITZ

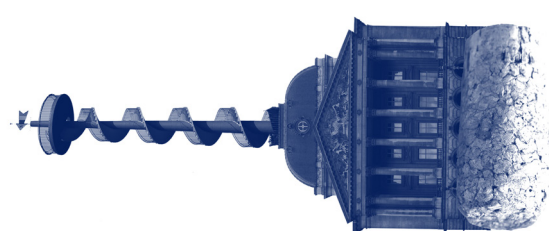
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|-------------------|---|
| Aperol Spritz | 9 |
| Campari Spritz | 9 |
| Limoncello Spritz | 9 |

MOCKTAILS

| | |
|---|-----|
| ALCOHOL 0,0% | |
| Virgin Mojito | 10 |
| Soda – lime – mint – cane sugar | |
| Virgin Strawberry Mojito | 11 |
| Soda – lime – mint – cane sugar – strawberry | |
| Crodino | 6 |
| + Royal Bliss Tonic | 3.5 |
| 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 | |
| Copperhead 0.0% | 14 |
| Fever Tree Elderflower – thyme | |



WINES

HOUSEWINE

| | |
|----------------------|---------------------|
| Le Petit Belge White | GLASS 5 – BOTTLE 22 |
| Le Petit Belge Red | GLASS 5 – BOTTLE 22 |
| Le Petit Belge Rosé | GLASS 5 – BOTTLE 22 |

WHITE

| | |
|---|-----------------------|
| 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 « Eté 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 | |

RED

| | |
|--|-----------------------|
| Côtes du Rhône « Parallèle 45 » | GLASS 6 – BOTTLE 28 |
| 55% Grenache Noir, 40% Syrah, 5% Mourvèdre | |
| Chianti Colli Senesi « Fattoria San Donato » BIO | GLASS 6.5 – BOTTLE 28 |
| 95% Sangiovese, 5% Cilieggiolo | |
| Salento Primitivo « Tuma » BIO | GLASS 6.5 – BOTTLE 32 |
| 100% Primitivo | |

BUBBLES

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

