

our signature croquettes

CHEESE CROQUETTES (D)	45
Signature 4 Cheese Recipe, Syrup de Liege Dip, Fried Parsley	
FLEMISH BEEF STEW CROQUETTES (D) (A)	45
Served with Duo of Mustard Mayo	
SHRIMP CROQUETTES (D) (S)	45
Served with Classic Tartare Dip	
CROQUETTE TASTING PLATTER (D) (S)	79
3 Cheese, 3 Shrimp, 3 Beef Croquettes, Fried Parsley, Dipping Selection	

starters

DIBBA BAY OYSTERS #4 (RAW)(S) 6PC/12PC	75/149
Sauce Mignonette, Tobasco, Lemon // Not Available on Entertainer	
GUACAMOLE BOWL (VEGAN) (GF)	55
Homemade Guacamole, served with Fresh Corn Tortilla	
BEEF CARPACCIO (D) (GF)	75
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)	75
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	

Our Belgian Pride



moules frites (S)

89/169

Entertainer not available.

Choice of Natural — Garlic Cream — Roquefort Cream — Thai Green Curry
All served with Belgian Fries & Award Winning Belgian Mayo

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**BE
GF**

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 Bruin in a Homemade Pie, Mashed Potatoes, Peas & Gravy	
STEAK TARTARE (RAW) (GF)	99
Diced Steak, Belgian Style Dressing, Condiments served with Belgian Fries	
AUTHENTIC BELGIAN VOL-AU-VENT (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	

sandwiches & burgers

Served with Belgian Fries Add Smoked Beef	25
LPB BURGER (D)	95
Angus Patty, Caramelised Onion, Cheddar, Tomato Chutney, Black Truffle Mayo	
STEAK SANDWICH (D)	89
Horseradish Mayo, Caramelised & Grilled Onion, Tomato, Rocca on a Ciabatta	
SMOKESTACK BURGER (D)	95
Angus Patty, Crispy Onions, Smoked Cheddar, BBQ Sauce, Black Pepper Mayo	
CHICKEN BURGER (D)	79
Buttermilk Fried Chicken, Smoked Cheddar, Coleslaw, Jalapenos, Chipotle Mayo	

salads

Add Chicken	18
CAESAR SALAD (D)	69
Baby Gem, Romaine, Sourdough Croutons, Parmesan, Crispy Beef Bacon	
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	
LIEGEOISE SALAD	69
Warm Potato & Green Beans, Avocado, Belgian Leaves, Bacon Crumble	

sauces

Green Peppercorn Sauce	
Wild Mushroom Sauce	
Garlic, Rosemary & Thyme Butter	
Additional Portion – 10AED	

sides

Belgian Fries	35
Mashed Potatoes	25
Garden Salad	20
Garlic Bread	20

chargrill

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

STEAK FRITES (GF)	125
200g Flank	
CHARGRILLED RIB EYE (GF)	199
300g Chargrilled Prime Rib Eye	
CHARGRILLED TENDERLOIN (GF)	199
250g Chargrilled Prime Tenderloin	
FISH AND CHIPS (A)	115
Stella Artois Battered Cod, Belgian Fries, Minted Pea Puree, Tartare Sauce	
CHARGRILLED OCTOPUS (SF)	129
Romesco, Garlic Aioli, Roast Potato	
SEARED SALMON FILLET (D) (GF)	119
Pan Roast Salmon Fillet, Chargrilled Asparagus, Fingerling Potato, Dill Lemon Butter Sauce	
GRILLED TIGER PRAWNS (D) (S) (GF)	139
Simply Grilled with Chilli & Lime Butter, Served with Belgian Fries & Salad	

pasta & risotto

CARBONARA (D) (V)	79
Beef Pancetta, Egg Yolk, Pecorino, Black Pepper	
RIGATONI BOLOGNESE (G) (D)	79
Angus beef Rag, cherry tomato, Grana Padano	
TRUFFLED MAC & CHEESE (D) (V)	75
4 Cheese Sauce, Black truffle, Parmesan	
Add Turkey Ham / Smoked Beef	10 / 25
WILD MUSHROOM RISOTTO (D) (V)	79
Parmesan, Mushroom, Tarragon, Black Truffle Oil	

desserts

BAKED CHEESECAKE (D) (V)	39
With 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	
STICKY TOFFEE PUDDING (D) (EGG) (G)	39
Butterscotch Sauce, Vanilla Ice Cream	
CREME BRULEE (D) (EGG)	35
Classic Madagascan Vanilla Custard	

10% service charge, 7% municipality and 5% VAT are included in the prices.
(A) Alcohol (GF) Gluten free (V) Vegetarian (Vegan) Vegan (S) Seafood (R) Raw



*Le
Petit Belge*