

# LE PETIT BEIGE



## DAWN (UNTIL 11U30)

when the early bird catches the worm

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

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

## LES PAINS BELGES (UNTIL 17U00)

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



OUR KITCHEN IS OPEN FROM 11H30 UNTIL 20H30

## STARTERS *Just for you, or to share*

<b>Breaded squid (S)</b>	17	<b>Burrata (V)</b>	19
Squid rings — tartar sauce		Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad	
<b>Artisanal cheese croquettes (2)(V)</b>	18	<b>Chicken wings</b>	16
Fried parsley — Westmalle crumble — lemon — tartar — salad			
<b>Extra cheese croquette</b>	6		
<b>Artisanal grey shrimp croquettes (2)(S)(A)</b>	22	<b>'Antipasti' platter (P)</b>	22
Fried parsley — grey shrimp — lemon — cocktail dip — salad		Range of the tastiest cheeses and fine meats	
<b>Extra grey shrimp croquette</b>	8		
<b>Duo cheese &amp; grey shrimp croquettes (2)(V)(S)(A)</b>	20	<b>'I can't choose' platter (P) (N)</b>	28
Fried parsley — cheese croquette — grey shrimp croquette		You choose. you lose. Taste the very best of our starters	
<b>Carpaccio (R)</b>	20		
Truffle mayonnaise — rocket — parmesan			

## SALADS

<b>Niçoise (S)</b>	27
Salad — fresh grilled tuna — anchovies — tomato — beans — potatoes — red onion — olives — egg	
<b>Chicken caesar (S)</b>	23
Slow-cooked chicken breast — romain lettuce — iceberg lettuce — Caesar dressing — parmezaan — sourdough croutons — capers — anchovies	
<b>Goat cheese (V) (N)</b>	22
Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — honey mustard dressing	
<b>+ bacon (P)</b>	1.5

## SOUP *Served with bread and butter*

<b>Tomato soup (V)</b>	7.5
<b>Soup of the day</b>	8.5
<b>+ chicken meatballs</b>	2

## MAIN COURSES

With every main course, 1 potato garnish included\*

<b>Belgian Blue Rumb steak</b>	28
Belgian Blue steak	
<b>Spare ribs (P)</b>	28
Slow cooked and glazed	
<b>Steak tartare (R)</b>	25
Raw minced meat Belgian Blue — pickle	
<b>Chicken supreme</b>	22
Crispy oven baked — classic salad	
<b>Stew (A)</b>	23
Gently cooked beef stew	
<b>Vol-au-vent</b>	23
Chicken — meatballs — mushrooms — cream — puff pastry	

## MUSSELS SEASONAL

<b>Mussels natural (S)</b>	28
<b>Mussels garlic (S)</b>	28
<b>Mussels garlic and cream (S)</b>	29
<b>Mussels white wine (S) (A)</b>	29
<b>Mussels Le Petit Belge (S) (A)</b>	30
Hoegaarden — lemongrass — garlic — ginger	

## FISH

<b>Fish &amp; chips (S)(A)</b>	26
Haddock in beer batter — tartare sauce	
<b>Meunière plaice (S)</b>	32
Fried whole — butter — lemon — parsley	

## 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
		Mushrooms
		Tomato salsa
		Seasonal vegetables



## VEGGIE

<b>Burrata (V)</b>	19
Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad	
<b>Salad goat cheese (V) (N)</b>	22
Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — sirop	
<b>Artisanal cheese croquettes (2) (V)</b>	18
Fried parsley — cheese crumble — lemon — tartar sauce	

## VEGAN

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



## KIDS

<b>Vol-au-vent with French fries or croquettes</b>	13
<b>Stew with French fries or croquettes</b>	13
<b>Chicken nuggets with French fries or croquettes</b>	11

## SWEETS

<b>Dame blanche</b>	10	<b>Crème brûlée (A)</b>	9
Vanilla ice cream — chocolate sauce — chocolate crumble		Crispy sugar coating	
<b>Coupe strawberries</b>	13	<b>Waffle "De gewone"</b>	9
Vanilla ice cream — strawberries		Icing sugar	
<b>Coupe vanilla</b>	8	<b>Waffle "De belg"</b>	11
Vanilla ice cream — chocolate crumble		Callebaut chocolate sauce — chocolate crumble — icing sugar	
<b>Coupe Le Petit Belge</b>	11	<b>Waffle "Fraisez-vous" (seasonal)</b>	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 allergenlijst is opgenomen 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	4.6
Kompel Bovengronds 6% 33cl	5
Liefmans Fruitesse 25cl	4.2



## 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	La Chouffe Blond 8%	33cl	4.8	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	Fourchette 7.5%	33cl	4.5

## 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	3
Tea	3.5
Tropical Fruit – Earl Grey – Golden Chamomile – Pure Lemon – Rosehip – Green – English Breakfast	
Fresh tea	4.8
Mint – Ginger	

ALL VARIETIES OF COFFEE ARE ALSO AVAILABLE IN DÉCAFÉINÉ

## 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	3.5
Black Tea – Green Tea – Peach Hibiscus	
Tönissteiner	3.8
Zitronen – Orange – Vruchtenkorf	
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	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
Martini Fiero	7
Campari	7
Martini Bianco	7
Martini Rosso	7
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	
Lazy Red Cheeks	14
Absolut Vodka – sugar – lime juice	
Cuba Libre	13
Bacardi Carta Blanca – Coca-Cola – lime	
Moscow Mule	14
Absolut Vodka – Fever-Tree Ginger Beer – lime – mint	

## SPRITZ

Aperol Spritz	9.5
Campari Spritz	9.5
Limoncello Spritz	9.5

## 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 23
Le Petit Belge Red	GLASS 5 – BOTTLE 23
Le Petit Belge Rosé	GLASS 5 – BOTTLE 23

## WHITE

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

## RED

Côtes du Rhône « Parallèle 45 » 55% Grenache Noir, 40% Syrah, 5% Mourvèdre	GLASS 6 – BOTTLE 28
Chianti Colli Senesi « Fattoria San Donato » BIO 95% Sangiovese, 5% Cilieggiolo	GLASS 6.5 – BOTTLE 28
Salento Primitivo « Tuma » BIO 100% Primitivo	GLASS 7 – BOTTLE 32

## BUBBLES

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

