

# BRUSSELS MUSSELS

## FRESH OYSTERS

1 pcs. 3.5/5.5

With classic mignonette sauce and lemon

## MUSSELS 0.5kg/1kg

Fresh mussels with Belgian fries or toasted bread. Choose the sauce of your preference:

- White wine, garlic and celery 13/18
- Belgian beer, cream, bacon and celery 13/18
- Spicy chorizo, red curry, cream and celery 15/20
- Spicy green curry, coconut milk, white wine and celery 15/20
- Tomato, Marinara 13/18

## COLD APPETIZERS

- Chicken liver "Pâté"** 7  
Covered with apricot-flavored melted butter, served with pickled onions and bread
- Maatjes herring** 10  
With baby potatoes, beetroot mayonnaise, shallot onions and dill oil
- Free range stone bass ceviche** 12  
Served with avocado and mango, flavored with Leche del Tigre sauce
- Yellowfin tuna tartare** 14  
Served with avocado, shiitake mushrooms, soy gel and sesame tuile
- Argentinian beef tartare** 17  
Classic beef tartare served with toasted bread
- Beef cut prepared at low temperature** 14  
Served with marinated Kenya beans, onions and horseradish sauce
- "Brussels Mussels" cheese platter** 8
- Sharing snacks platter for two** 19  
Selection of cheeses, 18 months aged Spanish ham, dried sausage, green olives, homemade caramelized apple chutney
- Olives in sweet and sour sauce** 6

## HOT APPETIZERS

- Alaskan Cod** 9  
Crispy, wheat beer battered cod served with tartar sauce
- Prawns sauteed in white wine and garlic butter sauce** 11  
served with toasted bread
- Cheese donuts** served with spicy chili-soy sauce 7
- "Flambée" thin pizza snack for two** 9  
With bacon, onion and sour cream sauce
- Double fried Belgian fries** 4  
With spicy-sweet and tartar sauces
- Edamame beans** 4  
With homemade butter and Maldon salt flakes

## SOUPS

- Belgian "Waterzooi" soup** 10  
Boiled chicken bone broth with seafood and coconut milk
- Belgian beer and cheese soup** 8  
Served with yeast dough scone, flavored with bacon and sun-dried tomatoes

## SALADS

- Prawn salad** 12  
Served with avocado, cashew nuts, carrots and mango-chili dressing
- Warm beetroot and goat cheese salad** 10  
Served with dark beer caramel

## MAIN COURSES

- Fried burrata** 14  
Served in Marinara sauce, with sweet and sour olives, cedar nuts and herb pesto
- Stone bass fillet** 22  
Free range stone bass served with asparagus and green pea puree
- Yellowfin tuna steak** 22  
Served with Jerusalem artichoke puree, roasted seasonal asparagus, kumato tomato and beer pickled grain mustard
- Grilled octopus** 24  
With baby potatoes, pickled carrots and creamy fish sauce
- Signature "Brussels Mussels" pork ribs** 22  
Pork ribs cooked low and slow to allow smoke and heat gently penetrate meat. Served with Belgian fries and pickled vegetables
- Argentinian beef fillet, 200g** 28
- American ribeye, 300g** 39  
Served with Pommes Anna, roasted "Eringi" mushrooms, celery puree and sauce on side. Red wine or pepper cream sauce to choose.
- Belgian meatballs** 12  
Beef and pork meatballs served with potato puree and sauce of your choice:
  - Belgian beer, cream and bacon
  - Spicy chorizo, red curry celery and cream
  - Tomato, Marinara
- Vegan cauliflower steak vegan** 12  
Served with edamame bean puree, kale salad and parsley "gremolata"

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## DESSERTS

<b>Liege waffle</b>	
• With powdered sugar	5
• Whipped cream and fruits	6
• Salted caramel and ice cream	6
<b>Dark beer panna cotta</b>	6
Served with dried fruit and wheat beer compote	
<b>Belgian chocolate Mousse</b>	6
With fresh mango tartare	
<b>Warm crumble dessert</b>	6
Served with homemade chamomile ice cream	
<b>The "Colonel"</b>	4
Citrus fruit sorbet served with splash of vodka to refresh palate and soul	
<b>Ice Dunes ice cream</b>	7
• With fruits	
• With caramel and berries	

## BEVERAGES

<b>Freshly squeezed juice 250ml</b>	4
• Orange	
• Grapefruit	
• Orange and grapefruit	
<b>Coffee</b>	
• Espresso	2
• Black coffee / Coffee with milk	2/2.5
• Cappuccino	2.5
• Flat white	2.5
• Latte	2.5
• All coffees can be served with plant-based milk	0.5
• All coffees can be made caffeine-free	
<b>Tea</b>	2.5
<b>Natural Tea</b>	3
• Sea buckthorn	
• Raspberry - bilberry with mint	
<b>CBD Lemonade, 400ml</b> (Ask the waiter for details)	6
<b>Wake Up Tea, 400ml</b>	6
<b>Tropi Cooler, 750ml</b>	8

## BREAKFAST

VI-VII from 11<sup>00</sup> until 13<sup>00</sup>

<b>Breakfast Mimoza</b>	4.5	<b>Poached eggs on toast</b>	8
With freshly squeezed orange juice		Toasted rye bread, poached eggs with curd cheese cream, tomatoes, homemade pesto, avocado and cashew nuts	
<b>Classic "Bellini" cocktail</b>	5	<b>Classic Shakshuka for two</b>	10
		Four eggs baked in rich tomato sauce with leeks and fresh herbs	
<b>Egg's "Benedict"</b>	5	<b>"Brussels mussels" sandwich with beef cheek</b>	10
Two poached eggs with Hollandaise sauce and toasted English muffin. You can also choose Hollandaise with truffles		Natural yeast bread, beef cheeks stewed in Belgian beer and baked with blue cheese, fennel and celery salad, Dutch sauce, pickled onions	
<b>Scrambled eggs</b>	6	<b>Curd fritters</b>	7
Served on a toasted sourdough bread with mashed avocado and fresh vegetables		Served with homemade jam and sour cream	
<b>Extras:</b>			
• Spanish ham	2.5		
• Lightly smoked salmon	2.5		
• Avocado	2.5		
• Crispy bacon	2.5		

We also offer one of our mussels for breakfast.  
Please ask our staff for more information.

Kindly inform our staff if you have any allergies or special requests