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HAPPY  
RESTAURANT



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**SNACKS //  
AMUSE-BOUCHE**

**Frietje** 33

Belgian fries

**Bierplankje** <sup>(D)</sup> <sup>(M)</sup> <sup>(C)</sup> <sup>(G)</sup> 63

Belgian cheese and halal salami cubes, pickled onions, gherkins, mustard

**Frietje special** <sup>(D)</sup> <sup>(GL)</sup> <sup>(A)</sup> 63

Belgian fries topped with Belgian beef stew, chopped onions, mayonnaise, tomato ketchup, parsley

**Cheese croquettes** <sup>(D)</sup> <sup>(GL)</sup> 53

Syrup de Liège, fried parsley

**Baked mushrooms with garlic butter** <sup>(V)</sup> <sup>(D)</sup> 43

White button mushrooms, butter, parsley, shallots, garlic, parmesan

**Boulets Liégeois** <sup>(A)</sup> <sup>(D)</sup> <sup>(GL)</sup> 63

Roasted meatballs, slow cooked in Leffe Brune & apple molasse sauce

**Toast cannibal** <sup>(R)</sup> <sup>(D)</sup> <sup>(GL)</sup> 53

Toasted bread topped with steak tartare and crisp potatoes

**Beef sliders** <sup>(GL)</sup> <sup>(D)</sup> 82

Mini burgers with melted cheddar cheese, gherkins, pepper mayo, caramelized onions

**Crispy BBQ chicken wings** <sup>(GL)</sup> <sup>(D)</sup> 63

Glazed chicken wings, signature BBQ sauce, chipotle mayo

**SANDWICHES**

Served with Belgian fries

**Belgian smos** <sup>(GL)</sup> <sup>(D)</sup> 64

Baguette, lettuce, mayonnaise, cucumber, tomato, smoked turkey ham, Belgian cheese

**Croque-monsieur** <sup>(GL)</sup> <sup>(D)</sup> 63

Toasted turkey ham & cheese sandwich, mustard, pickles

**Toast champignons** <sup>(GL)</sup> <sup>(D)</sup> <sup>(V)</sup> 55

Sautéed button mushrooms, onion, truffled cream on toasted sourdough

**STARTERS //**  
**HORS D'OEUVRE**

**Soup of the day** (VG) (GL) **33**

Fresh croutons

**Cheese croquettes** (GL) (D) **53**

Signature blend of cheese, fried parsley, mustard

**North Sea shrimps croquettes** (GL) (D) (S) **63**

North Sea shrimps, lemon, tartare

**Beef carpaccio** (GL) (D) (R) **63**

Sliced raw flank steak, olive oil, matured cheese, capers, rucola, lemon

**Tomates crevettes** (S) (D) (GL) **93**

North Sea shrimps, cocktail sauce, lettuce, beef tomato

**Tiger prawns in garlic butter** (S) (D) (GL) **65**

Sautéed tiger prawns in a mild-spicy garlic butter sauce, herbs toast

**SALADS //**  
**SALADES**

**Marinated roasted beets and raspberries** (VG) (N) **53**

Roasted beets marinated in a raspberry dressing, candied walnuts, aragula

**Caesar salad** (D) (GL) (V) **53**

Boston heart lettuce, Caesar dressing, croutons, aged cheese  
With grain fed grilled chicken breast **73**

**Green beans & avocado "Liégeois"** (VG) **63**

Avocado, freshly cooked beans, cherry tomato, potato, onion, curled endives, radish, dressing

**Goat cheese & Brussels endives** (D) (GL) (N) **63**

Mixed lettuce & endives, crisp bacon, goat cheese on toast, honey-mustard dressing, candied walnuts

**MUSSELS //**  
**MOULES**

**Moules marinières** (S) (D) **160**

Onion, celery, parsley

**Garlic and cream** (S) (D) **170**

Onion, celery, parsley, garlic & cream sauce

**Spicy Thai** (S) (D) (N) **170**

Onion, celery, parsley, spring onion, coriander, red Thai curry sauce

**White wine & cream** (S) (A) (D) **170**

Onion, celery, parsley, white wine, cream

**MAIN COURSE //**  
**PLATS PRINCIPAUX**

<b>Sole meunière</b> <sup>(S)</sup> <sup>(D)</sup> <sup>(GL)</sup>	<b>280</b>
Sautéed dover sole, parsley and lemon butter, mashed potatoes, mixed salad	
<b>North Sea fish casserole</b> <sup>(D)</sup> <sup>(GL)</sup> <sup>(A)</sup>	<b>130</b>
Steamed cod loin, mussels, clams, North Sea shrimps, crustacean bisque	
<b>Panfried salmon</b> <sup>(S)</sup> <sup>(D)</sup>	<b>120</b>
Seared crispy skin-on salmon fillet, confits tomatoes, caper butter	
<b>Classic steak tartare</b> <sup>(D)</sup> <sup>(GL)</sup> <sup>(R)</sup>	<b>110</b>
Raw finely chopped beef steak topped with egg yolk, signature dressing, garden salad and fries	
<b>Steak frites</b> <sup>(D)</sup> <sup>(GL)</sup>	<b>110</b>
Gras-fed Onglet steak, green peppercorn sauce, fries	
<b>Grilled rib eye</b> <sup>(D)</sup>	<b>180</b>
300 gr grain fed rib eye, garden salad, fries	
<b>Grilled tenderloin</b> <sup>(D)</sup>	<b>170</b>
250 gr grass fed grilled tenderloin, garden salad, fries	
<b>Cheese burger</b> <sup>(D)</sup> <sup>(GL)</sup>	<b>93</b>
Gherkins, onion, melted cheese, lettuce, signature dressing, fries	
<b>Beef stew "Flemish carbonade"</b> <sup>(D)</sup> <sup>(GL)</sup> <sup>(A)</sup>	<b>123</b>
Braised beef brisket in Leffe brune beer, syrup de Liège, endive salad, fries	
<b>Roasted rooster</b> <sup>(D)</sup> <sup>(GL)</sup>	<b>93</b>
Half bone-in roasted free range chicken, green salad, home made apple compote, fries	
<b>Vol-au-vent</b> <sup>(D)</sup> <sup>(GL)</sup>	<b>112</b>
Chicken & mushrooms fricassée, veal meatballs, puff pastry, fries	
<b>Spinach &amp; mushroom lasagna</b> <sup>(D)</sup> <sup>(GL)</sup> <sup>(N)</sup> <sup>(V)</sup>	<b>82</b>
Spinach, mushrooms, toasted pine nuts, mix of cheese	

**VEGETARIAN  
AND VEGAN**

**Soup of the day** (GL) (VG) **33**

Fresh croutons and cream

**Baked mushrooms with garlic butter** (V) (D) **43**

White button mushrooms, butter, parsley, shallots, garlic, parmesan

**Toast champignons** (V) (D) (GL) **55**

Sautéed button mushrooms, onion, truffled cream on toasted sourdough

**Cheese croquettes** (D) (GL) (V) **53**

Signature blend of cheese, fried parsley, mustard

**Marinated roasted beets and raspberries** (VG) (N) **53**

Roasted beets marinated in a raspberry dressing,  
candied walnuts, aragula

**Caesar salad** (V) (GL) (D) **53**

Boston heart lettuce, Caesar dressing, croutons, aged cheese  
With grain fed grilled chicken breast **73**

**Green beans & avocado “Liégeois”** (VG) **63**

Avocado, freshly cooked beans, cherry tomato, potato, onion,  
curled endives, radish, dressing

**Spinach & mushroom lasagna** (V) (GL) (D) (N) **82**

Spinach, portobello mushrooms, toasted pine nuts, mix of cheese

**SIDES //  
GARNITURE**

Belgian fries **33**

Mashed potatoes **33**

Cheesy cauliflower **33**

Sautéed green beans **38**

Green salad & dressing **33**

**SAUCES**

Mushrooms sauce **15**

Green peppercorn sauce **15**

Béarnaise sauce **15**

Blue cheese sauce **15**

Green herbs butter **15**

<b>DESSERTS</b>	<b>Dame Blanche <sup>(D)</sup></b>	<b>37</b>
	Vanilla ice-cream, hot Belgian chocolate sauce, whipped cream	
	<b>Pannekoeken - Pancakes <sup>(GL) (D)</sup></b>	<b>37</b>
	Pancakes served with 2 garnishes to choice Whipped cream, chocolate sauce, berries, Lotus Biscoff cream, Nutella, vanilla ice cream	
	<b>Belgian chocolate moelleux <sup>(GL) (D)</sup></b>	<b>43</b>
	Minute hot lava cake, chocolate crumble, vanilla ice cream	
	<b>Belgian chocolate mousse <sup>(D)</sup></b>	<b>33</b>
	Classic chocolate mousse, chocolate crumble	
	<b>Belgian tiramisu with Lotus Biscoff <sup>(GL) (D) (E)</sup></b>	<b>37</b>
	Crumbled Lotus Biscoff, espresso, mascarpone	
<b>Appels and berries crumble <sup>(GL) (D) (N)</sup></b>	<b>37</b>	
Almond, hazelnuts, pistachio crumble, soft whipped cream		
<b>Selection of ice cream <sup>(D)</sup></b>	<b>15 / scoop</b>	
Choose your ice cream Vanilla, Belgian chocolate, Lotus Biscoff, strawberry, lemon (sorbet)		
<b>KIDS // DES ENFANTS</b>	<b>Cold Starters</b>	
	Cold pasta salad <sup>(D) (GL)(VG)</sup>	25
	Mimosa eggs and salad <sup>(D) (V)</sup>	35
	<b>Soup</b>	
	Tomato soup with veal meat balls <sup>(D) (GL)</sup>	25
	Soup of the day <sup>(V)</sup>	25
	<b>Healthy options</b>	
	Avocado and chicken sandwich <sup>(D) (GL)</sup>	35
	<b>Main courses</b>	
	2 mini burgers and fries <sup>(D) (GL)</sup>	55
	Kids steak and fries <sup>(D)</sup>	55
	Spaghetti bolognese <sup>(D) (GL)</sup>	35
	<b>Desserts</b>	
Chocolate mousse <sup>(D)</sup>	30	
Kids pancake with garnish <sup>(D) (GL)</sup>	35	

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**Belgian Pavilion**



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All prices are in AED and inclusive of 7% Municipality fee and 5% VAT.



**BEVERAGE //  
DRANKEN****Beer**

Van het vat - Draught - Stella Artois (330ml/500 ml)	32 / 47
Van het vat - Draught - Hoegaarden (330ml/500 ml)	35 / 49
Van het vat - Draught - Leffe Blonde (330ml/500 ml)	36 / 51
Van het vat - Draught - Leffe Brune (330ml/500 ml)	36 / 51
Van het vat - Draught - Triple Karmeliet (330ml)	37
Stella Artois (330ml)	30
Hoegaarden Rose (330ml)	30
Kasteelbier Triple (330ml)	68
Kasteelbier Bruin (330ml)	68
Duvel (330ml)	60
Triple Karmeliet (330ml)	70
La Chouffe (330ml)	81
Pauwel Kwak (330ml)	61
Delirium Tremens (330ml)	78
Maredsous Blond (330ml)	54
Hopus (330ml)	66
Barbar (330ml)	54
Chimay Rouge (330ml)	73
Chimay Bleue (330ml)	83
Westmalle Triple (330ml)	68
Früli (330ml)	68
Floris Apple / Framboise / Fruit (330ml)	63

**Sparkling & champagne****150/ 750ml**

Domaine du Chant d Eole Blanc de Blancs	110 / 590
Laurent Perrier Brut Champagne	145 / 695

**Rosé wine****150 / 750ml**

Colombelle Plaimont, France	43 / 212
Château de L'Aumerade Cuvée Marie-Christine	67 / 325
By. Ott Rosé, Domaines Ott, France	385

**White wine****150 / 750ml**

Sauvignon Blanc, d'Alamel by Lapostolle, Chile	37 / 182
Pinot Grigio Promessa, Gabbiano, Italy	47 / 245
Sauvignon Blanc, Matua, New Zealand	53 / 250
Riesling Kung Fu Girl, Charles Smith, USA	53 / 270
Macon-Fuisse, Domaine Cordier Pere et Fils, France	370

**Red wine****150 / 750ml**

Barbera, Araldica, Italy	37 / 182
Cabernet Sauvignon, Casa Lapostolle, Chile	37 / 182
Malbec, La Linda, Bodega Luigi Bosco, Argentina	39 / 190
Rioja Crianza Navajas, Spain	47 / 245
Châteauneuf-du-Pape Rouge, France	545

**BEVERAGE //  
DRANKEN**

**Signature cocktails**

Belgian Club (based on beer)	68
Amarillo (based on liqueur)	68
Une nuit a Jalisco (based on tequila)	68
Symphony (based on gin)	68
The Artisan Monk (based on rum)	68

**Vodkas**

**30 / 60ML**

Stolichnaya Premium	43 / 82
Russian Standard Original	60 / 110
Grey Goose	80 / 145

**Tequilas**

Jose Cuervo Silver	43 / 82
Don Julio Reposado	75 / 131
Patron XO Café	60 / 115

**Cognac & Brandy**

**30 / 60ML**

Three Barrel Brandy	43 / 82
Courvoisier vs	77 / 139
Hennessy VSOP	90 / 166

**Blended whiskies**

**30 / 60ML**

Johnnie W. Red label	43 / 82
Johnnie W. Black label	60 / 106
Chivas Regal 18 yrs.	106 / 195

**Single malt whiskies**

**30 / 60ML**

Glenfiddich 18 yrs.	96 / 170
Macallan 12 yrs.	80 / 153

**Bourbons**

**30 / 60ML**

Jim Beam	55 / 95
Makers Mark	55 / 95
Jack Daniels	55 / 95

**Gins**

**30 / 60ML**

Tanqueray 10	46 / 87
Hendrick's	58 / 111
Gin Mare	72 / 136
Botanist	72 / 136
Daffy's	72 / 136
Roku	72 / 136
London blue	72 / 136

**Rums**

**30 / 60ML**

Matusalem Classico	43 / 82
Captain Morgan Spiced	49 / 85
Bacardi Carta Blanca	56 / 109
Havana 7 yrs.	63 / 125

**Aperitifs**

**30ML**

Aperol	63
Ricard	63

**BEVERAGE //  
DRANKEN****NON-ALCOHOLIC BEVERAGES**

A selection soft drinks	20
A selection of Rombouts coffee	20

**Water**

Local Still (355ml)	10
Acqua Panna (500ml/750ml)	18 / 24
San Pellegrino Sparkling (500ml/750ml)	18 / 24

**Juices**

A selection of juices	23
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**Smoothies**

Banana and date	28
Strawberry	28

**Non-alcoholic beers**

Biere des amis Belge blond	45
St Peters Without Original	47
St Peters Without Gold	47
Stella Artois 0.0	43

**Non-alcoholic sparkling wine**

Vintense Cuvee Prestige	182
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**Non-alcoholic wine**

Vina'O le Chardonnay	178
Vina'O le Merlot	178

**Non-alcoholic Gin**

Pearsons Botanicals - London Botanic	48
Pearsons Botanicals - Hibiscus & Rose	48
Pearsons Botanicals - Rhubarb & Ginger	48

