

— EST. 2016 —

CÔTE BELGE

BAR-BISTRO

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Menu

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• Wines by the glass •

Bubbles

Cava Bach € 9,00

Champagne Edmond Roussin € 13,50

White

glas karaf 0,5l

Côté Mas € 6,00 € 22,00

2020 Languedoc, France -
Grenache Blanc -
Vermentino - Sauvignon
Blanc

Doña Evita P. € 6,50 € 24,00

2018 Torrontes, Mendoza,
Argentina

Verdicchio de € 7,50 € 28,00

**Matelica Terre di
Valbona,**

2021 Belisario, Marche,
Italia

Red

glas karaf 0,5l

Côté Mas € 6,00 € 22,00

2020 Languedoc, France -
grenache - syrah - merlot

Doña Evita P., € 6,50 € 24,00

**Reserva Malbec,
Mendoza, Argentina**

2018 Malbec, Mendoza,
Argentina

Vida Moncayo, D.O. € 7,00 € 26,00

Campo de Borja

2020 Garnacha, Espagna

Montepulciano € 8,00 € 29,00

**D'Abruzzo,
Carminucci**

2020 Marche, Italia

Château La € 12,90

Commanderie

2019 Bordeaux, France -
Lalande de Pomerol

Rosé


glas karaf 0,5l

Côté Mas € 6,00 € 22,00

2021 Languedoc, France -
Cinsault - grenache - syrah

• Cocktails & Mocktails by Côte Belge •

Cocktails

Kyiv Mule 	€ 14,00
Vodka, lime, ginger beer	
Mai Tai	€ 14,00
Dark rum, overproof rum, triple sec, lime, orgeat	
Mojito	
Rum, lime, mint, sugar, sparkling water	
Strawberry Mojito	
Rum, strawberry, lime, mint, sugar, sparkling water	
Dark & Stormy	€ 14,00
Dark rum, lime, gingerbeer, angostura bitters	
Negroni	€ 14,00
Gin, campari, red vermouth	
Long Island Iced Tea	€ 14,00
Vodka, Gin, Cointreau, Tequila, Bacardi	
Sailor's Spice	€ 14,00
Spiced rum, lime, hazelnut, chili, five spice, roasted almond, ginger beer	
Lazy Red Cheeks	€ 14,00
Vodka, raspberry, violet, lime, cane sugar	
Pornstar Martini	€ 14,00
Vodka, passion fruit, vanilla, lime	
Nespresso® Martini	€ 14,00
Nespresso® Espresso, Vodka, Kahlua	

Mocktails

Ambrosia 0,0%	€ 12,00
Guava, cranberries, raspberry, lemon	
Balicha 0,0%	€ 12,00
Mandarin, lime, green tea, sugar, natural spices	
Ipanema 0,0%	€ 12,00
Passion fruit, lime, ginger beer	
Virgin Mojito 0,0%	€ 9,00
Cane sugar syrup, mint, lime, sparkling water	
Ice Tropez 0,0%	€ 9,00
Grape juice, nectarines	
Crodino 0,0%	€ 5,00
Fine herbs, natural southern fruit extracts, mineral water	

• Drinks •

House aperitif € 12,50

Elderflower, wild strawberry & Cava

Cocktail of the month € 14,00

Long Island Iced Tea

Vodka, Gin, Cointreau, Tequila,
Bacardi, Coca Cola Zero

Mocktail of the month € 9,00

Ice Tropez 0,0%

Grape juice, nectarines

Gin of the month € 16,50

Marula Gin Pomegranate

NO Gin of the month € 14,50

The Copperhead Non Alcoholic

Zest of orange

Beer of the month € 5,90

YPRA is – after OMER. and Tripel
LeFort – the third family beer from
Brouwerij Omer Vander Ghinste.
YPRA is a soft and fresh top-fermented
blond beer, with a light
bitterness and fruity hop notes of
orange and grapefruit. Thanks to the
refermentation in the bottle, Ypra gets
its unique aroma and taste.

Classics

Verse sinaasappelsap € 7,00

Kirr witte wijn € 6,40

Kirr royal cava € 9,50

Champagne ipv cava + € 5,50

Martini Rosso/Bianco € 7,00

Campari - Ricard € 8,90

Campari with fresh orange juice € 13,80

Aperol € 11,40

Picon vin blanc € 10,90

Porto red white - Sherry fino - Pineau de Charentes € 7,40

Draft beer

Stella 25cl € 3,50

Stella 33cl € 4,20

Tripel Karmeliet € 4,90

Beers

Omer € 4,20

Duvel € 4,90

Westmalle double/triple € 4,90

Sint-Bernardus abt 12 € 4,90

Cornet € 4,90

Rodenbach € 4,90

Liefmans € 4,90

Jupiler 0,0% € 3,50

Soft Drinks - Sodas

Soft-drinks € 3,50

coca cola - coca cola zero - sprite -
fanta

fuze tea - fuze tea peach

Chaudfontaine still / sparkling 0.5 L € 6,00

Gin - Tonics

Tanqueray N°10 Gin - Gordon's Gin € 14,50


Gin Mare - Spring Gin "Gentleman's Cut" € 16,50

Copperhead Non Alcoholic € 14,50









• To Share •

Gillardeau

THE ROLLS ROYCE OF OYSTERS. THE SHELL HAS A BEAUTIFUL SHAPE, OPENS EASILY AND IS A REAL DELIGHT TO EAT.

Gillardeau oysters 3 pieces		€ 15,10
Gillardeau oysters 6 pieces		€ 27,70
Gillardeau oysters 9 pieces		€ 41,30

Apero Bites

Albondigas (8 pieces)		€ 11,50
Paletta Ibérico pig "Bellota" monte Nevado (80gr.)		€ 17,50
"Slow cooked" Breydel pork belly lacquered with hoisin sauce	    	€ 11,70
Holstein & Rubia Gallega croquettes with tomato chutney (5 pieces)	 	€ 19,00

Royal Belgian Caviar / 30 gram

ROYAL BELGIAN CAVIAR IS THE PIONEER OF 'BLACK GOLD' IN OUR COUNTRY. IN 2002 ROYAL BELGIAN CAVIAR APPEARED ON THE MARKET AS THE FIRST AND ONLY BELGIAN CAVIAR PRODUCER. 100% BELGIAN 100% NATURAL. SERVED WITH SOUR CREAM AND BLINIS

Royal Belgian Caviar "Platinum"	€ 70,00
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Firm eggs with a salty - creamy taste and a subtle nutty touch. 8 year old sturgeon

 Weekdieren

 Pittig

 Gluten

























 Soja

 Mosterd

 Sesam

 Lactose

• Appetizer •

Fried goose liver with caramelized Granny Smith apples with Calvados.		€ 25,80
Baked scallops, butternut squash, chorizo crumble, fried shallot gravy	   	€ 23,60
Cannelloni of North Sea crab & zucchini, dashi, wakame	   	€ 23,20
Smoked salmon with sandalwood, blinis and sour cream	 	€ 21,20
Fish soup "Zeebruges Style" with rouille and toast	  	€ 19,60
Homemade shrimp croquettes	   	€ 18,90
1/2 Canadian lobster with herb butter and bisque ± 300gr (per 2 persons)	  	€ 23,80
Cheese croquettes	   	€ 14,10
Carpaccio of aged and smoked Holstein loin with smoked foie gras and fresh truffle		€ 27,90
Carpaccio of aged and smoked Holstein loin		€ 19,80

We ask you to limit your choice to 4 different starters and/or main courses

 Lactose

 Gluten

 Ei





 Vis

 Schaaldie...

 Pittig

 Vegetarisch







• Main dishes •

Rye wing with herb puree and capers    	€ 27,90
Sea bass, risotto in green, broad beans, Breton peas   	€ 33,70
Sole meunière, salad and fries   	€ 33,90
Cod, puree, young spinach, mousseline, shrimps   	€ 38,20
Sea of Flavor promotion	€ 36,50
Brill fillet with fideuà, chistorra and cuttlefish    	€ 36,50
Canadian lobster with herb butter and bisque ± 600gr, linguini     	€ 44,80
Linguini with truffle    	€ 34,40
Veal Rib-eye, purple sprouting broccoli, wild mushrooms, pommes Ana, port reduction   	€ 34,80
Vol-au-vent of farm chicken, chestnut mushrooms, puff pastry biscuit, fries   	€ 26,80
Vol-au-vent "Côte Belge Deluxe" of farm chicken, chestnut mushrooms, veal sweetbreads, fresh truffle, puff pastry biscuit, fries   	€ 45,50

We ask you to limit your choice to 4 different starters and/or main courses

• NICE TO "MEAT" YOU •

"SIGNATURES"

- Steak tartare, hand-cut Charolais beef, salad & fries   € 26,50
- Stir-fried Filet Pur "Holstein" with onion and Mee Sun
"black soya", "gomasio" curry sauce and basmati rice     € 36,00

Nice to "MEAT" you

INCLUDING: PEPPER SAUCE, MUSHROOM SAUCE, BÉARNAISE, SALAD & FRIES

- Rib-eye "Holstein" AAA Select € 35,50
- Filet-Pur "Holstein" AAA Platinum € 39,50
- Chateaubriand "Angus Grand Cru" (per 2 persons) € 32,40 pp

Black Angus is a Scottish cattle breed that was optimized in America. The meat is perfect for further (taste) refinement and marbling.



















We ask you to limit your choice to 4 different starters and/or main courses

Sides

- Chicory salad  € 6,00
- Tomato salad   € 6,00

• Desserts •

Desserts

Nougat Glacé with roasted almonds, red fruit coulis	   	€ 11,80
Colonel, lemon sorbet & vodka		€ 12,00
Crème brûlée	 	€ 11,50
Café glacé	  	€ 11,50
Dame blanche	 	€ 11,50
Moelleux of Saothome chocolate	   	€ 12,00
Coupe Advocaat, vanilla ice cream and whipped cream	 	€ 12,50
Pineapple tartar, basil, coconut ice cream		€ 12,50

• Warm drinks •

Nespresso® coffee

Intenso Ristretto / Espresso / Lungo    € 3,90

Intensely roasted / cocoa

Espresso Vanilla  € 4,20

Espresso with vanilla aroma

Cappuccino - Latte macchiato - Iced macchiato € 4,20

Latte or Iced macchiato "infused" (Vanilla - macadamia - choco & cookie - butterscotch) € 5,00

Irish coffee - Italian coffee - French coffee - Hasselt coffee € 12,50

Thés Dammann Frères® Paris 1692

Earl Gray - Green - Rooibos - Chamomile - Verveine € 3,90

single flavours

















Fresh Ginger Tea € 4,80

Ginger - cloves

Fresh mint tea € 4,80

Green tea with fresh Benjah mint

• Children's dishes •

	1 stuk	2 stuks
Shrimp croquette with fries  	€ 12,80	€ 22,90
Cheese croquette with fries   	€ 10,50	€ 17,10
Filet pur "Holstein" with fries and sauce of your choice 	€ 20,80	
Cod, mash & spinach  	€ 20,40	
Pasta bolognaise   	€ 13,30	
Chicken fillet with fries and applesauce	€ 15,50	
Meatballs in tomato sauce with puree   	€ 13,00	
Kids ice cream vanilla  	€ 3,00	