

LE PETIT BELGE



DAWN (UNTIL 11U30)

when the early bird catches the worm

Bread roll	
Cheese (V)	3
Ham (P)	3
Nutella (V)	3
Jam (V)	3
Croissant (V)	3
Jam or Nutella or butter	
Fried eggs or scrambled eggs (V)	7
Two eggs served with bread	
+ bacon (P)	3

The small breakfast (P)	19
Fried eggs or scrambled eggs with bacon	
Bread rolls, bread	
Range of cold meat, cheese and jam	
Fresh orange juice and coffee	
+ prosecco	7

LES PAINS BELGES (UNTIL 17U00)

Belgian baguette (P)	9
Ham — mild Westmalle cheese — romaine lettuce — tomato — cucumber — egg — mayonnaise	
Cheese baguette (V)	8
Mild Westmalle cheese — romaine lettuce — tomato — cucumber — egg — mayonnaise	
Ham baguette (P)	8
Ham — romaine lettuce — tomato — cucumber — egg — mayonnaise	
Club sandwich (P)	16
Chicken — tomato — lettuce heart — crunchy bacon — pepper mayonnaise — crisps	
Mushroom toast (V)	16
Mushrooms — parsley — spring onion	
Croque monsieur (P)	13
Ham — cheese — salad	
Croque madame (P)	15
Ham — cheese — 2 eggs — salad	



OUR KITCHEN IS OPEN FROM 11H30 UNTIL 20H30

STARTERS *Just for you, or to share*

Gepaneerde inktvis (S)	16	Tomato mozzarella (V)	16
Calamares — tartaarsaus		Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad	
Artisanal cheese croquettes (2)(V)	16	Chicken wings	14
Gefruite peterselie — Westmalle crumble — citroen — tartaar — salade			
Extra cheese croquette	6		
Artisanal grey shrimp croquettes (2)(S)(A)	20	‘Antipasti’ platter (P)	18
Gefruite peterselie — grijze garnaal — citroen — cocktaildip — salade		Range of the tastiest cheeses and fine meats	
Extra grey shrimp croquette	8		
Duo cheese & grey shrimp croquettes (2)(V)(S)(A)	18	‘I can’t choose’ platter (P) (N)	25
Fried parsley — cheese croquette — grey shrimp croquette		You choose. you lose. Taste the very best of our starters	
Carpaccio (R)	18		
Truffelmayonaise — rucola — parmezaan			

SALADS

Niçoise (S)	25
Salad — fresh grilled tuna — anchovies — tomato — beans — potatoes — red onion — olives — egg	
Chicken caesar (S)	21
Slow-cooked chicken breast — romain lettuce — iceberg lettuce — Caesar dressing — parmezaan — sourdough croutons — capers — anchovies	
Goat cheese (V) (N)	22
Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — honey mustard dressing	
+ bacon (P)	1.5

SOUP *Served with bread and butter*

Tomato soup (V)	7.5
Soup of the day	8.5
+ chicken meatballs	2

MAIN COURSES

With every main course,
1 potato garnish included*

Belgian Blue Rumb steak	26
Belgian Blue steak	
Spare ribs (P)	24
Slow cooked and glazed	
Steak tartare (R)	24
Raw minced meat Belgian Blue — pickle	
Chicken supreme	21
Crispy oven baked — classic salad	
Stew (A)	21
Gently cooked beef stew	
Vol-au-vent	21
Chicken — meatballs — mushrooms — cream — puff pastry	

MUSSELS *SEASONAL*

Mussels natural (S)	25
Mussels garlic (S)	26
Mussels garlic and cream (S)	27
Mussels white wine (S) (A)	27
Mussels Le Petit Belge (S) (A)	28
Hoegaarden — lemongrass — garlic — ginger	

Fish & chips (S)(A)	24
Haddock in beer batter — tartare sauce	
Meunière piace (S)	28
Fried whole — butter — lemon — parsley	

SIDES

These dishes are only to be ordered as a supplement

*POTATOES		SAUCE		VEGETABLES	
French fries	3	Mushroom cream (A)	3.5	Classic salad	3
Croquettes	3	Pepper cream (A)	3.5	White coleslaw	3
Sweet potato fries	4.5	Homemade Bearnaise	4.5	Oven tomatoes	4
		Herb-butter	3.5	Tomato salsa	3
				Seasonal vegetables	5

VEGGIE

Tomato mozzarella (V)	16
Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad	
Salad goat cheese (V) (N)	22
Salad — Aurélie goat cheese — caramelised walnuts — chicory — blueberries — apple — onion — sirop	
Artisanal cheese croquettes (2) (V)	16
Fried parsley — Westmalle crumble — lemon — tartar sauce	

VEGAN

Faux tartare (V)	18
Tomato tartare — dille mayonnaise (vegan) — rocket salad — apple capers	
Mushroom toast (V)	16
Mushrooms — parsley — spring onion	
Tomato soup (V)	6

KIDS

Vol-au-vent with French fries or croquettes	10
Stew with French fries or croquettes	10
Chicken nuggets with French fries or croquettes	9

SWEETS

Dame blanche	10	Waffle “De gewone”	9
Vanilla ice cream — chocolate sauce — chocolate crumble		Icing sugar	
Coupe strawberries	13	Waffle “De belg”	10
Vanilla ice cream — strawberries		Callebaut chocolate sauce — chocolate crumble — icing sugar	
Coupe vanilla	8	Waffle “Fraisez-vous” (seasonal)	13
Vanilla ice cream — chocolate crumble		Fresh strawberries — icing sugar	
Coupe Le Petit Belge	11		
Vanilla ice cream — salted caramel — chocolate flakes			

(V) vegetarian (S) seafood (A) alcohol (N) nuts (R) raw (P) pork

Info over allergenen op aanvraag. De samenstelling van de producten kunnen veranderen. De allergenijst is opgemaakt 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)	3.2 – 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
La Chouffe blond 8% 33cl	4.6
Kompel Bovengronds 6% 33cl	4.6
Kompel Ondergronds 6% 33 cl	4.6



TRAPPIST

Westmalle Dubbel 7%	5
Westmalle Tripel 9.5%	5.3
Chimay Blauw 9%	5.3
Chimay Tripel 8%	5
Rocheport 10 11.3%	5.8
Orval 6.2%	5.8
Sint Bernardus 12 – 10%	5.3

BEER RECOMMENDATION

Leffe Rituel 9%	33cl	4.6	Cherry Chouffe 8%	33cl	5	Pauwel Kwak 8.4%	33cl	4.6
Leffe Tripel 8.5%	33cl	4.6	Vedett 5.2%	33cl	3.9	Wolf 7 Blond 7.4%	33cl	4.5
Leffe Ruby 5%	33cl	4.6	Liefmans Fruitesse 4.2%	25cl	4.1	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	4.1	Palm 5.2%	25cl	3.5
LeFort Tripel 8.8%	33cl	5	Vliegend Varken 9%	33cl	5.5	Hoegaarden Rosé 3%	25cl	3.5
LeFort Bruin 9%	33cl	5	Cornet 8.5%	33cl	4.6			

HOT DRINKS

Coffee	3.2
Espresso	3.2
Double espresso	4.5
Espresso Machiatto	3.5
Cappuccino	3.7
Cappuccino with whipped cream	4.5
Latte Machiatto	3.7
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
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Tea	3.5
Tropical Fruit – Earl Grey – Golden Chamomile – Pure Lemon – Rosehip – Green – English Breakfast	

Fresh tea	4.5
Mint – Ginger	

ALL VARIETIES OF COFFEE ARE ALSO AVAILABLE IN DÉCAFEÏNÉ

SOFT DRINKS

Chaudfontaine 25cl	3.2
Still – Sparkling	
Chaudfontaine 50cl	6
Still – Sparkling	
Perrier	3.5
Coca Cola	3.2
Coca Cola Light	3.2
Coca Cola Zero	3.2
Sprite	3.2
Fanta	3.2



Fuze Tea	3.5
Black Tea – Green Tea – Peach Hibiscus	
Tönissteiner	3.8
Zitrone – Orange – Vruchtenkorf	
Cécémel	3.2
Fristi	3.2
Fresh orange juice	5.2
Minute Maid	3.6
Orange – Apple – Apple Cherry	
Nordic Mist	3.2
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	3.2
Liefmans	0,0%	25cl	4.1
Leffe Blond	0,0%	33cl	4.6
Leffe Bruin	0,0%	33cl	4.6



COCKTAILS

Mojito	13
Bacardi Carta Blanca – soda – mint – lime – cane sugar	
Strawberry Mojito	14
Bacardi Carta Blanca – soda – mint – lime – cane sugar – strawberry	
Cosmopolitan	13
Absolut Vodka – Cointreau – cranberry – lime juice	
Cuba Libre	13
Bacardi Carta Blanca – Coca-Cola – lime	
Moscow Mule	14
Absolut Vodka – Fever-Tree Ginger Beer – lime – mint	

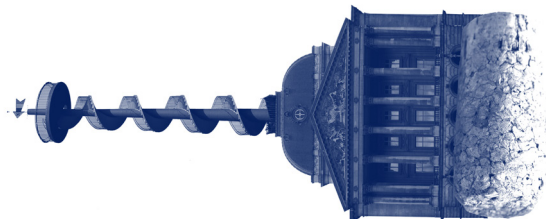
SPRITZ

Aperol Spritz	9
Campari Spritz	9
Limoncello Spritz	9

MOCKTAILS

ALCOHOL 0,0%

Virgin Mojito	10
Soda – lime – mint – cane sugar	
Virgin Strawberry Mojito	11
Soda – lime – mint – cane sugar – strawberry	
Crodino	6
+ Nordic Mist Indian Tonic	3.2
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 22
Le Petit Belge Red	GLASS 5 – BOTTLE 22
Le Petit Belge Rosé	GLASS 5 – BOTTLE 22

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

Côtes du Rhône « Parallèle 45 »	GLASS 6 – BOTTLE 28
55% Grenache Noir, 40% Syrah, 5% Mourvèdre	
Chianti Colli Senesi « Fattoria San Donato » BIO	GLASS 6.5 – BOTTLE 28
95% Sangiovese, 5% Cilieggiolo	
Jumilla « Monastrell » Casa Castillo BIO	GLASS 6.5 – BOTTLE 32
60% Monastrell, 30% Garnacha, 10% Syrah	

BUBBLES

Le Couchon Brut	Coupe	7
Le Couchon Brut	75cl	35
Le Couchon Rosé	75cl	38

Moët & Chandon Brut Impérial	75cl	75
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WHITE

RED

