

LE PETIT BEIGE



DAWN (UNTIL 11U30)

when the early bird catches the worm

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

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

LES PAINS BELGES (UNTIL 17U00)

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



OUR KITCHEN IS OPEN FROM 11H30 UNTIL 20H30

STARTERS *Just for you, or to share*

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

SALADS

Niçoise (S)	27
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	28
Belgian Blue steak	
Spare ribs (P)	28
Slow cooked and glazed	
Steak tartare (R)	24
Raw minced meat Belgian Blue — pickle	
Chicken supreme	22
Crispy oven baked — classic salad	
Stew (A)	23
Gently cooked beef stew	
Vol-au-vent	23
Chicken — meatballs — mushrooms — cream — puff pastry	

MUSSELS SEASONAL

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

Fish & chips (S)(A)	26
Haddock in beer batter — tartare sauce	
Meunière plaice (S)	32
Fried whole — butter — lemon — parsley	

MEAT

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
		Oven tomatoes
		Tomato salsa
		Seasonal vegetables

VEGGIE

Tomato mozzarella (V)	17
Belgian buffalo mozzarella — tomato — red onion — balsamico — rocket salad	
Salad goat cheese (V) (N)	22
Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — sirop	
Artisanal cheese croquettes (2) (V)	18
Fried parsley — cheese crumble — lemon — tartar sauce	

VEGAN

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



KIDS

Vol-au-vent with French fries or croquettes	12
Stew with French fries or croquettes	12
Chicken nuggets with French fries or croquettes	10

SWEETS

Dame blanche	10	Crème brûlée (A)	9
Vanilla ice cream — chocolate sauce — chocolate crumble		Crispy sugar coating	
Coupe strawberries	13	Waffle "De gewone"	9
Vanilla ice cream — strawberries		Icing sugar	
Coupe vanilla	8	Waffle "De belg"	11
Vanilla ice cream — chocolate crumble		Callebaut chocolate sauce — chocolate crumble — icing sugar	
Coupe Le Petit Belge	11	Waffle "Fraisez-vous" (seasonal)	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 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)	3.4 – 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
Cherry Chouffe 8% 33cl	4.6
Kompel Bovengronds 6% 33cl	4.6
Hoegaarden 4.9% 33cl	3.9



TRAPPIST

Westmalle Dubbel 7%	5
Westmalle Tripel 9.5%	5.3
Chimay Blauw 9%	5.3
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	4.6	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 Rosé 3%	25cl	3.5
LeFort Bruin 9%	33cl	5	Cornet 8.5%	33cl	4.6			

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	5.2
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	4.5
Mint – Ginger	

ALL VARIETIES OF COFFEE ARE ALSO AVAILABLE IN DÉCAFEÏNÉ

SOFTDRINKS

Chaudfontaine 25cl	3.3
Still – Sparkling	
Chaudfontaine 50cl	6
Still – Sparkling	
Perrier	3.5
Coca Cola	3.3
Coca Cola Light	3.3
Coca Cola Zero	3.3
Sprite	3.3
Fanta	3.3

Fuze Tea	3.5
Black Tea – Green Tea – Peach Hibiscus	
Tónissteiner	3.8
Zitronen – Orange – Vruchtenkorf	
Cécémel	3.3
Fristi	3.3
Fresh orange juice	5.2
Minute Maid	3.6
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
Bellini	8
Campari	6
Martini Bianco	6.5
Martini Rosso	6.5
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	
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

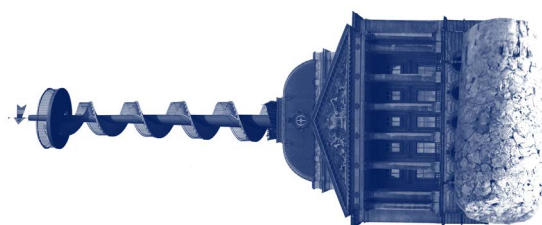
Aperol Spritz	9
Campari Spritz	9
Limoncello Spritz	9

MOCKTAILS

ALCOHOL 0,0%	
Virgin Mojito	10
Soda – lime – mint – cane sugar	
Virgin Strawberry Mojito	11
Soda – lime – mint – cane sugar – strawberry	
Crodino	6
+ 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 22
Le Petit Belge Red	GLASS 5 – BOTTLE 22
Le Petit Belge Rosé	GLASS 5 – BOTTLE 22

WHITE

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 « Eté 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	

RED

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

