

BRASSERIE

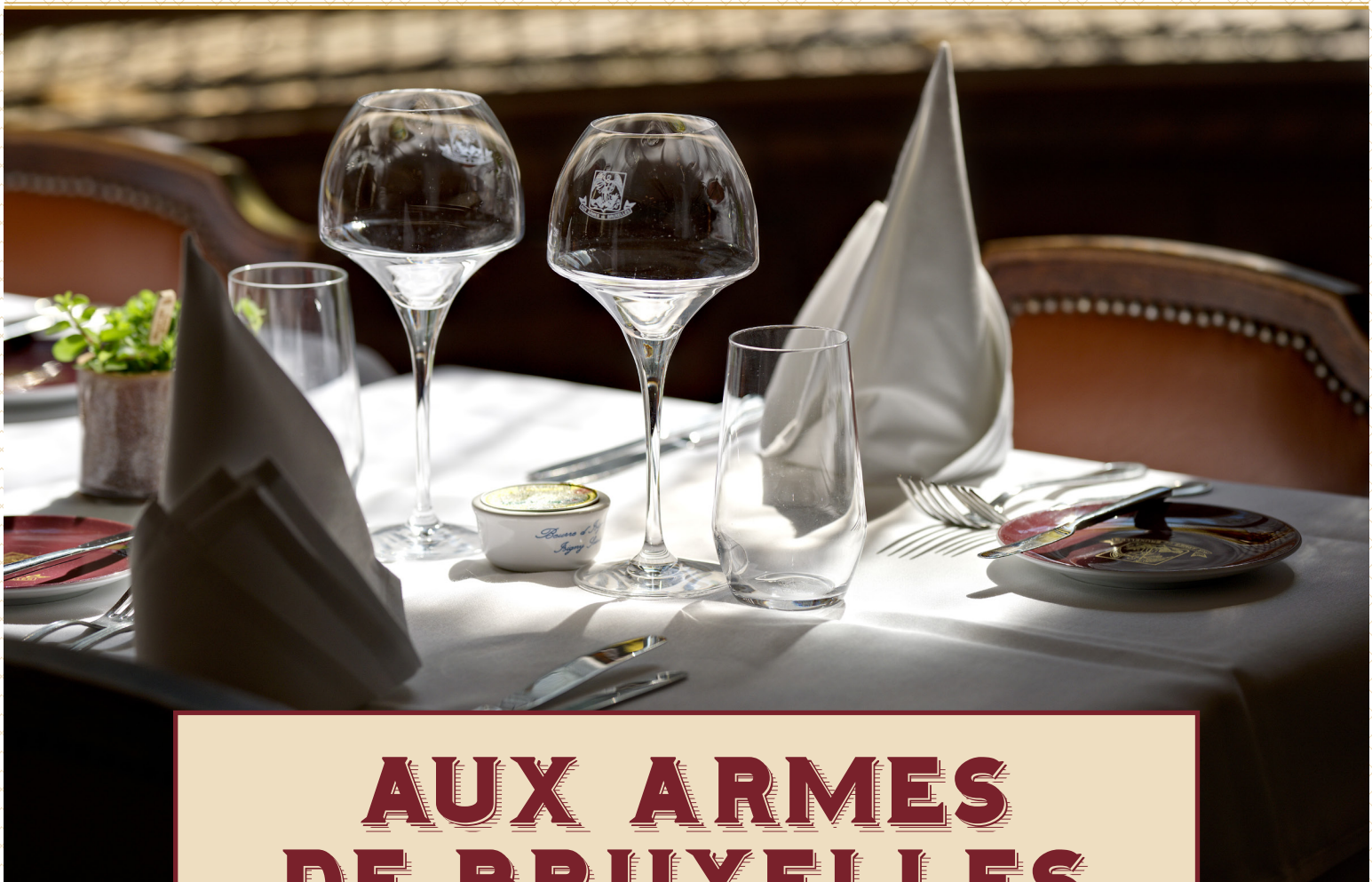


OUR STARTERS

◆ Plate of Breughel ham, crudités	€17.50
◇ House brawn.....	€15.00
◆ Artisanal Cervelas sausage, wholegrain mustard mayonnaise	€12.00
◇ Veal brain tartare or meunière.....	€19.50
✔ Marolles poached egg	€13.75
◆ Our shrimp croquette 1 piece (of pure indulgence!)	€9.50
◆ Our Chicken croquettes with Madeira sauce (2 pieces).....	€14.75
◇ Salmon tartare with shallot, chives and mustard	€18.00
◇ 1/2 stewed eel in green herb sauce	€15.00
◇ Mushrooms on toast.....	€12.50
◇ Frogs legs in garlic	€15.50
◇ Liège salad	€14.50

OUR MAIN COURSES

◇ Steak (200g), fresh fries, salad	€19.50
◇ Black and white pudding sausages, compote & puréed potatoes	€13.50
◇ Breaded chicken escalope, fresh fries & choice of sauce	€17.50
◇ Meatballs in tomato sauce, fresh fries	€14.50
◇ Plate of Provençal mussels au gratin.....	€19.75
◆ Brabançonne rabbit.....	€25.55
◇ Steak tartare «c'est vous» & fresh fries.....	€19.85
◆ Steak tartare «c'est nous» & fresh fries	€19.85
◆ Veal tongue in a spicy sauce, puréed potatoes	€22.50
◆ Trio of Belgian specialities (carbonnade, vol-au-vent and 1 meatball in tomato sauce), fresh fries	€19.00
◇ Knuckle of ham with mustard sauce	€18.50
◇ Lamb shank with thyme and rosemary, gratin dauphinois.....	€18.50
◇ Trout meunière or with almonds	€18.50
◆ Gilthead bream.....	€24.50



AUX ARMES DE BRUXELLES - 1921 -

The chef Cédric Callenaere offers his recommendations and current specials.
All our dishes are served with professionalism, respect for our clients,
the produce and a love for Belgian gastronomy.

WWW.AUXARMESDEBRUXELLES.COM

MENU AT €30,50

STARTERS

- Salmon tartare with shallot, chives and mustard
- House brawn with herbs, tartare sauce
- Honey roasted goat's cheese salad
- Chicken croquettes with Madeira sauce

MAIN COURSES

- Steak tartare «c'est nous» & fresh fries
- Fresh red label Scottish salmon fillet, béarnaise sauce
- Chicken vol-au-vent, mousseline sauce and fresh fries
- Beef Carbonnade flamande (beef stew), fresh fries

DESSERTS

- Brussels waffle, sugar and chantilly
- Speculoos tiramisu
- Chocolate mousse

MENU AT €49,50

STARTERS

- «Veulemans» salad (1/2 brown shrimp salad and 1 shrimp croquette)
- Ostend-style seafood gratin (fish, mussels, shrimp, mushrooms, cheese)
- Six Fines de Claires Marennes Oléron oysters
- House foie gras terrine, onion jam and toasted brioche

MAIN COURSES

- Aux Armes de Bruxelles fish Waterzooi (cod, sole, salmon, brown shrimp)
- Poached cod with tomato basil sauce
- Grilled beef steak, choice of sauce, fresh fries
- Duck breast à l'orange, Normandy apple, gratin dauphinois

CHOICE OF DESSERTS OR SELECTION OF BELGIAN CHEESES

CHILDREN'S MENU

FREE - Up to 12 years.

MAIN COURSES

- Cod goujons, tartare sauce, purée and watercress
- Vol-au-vent, fresh fries
- Meatballs in tomato sauce, fresh fries
- Half pot of mussels marinières, fresh fries

DESSERTS

- Chocolate mousse
- Ice cream

13 rue des Bouchers - 1000 Brussels | TEL.: +32 (0)2 511 55 50 | FAX : +32 (0)2 514 33 81

www.auxarmesdebruxelles.com

OPEN 7D/7

The house cannot accept responsibility for any items or clothing stored in the cloakroom.
Unfortunately, cheques cannot be accepted as payment. The house is not able to give change for 500-euro notes. All prices are given in euros, including service and VAT.

People with allergies or intolerances may request our information brochure.
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BEERS

DRAFT			
◇ Alken Cristal - 5.0%	€3.95	◇ Grisette Fruits des Bois - 3.5%.....	€5.50
◆ Veulemans - 6.5%	€4.75	◇ Triple Affligem - 9.0%	€6.95
◇ Blanche de Bruges - 4.8%.....	€4.75	◇ Grimbergen Blonde or Brune - 6.7%.....	€6.95
◇ Affligem brune - 6.8%	€5.50	◇ Judas - 8.5%	€7.50
		◇ Délirium Tremens - 8.5%.....	€6.95
		◇ Trappiste Chimay Brune - 9.0%.....	€7.50
IN BOTTLES			
◇ Gueuze Mort Subite - 4.5%	€5.50	◇ Duval - 8.5%	€6.95
◇ Kriek Mort Subite - 4.0%	€5.50	◇ Carlsberg - 5.5%.....	€4.45
◇ Cuvée de Ciney Blonde or Brune - 7.0%	€5.50	◇ Carlsberg NA - 0.0%.....	€4.45

APERITIFS



◇ House apéritif.....	€8.95	◇ Smirnoff, Absolut Vodka	€9.50
◆ Cocktail Alexandra de Madame Nadine.....	€12.00	◇ Gordon's Gin	€8.50
◇ Madame de Maintenon champagne, glass.....	€12.00	◇ Bombay Sapphire	€9.50
◇ Taittinger champagne, glass.....	€16.00	◇ Sex on the beach Cocktail	€12.00
◇ Kir royal.....	€12.00	◇ Piña Colada Cocktail	€12.00
◇ Martini, Gancia, Pineau des Charentes, Port, Sherry	€6.50	◇ Mojito Cocktail	€12.00
◇ Kir, Campari, Ricard, Picon, Picon white wine	€7.50	◇ Magic Amazon Mocktail (alcohol free)	€9.50
◇ J&B, Johnnie Walker Red Label, Jameson	€9.50		
◇ Jack Daniel's, Chivas	€12.00	◇ Extra Soft.....	€2.50

SOFT DRINKS

◇ Coca Cola / Coke Zero.....	€3.50	◇ Schweppes Ginger Ale / Hibiscus.....	€6.00
◇ Lipton Ice Tea / peach	€3.50	◇ Spa lemon / orange	€3.50
◇ Looza orange / apple / tomato	€4.25		
◇ Freshly squeezed orange juice	€6.95		
◇ Schweppes Soda / Tonic	€3.75		
		25CL	50CL
		€2.95	€4.85
			100CL
			€7.50

COLD STARTERS

◇ House foie gras terrine, onion jam and brioche toast	€22.00	◇ House brawn.....	€15.00
◆ «Veulemans» salad (1/2 brown shrimps salad & 1 shrimps croquette).....	€19.50	◆ Warm salad of lambs tongue with shallot vinaigrette.....	€18.00
◇ Gourmet platter, (fresh foie gras, smoked salmon and brown shrimps and salad).....	€28.00	◆ Plate of Breughel ham, crudités	€17.50
◇ Baltic herring in white wine and green apple	€15.00	◆ Artisanal Cervelas sausage, wholegrain mustard mayonnaise.....	€12.00
◇ Tomato with brown shrimps mayonnaise	€19.50	◇ Veal brain tartare or meunière.....	€19.50
◇ Lightly smoked Scottish salmon with garnish ..	€22.50	◇ Salmon tartare with shallot, chives and mustard.....	€18.00
◇ Chicory and Roquefort salad with smoked bacon	€15.00		



HOT STARTERS

◇ House fish soup (croûtons, rouille, cheese) ..	€12.50	◇ Chicory gratin.....	€14.50
◇ Soup of the day	€9.00	✓ Vegetarian chicory gratin.....	€12.00
✓ Cheese croquettes (2 pieces).....	€13.50	✓ Honey roasted goat's cheese salad	€17.00
◆ The famous shrimp croquette 1 piece (of pure indulgence!)	€9.50	◇ Liège salad	€14.50
◆ Our shrimp croquettes (2 pieces).....	€18.50	◇ 1/2 stewed eel in green herb sauce	€15.00
◆ Our Chicken croquettes with Madeira sauce (2 pieces).....	€14.75	◇ Frog's legs cooked in garlic and herbs.....	€15.50
✓ Marolles poached egg.....	€13.75	◇ Mushrooms on toast.....	€12.50
◇ Burgundy snails (6 pieces).....	€12.50	◇ Ostend-style seafood gratin (fish, mussels, shrimps, mushrooms, cheese).....	€16.50
✓ Garlic mushrooms (6 pieces).....	€12.50		

FISH COUNTER (WHEN IN SEASON)

◇ Plate of Moules parquées (raw mussels), Marolles sauce.....	€16.50	◇ Royal platter (Selection of 9 oysters, raw mussels, brown shrimps, prawns, langoustines, winkles and whelks and 1/2 lobster).....	€89.50
◇ Selection of large pink prawns.....	€14.75		
◇ Bowl of whelks	€12.50		
◇ Winkles, portion	€11.50		
◇ Langoustines (6 pieces).....	€29.50		
◆ Armes de Bruxelles platter (Selection of 9 oysters, raw mussels, brown shrimps, prawns, langoustines, winkles and whelks).....	€58.75		
		1piece	6pieces
		€4.80	€24.00
		Flat oysters 3/0	€4.00
			€20.00
		Fines de Claires Marennes Oléron n°3 oysters	

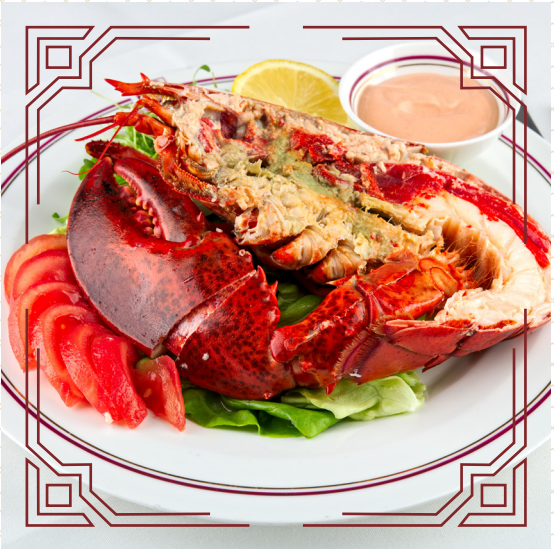


OUR MUSSELS (GOLDEN IN SEASON)

◇ Plate of Moules parquées (raw mussels), Marolles sauce.....	€16.50
◇ Plate of mussels with snail butter (garlic and parsley).....	€18.55
◇ Plate of Provençal mussels au gratin	€19.75
◇ Mussels marinières (onions, celery, butter), fresh fries	€29.50
◇ Mussels in white wine (onions, celery, butter, white wine) fresh fries.....	€30.50
◆ Mussels in white wine & cream (onions, celery, butter, white wine, cream) fresh fries.....	€31.00
◇ Mussels aux piments (onions, celery, spicy sauce), fresh fries.....	€29.50

LOBSTERS (700GR.)

	1/2	1/1
◇ Bellevue lobster (salad, tomato, hard-boiled egg, mayonnaise, cocktail sauce).....	€38.00	€72.00
◆ Shelled lobster with morels and fresh pasta	€42.00	€75.00
◇ Lobster Waterzooi	€38.00	€72.00
◇ Lobster roasted in snail butter (garlic and parsley)	€38.00	€72.00



FISH

◇ Stewed eel in green herb sauce	€28.50	◇ Fresh red label Scottish salmon fillet, béarnaise sauce	€26.50
◇ North Sea sole meunière or grilled.....	€38.50	◆ Aux Armes de Bruxelles fish Waterzooi (cod, sole, salmon, brown shrimp)	€28.50
◇ North Sea fillets of sole Dugléré (fresh tomato, white wine sauce, parsley)	€39.50	◇ Cod goujons, tartare sauce, purée and watercress	€24.50
◆ House North Sea sole fillets (mushrooms, shrimps, mussels, lobster, cream).....	€43.50	◇ Trout meunière or with almonds.....	€18.50
◇ Poached cod, mousseline sauce or melted butter and mustard	€28.50	◆ Gilthead bream.....	€24.50
◇ Pan-fried salmon, shallot sauce.....	€26.50		

All fish dishes are served with plain boiled potatoes or mashed potatoes.

◆ Signature dishes ✓ Vegetarian dishes
Photos © Luc Viatour

POULTRY

◆ Chicken vol-au-vent, mousseline sauce and fresh fries.....	€19.75
◇ Ghent chicken Waterzooi, boiled potatoes.....	€19.75
◇ Duck breast à l'orange, Normandy apple, gratin dauphinois.....	€24.25
◇ Duck breast with sauce archiduc (mushroom & cream), croquette potatoes	€24.25
◇ Breaded chicken escalope, fresh fries & choice of sauce.....	€17.50



MEAT

◆ Trio of Belgian specialties	€19.00	◇ Steak (200g), salad	€19.50
◇ Beef Carbonnade flamande (beef stew).....	€19.85	◇ Black and white pudding sausages, compote and puréed potatoes	€13.50
◇ Rack of lamb, selection of vegetables, gratin dauphinois	€26.75	◇ Meatballs in tomato sauce.....	€14.50
◆ Veal chop, raised on mother's milk, Blackwell sauce	€34.50	◆ Brabançonne rabbit (cooked with chicory)....	€25.55
◇ Steak tartare «c'est vous»	€19.85	◆ Veal tongue in a spicy sauce, puréed potatoes	€22.50
◆ Steak tartare «c'est nous»	€19.85	◇ Knuckle of ham with mustard sauce	€18.50
◆ Beef steak	€24.00	◇ Lamb shank with thyme and rosemary, gratin dauphinois	€18.50
◆ Grilled rib steak	€28.00	All meat dishes are served with fresh fries cooked in beef fat.	
◆ Double rib steak (2 person)	€54.00		
◆ Grilled fillet steak.....	€33.00		

House sauces (béarnaise, choron, archiduc, green pepper, crushed black pepper, roquefort, Maître d'hôtel butter, Marchand de vin)

€3,00

VEGETARIAN

✓ Vegetarian chicory gratin	€12.00
✓ Honey roasted goat's cheese salad (starter / dish).....	€17.00 / €22.00
✓ Marolles poached egg	€13.75
✓ Cheese croquettes (2 pieces).....	€13.50
✓ Garlic mushrooms (6 pieces).....	€12.50



VEGETABLES AND SIDES

◇ Fresh fries cooked in beef fat	€3.95	✓ Fine green beans.....	€5.00
◇ Potatoes: boiled or mashed	€3.95	✓ Buttered spinach.....	€5.00
◇ Gratin dauphinois.....	€3.95	✓ Salad: mixed, green or tomato.....	€7.00
◇ Puréed potato (plain or with watercress)	€3.95	✓ Pan-fried chicory	€5.00
✓ Selection of seasonal vegetables	€12.85		

