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

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

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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MENU AT €38,50

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

CHILDREN'S MENU AT €15

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

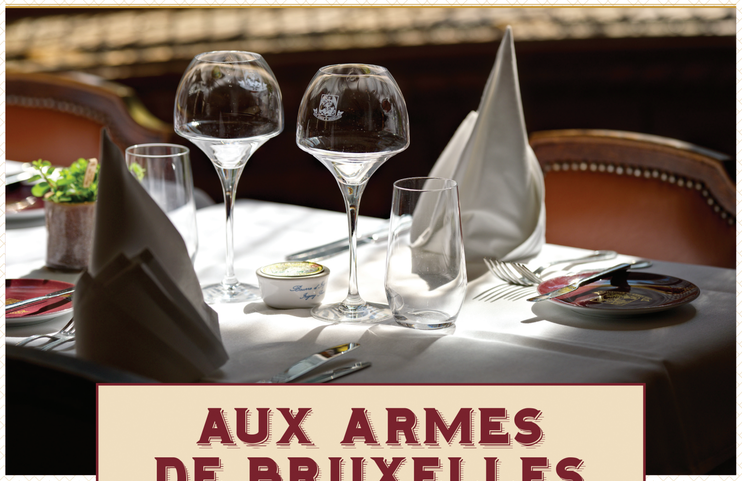
MENU AT €49,50

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

AUX ARMES DE BRUXELLES
1921



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

Aux Armes de Bxl-Menu 700x375_carte oct2021_EN.indd 1
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BEERS

DRAFT

- ◇ Alken Cristal - 5.0% €3.95
- ◆ Veulemans - 6.5% €4.75
- ◇ Blanche de Bruges - 4.8% €4.75
- ◇ Affligem brune - 6.8% €5.50

IN BOTTLES

- ◇ Gueuze Mort Subite - 4.5% €5.50
- ◇ Kriek Mort Subite - 4.0% €5.50
- ◇ Cuvée de Ciney Blonde or Brune - 7.0% €5.50
- ◇ Grisette Fruits des Bois - 3.5% €5.50
- ◇ Triple Affligem - 9.0% €6.95
- ◇ Grimbergen Blonde or Brune - 6.7% €6.95
- ◇ Judas - 8.5% €7.50
- ◇ Délirium Tremens - 8.5% €6.95
- ◇ Trappiste Chimay Brune - 9.0% €7.50
- ◇ Duval - 8.5% €6.95
- ◇ Carlsberg - 5.5% €4.45
- ◇ Carlsberg NA - 0.0% €4.45

APERITIFS

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

SOFT DRINKS

- ◇ Coca Cola / Coke Zero €3.50
- ◇ Lipton Ice Tea / peach €3.50
- ◇ Looza orange / apple / tomato €4.25
- ◇ Freshly squeezed orange juice €6.95
- ◇ Schweppes Soda / Tonic €3.75
- ◇ Schweppes Ginger Ale / Hibiscus €6.00
- ◇ Spa lemon / orange €3.50

	25CL	50CL	100CL
◇ Bru still or sparkling	€2.95	€4.85	€7.50

COLD STARTERS

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

HOT STARTERS

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

FISH COUNTER (WHEN IN SEASON)

- ◇ Plate of Moules parquées *(raw mussels)*, Marolles sauce €16.50
- ◇ 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
- ◇ Royal platter *(Selection of 9 oysters, raw mussels, brown shrimps, prawns, langoustines, winkles and whelks and 1/2 lobster)* €89.50

	1piece	6pieces
◇ Flat oysters 3/0	€4.80	€24.00
◇ Fines de Claires Marennes Oléron n°3 oysters	€4.00	€20.00

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

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

All meat dishes are served with fresh fries cooked in beef fat.

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