

MENU AT €42,50	
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	...
Beef 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	...

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

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

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

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

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

Chocolate mousse
...
Ice cream

MENU AT €54,50

STARTERS

«Veulementans» 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

«Veulemans» salad
(1/2 brown shrimp salad and 1 shrimp croquette)

House foie gras terrine, onion jam
and toasted brioche

Aux Armes de Bruxelles fish Waterzooi
(cod, sole, salmon, brown shrimp)

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



◆ Brussels bodding with a cherry coulis	€8.00
◆ Fresh pineapple	€8.50
◆ Brown sugar pie	€8.50
◆ Chocolate mousse	€9.50
◆ Tiramisu with speculoos	€9.50
◆ Liégeois coffee - Moka ice-cream with coffee	€10.50
◆ Crème brûlée with cuberdon candy	€10.50
◆ Brussels waffle with icing sugar and chantilly cream	€10.00
◆ Dame blanche -Vanilla ice-cream with hot chocolate	€10.50
◆ Selection of sorbets	€10.50
◆ Crêpes «Comédie française» flambéed in the dining room, Mandarin Napoleon, scoop of vanilla ice cream	€13.50
◆ Chocolate ice cream with chocolate truffles	€11.50
◆ Vanilla cup with Advocaat liquor, chocolate sauce.....	€11.50
◆ Chocolate fondant with vanilla ice cream	€11.50

◆ Belgian cheese assortment.....	€15.00
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◆ Cognac Rémy Martin.....	€12.00	◆ Chartreuse jaune 40°.....	€9.50
◆ Cointreau.....	€9.50	◆ Chartreuse verte 55°.....	€12.00
◆ Calvados.....	€9.50	◆ Rhum brun Saint James.....	€9.50
◆ Armagnac.....	€9.50	◆ Rhum Zacapa 23 ans.....	€14.00
◆ Marc de Gewürztraminer.....	€11.00	◆ Whisky Belgian Owl Belgique.....	€14.00
◆ Grand Marnier.....	€11.00	◆ Jack Daniels USA.....	€9.50
◆ Grappa.....	€9.50	◆ Jameson Irish.....	€9.50
◆ Eau de vie de Framboises.....	€11.00	◆ Johnny Walker Red.....	€9.50
◆ Drambuie.....	€11.00	◆ J&B.....	€9.50
◆ Mandarine Napoléon.....	€9.50	◆ Glenfiddish.....	€11.00
◆ Eau de Villée de Biercée.....	€9.50	◆ Oban 14 ans.....	€14.00
◆ Absinthe Libertine 55°.....	€12.00	◆ Lagavulin.....	€14.00

◆ Coffee, Espresso, Decaf	€3.50
◆ Cappuccino, Lait russe	€4.30
◆ Tea	€3.00
◆ Infusion	€3.00
◆ Irish coffee	€9.50

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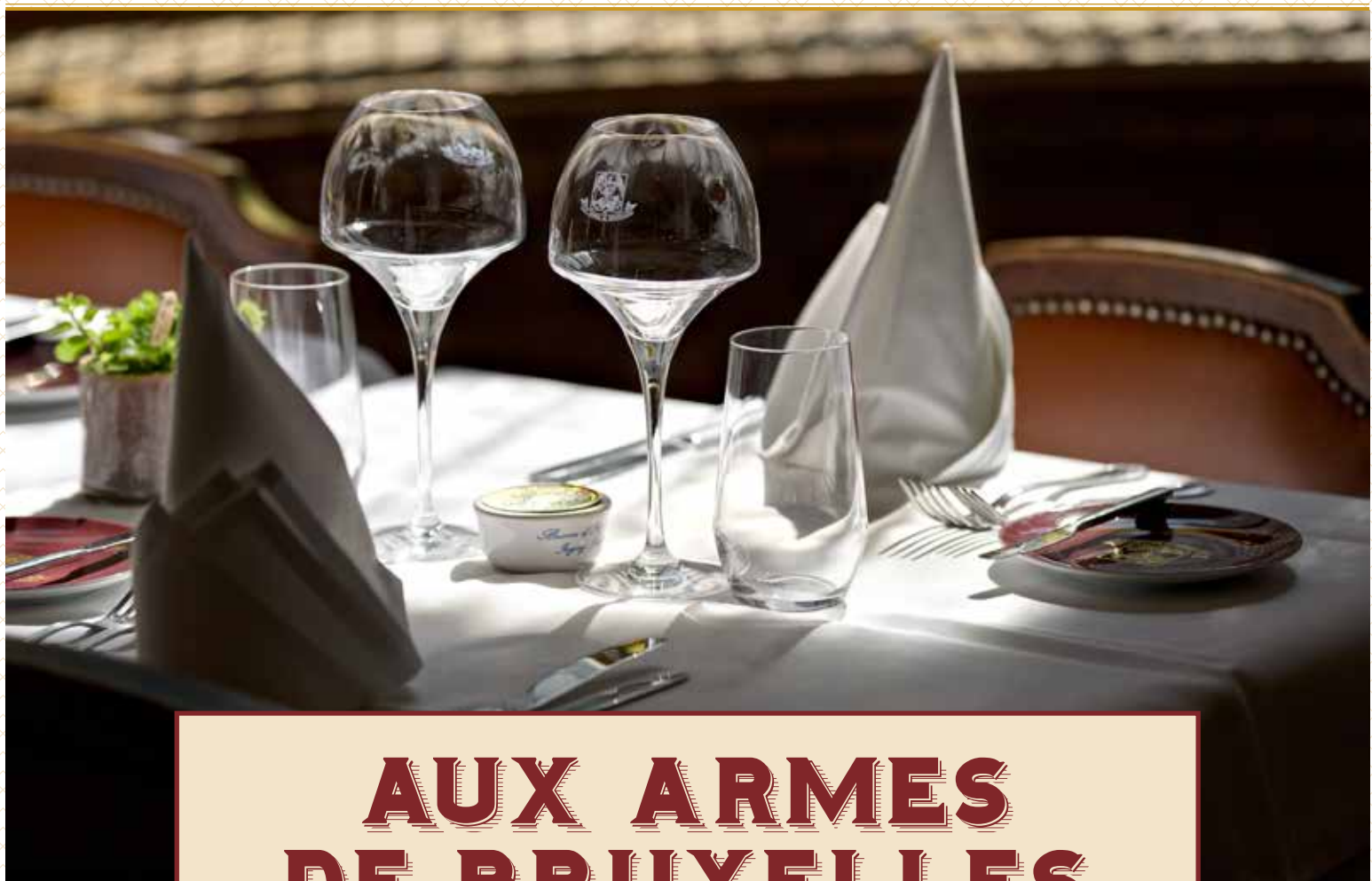
OPEN 7D/7

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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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.*

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◆ Alken Cristal - 5,0%.....	€4.25	◆ Carre de Saint Denis or Blanc - 7,5%.....	€8.00
◆ Veulemans - 6,5%.....	€5.25	◆ Grisette Fruits des Bois - 3,5%.....	€6.05
◆ Blanche de Bruges - 4,8%.....	€5.25	◆ Triple Affligem - 9,0%.....	€7.50
◆ Saint Hubertus - 7,2%.....	€7.50	◆ Grimbergen Blonde or Brune - 6,7%.....	€7.50
		◆ Judas - 8,5%.....	€8.15

◆ Affligem brune - 6,8%	€6,05	◆ Duval - 8,5%	€7,50
◆ Gueuze Mort Subite - 4,5%	€6,05	◆ Carlsberg - 5,5%	€5,15
◆ Kriek Mort Subite - 4,0%	€6,05	◆ Carlsberg NA - 0,0%	€5,15



House aperitif.....	€9.85	◇ Smirnoff, Absolut Vodka	€12.00
◆ Cocktail Alexandra de Madame Nadine	€14.00	◇ Gordon's Gin	€10.00
◇ Madame de Maintenon champagne, glass	€14.00	◇ Bombay Sapphire	€12.00
◇ Taittinger champagne, glass	€18.00	◇ Sex on the beach Cocktail	€15.00
◇ Kir royal.....	€14.00	◇ Piña Colada Cocktail	€15.00
◇ Martini, Gancia, Pineau des Charentes, Port, Sherry	€7.50	◇ Mojito Cocktail	€15.00
◇ Kir, Campari, Ricard, Picon, Picon white wine	€9.00	◇ Magic Amazon Mocktail (alcohol free)	€12.00
◇ J&B, Johnnie Walker Red Label, Jameson	€9.50		
◇ Jack Daniel's, Chivas	€9.50	◇ Extra Soft	€3.00

◆ Coca Cola / Coke Zero	€3.85	◆ Schweppes Ginger Ale / Hibiscus.....	€6.50
◆ Lipton Ice Tea / peach	€3.85	◆ Spa lemon / orange.....	€3.85
◆ Looza orange / apple / tomato	€5.00		
◆ Freshly squeezed orange juice	€8.00	25CL	50CL 100CL
◆ Schweppes Soda / Tonic	€4.25	◆ Bru stillt or sparkling.....	€3.25 €5.45 €8.25

◆ House foie gras terrine, onion jam and bricote toast.....	€24.00	◆ House brawn.....	€16.50
◆ <i>«Veulemans» salad (1/2 brown shrimps salad & 1 shrimps croquette).....</i>	€21.50	◆ Warm salad of lambs tongue with shallot vinaigrette.....	€19.50
◆ Gourmet platter, (fresh foie gras, smoked salmon and brown shrimps and salad).....	€31.00	◆ Plate of Breughel ham, crudités.....	€19.00
◆ Baltic herring in white wine and green apple.....	€16.50	◆ Artisanal Cervelas sausage, wholegrain mustard mayonnaise.....	€13.50
◆ Tomato with brown shrimps mayonnaise.....	€21.50	◆ Veal brain tartare or meunière.....	€21.50
◆ Lightly smoked Scottish salmon with garnish.....	€24.50	◆ Salmon tartare with shallot, chives and mustard.....	€19.50
◆ Chicory and Roquefort salad with smoked bacon.....	€16.50		



◆ House fish soup (<i>croûtons, rouille, cheese</i>)	€14.00	◆ Chicory gratin.....	€16.00
◆ Soup of the day	€10.00	✔ Vegetarian chicory gratin.....	€13.00
✔ Cheese croquettes (<i>2 pieces</i>).....	€14.50	✔ Honey roasted goat's cheese salad	€18.50
◆ The famous shrimp croquette 1 piece (<i>of pure indulgence!</i>).....	€10.50	◆ Liege salad	€16.00
◆ Our shrimp croquettes (<i>2 pieces</i>).....	€20.50	◆ 1/2 stewed eel in green herb sauce	€16.50
◆ Our Chicken croquettes with Madeira sauce (<i>2 pieces</i>)	€16.50	◆ Frog's legs cooked in garlic and herbs	€17.00
✔ Marolles poached egg	€15.50	◆ Mushrooms on toast.....	€13.50
◆ Burgundy snails (<i>6 pieces</i>).....	€13.50	◆ Ostend-style seafood gratin (<i>fish, mussels, shrimps, mushrooms, cheese</i>)	€18.00
✔ Garlic mushrooms (<i>6 pieces</i>).....	€13.50		



◆ Plate of Moules parquées (<i>raw mussels</i>), Marolles sauce.....	€18.50
◆ Selection of large pink prawns.....	€16.50
◆ Bowl of whelks.....	€13.50
◆ Winkles, portion.....	€12.50
◆ Langoustines (<i>6 pieces</i>).....	€36.00
◆ Armes de Bruxelles platter (<i>Selection of 9 oysters, raw mussels, brown shrimps, prawns, langoustines, winkles and whelks</i>).....	€65.00
◆ Royal platter (<i>Selection of 9 oysters, raw mussels, brown shrimps, prawns, langoustines, winkles and whelks & 1/2 lobster</i>).....	€99.00
	1piece 6pieces
◆ Flat oysters 3/0	€4.80 €26.50
◆ Fines de Claires Marennes Oléron n°3 oysters	€4.00 €22.00



◆ Plate of Moules parquées (<i>raw mussels</i>), Marolles sauce	€18.50
◆ Plate of mussels with snail butter (<i>garlic and parsley</i>).....	€20.50
◆ Plate of Provençal mussels au gratin	€21.50
◆ Mussels marinières (<i>onions, celery, butter</i>), fresh fries	€32.50
◆ Mussels in white wine (<i>onions, celery, butter, white wine</i>) fresh fries.....	€33.50
◆ Mussels in white wine & cream (<i>onions, celery, butter, white wine, cream</i>) fresh fries	€34.00
◆ Mussels aux piments (<i>onions, celery, spicy sauce</i>), fresh fries	€32.50



	1/2	1/1
◆ Bellevue lobster (<i>salad, tomato, hard-boiled egg, mayonnaise, cocktail sauce</i>).....	€42.00	€79.50
◆ Shelled lobster with morels and fresh pasta	€46.50	€82.50
◆ Lobster Waterzooi	€42.00	€79.50
◆ Lobster roasted in snail butter (<i>garlic and parsley</i>)	€42.00	€79.50



◆ Stewed eel in green herb sauce	€31.50	◆ Fresh red label Scottish salmon fillet, béarnaise sauce	€29.00
◆ North Sea sole meunière or grilled.....	€42.50	◆ Aux Armes de Bruxelles fish Waterzooi (cod, sole, salmon, brown shrimp)	€31.50
◆ North Sea fillets of sole Duglère (fresh tomato, white wine sauce, parsley)	€43.50	◆ Cod goujons, tartare sauce, purée and watercress	€26.50
◆ House North Sea sole fillets (mushrooms, shrimps, mussels, lobster, cream)	€47.50	◆ Trout meunière or with almonds.....	€20.50
◆ Poached cod, mousseline sauce or melted butter and mustard	€31.50	◆ Gilthead bream	€26.50
◆ Pan-fried salmon, shallot sauce.....	€29.00		

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



◆ Chicken vol-au-vent, mouseline sauce and fresh fries	€21.50
◆ Ghent chicken Waterzooi, boiled potatoes	€21.50
◆ Duck breast à l'orange, Normandy apple, gratin dauphinois	€26.50
◆ Duck breast with sauce archiduc (<i>mushroom & cream</i>), croquette potatoes	€26.50
◆ Grilled chicken escalope, fresh fries & choice of sauce	€19.00



◆ Trio of Belgian specialties	€22.00	◆ Steak (200g), salad	€22.00
◆ Beef Carbonnade flamande (beef stew)	€21.50	◆ Black and white pudding sausages, compte and purée potatoes	€15.00
◆ Rack of lamb, selection of vegetables, gratin dauphinois	€29.50	◆ Meatballs in tomato sauce	€15.00
◆ Veal chop, raised on mother's milk, Blackwell sauce	€37.50	◆ Brabançonne rabbit (cooked with chicory) ...	€28.50
◆ Steak tartare «c'est vous»	€19.85	◆ Veal tongue in a spicy sauce, purée potatoes	€24.50
◆ Steak tartare «c'est nous»	€19.85	◆ Knuckle of ham with mustard sauce	€20.50
◆ Beef steak	€26.00	◆ Lamb shank with thyme and rosemary, gratin dauphinois	€20.50
◆ Grilled rib steak	€31.00		
◆ Double rib steak (2 person)	€59.00		
◆ Grilled fillet steak	€36.00		

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

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) €3,50

Vegetarian chicory gratin.....	€13.00
Honey roasted goat's cheese salad (starter / dish).....	€18.50 / €24.50
Marolles poached egg.....	€15.50
Cheese croquettes (2 pieces).....	€14.50
Garlic mushrooms (6 pieces).....	€13.50



◆ Fresh fries cooked in beef fat.....	€4.50	🍃 Fine green beans.....	€5.50
◆ Potatoes: boiled or mashed	€4.50	🍃 Buttered spinach	€5.50
◆ Gratin dauphinois	€4.50	🍃 Salad: mixed, green or tomato.....	€7.50
◆ Puréed potato (plain or with watercress).....	€4.50	🍃 Pan-fried chicory	€5.50
🍃 Selection of seasonal vegetables	€14.00		

