

MENU AT 47,00€		MENU AT 59,00€
STARTERS		STARTERS
Salmon tartare with shallot, chives and mustard		«Veulemans» salad
***		<i>(1/2 brown shrimp salad and 1 shrimp croquette)</i>
House brawn with herbs, tartare sauce		***
***		Ostend-style seafood gratin
Honey roasted goat's cheese salad		<i>(fish, mussels, shrimp, mushrooms, cheese)</i>
***		***
Chicken croquettes with Madeira sauce		Six Fines de Claires
		Marennes Oléron oysters

		House foie gras terrine, onion jam
		and toasted brioche
MAIN COURSES		MAIN COURSES
Steak tartare «c'est nous» & fresh fries		Aux Armes de Bruxelles fish Waterzooi
***		<i>(cod, sole, salmon, brown shrimp)</i>
Fresh red label Scottish salmon fillet,		***
béarnaise sauce		Poached cod with tomato basil sauce
***		***
Chicken vol-au-vent, mouseline sauce and fresh fries		Grilled beef steak,
***		choice of sauce, fresh fries
Beef Carbonnade flamande (beef stew), fresh fries		***
		Duck breast à l'orange,
		Normandy apple, gratin dauphinois

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

(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

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**

◆ Brussels bodding with a cherry coulis	10.00€
◆ Fresh pineapple	11.00€
◆ Brown sugar pie	10.00€
◆ Chocolate mousse	10.00€
◆ Tiramisu with speculoos	10.00€
◆ Liégeois coffee - Moka ice-cream with coffee	12.00€
◆ Crème brûlée with cuberdon candy	12.00€
◆ Brussels waffle with icing sugar and chantilly cream	10.50€
◆ Dame blanche -Vanilla ice-cream with hot chocolate	12.50€
◆ Selection of sorbets	12.00€
◆ Crêpes «Comédie française» flambeed in the dining room, Mandarine Napoleon, scoop of vanilla ice cream	16.00€
◆ Chocolate ice cream with chocolate truffles	12.50€
◆ Vanilla cup with Advocaat liquor, chocolate sauce	13.00€
◆ Chocolate fondant with vanilla ice cream	15.00€

◆ Cognac Rémy Martin.....	12.00€	◆ Eau de Villée de Biercée.....	9.50€
◆ Cointreau.....	9.50€	◆ Absinthe Libertine 55°.....	12.00€
◆ Calvados.....	9.50€	◆ Chartreuse jaune 40°.....	9.50€
◆ Armagnac.....	9.50€	◆ Chartreuse verte 55°.....	12.00€
◆ Poire William.....	11.00€	◆ Rhum brun Saint James.....	9.50€
◆ Marc de Gewürztraminer.....	11.00€	◆ Rhum Zacapa 23 ans.....	14.00€
◆ Grand Marnier.....	11.00€	◆ Glenmorangie 10 ans.....	12.00€
◆ Limoncello.....	9.50€	◆ Glenfiddich 12 ans.....	12.00€
◆ Amaretto.....	9.50€	◆ Chivas Regal 12 ans.....	14.00€
◆ Grappa.....	9.50€	◆ Whisky Belgian Owl Belgique.....	14.00€
◆ Eau de vie de Framboises.....	11.00€	◆ Talisker 10 ans.....	14.00€
◆ Drambuie.....	11.00€	◆ Oban 14 ans.....	14.00€
◆ Mandarine Napoléon.....	9.50€	◆ Lagavulin 16 ans.....	14.00€

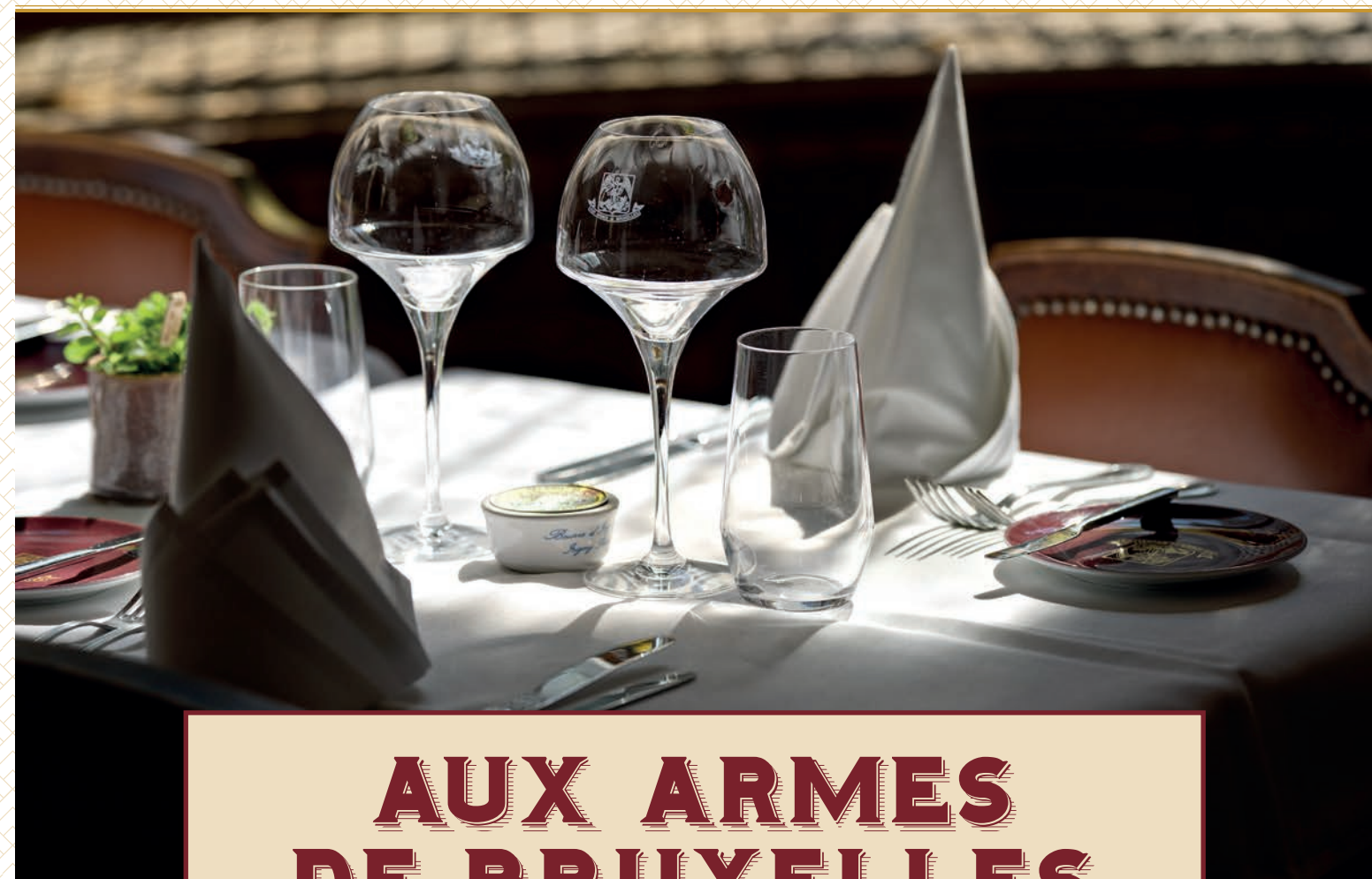
◇ Coffee, Espresso, Decaf	3.75€
◇ Cappuccino, Lait russe	4.30€
◇ Tea	3.50€
◇ Infusion	3.50€
◇ Irish coffee	12.00€

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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**AUX ARMES
DE BRUXELLES
- 1921 -**

*The chef Cédric Catlenaere 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

Alken Cristal - 5,0%.....	4.25€	◇ Grisette Fruits des Bois - 3,5%.....	5.50€
◆ Veulemans - 6,5%.....	5.50€	◇ Triple Affligem - 9,0%.....	6.50€
◇ Blanche de Bruges - 4,8%.....	5.50€	◇ Limbergen Blonde ou Brune - 6,7%.....	6.00€
◇ Affligem brune - 6,8%.....	6.00€	◇ Delirium Tremens - 8,5%.....	6.50€

◆ Gueuze Mort Subite - 4,5%.....	5.50€	◆ Carlsberg - 5,5%.....	5.50€
◆ Kriek Cointy Blonde - 4,0%.....	5.50€	◆ Carlsberg NA - 0,0%.....	5.50€
◆ Cuvée de Ciny Blonde ou Brune - 7,0%.....	6.00€		



House apéritif.....	10,00€	◇ J&B, Johnnie Walker Red Label, Jameson.....	10,00€
◆ Cocktail Alexandra de Madame Nadine.....	14,00€	◇ Jack Daniel's, Bourbon Four Roses.....	10,00€
◇ Coupe Cava.....	10,00€	◇ Smirnoff, Absolut Vodka.....	10,00€
◇ Madame de Maintenon champagne, glass.....	14,00€	◇ Gordon's Gin.....	10,00€
◇ Taittinger champagne, glass.....	18,00€	◇ Bombay Sapphire / Hendrick's.....	12,00€
◇ Kir royal.....	14,00€	◇ Mojito Cocktail.....	14,00€
◇ Martini, Gancia, Pineau des Charentes, Porto, Sherry.....	7,50€	◇ Magic Amazon Mocktail (<i>alcohol free</i>).....	12,00€
◇ Kir, Campari, Ricard, Picon vin blanc.....	9,00€		
◇ Aperol Spritz.....	12,00€	◇ Extra Soft.....	3,00€

◆ Coca Cola / Coke Zero.....	3,85€	◆ Schweppes Ginger Ale.....	4,50€
◆ Lipton Ice Tea / peach.....	3,85€	◆ Spa lemon / orange.....	3,85€
◆ Looza orange / apple / tomato.....	4,00€		
◆ Freshly squeezed orange juice.....	8,00€	25CL	50CL
◆ Schweppes Soda / Tonic.....	4,50€	◆ Bru stillt or sparkling.....	3,25€
			5,45€
			8,25€

◆ House foie gras terrine, onion jam and broche toas 27,00€	◆ Chicory and Roquefort salad with smoked bacon 18,00€
◆ «Veulemans» salad (1/2 brown shrimps salad & 1 shrimps croquette) 23,00€	◆ House brawn 18,00€
◆ Gourmet platter, (fresh foie gras, smoked salmon and brown shrimps and salad) 36,00€	◆ Warm salad of lambs tongue with shallot vinaigrett 19,50€
◆ Baltic herring in white wine and green apple... 18,00€	◆ Plate of Breughel ham, crudités 19,50€
◆ Tomato with brown shrimps mayonnaise 23,00€	◆ Artisanal Cerveles sausage, wholegrain mustard mayonnaise 15,00€
◆ Lightly smoked Scottish salmon with garnish... 24,50€	◆ Veal brain tartare or meunière 23,00€
	◆ Salmon tartare with shallot, chives and mustard 19,50€



◆ House fish soup (<i>craûtons, rouille, cheese</i>)	16,50€	◆ Chicory gratin.....	16,00€
◆ Soup of the day	10,00€	◆ Vegetarian chicory gratin	14,00€
◆ Cheese croquettes (2 pieces).....	16,00€	◆ Honey roasted goat's cheese salad	18,50€
◆ The famous shrimp croquette 1 piece (of pure indulgence!)	11,00€	◆ 1/2 stewed eel in green herb sauce	18,00€
◆ Our shrimp croquettes (2 pieces)	21,00€	◆ Frog's legs cooked in garlic and herbs	17,00€
◆ Our Chicken croquettes with Madeira sauce (2 pieces).....	19,00€	◆ Mushrooms on toast.....	15,00€
◆ Marolles poached egg	16,50€	◆ Ostend-style seafood gratin (<i>fish, mussels, shrimps, mushrooms, cheese</i>).....	18,00€
◆ Burgundy snails (6 pieces)	15,00€		
◆ Garlic mushrooms (6 pieces)	14,50€		



◆ Plate de Moules parquées (<i>raw mussels</i>), Marolles sauc	18,50€
◆ Selection of large pink prawns.....	18,50€
◆ Bowl of whelks	15,00€
◆ Winkles, portion	14,00€
◆ Langoustines (<i>6 pieces</i>)	38,00€
◆ Armes de Bruxelles platter (<i>Selection of 9 oysters, raw mussels, brown shrimps, prawns, langoustines, winkles and whelks</i>).....	69,00€
◆ Royal platter (<i>Selection of 9 oysters, raw mussels, brown shrimps, prawns, langoustines, winkles and whelks and 1/2 lobster</i>)	99,00€
	1 piece 6 pieces
◆ Flat oysters 3/0	4,80€ 26,50€
◆ Fines de Claires Marennes Oléron n°3 oysters	4,00€ 22,00€



◆ Plate of Moules parquées (raw mussels), Marolles sauce.....	18.50€
◆ Plate of mussels with snail butter (garlic and parsley).....	20.50€
◆ Plate of Provencal mussels au gratin.....	31.50€
◆ Mussels marinières (onions, celery, butter), fresh fries.....	32.50€
◆ Mussels in white wine (onions, celery, butter, white wine) fresh fries.....	33.50€
◆ Mussels in white wine & cream (onions, celery, butter, white wine, cream) fresh fries.....	34.00€
◆ Mussels aux piments (onions, celery, spicy sauce), fresh fries.....	32.50€



	1/2	1/1
◆ Bellevue lobster (salad, tomato, hard-boiled egg, mayonnaise, cocktail sauce)	42,00€	79,50€
◆ Shelled lobster with morels and fresh pasta	46,50€	85,00€
◆ Lobster Waterzooi	42,00€	79,50€
◆ Lobster roasted in snail butter (garlic and parsley)	42,00€	79,50€



◆ Stewed eel in green herb sauce.....	36,00€	◆ 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).....	32,00€
◆ North Sea fillets of sole Dugléré (fresh tomato, white wine sauce, parsley).....	43,50€	◆ Cod goujons, tartare sauce, purée and watercress.....	28,00€
◆ House North Sea sole fillets (mushrooms, shrimps, mussels, lobster, cream).....	48,50€	◆ Trout meunière or with almonds.....	22,00€
◆ Poached cod, mouseline sauce or melted butter and mustard.....	32,50€	◆ Gilthead bream.....	29,00€
◆ Pan-fried salmon, shallot sauce.....	29,00€		

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



◆ Signature dishes ◆ Vegetarian dishes

Photos © Luc Viatour

◆ Chicken vol-au-vent, mousseline sauce and fresh fries.....	24.00€
◆ Ghent chicken Waterzooi, boiled potatoes.....	22.00€
◆ Duck breast à l'orange, Normandy apple, gratin dauphinois.....	31.00€
◆ Duck breast with sauce archiduc (<i>mushroom & cream</i>), croquette potatoes.....	31.00€
◆ Grilled chicken escalope, fresh fries & choice of sauce.....	21.00€



◆ Trio of Belgian specialties	24,00€	◆ Grilled fillet steak	38,50€
◆ Beef Carbonnade flamande (beef stew)	22,50€	◆ Steak (200g), salad	23,50€
◆ Rack of lamb, selection of vegetables, gratin dauphinois	32,00€	◆ Black and white pudding sausages, compte and purée potatoes	20,00€
◆ Veal chop, raised on mother's milk, Blackwell sauce	39,50€	◆ Meatballs in tomato sauce	20,00€
◆ Mustard and tarragon veal kidney	27,00€	◆ Brabançonne rabbit (cooked with chicory) ...	28,50€
◆ Steak tartare «c'est vous»	23,00€	◆ Veal tongue in a spicy sauce, purée potatoes	24,50€
◆ Steak tartare «c'est nous»	23,00€	◆ Knuckle of ham with mustard sauce	26,00€
◆ Beef steak	27,00€	◆ Lamb shank with thyme and rosemary, gratin dauphinois	28,00€
◆ Grilled rib steak	33,00€		
◆ Double rib steak (2 person)	62,00€		

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	14.00€
Honey roasted goat's cheese salad (<i>starter / dish</i>)	18.50€ / 24.50€
Marolles poached egg	16.50€
Cheese croquettes (<i>2 pieces</i>)	16.50€
Garlic mushrooms (<i>6 pieces</i>)	14.50€



◆ Fresh fries cooked in beef fat.....	5.00€	◆ Fine green beans.....	6.50€
◆ Potatoes: boiled or mashed.....	5.00€	◆ Buttered spinach.....	6.50€
◆ Gratin dauphinois.....	5.00€	◆ Salad: mixed, green or tomato.....	9.00€
◆ Puréed potato (plain or with watercress).....	5.00€	◆ Pan-fried chicory.....	6.50€
◆ Selection of seasonal vegetables.....	16.00€		

