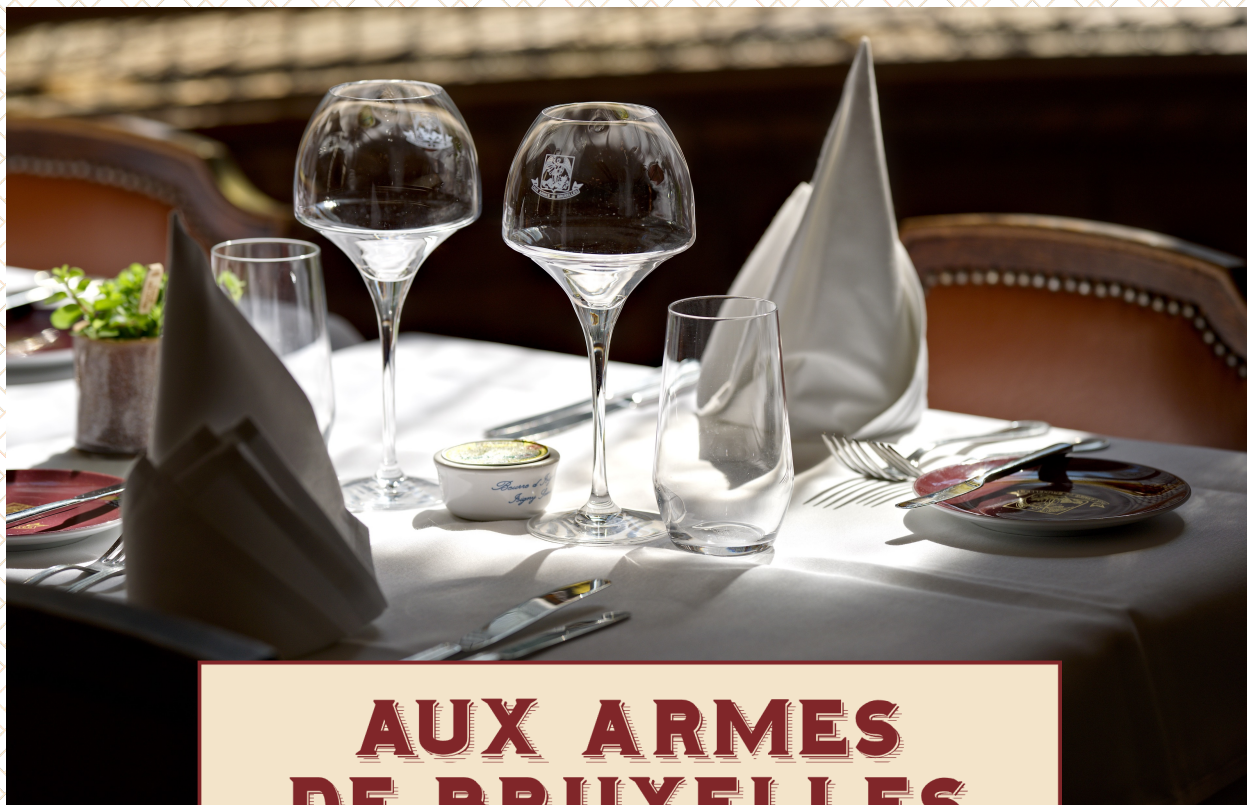




AUX ARMES DE BRUXELLES

- 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

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www.auxarmesdebruxelles.com [f](#) [i](#) [@](#) #auxarmesdebruxelles
Ouvert 7j/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 25CL - 5,0%	4,50€	◇ Grisette Fruits des Bois « bio » - 25CL - 3,5%	6,00€
◆ Veulemans - 33cl - 6,5%	5,50€	◇ Triple Affligem - 33CL - 9,0%	7,00€
◇ Blanche de Bruges - 25CL - 4,8%	5,50€	◇ Grimbergen Blonde ou Brune - 33CL - 6,7%	6,50€
◇ Affligem brune - 33CL - 6,8%	6,50€	◇ Délirium Tremens - 33CL - 8,5%	6,50€
		◇ Trappiste Chimay Brune - 33CL - 9,0%	6,50€
		◇ Duvel - 33CL - 8,5%	6,50€
		◇ Hapkin BIPA - 33CL - 6,7%	6,50€
		◇ Cristal - 25CL - 0,0%	4,50€
		◇ Affligem 33CL - 0,0%	6,00€

IN BOTTLES

APERITIFS

◇ House apéritif	11,00€	◇ J&B, Johnnie Walker Red Label, Jameson	11,00€
◆ Cocktail Alexandra de Madame Nadine	14,00€	◇ Jack Daniel's, Bourbon Four Roses	11,00€
◇ Coupe Cava	11,00€	◇ Smirnoff, Absolut Vodka	11,00€
◇ Madame de Maintenon champagne, glass	15,00€	◇ Gordon's Gin	11,00€
◇ Taittinger champagne, glass	18,00€	◇ Bombay Sapphire, Hendrick's	13,00€
◇ Kir royal	15,00€	◇ Mojito Cocktail	14,00€
◇ Martini, Gancia, Pineau des Charentes, Porto, Sherry	8,00€	◇ Magic Amazon Mocktail (alcohol free)	12,00€
◇ Kir, Campari, Ricard, Picon vin blanc	9,00€		
◇ Aperol Spritz	12,00€	◇ Extra Soft	3,00€

SOFTS DRINKS

◇ Coca Cola / Coke Zero	4,00€	◇ Schweppes Ginger Ale	4,50€
◇ Lipton Ice Tea / peach	4,00€	◇ Spa lemon / orange	4,00€
◇ Looza orange / apple / tomato	4,00€		50CL 100CL
◇ Freshly squeezed orange juice	8,00€	◇ Bru still or sparkling	5,45€ 8,25€
◇ Schweppes Soda / Tonic	4,50€		

◆ Signature dishes

🌿 Vegetarian dishes

COLD STARTERS

◇ House foie gras terrine, onion jam and brioche toast	29,00€	◇ House brawn, garnish and tartar sauce	19,00€
◆ «Veulemans» salad (1/2 brown shrimps salad & 1 shrimps croquette)	27,00€	◆ Warm salad of lambs tongue with shallot vinaigrett	21,00€
◇ Gourmet platter, (fresh foie gras, smoked salmon and brown shrimps and salad)	40,00€	◇ Veal brain tartare or meunière	23,00€
◇ Tomato with brown shrimps mayonnaise	26,00€	◇ Salmon tartare with shallot, chives and mustard	19,50€
◇ Lightly smoked Scottish salmon with garnish	25,00€		



HOT STARTERS

◇ House fish soup (croûtons, rouille, cheese)	18,00€	◇ Burgundy snails (6 pieces)	18,00€
◇ Soup of the day	10,00€	🌿 Garlic mushrooms (6 pieces)	15,00€
🌿 Cheese croquettes (2 pieces)	17,00€	🌿 Honey roasted goat's cheese salad	19,00€
◆ The famous shrimp croquette 1 piece (of pure indulgence!)	12,00€	◇ 1/2 stewed eel in green herb sauce	20,00€
◆ Our shrimp croquettes (2 pieces)	23,00€	◇ Frog's legs cooked in garlic and herbs	19,00€
◆ Our Chicken croquettes with Madeira sauce (2 pieces)	19,00€	◇ Ostend-style seafood gratin (fish, mussels, shrimps, mushrooms, cheese)	19,00€
🌿 Marolles poached egg	17,00€		

◆ Signature dishes

🌿 Vegetarian dishes

FISH COUNTER

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OUR MUSSELS

◆ Plate of Moules parquées (raw mussels), Marolles sauce (when in season)	20,00€	◆ Mussels marinières (onions, celery, butter), fresh fries	32,50€
◆ Plate of mussels with snail butter (garlic and parsley)	21,50€	◆ Mussels in white wine (onions, celery, butter, white wine) fresh fries	33,50€
◆ Plate of Provençal mussels au gratin	31,50€	◆ Mussels in white wine & cream (onions, celery, butter, white wine, cream) fresh fries	34,00€

LOBSTERS

	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	48,00€	88,00€
◇ Lobster Waterzooi	42,00€	79,50€
◇ Lobster roasted in snail butter (garlic and parsley)	42,00€	79,50€

◆ Signature dishes

Vegetarian dishes

FISH

◇ Stewed eel in green herb sauce	42,00€	◇ Grilled fresh red label Scottish salmon fillet, béarnaise sauce	32,00€
◇ North Sea sole meunière or grilled	44,00€	◆ Aux Armes de Bruxelles fish Waterzooi (cod, sole, salmon, brown shrimp)	32,00€
◆ House North Sea sole fillets (mushrooms, shrimps, mussels, lobster, cream)	48,50€	◆ Grilled gilthead bream, butter and lemon	32,50€
◇ Poached Cod with tomato basil sauce or mousseline sauce or melted butter with mustard	34,00€	<i>All fish dishes are served with plain boiled potatoes or mashed potatoes.</i>	
◇ Pan-fried salmon, shallot sauce	32,00€		



VEGETARIAN

🌿 Honey roasted goat's cheese salad (starter / dish)	19,00€ / 26,00€
🌿 Marolles poached egg	17,00€
🌿 Cheese croquettes (2 pieces)	17,00€
🌿 Garlic mushrooms (6 pieces)	15,00€

◆ Signature dishes

🌿 Vegetarian dishes

POULTRY

◆ Chicken vol-au-vent, mousseline sauce and fresh fries	27,50€
◇ Duck breast à l'orange, Normandy apple, gratin dauphinois	32,50€
◇ Duck breast with sauce archiduc (<i>mushroom & cream</i>), croquette potatoes	32,50€
◇ Grilled chicken escalope, fresh fries & choice of sauce	24,00€



MEAT

◇ Steak, fresh Fries, salad	25,00€	◇ Rack of lamb, selection of vegetables, gratin dauphinois	32,50€
◇ Grilled striploin steak	32,00€	◆ Veal chop, raised on mother's milk, choice of sauce	42,00€
◆ Grilled fillet steak	39,00€	◆ Steak tartare freshly prepared	25,00€
◇ Ribeye with bone Angus "Celtic" PGO from Cornwall	45,00€	◇ Meatballs in tomato sauce	24,00€
◇ Ribeye with bone Angus "Celtic" PGO from Cornwall (<i>for 2</i>)	90,00€	◆ Veal tongue in a spicy sauce, puréed potatoes	28,00€
◆ Trio of Belgian specialities (<i>Beef carbonnade, chicken vol au vent, meatballs in tomato sauce</i>)	27,00€	◇ Lamb shank with thyme and rosemary, gratin dauphinois	32,00€
◇ Beef Carbonnade flamande (<i>beef stew</i>)	27,00€		

If not specified 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€

VEGETABLES AND SIDES

◇ 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 (<i>plain or with watercress</i>)	5,00€	◆ Pan-fried chicory	6,50€
◆ Selection of seasonal vegetables	16,00€		

◆ Signature dishes

◆ Vegetarian dishes

SUGGESTIONS

BUSINESS LUNCH

MENU AT 49,00 EUR

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 freshly prepared & fresh fries

Grilled 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 65,00 EUR

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 or
mousseline sauce or melted butter with mustard

Grilled striploin 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 18,00 EUR

Up to 12 years.

MAIN COURSES

Vol-au-vent, fresh fries

Meatballs in tomato sauce, fresh fries

Half pot of mussels marinières, fresh fries

DESSERTS

Chocolate mousse

Ice cream

DESSERTS

◆ Brussels bodding with a cherry coulis	12,00€	◇ Brussels waffle with icing sugar and chantilly cream	11,00€
◇ Brown sugar pie	12,00€	◇ Dame blanche -Vanilla ice-cream with hot chocolate	12,50€
◇ Chocolate mousse	11,00€	◇ Selection of sorbets	14,00€
◇ Tiramisu with speculoos	11,00€	◆ Crêpes «Comédie française» flambéed in the dining room with Mandarine, scoop of vanilla ice cream	16,00€
◇ Liégeois coffee - Moka ice-cream with coffee	13,00€	◇ Chocolate fondant with vanilla ice cream	15,00€
◆ Crème brûlée with cuberdon candy	13,00€	◇ Belgian cheese assortment	15,00€

DICESTIVES

◇ Cognac Rémy Martin	13,00€	◇ Eau de Villée de Biercée	10,00€
◇ Cointreau	10,00€	◇ Absinthe Libertine 55	13,00€
◇ Calvados	10,00€	◇ Chartreuse jaune 40	10,00€
◇ Armagnac	10,00€	◇ Chartreuse verte 55	13,00€
◇ Poire William	12,00€	◇ Rhum brun Saint James	10,00€
◇ Marc de Gewürztraminer	12,00€	◇ Rhum Zacapa 23 ans	14,00€
◇ Grand Marnier	12,00€	◇ Glenmorangie 10 ans	13,00€
◇ Limoncello	10,00€	◇ Chivas Regal 12 ans	14,00€
◇ Amaretto	10,00€	◇ Whisky Belgian Owl Belgique	14,00€
◇ Grappa	10,00€	◇ Talisker 10 ans	14,00€
◇ Eau de vie de Framboises	12,00€	◇ Oban 14 ans	14,00€
◇ Mandarine Napoléon	10,00€	◇ Lagavulin 16 ans	14,00€

HOT BEVERAGES

◇ Coffee, Espresso, Decaf	4,00€
◇ Cappuccino, Lait russe	4,50€
◇ Tea	4,00€
◇ Infusion	4,00€
◇ Irish coffee	12,00€

◆ Signature dishes

🌿 Vegetarian dishes