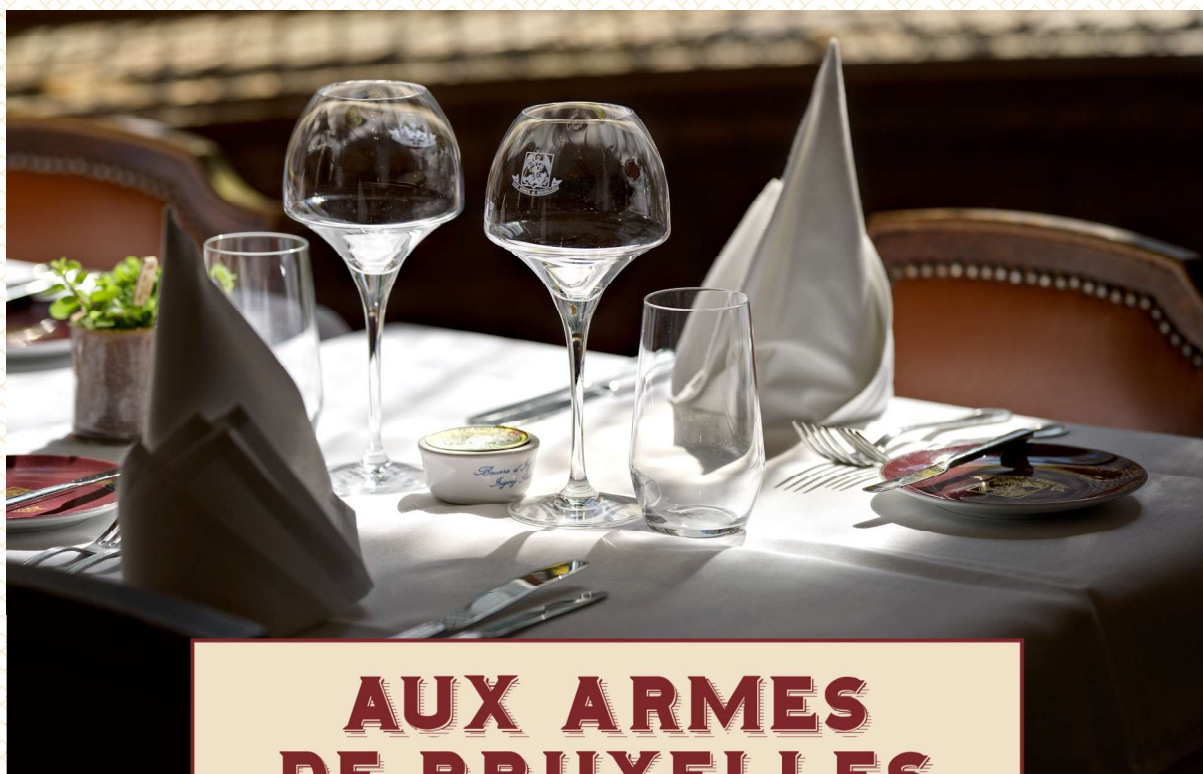




# AUX ARMES DE BRUXELLES - 1921 -

*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](http://WWW.AUXARMESDEBRUXELLES.COM)

13 rue des Bouchers - 1000 Bruxelles | EMAIL : [welcome@adb1921.com](mailto:welcome@adb1921.com)  
[www.auxarmesdebruxelles.com](http://www.auxarmesdebruxelles.com)   #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%         | 4,75€        |
| ◆ <b>Veulemans – 33cl – 6,5%</b>    | <b>5,90€</b> |
| ◇ Blanche de Bruges – 25CL – 4,8%   | 5,90€        |
| ◇ Affligem brune – 33CL – 6,8%      | 6,75€        |
| ◇ Grimbergen Prestige – 33CL – 8,0% | 6,75€        |

|                                            |       |
|--------------------------------------------|-------|
| ◇ Triple Affligem – 33CL – 9,0%            | 7,00€ |
| ◇ Grimbergen Blonde ou Brune – 33CL – 6,7% | 6,75€ |
| ◇ Délirium Tremens – 33CL – 8,5%           | 6,75€ |
| ◇ Trappiste Chimay Brune – 33CL – 9,0%     | 6,75€ |
| ◇ Duvel – 33CL – 8,5%                      | 6,75€ |
| ◇ Hapkin BIPA – 33CL – 6,7%                | 6,75€ |
| ◇ Cristal – 25CL – 0,0%                    | 4,75€ |
| ◇ Affligem 33CL – 0,0%                     | 6,00€ |

### IN BOTTLES

|                                    |       |
|------------------------------------|-------|
| ◇ Gueuze Mort Subite – 25CL – 4,5% | 6,00€ |
| ◇ Kriek Mort Subite – 25CL – 4,0%  | 6,00€ |
| ◇ Chouffe Blonde – 33CL – 8,0%     | 6,75€ |

## APERITIFS

|                                                        |               |
|--------------------------------------------------------|---------------|
| ◇ House apéritif                                       | 11,00€        |
| ◆ <b>Cocktail Alexandra de Madame Nadine</b>           | <b>14,00€</b> |
| ◇ Coupe Cava                                           | 11,00€        |
| ◇ Maison champagne, glass                              | 14,00€        |
| ◇ Taittinger champagne, glass                          | 18,00€        |
| ◇ Kir royal                                            | 14,00€        |
| ◇ Martini, Gancia, Pineau des Charentes, Porto, Sherry | 8,25€         |
| ◇ Kir, Campari, Ricard, Picon vin blanc                | 9,00€         |
| ◇ Aperol Spritz                                        | 12,50€        |

|                                                 |        |
|-------------------------------------------------|--------|
| ◇ J&B, Johnnie Walker Red Label, Jameson        | 11,00€ |
| ◇ Jack Daniel's, Bourbon Four Roses             | 11,00€ |
| ◇ Smirnoff, Absolut Vodka                       | 11,00€ |
| ◇ Gordon's Gin                                  | 11,00€ |
| ◇ Bombay Sapphire, Hendrick's                   | 13,00€ |
| ◇ Mojito Cocktail / Bartender's Selection       | 14,00€ |
| ◇ Magic Amazon Mocktail ( <i>alcohol free</i> ) | 12,00€ |
| ◇ Extra Soft                                    | 3,00€  |

## SOFTS DRINKS

|                                 |       |
|---------------------------------|-------|
| ◇ Coca Cola / Coke Zero         | 4,25€ |
| ◇ Lipton Ice Tea / peach        | 4,25€ |
| ◇ Looza orange / apple / tomato | 4,25€ |
| ◇ Freshly squeezed orange juice | 8,00€ |
| ◇ Schweppes Soda / Tonic        | 4,50€ |

|                          |                          |
|--------------------------|--------------------------|
| ◇ Schweppes Ginger Ale   | 4,50€                    |
| ◇ Spa lemon / orange     | 4,00€                    |
|                          | <b>50CL</b> <b>100CL</b> |
| ◇ Bru still or sparkling | 6,00€   9,00€            |

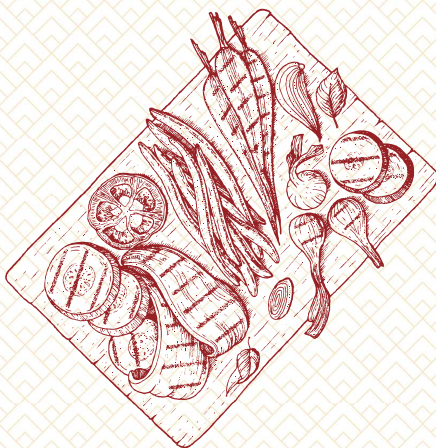
◆ Signature dishes

🌿 Vegetarian dishes



## COLD STARTERS

|                                                                                 |        |                                                      |        |
|---------------------------------------------------------------------------------|--------|------------------------------------------------------|--------|
| ◇ House foie gras terrine, onion jam and brioche toast                          | 32,00€ | ◇ House brawn, garnish and tartar sauce              | 20,00€ |
| ◆ «Veulemans» salad (1/2 brown shrimps salad & 1 shrimps croquette)             | 29,00€ | ◆ Warm salad of lambs tongue with shallot vinaigrett | 22,00€ |
| ◇ Gourmet platter, (fresh foie gras, smoked salmon and brown shrimps and salad) | 42,00€ | ◇ Veal brain tartare or meunière                     | 24,00€ |
| ◇ Tomato with brown shrimps mayonnaise                                          | 27,00€ | ◇ Salmon tartare with shallot, chives and mustard    | 22,50€ |
| ◇ Lightly smoked Scottish salmon with garnish                                   | 27,00€ |                                                      |        |



## HOT STARTERS

|                                                             |        |                                                                           |        |
|-------------------------------------------------------------|--------|---------------------------------------------------------------------------|--------|
| ◇ House fish soup (croûtons, rouille, cheese)               | 18,00€ | ◇ Burgundy snails (6 pieces)                                              | 19,00€ |
| ◇ Soup of the day                                           | 10,00€ | 🌿 Mushroom casserole with garlic and parsley                              | 17,50€ |
| 🌿 Cheese croquettes (2 pieces)                              | 17,00€ | 🌿 Honey roasted goat's cheese salad                                       | 20,00€ |
| ◆ The famous shrimp croquette 1 piece (of pure indulgence!) | 12,50€ | ◇ 1/2 stewed eel in green herb sauce                                      | 23,00€ |
| ◆ Our shrimp croquettes (2 pieces)                          | 24,00€ | ◇ Frog's legs cooked in garlic and herbs                                  | 21,00€ |
| ◆ Our Chicken croquettes with Madeira sauce (2 pieces)      | 21,00€ | ◇ Ostend-style seafood gratin (fish, mussels, shrimps, mushrooms, cheese) | 20,00€ |
| 🌿 Marolles poached egg                                      | 17,00€ |                                                                           |        |

◆ Signature dishes

🌿 Vegetarian dishes



## FISH COUNTER

|                                                                                                                                               |        |                                                                                                                                                  |              |
|-----------------------------------------------------------------------------------------------------------------------------------------------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| ◇ Plate of Moules parquées ( <i>raw mussels</i> ),<br>Marolles sauce ( <i>when in season</i> )                                                | 20,00€ | ◇ Royal platter<br>( <i>Selection of 9 oysters, raw mussels,<br/>brown shrimps, prawns, crab claws, winkles and<br/>whelks and 1/2 lobster</i> ) | 115,00€      |
| ◇ Selection of large pink prawns                                                                                                              | 18,50€ |                                                                                                                                                  |              |
| ◇ Bowl of whelks                                                                                                                              | 16,00€ |                                                                                                                                                  |              |
| ◇ Winkles, portion                                                                                                                            | 15,00€ |                                                                                                                                                  |              |
| ◆ Armes de Bruxelles platter<br>( <i>Selection of 9 oysters, raw mussels,<br/>brown shrimps, prawns, crab claws,<br/>winkles and whelks</i> ) | 82,00€ | ◇ Flat oysters 3/0                                                                                                                               | 5,00€ 28,00€ |
|                                                                                                                                               |        |                                                                                                                                                  |              |
|                                                                                                                                               |        | ◇ Fines de Claires Marennes<br>Oléron n°3 oysters                                                                                                | 4,00€ 22,00€ |

## OUR MUSSELS

|                                                                                                |        |                                                                                                      |        |
|------------------------------------------------------------------------------------------------|--------|------------------------------------------------------------------------------------------------------|--------|
| ◇ Plate of Moules parquées ( <i>raw mussels</i> ),<br>Marolles sauce ( <i>when in season</i> ) | 20,00€ | ◇ Mussels marinières ( <i>onions, celery, butter</i> ),<br>fresh fries                               | 32,50€ |
| ◇ Plate of mussels with snail butter<br>( <i>garlic and parsley</i> )                          | 22,00€ | ◇ Mussels in white wine ( <i>onions, celery, butter,<br/>white wine</i> ) fresh fries                | 33,50€ |
| ◇ Plate of Provençal mussels au gratin                                                         | 24,00€ | ◆ Mussels in white wine & cream ( <i>onions, celery,<br/>butter, white wine, cream</i> ) fresh fries | 34,00€ |

## LOBSTERS

|                                                                                             | 1/2    | 1/1    |
|---------------------------------------------------------------------------------------------|--------|--------|
| ◇ Bellevue lobster<br>( <i>salad, tomato, hard-boiled egg, mayonnaise, cocktail sauce</i> ) | 44,00€ | 81,50€ |
| ◆ Shelled lobster with morels and fresh pasta                                               | 50,00€ | 90,00€ |
| ◇ Lobster Waterzooi                                                                         | 44,00€ | 81,50€ |
| ◇ Lobster roasted in snail butter ( <i>garlic and parsley</i> )                             | 44,00€ | 81,50€ |

◆ Signature dishes

🌿 Vegetarian dishes



## FISH

|                                                                                            |        |
|--------------------------------------------------------------------------------------------|--------|
| ◇ Stewed eel in green herb sauce                                                           | 44,00€ |
| ◇ North Sea sole meunière or grilled                                                       | 48,00€ |
| ◆ House North Sea sole fillets<br>(mushrooms, shrimps, mussels, lobster, cream)            | 50,00€ |
| ◇ Poached Cod with tomato basil sauce or<br>mousseline sauce or melted butter with mustard | 34,00€ |
| ◇ Pan-fried salmon, shallot sauce                                                          | 33,00€ |

|                                                                              |        |
|------------------------------------------------------------------------------|--------|
| ◇ Grilled fresh red label Scottish salmon fillet,<br>béarnaise sauce         | 33,00€ |
| ◆ Aux Armes de Bruxelles fish Waterzooi (cod,<br>sole, salmon, brown shrimp) | 32,00€ |
| ◆ Grilled gilthead bream, butter and lemon                                   | 34,00€ |

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



## VEGETARIAN

|                                                      |                 |
|------------------------------------------------------|-----------------|
| 🌿 Honey roasted goat's cheese salad (starter / dish) | 20,00€ / 28,00€ |
| 🌿 Marolles poached egg                               | 17,00€          |
| 🌿 Cheese croquettes (2 pieces)                       | 17,00€          |
| 🌿 Mushroom casserole with garlic and parsley         | 17,50€          |

◆ Signature dishes

🌿 Vegetarian dishes



## POULTRY

|                                                                                       |        |
|---------------------------------------------------------------------------------------|--------|
| ◆ Chicken vol-au-vent, mousseline sauce and fresh fries                               | 29,00€ |
| ◇ Duck breast à l'orange, Normandy apple, gratin dauphinois                           | 33,50€ |
| ◇ Duck breast with sauce archiduc ( <i>mushroom &amp; cream</i> ), croquette potatoes | 33,50€ |
| ◇ Grilled chicken escalope, fresh fries & choice of sauce                             | 26,00€ |
| ◇ Stuffed guinea fowl supreme à la Brabançonne                                        | 26,00€ |



## MEAT

|                                                                                                          |        |                                                            |        |
|----------------------------------------------------------------------------------------------------------|--------|------------------------------------------------------------|--------|
| ◇ Steak, fresh Fries, salad                                                                              | 26,50€ | ◇ Rack of lamb, selection of vegetables, gratin dauphinois | 35,00€ |
| ◆ Grilled fillet steak                                                                                   | 42,00€ | ◆ Veal chop, raised on mother's milk, choice of sauce      | 44,00€ |
| ◇ Ribeye with bone Angus "Celtic" PGO from Cornwall                                                      | 47,00€ | ◆ Steak tartare freshly prepared                           | 26,50€ |
| ◇ Ribeye with bone Angus "Celtic" PGO from Cornwall ( <i>for 2</i> )                                     | 95,00€ | ◇ Meatballs in tomato sauce                                | 26,00€ |
| ◆ Trio of Belgian specialties ( <i>Beef carbonnade, chicken vol au vent, meatballs in tomato sauce</i> ) | 29,00€ | ◆ Veal tongue in a spicy sauce, puréed potatoes            | 29,50€ |
| ◇ Beef Carbonnade flamande ( <i>beef stew</i> )                                                          | 29,00€ | ◇ Lamb shank with thyme and rosemary, gratin dauphinois    | 33,50€ |

*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)

**4,50€**

## 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



## MENU AT 50,00 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 beef steak Helder, 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€ |

## DIGESTIVES

|                            |        |                               |        |
|----------------------------|--------|-------------------------------|--------|
| ◇ Cognac Rémy Martin       | 13,00€ | ◇ Eau de Villée de Biercée    | 10,00€ |
| ◇ Cointreau                | 10,00€ | ◇ Absinthe Libertine 55       | 13,00€ |
| ◇ Calvados                 | 12,00€ | ◇ Chartreuse jaune 40         | 10,00€ |
| ◇ Armagnac                 | 12,00€ | ◇ 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 | 4,70€  |
| ◇ Cappuccino, Lait russe  | 5,00€  |
| ◇ Tea                     | 4,50€  |
| ◇ Infusion                | 4,50€  |
| ◇ Irish coffee            | 12,00€ |

◆ Signature dishes

🌿 Vegetarian dishes