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BEERS



DRAFT

◇ Alken Cristal 25CL - 5,0%	4,75€
◆ Veulemans - 33cl - 6,5%	5,90€
◇ Blanche de Bruges - 25CL - 4,8%	5,90€
◇ Affligem brune - 33CL - 6,8%	6,75€
◇ Grimbergen Prestige - 33CL - 8,0%	6,75€

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€

◇ 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€

APERITIFS

◇ House apéritif	11,00€
◆ Cocktail Alexandra de Madame Nadine	14,00€
◇ 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€

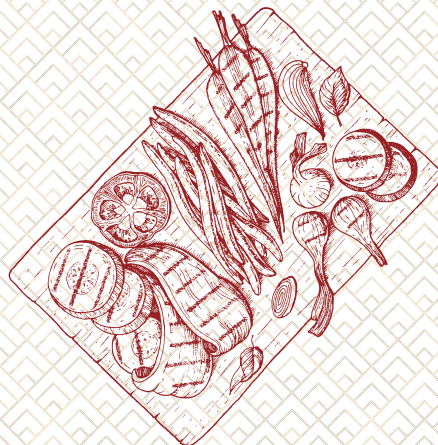
◇ Schweppes Ginger Ale	4,50€	
◇ Spa lemon / orange	4,00€	
	50CL	100CL
◇ Bru still or sparkling	6,00€	9,00€

◆ Signature dishes

🌿 Vegetarian dishes

STARTERS AND APPETIZER

◇ House foie gras terrine, onion jam and brioche toast	32,00€	◇ Soup of the day	10,00€
◆ « Aux Armes de Bruxelles » salad (1/2 brown shrimps salad & 1 shrimps croquette)	29,00€	◇ Burgundy snails (6 pieces)	19,00€
◇ Tomato with brown shrimps mayonnaise	27,00€	🌿 Mushroom casserole with garlic and parsley	17,50€
◇ House brawn, garnish and tartar sauce	20,00€	🌿 Honey roasted goat's cheese salad	20,00€
◇ Salmon tartare with shallot, chives and mustard	22,50€	◇ 1/2 stewed eel in green herb sauce	23,00€
◇ House fish soup (croûtons, rouille, cheese)	18,00€	◇ Ostend-style seafood gratin (fish, mussels, shrimps, mushrooms, cheese)	20,00€



OUR HOMEMADE CROQUETTES

	1 piece	2 pieces
◆ Our shrimp croquettes	12,50€	24,00€
🌿 Cheese croquettes	9,00€	17,00€
◆ Our chicken croquettes with Madeira sauce	11,50€	21,00€

◆ Signature dishes

🌿 Vegetarian dishes

OYSTERS, MUSSELS AND SEAFOOD

◇ Selection of large pink prawns	18,50€	◇ Bowl of whelks	16,00€
◇ Plate of Moules parquées (<i>raw mussels</i>), Marolles sauce (<i>when in season</i>)	20,00€	◇ Mussels marinières (<i>onions, celery, butter</i>), fresh fries	32,50€
◇ Plate of mussels with snail butter (garlic and parsley)	22,00€	◇ Mussels in white wine (<i>onions, celery, butter,</i> <i>white wine</i>)/fresh fries	33,50€
◇ Plate of Provençal mussels au gratin	24,00€	◆ Mussels in white wine & cream (<i>onions, celery,</i> <i>butter, white wine, cream</i>)/fresh fries	34,00€
		1 piece	6 pieces
◇ Flat oysters 3/0		5,00€	28,00€
◇ Fines de Claires Marennes Oléron n°3 oysters		4,00€	22,00€



FISH AND LOBSTERS

◇ Stewed eel in green herb sauce, fresh fries	44,00€	◇ Grilled fresh red label Scottish salmon fillet, béarnaise sauce, potatoes	33,00€
◇ North Sea sole meunière or grilled, potatoes	48,00€	◆ Aux Armes de Bruxelles fish Waterzooi (<i>cod,</i> <i>sole, salmon, brown shrimp</i>), potatoes	32,00€
◆ House North Sea sole fillets (<i>mushrooms, shrimps,</i> <i>mussels, lobster, cream</i>) Duchess potatoes	50,00€	◇ Poached skate wing, caper butter, potatoes	32,00€
◇ Poached Cod with tomato basil sauce or mousseline sauce or melted butter with mustard, potatoes	34,00€		
		1/2	1/1
◆ Shelled lobster with morels and fresh pasta		50,00€	90,00€
◇ Lobster roasted in snail butter (<i>garlic and parsley</i>)		44,00€	81,50€
◇ Bellevue lobster (<i>salad, tomato, hard-boiled egg, mayonnaise, cocktail sauce</i>)		44,00€	81,50€

◆ Signature dishes

🌿 Vegetarian dishes

HOMEMADE BELGIAN SPECIALTIES

◆ Chicken vol-au-vent, mousseline sauce	29,00€
◇ Beef Carbonnade flamande (beef stew)	29,00€
◇ Meatballs in tomato sauce	26,00€
◆ Trio of Belgian specialties (Beef carbonnade, chicken vol au vent, meatballs in tomato sauce)	29,00€
◆ Steak tartare freshly prepared	26,50€
◇ Steak, fresh Fries, salad	26,50€
◇ Tomatoes with grey shrimp, two pieces, and mayonnaise	48,00€
◇ Stewed eel in green herb sauce	44,00€

Our specialties are served with fresh fries cooked in beef fat

VEGETARIENS

🌿 Honey roasted goat's cheese salad (<i>starter / dish</i>)	20,00€ / 28,00€
🌿 Cheese croquettes (2 pieces)	17,00€
🌿 Mushroom casserole with garlic and parsley	17,50€

◆ Plats signatures

🌿 Plats végétariens

MEATS AND 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 & cream</i>), croquette potatoes	33,50€
◇ Beef steak 'all pepper' (rolled in crushed black pepper), fresh fries and black pepper sauce	34,00€
◇ Grilled chicken escalope, fresh fries & choice of sauce	26,00€
◆ Grilled tenderloin, fresh fries & choice of sauce	42,00€
◇ Ribeye with bone Angus "Celtic" PGO from Cornwall, fresh fries & choice of sauce	47,00€
◇ Rack of lamb, selection of vegetables, gratin dauphinois	35,00€
◆ Veal chop, raised on mother's milk, Blackwell sauce, fresh fries	44,00€

◇ **House sauces** (béarnaise, choron, archiduc, green pepper, crushed black pepper, roquefort, Maître d'hôtel butter, Marchand de vin, Rosemary)

4,50€



SIDE DISHES

◇ Fresh fries cooked in beef fat	5,00€	◇ Pomme de terre grenaille ou duchesse	5,00€
◇ Gratin dauphinois	5,00€	◇ Puréed potato (<i>plain or with watercress</i>)	5,00€
◇ Croquettes	5,00€		

SALADS AND VEGETABLES

🌿 Selection of seasonal vegetables	16,00€	🌿 Fine green beans	6,50€
🌿 Buttered spinach	6,50€	🌿 Salad: mixed, green or tomato	9,00€
🌿 Pan-fried chicory	6,50€	🌿 Salade de chicons mayonnaise	9,00€

◆ Signature dishes

🌿 Vegetarian dishes

SUGGESTIONS

BUSINESS LUNCH

MENU AT 55,00 EUR

STARTERS

House brawn with herbs, tartare sauce

Honey roasted goat's cheese salad

Chicken croquettes with Madeira sauce

Ostend-style seafood gratin *(fish, mussels, shrimp, mushrooms, cheese)*

Six Fines de Claires Marennes Oléron oysters

MAIN COURSES

Steak tartare freshly prepared & fresh fries

Grilled fresh red label Scottish salmon fillet, béarnaise sauce, potatoes

Chicken vol-au-vent, mousseline sauce and fresh fries

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

Duck breast à l'orange, Normandy apple, gratin dauphinois

DESSERTS

Speculoos tiramisu

Chocolate mousse

Bodding de Bruxelles

Crème brûlée

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 boddling with a cherry coulis - homemade	12,00€	◆ Homemade crêpes «Comédie française» flambéed in the dining room with Mandarine, scoop of vanilla ice cream	16,00€
◇ Chocolate mousse - homemade	11,00€	◇ Selection of sorbets	14,00€
◇ Tiramisu with speculoos - homemade	11,00€	◇ Dame blanche -Vanilla ice-cream with hot chocolate	12,50€
◇ Liégeois coffee - Moka ice-cream with coffee	13,00€	◆ Crème brûlée with cuberdon candy - homemade	13,00€
◇ Chocolate fondant with vanilla ice cream - homemade	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