

LIMITED MENU

DUE TO UNPRECEDENTED TIMES WE ARE CURRENTLY SERVING A LIMITED MENU.

WE APPRECIATE YOUR UNDERSTANDING AND WE HOPE TO SERVE YOU OUR FULL MENU AGAIN VERY SOON!

BEGIN

- CHICKEN WINGS** 85
SPICY BBQ SAUCE, CRUDITÉS
B Kasteel Donker - 90 W Malbec Coleccion, Bodega Norton 75 360
- CROQUETTES (BEEF / CHEESE)** 60
MUSTARD DIP, FRIED PARSLEY
B Delirium Tremens - 100 W Prosecco Valdo Millesimato 2016 80 395
- CHARRED OCTOPUS** 100
POTATO, SMOKED PAPRIKA, MUSTARD
B Stella Artois - 50 W By Ott. Rose, Domaine Ott 110 580
- GRILLED CALAMARI** 90
TOMATOES, GARLIC, CITRUS BUTTER
B Delirium Tremens - 100 W Pinot Grigio Ancora 65 305
- WAGYU BEEF SLIDERS** 90
GARLIC AIOLI, CHEDDAR CHEESE, CARAMELIZED ONION & FRIES
B Hopus - 90 W Kanonkop 'Kadette' 80 380
- FISH & CHIPS** 110
COD FISH, TARTAR SAUCE, MASHED PEAS
B Tripel Karmeliet - 95 W Chenin Blanc Simonsig 75 360



THE GOLDEN ERA OF 1920'S

RAW BAR

- OYSTERS X6**
NORMANDIE 150 / GILLARDEAU 220
B Hoegaarden Rosée - 55 W Laurent-Perrier Brut NV 175 890
- SALMON TARTAR** 85
AVOCADO, CUCUMBER, JALAPENO, BAGUETTE
B Hoegaarden - 55 W Macon Fuisse Domaine 100 495
- STEAK TARTAR** 90
CONFIT EGG YOLK, SHALLOTS, GHERKINS, CAPERS, CRISPY BAGUETTE
B Tripel Karmeliet - 95 W Chianti Superiore Banfi 90 440

SOUP

- FRENCH ONION SOUP** 60
B Leffe Brune - 55 W Pinot Grigio Ancora 65 305

SALAD

- CLASSIC CAESAR SALAD** 90
ROMAINE LETTUCE, TURKEY BACON, CROUTONS, PARMESAN, ANCHOVIES
ADD CHICKEN OR SHRIMP +35
B La Chouffe - 90 W Chenin Blanc Simonsig 75 360
- BURRATA** V 85
CHERRY TOMATO, BASIL PESTO, OLIVES TAPENADE & ARUGULA
B Maredsous 10 - 75 W Chianti Superiore Banfi 90 440
- SHRIMP & AVOCADO SALAD** 85
SHRIMP, AVOCADO, CHERRY TOMATOES, MIXED SALAD, MUSTARD DRESSING
B Hoegaarden - 55 W Pinot Grigio Ancora 65 305
- CHEF'S CHEESE SELECTION** N 110
CRACKERS, BREAD, PEAR & RAISIN CHUTNEY
B Kasteel Donker - 90 W Côtes du Rhône, E. Guigal 110 540

WEEKLY LINEUP

GRAND BRUNCH

EVERY FRIDAY, 12 PM - 4 PM

SET MENU, EAT - REPEAT

N/A PACKAGE 295 AED / HOUSE PACKAGE 395 AED (ENTERTAINER)

PROSECCO PACKAGE 495 AED / CHAMPAGNE & BELGIAN BREWS 695 AED

HAPPY HOUR

FRIDAY TO WEDNESDAY 5PM -8PM

LAID BACK BRUNCH

EVERY SATURDAY, 1PM - 5PM

SET MENU, EAT - REPEAT

N/A PACKAGE 295 AED / HOUSE PACKAGE 395 AED (ENTERTAINER)

PROSECCO PACKAGE 495 AED / CHAMPAGNE & BELGIAN BREWS 695 AED

BUSINESS LUNCH

SUNDAY TO THURSDAY 12PM-3PM

95AED FOR 2 COURSES / 120AED FOR 3 COURSES

B Beer Pairing W Wine Pairing

AVAILABLE SUN - THU FROM 12PM - 11PM & FRI - SAT FROM 7PM - 11PM.

ALL PRICES ARE IN AED AND INCLUSIVE OF 5% VAT, 3.5% MUNICIPALITY FEES AND 10% SERVICE CHARGE. V VEGETARIAN N CONTAINS NUTS A CONTAINS ALCOHOL

ON BREAD

CROQUE MONSIEUR

BRIOCHE, TURKEY HAM, BÉCHAMEL, MUSTARD, CHEESE
B Leffe Blond - 55 **W** Kanonkop 'Kadette' † 80 ‡ 380

75

MARGHERITA FLATBREAD **V**

MOZZARELLA, TOMATOES, ARUGULA
B Maredsous 10 - 75 **W** Kanonkop 'Kadette' † 80 ‡ 380

95

WAGYU BURGER

GARLIC AIOLI, CARAMELIZED ONIONS, LETTUCE, TOMATO, PASSEDALE
 CHEESE & FRITES
B Hopus - 90 **W** Catena Cabernet Sauvignon † 85 ‡ 410

135

SPICY BEEF PEPPERONI FLATBREAD

MOZZARELLA, TOMATOES, RED ONIONS, ARUGULA
B Stella Artois - 55 **W** Whistling Duck Shiraz † 70 ‡ 325

110

TRUFFLE FLATBREAD **V**

MUSHROOM CREAM, MOZZARELLA, TRUFFLE OIL, ARUGULA
B Chimay Bleue - 110 **W** Pouilly-fume Sauvion et Fils † 120 ‡ 570

105



MOULES



SERVED WITH BELGIAN FRITES

1kg / ½

CLASSIC MARINIÈRE **A**

B Hoegaarden - 55 **W** Sauvignon Blanc Monkey Bay † 85 ‡ 410
W Bourgogne Pinot Noir 'La Vignée' † 100 ‡ 495

190 / 130

SPICY TOMATO

B Stella Artois - 55 **W** Sauvignon Blanc Monkey Bay † 85 ‡ 410 **1kg / ½**
W Bourgogne Pinot Noir 'La Vignée' † 100 ‡ 495

185 / 120

CHAMPAGNE CREAM **A**

B Duvel - 75 **W** Sauvignon Blanc Monkey Bay † 85 ‡ 410
W Bourgogne Pinot Noir 'La Vignée' † 100 ‡ 495

195 / 135

SUPPER

MUSHROOM RISOTTO **V**

SAUTÉED MUSHROOMS & PARMESAN, TRUFFLE OIL
B Chimay Bleue - 110 **W** Bourgogne Pinot Noir 'La Vignée' † 100 ‡ 495

110

SEAFOOD LINGUINE

MUSSELS, SCALLOPS, PRAWNS, OCTOPUS & SHELLFISH CREAM SAUCE
B Hoegaarden - 55 **W** Pinot Grigio Ancaro † 65 ‡ 305

145

CRISPY SKIN SALMON

ASPARAGUS, MASHED POTATOES, LEMON & HERB BUTTER SAUCE
B Maredsous 10 - 75 **W** By Ott Rose, Domaine Ott † 110 ‡ 580

165

SEARED SEA BASS

VEGETABLE RATATOUILLE, CHARRED BROCCOLINI, GARLIC & LEMON
 SAUCE
B Delirium Tremens - 100 **W** Riesling by Loosen 'Dr. L.' † 95 ‡ 475

175

STEAK 'N FRITES 300G

PADRON PEPPERS, BÉARNAISE
B Hopus - 90 **W** Catena Cabernet Sauvignon † 85 ‡ 410

185

FROM THE GRILL

CORN-FED CHICKEN BREAST

B Barbar - 75 **W** Sauvignon Blanc Monkey Bay † 85 ‡ 410

140

RIB EYE 360G

B Hopus - 90 **W** Côtes du Rhône, E. Guigal † 110 ‡ 540

235

FILLET MIGNON 220G

B Duvel - 75 **W** Catena Cabernet Sauvignon † 85 ‡ 410

210

AUSTRALIAN LAMB CHOPS

B Chimay Bleue - 110 **W** Kanonkop 'Kadette' † 80 ‡ 380

155

TIGER PRAWNS (5 PCS)

B Hoegaarden - 55 **W** Mad Fish Sauvignon Blanc-Semillon † 100 ‡ 570

175

CHOOSE YOUR SAUCE:

BÉARNAISE, PEPPERCORN, MUSHROOM OR CITRUS EMULSION

CHOOSE ONE OF THE BELOW MENTIONED SIDE DISHES.

FOLLOW @CAFÉBELGEDUBAI ON INSTAGRAM AND STAY UP TO DATE WITH OUR EVENTS CALENDAR.
 #CAFEBELGEDUBAI

SIDES 35

BELGIAN FRITES
 ROASTED SWEET POTATO

MASHED POTATOES
 FOREST MUSHROOM

STEAMED VEGETABLES
 ASPARAGUS

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