

Amuse-bouche

Deviled eggs (3 pieces)	9
Treat yourself with 30g or 50g of Royal Belgian Caviar ‘Platinum’ with this amuse +37/ 59 euros	
Fried squid rings with aioli and pimenton	16
Headcheese ‘Seigneur de Vidaigne’ with mustard vinaigrette, chives and shallot	14
Homemade Ibérico croquettes (3 pieces)	18
Cullata di Canossa ham (60 grams)	24

Menu’s

Game menu 89

Experience the essence of autumn in 3 exquisite courses:

Salad of roasted beets with blackberries, caramelized almonds, smoked duck breast, and duck liver from Bekegem

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Roasted deer calf 'Arlequin,' with fine champagne, mustard cream, potato mousseline, and caramelized Brussels sprouts

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Warm tartlet of Belgian chocolate with freshly churned vanilla ice-cream

Petit Bulot (Only at lunchtime from Tuesday to Saturday) 49

Seasonal classics,

In two refined courses (starter and main course)

Grand Bulot 79

The best of our classics according to market availability, in three exquisite courses (appetizer, main course, and dessert)

***Menus are served for the whole table**

Starters

Timeless classics

Veal brain in a crispy crust with beurre noisette, capers and lemon	19
Homemade croquettes with brown shrimp from Zeebrugge (2 pieces)	25
Brioche with smoked eel, sweet and sour beetroot, apple and grated foie gras	28

Suggestions

Pan-fried scallops with melted tomato & Mediterranean aromatics	32
Slow-cooked vealhead from Corrèze with gribiche sauce and chervil	21
Shrimpcocktail 'Bar Bulot'	33
Salad of roasted beets with blackberries, caramelized almonds, smoked duck breast, and duck liver from Bekegem	26
Gravad lax 'label rouge' with cucumber, sour cream and green herbs	27

Our classics with Royal Belgian Caviar ‘Platinum’

Potato ‘Moscovite’ with Champagne jus	
With 30g of Royal Belgian Caviar ‘Platinum’	59
With 50g of Royal Belgian Caviar ‘Platinum’	89

Mains

Timeless classics

Cod brandade with poached farm egg, mousseline sauce and Zeebrugge brown shrimps Treat yourself with 30g or 50g of Royal Belgian Caviar "Platinum" with this dish +37/ 59 euros	33
Hand-cut steak tartar 'Bar Bulot', from the bavette of West Flemish beef with fresh lettuce	28
Skirt steak à l'échalote deluxe' with red wine sauce, fine champagne and melted foie gras	37

Suggestions

Small sole meunière with fresh lettuce (2 pieces)	37
Braised, lukewarm line-caught cod with deluxe beurre blanc, hand-peeled Zeebrugge shrimp, and mussels	47
Roasted deer calf 'Arlequin,' with fine champagne, mustard cream, potato mousseline, and caramelized Brussels sprouts	49

Our classics to share with 2

Vol-au-Vent with Bresse chicken, veal sweetbreads, brown shrimps and mousseline sauce	46 pp.
Charcoal grilled sirloin steak of Holstein beef with green pepper sauce and lovange	49 pp.
Baked turbot on the bone, meunière	57 pp.

Game classics to share with 2

Pheasant 'fine champagne', ragout of the legs and celeriac cream	49 pp.
Roasted saddle of hare 'Arlequin' with braised chicory and a fresh apple-endive salad	53 pp.

Choose your favorite potato preparation

Belgian fries	5,90
Mashed potatoes	5,90
Homemade potato croquettes	5,90

Cheese

Cheese selection by Van Tricht	19
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Desserts

Timeless classics

Sabayon with cranberry compote and vanilla ice-cream	11
Café glacé with Baileys	13
Dame Balance with á la minute churned ice cream with vanilla from Tahiti, whipped cream and hot chocolate sauce	16
Espresso Martini	16

Suggestions

Warm tartlet of Belgian chocolate with freshly churned vanilla ice-cream	15
Crêpes Suzette 'Bar Bulot' with vanilla ice cream	18
'Dessert for 2' Cranberry crumble with almonds & crème anglaise	16 p.p.