

## Amuse-bouche

Deviled eggs (3 pieces)	9,5
Treat yourself with 30g or 50g of Royal Belgian Caviar ‘Platinum’ with this amuse +37/ 59 euros	
Headcheese ‘Seigneur de Vidaigne’ with mustard vinaigrette, chives and shallot	15
Fried squid rings with aioli and pimenton	17
Homemade Ibérico croquettes (3 pieces)	19
Cullata di Canossa ham (60 grams)	22

## Menu’s

### Grand Bulot

79

*Taste spring in 3 delicious courses:*

Asparagus Flemish style

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Farm chicken with morels, young carrot, vin jaune sauce and new potatoes with parsley

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Café glacé

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

49

*Seasonal classics In two refined courses (starter and main course)*

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

## Starters

### Timeless classics

Veal brain in a crispy crust with beurre noisette, capers and lemon	19
Homemade cheese croquettes 'Comté' (2 pieces)	19
Homemade croquettes with brown shrimp from Zeebrugge (2 pieces)	27
Brioche with smoked eel, sweet and sour beetroot, apple and grated foie gras	29

### Spring suggestions

Toast vitello tonnato	19
Egg cocotte: morels with farm egg, young broad beans, lava's and morel jus	26
Salmon tartare with cucumber, dill oil and champagne jus	26
Tomato with hand-peeled Zeebrugge shrimps	27
Asparagus Flemish style	25
Asparagus Flemish style with hand-peeled Zeebrugge shrimps	39

### **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	29
Skirt steak à l'échalote deluxe' with red wine sauce, fine champagne and melted foie gras	37
Tournedos of dry aged Holstein with green pepper sauce, lovage, and fresh lettuce	44

## Spring suggestions

Ray wing with capers and fresh lettuce	37
River eel in green sauce	39
Veal tongue in Madeira sauce	29
Farm chicken with morels, young carrot and vin jaune sauce	42

## **Our classic to share with 2**

Vol-au-Vent with Bresse chicken, veal sweetbreads, brown shrimps and mousseline sauce	47 pp.
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## Choose your favorite potato preparation

Belgian fries	5,9
Mashed potatoes	5,9
Homemade potato croquettes	5,9
New potatoes with parsley	5,9

## Desserts

Café glacé	11
Tiramisu 'Bar Bulot' flambeed and finished at the table	12
Raspberries with samba tea jelly, crumble and almond cream	14
A la minute churned ice cream with vanilla from Tahiti, whipped cream and hot chocolate sauce	16
Moelleux 'Snicker's style' with bitter chocolate, vanilla ice cream, peanut and salted caramel	16
Crêpes Suzette 'Bar Bulot' with vanilla ice cream	18

## Feel like something stronger?

Irish coffee / Italian coffee / French coffee / Baileys coffee	13
Espresso Martini	15

... or ask for our digestif menu!