

Amuse-bouche

Deviled eggs (3 pieces)	9,9
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	16
Fried squid rings with aioli and pimenton	17,9
Homemade Ibérico croquettes (3 pieces)	19
Cullata di Canossa ham (60 grams)	23

Menu’s

Grand Bulot

79

Taste summer in 3 delicious courses:

Carpaccio of Coeur de Boeuf tomato from Zedelgem with Burrata from Van Tricht and cardamom

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Grilled Berugi beef ‘Stroganoff’

Berugi (Japanese for Belgium) offers 100% Belgian beef sourced from dairy cows.

This selection includes Holstein and Jersey cows from our own land, ensuring an authentic and flavorful experience.

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Belgian strawberries with verbena cream, lychee granita, and elderflower

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

Summer suggestions

Artichoke with mustard vinaigrette and fresh herb salad	21
Carpaccio of Coeur de Boeuf tomato from Zedelgem with Burrata from Van Tricht and cardamom	25
Toast vitello tonnato	19
Zeeland New Catch herring with pickled onion and green bean vinaigrette	23
Salmon tartare with cucumber, dill oil and champagne jus	27
Tomato with hand-peeled Zeebrugge shrimps	28

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	34
Hand-cut steak tartar 'Bar Bulot', from the bavette of West Flemish beef with fresh lettuce	29
Small sole Meunière with fresh butter lettuce	39
Tournedos of dry aged Holstein with green pepper sauce, lovage, and fresh lettuce	45

Summer suggestions

Line-caught cod, served lukewarm with melted spinach and Mediterranean spices	49
Turbot roasted on the bone with confit shallots, butter sauce, whelks, and lovage	59
Crispy sweetbreads with braised leeks, green beans, Vin Jaune, and mousseline sauce	49

Our classics to share with 2

Vol-au-Vent with Bresse chicken, veal sweetbreads, brown shrimps and mousseline sauce	47 pp.
Ribeye steak from 'Berugi' beef, grilled over charcoal, served with green peppercorn sauce, lovage, and crispy lettuce	49 pp.

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Choose your favorite potato preparation

Belgian fries	5,9
Mashed potatoes	5,9
Homemade potato croquettes	5,9

Desserts

Café glacé	12
Light mousse of Belgian chocolate with hazelnut nougatine and vanilla ice cream	13
Belgian strawberries with verbena cream, lychee granita, and elderflower	14
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

Feel like something stronger?

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

... or ask for our digestif menu!