

## 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 the best of this season in 3 delicious courses:*

Buttermilk mashed potatoes with poached farm egg, hand-peeled Zeebrugge shrimps & brown butter

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Skirt steak à l’échalote deluxe’ with red wine sauce, fine champagne and melted foie gras

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Sabayon with cranberry compote and almonds

### 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

Homemade cheese croquettes 'Comté' (2 pieces)	19
Veal brain in a crispy crust with beurre noisette, capers and lemon	19
Tête de veau ‘Bar Bulot’ with tartar sauce	21
Mussels à l’Ostendaise, melted veal, lemon thyme & green beans	24
Homemade croquettes with brown shrimp from Zeebrugge (2 pieces)	27
Marinated scallops with Jerusalem artichoke, lightly smoked herring roe & curry	27
Brioche with smoked eel, sweet and sour beetroot, apple and grated foie gras	29
Buttermilk mashed potatoes with poached farm egg, hand-peeled Zeebrugge shrimps & brown butter	33
Potato ‘Moscovite’ with Royal Belgian Platinum caviar & champagne jus (30 or 50 grams of caviar)	59 / 89

## Mains

Hand-cut steak tartar 'Bar Bulot', from the bavette of West Flemish beef with fresh lettuce	29
Cod brandade with poached farm egg, mousseline sauce and Zeebrugge brown shrimps Indulge yourself with 30g or 50g of Royal Belgian Caviar "Platinum" with this dish +37/ 59 euros	34
Small sole Meunière with fresh butter lettuce (2 or 3 pieces)	37 / 42
Skirt steak à l'échalote deluxe' with red wine sauce, fine champagne and melted foie gras	39
Roasted venison calf 'Arlequin' with fine champagne sauce, mustard cream, potato mousseline, and caramelized Brussels sprouts	49
Partridge roasted in grape leaf, served on toast with melted pointed cabbage and its own jus	59

### **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.
<i>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.</i>	

## Choose your favorite potato preparation

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

## Desserts

Sabayon with cranberry compote and almonds	12
Light mousse of Belgian chocolate with hazelnut nougatine and vanilla ice cream	13
Tiramisu 'Bar Bulot' finished at the table	14
A la minute churned ice cream with vanilla from Tahiti, whipped cream and hot chocolate sauce	16
Crêpes Suzette 'Bar Bulot' with vanilla ice cream	17

### **Feel like something stronger?**

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

... or ask for our digestif menu!