

Amuse-bouche

Irish Mór oyster with fresh vinaigrette (per piece)	6
Deviled eggs (3 pieces) Treat yourself with 30g or 50g of Royal Belgian Caviar “Platinum” with this amuse +37/ 59 euros	9,9
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

Game Menu

89

Taste the best of this season in 3 delicious courses:

Marinated scallop with Jerusalem artichoke, lightly smoked herring roe and curry

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Roasted venison calf ‘Arlequin’ with fine champagne sauce, mustard cream potato mousseline and caramelized Brussels sprouts

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‘Bar Bulot’ tiramisu, finished tableside

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
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
Irish Mór oysters with fresh vinaigrette (6 pieces)	35
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
Vol-au-Vent with Bresse chicken, veal sweetbreads, brown shrimps and mousseline sauce (for 2 people)	47 pp.
Ribeye steak from 'Berugi' beef, grilled over charcoal served with green peppercorn sauce, lovage, and crispy lettuce (for 2 people)	49 pp.

Our Game Classics

Roasted venison calf 'Arlequin' with fine champagne sauce, mustard cream, potato mousseline, and caramelized Brussels sprouts	49
Pheasant cock 'fine champagne' with a ragout of the thighs and celery root cream (for 2 people)	49 pp.
Saddle of hare roasted on the bone 'Arlequin' with braised Belgian endive (for 2 people)	53 pp.

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!