

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

Grand Bulot

79

Taste the best of this season in 3 delicious courses:

Brioche with smoked eel, sweet and sour beetroot, apple and grated foie gras

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Grilled spring chicken 'en Crapaudine' with wild mushrooms

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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

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
Salmon tartare with cucumber, dill oil, and champagne jus	29
Brioche with smoked eel, sweet and sour beetroot, apple and grated foie gras	29
Pan-seared scallops with confit tomato and Mediterranean flavors	35
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
Veal kidneys with tarragon and whole-grain mustard sauce	35
Grilled spring chicken 'en Crapaudine' with wild mushrooms	39
Turbot, grilled on the bone, served with wilted spinach and fresh Choron sauce	54
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.

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'	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!	