

To Start

with the Apéritif

Stuffed Mimosa Farm Eggs (3 pcs) 9,9

*Extra 10g, 30g of 50g Royal Belgian Caviar 'Platinum'
+ 37/59/79 euro*

Irish Mór Oyster (per piece) 6,5

*Fleshy, creuse oyster from the waters of Galway Bay on
Ireland's west coast. Served with a refreshing vinaigrette*

Squid Goujonettes 17,9

Golden and crispy, served with aioli & Pimentón De La Vera

Les bulots mayo 19,5

*Fresh whelks, cooked to a tender bite, served with a spiced
mayonnaise. A playful nod to Normandy!*

Homemade Ibérico Croquettes (3 pcs) 19,5

Rich and silky, crafted in-house with passion

Cullata di Canossa ham (60 gram) 18,9

Artisanal Italian ham from Emilia-Romagna

La Grande Croustille 39 / 54 / 72

Chic nonchalance at its finest!

*Crispy crisps with sour cream & the elegance of
Royal Belgian Platinum Caviar 10g, 30g of 50g*



Starters

Homemade Shrimp Croquettes (2 pcs) 29

*Generously filled, golden and crispy,
served with fried parsley & lemon*

Poireau vinaigrette 21

An ode to the French brasserie.

*Silky young leeks, warm tangy vinaigrette & a farm-fresh egg
Add hand-peeled North Sea shrimp (+€15)*

Crispy veal brain 23

Beurre noisette with capers & lemon.

Norwegian salmon tartare 29

Cucumber, dill oil & champagne jus

*Extra 10g, 30g of 50g Royal Belgian Caviar 'Platinum'
+ 37/59/79 euro.*

Scallops from Dieppe 34

Pan-seared scallops with soft tomato & Southern herbs

Eastern Scheldt eel & smoked duck breast 32

Sourdough, red beet, apple & duck liver

Duck liver terrine 34

Fig chutney & homemade brioche

Pomme 'Moscovite' 75 / 95

*Warm potato with champagne jus & Royal Belgian Platinum Caviar
30g of 50g*

Our Menu's

GAME MENU

The best of the season in three delicious courses

Eastern Scheldt eel & smoked duck breast

*Lightly smoked eel & duck breast, with red beet, crisp
apple & crunchy sourdough bread*

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Pheasant 'Fine Champagne'

*Served with braised chicory, celeriac cream, wild
mushrooms & homemade potato croquettes*

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Snickers

*Millefeuille of chocolate, peanut & caramel. Served with
Tahitian bourbon vanilla ice cream*

89

LUNCH

Every afternoon from Tuesday to Saturday

*Starter and main course by the chef,
including coffee or tea*

49

*Receive our weekly lunch menu in your inbox?
Scan the QR code and subscribe
to our Bar Bulot newsletter!*



Main Courses

Classic Steak Tartare 32

Classic raw beef tartare made from Berugi beef,
freshly prepared. Served with romaine salad & crispy fries*

Grilled Berugi Beef * (180g) 42

*Served with Choron or pepper sauce,
romaine lettuce & fresh fries*

Duck from Bekegem 45

*Slow-cooked leg, pan-crisped
White bean cassoulet with chorizo & tomato*

Mouclade of Zeeland mussels 39

In a creamy herb jus, served with hand-cut fries

Cod Brandade 35

*Creamy cod and potato purée with a poached farm egg,
hand-peeled brown shrimp & champagne jus*

Crispy cod 'Dugléré' 42

*Crispy cod with melted tomato & young spinach.
Served with beurre blanc & potato mousseline
Add hand-peeled North Sea shrimp (+€15)*

Lobster à la nage (500g) 69

*Gently poached lobster in velvety bisque.
Finished with julienne vegetables & baby potatoes*

GAME CLASSICS

For 2 to Share

Pheasant 'Fine Champagne' 49 p.p.

*Roasted pheasant with a ragout of the legs,
elevated with a creamy Fine Champagne jus,
smooth celeriac purée & fresh potato croquettes.*

Saddle of hare 'Arlequin' 49 p.p.

*Saddle of hare, cooked on the bone, with caramelised
chicory and two bold sauces:
a velvety Fine Champagne jus and a delicate, deep
mustard sauce. Served with homemade potato croquettes*

** Berugi (Japanese for Belgium)*

offers 100% Belgian beef from dairy cows.

*This selection includes Holstein and Jersey breeds, locally
raised for an authentic and flavourful experience*



DESSERT

To taste? To share? To love!

Dame Blanche 16

*Freshly churned vanilla ice cream with Tahitian
bourbon, warm chocolate sauce & whipped cream*

Tiramisu 'Bar Bulot' 14

*A classic, reimagined with flair.
Light, creamy & perfectly balanced*

Snickers 16

*Millefeuille of chocolate, peanut & caramel. Served
with Tahitian bourbon vanilla ice cream*

Crêpe Suzette 19

*Crêpes with orange and vanilla ice cream,
flambéed with Grand Marnier.*

*A sweet ending can just as well
be liquid*

Espresso Martini 15

Lavazza espresso – Grey Goose – coffee liqueur

Espresso NO Martini 13 (non-alcoholic)

Lavazza espresso – Opius Nigredo

Irish / Italian / French / Baileys Coffee 13

or ask for our digestif menu