

To Start

with the Apéritif

Crispy squid strips 18,9
Golden & crunchy, served with aioli & Pimentón De La Vera.

Irish Mór oyster (per piece) 7
Meaty creuse oyster from the waters of Galway Bay on the Irish west coast. Served with a fresh vinaigrette.

Cullata di Canossa ham (60 g) 15,5
Artisanal Italian ham from Emilia-Romagna.

House-made Ibérico croquettes (3 pieces) 19,5
Rich & silky, lovingly made in house.



Starters


House-made shrimp croquettes (2 pieces) 29
Generously filled, crispy & served with fried parsley & lemon.

Saumon à l'oseille 27
*Marinated salmon with fresh sorrel.
Served with a delightful beurre blanc with salmon & herring roe.*

Boeuf Tonnato 26
*Vitello reimaged.
Tartare of Berugi beef with sourdough & a silky tuna cream. A classic with an unmistakable Bar Bulot twist!*

Zeeland cockles 29
Simmered in a southern sauce with chorizo & Mediterranean herbs.

Summer Terrine 'Bar Bulot' 28
Wagyu beef & smoked eel with a refined gribiche sauce.

Burrata Provençale 26 
Creamy burrata with summer vegetables & fresh herbs. A sunny dish full of southern charm.

Pomme Ostendaise 42
An ode to our Belgian coast. With hand-peeled shrimp & a delicate Champagne jus.

Pomme 'Moscovite' 59 / 79
*Potato with Champagne jus & Royal Belgian Platinum Caviar
30g or 50g.*

Our Menu's

SUMMER MENU

The best of the season in three delicious courses

Boeuf Tonnato
*Vitello reimaged. Tartare of Berugi beef with sourdough & a silky tuna cream.
A classic with an unmistakable Bar Bulot twist!*

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Confit cod
Gently cooked & served warm with Mediterranean flavours of tomato & fine herbs.

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Belgian raspberries
A summery dessert with a delicate yoghurt sorbet & delicious raspberries.

79

LUNCH

Every afternoon from Wednesday to Sunday.

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

49

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to our Bar Bulot newsletter!*



 = Vegetarian

Main Courses

Brandade of cod 35

Creamy blend of cod & potato with a poached farm egg, hand-peeled shrimp & Champagne jus.

Steak tartare 'Bar Bulot' 34

Freshly minced Angus beef prepared à la minute & served with Romaine lettuce & fresh chips.

Grilled Berugi beef (180 g) 43

Served with pepper sauce, Romaine lettuce & fries.

Rigatoni Cacio e Pepe 29

Creamy and intense with Pecorino Romano, black pepper & oyster mushrooms. Pure comfort.

Confit cod 42

Gently cooked & served warm with Mediterranean flavours of tomato & fine herbs.



OUR CLASSICS

For 2 to Share

Côte à l'os 'Bar Bulot Selection' 59 p.p.

From selected Argentinian farms where generations of craftsmanship come together. Chosen by Gert De Mangeleer for its rich flavour, fine marbling & exceptional tenderness.

Served with pepper sauce, Romaine lettuce & fresh chips. Please allow 45 minutes preparation time.

Vol-au-vent 'Classic' 39 p.p.

Home-made puff pastry with crispy Bresse chicken, mousseline sauce & fresh chips.

Vol-au-vent 'Royal' 49 p.p.

The Royal version of our 'Classic', enriched with sweetbreads & hand-peeled shrimp.

Bresse chicken 'Vin Jaune' 49 p.p.

An icon of French gastronomy! Served with morels, a velvety vin jaune jus & potato croquettes.

DESSERT

To taste? To share? To love!

Dame Blanche 16

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

Belgian raspberries 16

A summery dessert with a delicate yoghurt sorbet & delicious raspberries.

Crêpe Suzette 19

Crêpes with orange & fresh vanilla ice cream. Flambéed with Grand Marnier.

A sweet ending can also 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.