

## 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.*

Zeeland maatjes herring 9.9  
*Delicately salted, with sweet onion & cornflower.*

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

*Receive our weekly lunch menu in your inbox?  
Scan the QR code and subscribe  
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.*

### Black Angus Bar Bulot Burger 27

*Flame-grilled Angus burger with melted cheddar, golden-toasted bun & our delicious Bar Bulot sauce.  
Served with romaine lettuce & fresh 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. Served with potato mousseline.*

## 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.*



## 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.*