

To start

With the aperitif

Goujonettes of squid 18,9
Crispy gold, served with aioli & Pimentón De La Vera.

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

Homemade Ibérico croquettes (3 pieces) 19,5
Rich & silky-smooth, homemade with passion.



Starters

Homemade 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 delicious beurre blanc with salmon & herring roe.*

Boeuf Tonnato 26
*The vitello reinvented.
Tartare of Berugi beef with sourdough & silky-smooth tuna cream. A classic with an unmistakable Bar Bulot twist!*

Zeeland mussels 29
Simmered in a southern jus with chorizo & Mediterranean herbs.

Summer terrine 'Bar Bulot' 28
Wagyu beef & smoked eel with a fine 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 smooth champagne jus.*

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

Our menus

SUMMER MENU

The best of this season in 3 delicious courses

Boeuf Tonnato

The vitello reinvented.

Tartare of Berugi beef with sourdough & silky-smooth tuna cream. A classic with an unmistakable Bar Bulot twist!

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Confit cod

Gently cooked & served lukewarm with Mediterranean flavours of tomato, goat cheese & fine herbs.

Served with potato mousseline.

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Belgian raspberries

Summery dessert with smooth yoghurt sorbet & delicious raspberries.

79

LUNCH

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

49

*The lunch menu in your mailbox every week?
Scan the QR code & sign up
for our Bar Bulot newsletter!*



Main courses

Brandade of cod 35

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

Lemon soles meunière (2 or 3 pieces) 35 / 45

Perfectly pan-fried in farm butter, with golden fresh fries and crisp romaine lettuce.

Steak tartare 'Bar Bulot' 34

Freshly ground Angus beef, prepared à la minute & served with romaine lettuce & fresh fries.

Grilled Hereford beef (180g) 43

From the iconic British Hereford breed, renowned worldwide for its rich flavour, beautiful marbling and natural succulence. Served with peppercorn sauce, romaine lettuce & fresh fries.

Black Angus Bar Bulot Burger 27

Flame-grilled Angus burger with melting cheddar, a golden-baked 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 lukewarm with Mediterranean flavours of tomato, goat cheese & fine herbs. Served with potato mousseline.

OUR CLASSICS

For 2 people

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

Sourced 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 fries. Please allow 45 minutes preparation time.

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

Homemade puff pastry with crispy Bresse chicken, mousseline sauce & fresh fries.

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

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



DESSERT

À déguster? À partager? À adorer!

Dame Blanche 16

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

Belgian raspberries 16

Summery dessert with smooth yoghurt sorbet & delicious raspberries.

Crêpe Suzette 19

Thin pancakes with orange and fresh vanilla ice cream. Flambéed with Grand Marnier.

A sweet finale can be liquid too!

Espresso Martini 15

Lavazza espresso – Grey Goose vodka – Coffee liqueur

Espresso NO Martini 13

*Alcohol-free
Lavazza espresso – Opius Nigredo*

Irish / Italian / French / Baileys coffee 13

... or ask for our digestif menu!