To start

With the aperitif

Homemade Ibérico croquettes *(3 pieces)* 18
Rich & silky-smooth, homemade with passion.

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.

Goujonettes of squid 17
Crispy gold, served with aioli & Pimentón De La Vera.

Boudin Blanc Spéciale 9
Those who know, know.
Boudin blanc from Dierendonck, with our own take on the spéciale.

Noix de jambon 'Duke of Berkshire' 8
Un petit goût de noblesse.
A refined noix de jambon from Duke of Berkshire.
Because simplicity only becomes true luxury with the right product.



Starters

Homemade shrimp croquettes *(2 pieces)* 29
Generously filled, crispy & served with fried parsley & lemon.

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

Tartare of Norwegian salmon 27
Cucumber, dill oil & champagne jus.
Extra 30g or 50g Royal Belgian Caviar 'Platinum'
+ 49 / 69 euro

Scallops from Dieppe 35
Crispy-seared with melted tomato & southern aromatics.

Shrimp cocktail 39
Hand-peeled Zeebrugge shrimp in our version of the ultimate classic.
Fresh, generous & pure nostalgic indulgence.

Poireau vinaigrette 23
An ode to the French bistro!
Silky young leek with a fresh lukewarm vinaigrette & farm egg.
Extra hand-peeled shrimp + 7 euro

Buttermilk mash, farm egg & shrimp 35
A plate from our childhood, reworked with respect. Zeebrugge shrimp, poached farm egg & brown butter over smooth buttermilk mash.

Crispy veal brains 23
Pure nostalgia on the plate.
Beurre noisette, capers & lemon.
A dish that stirs memories from the very first bite.

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

Our menus

GAME MENU

The best of the season in 3 delicious courses

Scallops from Dieppe
Crispy-seared with melted tomato & southern aromatics.

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Venison fillet
Venison fillet with tender savoy cabbage, polder potato mousseline & a generous fine champagne sauce.

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Millefeuille
Crispy layers, silky chiboust of Tahitian vanilla & caramel.

89

LUNCH

Available every midday!

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!

= *Vegetarian*

Main courses

Cod 42
Skin-roasted cod with
a refined tomato vierge & silky potato mousseline.

Steak tartare 'Bar Bulot' 31
Freshly minced Hereford beef, prepared à la minute.
Served with romaine lettuce & fresh fries.

Lemon soles meunière *(2 or 3 pieces)* 35 / 45
Pan-fried in farm butter,
with golden fresh fries & crisp romaine lettuce.

Wild Norwegian salmon 34
Crispy-seared.
Served with creamy dijonnaise,
spinach & velvety potato mousseline.

Brandade of cod 35
Creamy purée of cod & potato with a poached farm egg, hand-peeled shrimp & champagne jus.

Grilled Hereford beef (180g) 43
From the iconic British Hereford breed, praised worldwide for its full flavour, beautiful marbling & natural juiciness.
Served with romaine lettuce & fresh fries.
Choice of pepper sauce or béarnaise.

Venison fillet 49
Venison fillet with tender savoy cabbage, polder potato mousseline & a generous fine champagne sauce.

Rigatoni Cacio e Pepe 29
Creamy & intense with Pecorino Romano, black pepper & oyster mushrooms. Pure comfort.

OUR CLASSICS

For 2 people

Côte à l'os Bar Bulot Selection 59 p.p.
Served with romaine lettuce & fresh fries.
Choice of pepper sauce or béarnaise.
Please allow 45 minutes preparation time.

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

Vol-au-vent 'Classic' 39 p.p.
Homemade puff pastry with crispy Bresse chicken,
mousseline sauce & fresh fries.
+ Sweetbreads & hand-peeled shrimp. €10 p.p.



DESSERT

À déguster? À partager? À adorer!

Dame Blanche 16
Freshly churned Tahitian vanilla ice cream, warm chocolate & whipped cream.

Millefeuille 12
Crispy layers, silky chiboust of Tahitian vanilla & caramel.

Moelleux au chocolat XXL 19
A generous moelleux of Belgian Callebaut chocolate. Crisp on the outside, warm & irresistibly molten within.
Served with fresh vanilla ice cream.
To share. Or all for yourself, if you dare!

Coupe Colonel 'Bar Bulot' 14
Fresh lemon sorbet,
citrus crisp & Grey Goose vodka.
A timeless classic to finish with.

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!