

LE PETIT BEF LG



DAWN (UNTIL 11U30)

when the early bird catches the worm

Bread roll	
Cheese (V)	3
Ham (P)	3
Nutella (V)	3
Jam (V)	3
Croissant (V)	3
Jam or Nutella or butter	
Fried eggs or scrambled eggs (V)	7
Two eggs served with bread	
+ bacon (P)	3

LES PAINS BELGES

Belgian baguette (P)	9
Ham — mild Westmalle cheese — romaine lettuce — tomato — cucumber — egg — mustard mayonnaise	
Cheese baguette (V)	8
Mild Westmalle cheese — romaine lettuce — tomato — cucumber — egg — mustard mayonnaise	
Club sandwich (P)	14
Chicken — tomato — lettuce heart — crunchy bacon — pepper mayonnaise — crisps	
Mushroom toast (V)	16
Mushrooms — parsley — spring onion	
Croque monsieur (P)	11
Ham — cheese — salad	
Croque madame (P)	13
Ham — cheese — 2 eggs — salad	



OUR KITCHEN IS OPEN FROM 11H30 UNTIL 20H30

ENTRÉES *Just for you, or to share*

Mini La Trappe meat croquettes (P)	11	Artisanal grey shrimp croquettes (2) (S) (A)	17
Tierenteyn mustard		Fried parsley — grey shrimp — lemon — cocktail dip	
Breaded squid (S)	15	Carpaccio (R)	16
Calamares — tartar sauce		Truffle mayonnaise — rocket salad — parmesan	
Artisanal cheese croquettes (2) (V)	14		
Fried parsley — Westmalle crumble — lemon — tartar sauce			

'I can't choose' platter (P) (N) 25
You choose, you lose. Taste the very best of our starters

SALADS

Niçoise (S)	21
Salad — fresh grilled tuna — anchovies — tomato — beans — potatoes — red onion — olives — egg	
Chicken caesar (S)	20
Slow-cooked chicken breast — romain lettuce — iceberg lettuce — Caesar dressing — Oligroendal cheese — sourdough croutons — capers — anchovies	
Goat cheese (V) (N)	22
Salad — Aurélie goat cheese — caramelized walnuts — chicory — blueberries — apple — onion — Sirop de Liege dressing	

SOUP

Tomato soup (V)	6
Soup of the day	7
+ chicken meatballs	2

PASTA

Eggplant turret (V)	18
Tomato — parmesan — mozzarella — basil — rocket salad	

MAIN COURSES

With every main course,
1 potato garnish included*

Belgian Blue Rumb steak	24
Belgian Blue steak	
Spare ribs (P)	23
Slow cooked and glazed	
Steak tartare (R)	23
Raw minced meat Belgian Blue — pickle	
Half Roasted Capon	18
Crispy oven baked — apple sauce	
Pork cheek stew (A) (P)	21
Slow cooked pork cheek stew	
Vol-au-vent	21
Chicken — meatballs — mushrooms — cream — puff pastry	

MEAT

MUSSELS

Mussels natural (S)	23
Mussels garlic and cream (S)	25
Mussels white wine (S)(A)	25
Mussels Le Petit Belge (S)(A)	26
Hoegaarden — lemongrass — garlic — ginger — coriander	

FISH

Fish & chips (S)(A)	22
Haddock in beer batter — tartare sauce	
Meunière plaice (S)	24
Fried whole — butter — lemon — parsley	

SIDES

These dishes are only to be ordered as a supplement

*POTATOES	SAUSE	VEGETABLES
French fries	3 Mushroom cream (A)	3 Classic salad
Croquettes	3 Pepper cream (A)	3 Red coleslaw
Sweet potato fries	3 Bearnaise	3 Oven tomatoes
	3 Garlic — chili — butter	4 Seasonal vegetables



VEGGIE

Eggplant turret (V)	18
Tomato — parmesan — mozzarella — basil — rocket salad	
Salad goat cheese (V) (N)	22
Salad — Aurélie goat cheese — caramelised walnuts — chicory — blueberries — apple — onion — sirop	
Artisanal cheese croquettes (2) (V)	14
Fried parsley — Westmalle crumble — lemon — tartar sauce	

VEGAN

Red velvet (V)	16
Roasted beetroot — hummus — red meat — radish — buckwheat crisps — couscous	
Mushroom toast (V)	16
Mushrooms — parsley — spring onion	
Tomato soup (V)	6



KIDS

Vol-au-vent with French fries or croquettes	10
Kids steak with French fries or croquettes	14

SWEETS

Dame blanche	10	Coupe Le Petit Belge	11
Vanilla ice cream — chocolate sauce — chocolate crumble		Vanilla ice cream — banana — salted caramel — chocolate flakes	
Dame noir	10	Waffle "De gewone"	9
Chocolate ice cream — chocolate sauce — chocolate crumble		Icing sugar	
Coupe strawberries (seasonal)	11	Waffle "De belg"	10
Vanilla ice cream — strawberries		Callebaut chocolate sauce — chocolate crumble — icing sugar	
Coupe vanilla	8	Waffle "Fraisez-vous" (seasonal)	11
Vanilla ice cream — gingerbread crumble		Fresh strawberries — icing sugar	

(V) vegetarian (S) seafood (A) alcohol (N) nuts (R) raw (P) pork
Info over allergenen op aanvraag. De samenstelling van de producten kunnen veranderen. De allergenenlijst is opgemaakt n.a.v. de leveranciersinfo. Opgelet ; kruisbesmetting is niet 100% uit te sluiten

Vanaf 8 personen, vragen wij je keuze te beperken tot 4 verschillende gerechten per tafel. Eveneens behouden wij ons recht om slechts 1 rekening per tafel te maken.

DRINKS

DRAUGHT BEER

Stella Artois 5% (25 – 33 – 50cl)	2.8 – 3.5 – 5
Lefte blond 6.6% (33 – 50cl)	4.5 – 6.8
Lefte bruin 6.5% (33 – 50cl)	4.5 – 6.8
Tripel Karmeliet 8.4% 33cl	4.5
La Chouffe blond 8% 33cl	4.5
Kompel Bovengronds 6% 33cl	4.5
Kompel Ondergronds 6% 33cl	4.5



TRAPPIST

Westmalle Dubbel 7%	4.5
Westmalle Tripel 9.5%	5
Chimay Blauw 9%	5
Chimay Tripel 8%	4.5
Rochefort 10 11.3%	5.5
Orval 6.2%	5.5

BEER RECOMMENDATION

Lefte Rituel 9% 33cl	4.6	Liefmans Fruitesse 4.2% 25cl	3.8	Kriek Belle-Vue 5.1% 25cl	3.5
Lefte Tripel 8.5% 33cl	4.6	Omer 8% 33cl	4.5	Sint Bernardus 12 10% 33cl	4.5
Lefte Ruby 5% 33cl	4.5	Brugse Zot 6% 33cl	3.8	Kasteelbier Rouge 8% 33cl	4.5
Lefte Radieuse 8.2% 33cl	4.6	Hapkin 8.5% 33cl	4.2	Palm 5.2% 25cl	3.2
Duvel 8.5% 33cl	4.5	Vliegend Varken 9% 33cl	5.2	Hoegaarden 4.9% 25cl	3
LeFort Tripel 8.8% 33cl	4.9	Cornet 8.5% 33cl	4.5	Rodenbach 5.2% 25cl	3.2
LeFort Bruin 9% 33cl	4.9	Pauwel Kwak 8.4% 33cl	4.5		
Vedett 5.2% 33cl	3.5	Wolf 7 Blond 7.4% 33cl	4.2		

HOT DRINKS

Coffee	2.8
Mokka	2.8
Espresso Machiatto	3
Cappuccino	3
Cappuccino with whipped cream	3.5
Latte Machiatto	3.2
Hot chocolate	3
+ whipped cream	0.5
Coffee	3.6
Speculoos – Hazelnut – Caramel – Vanilla	
Ice coffee	4.6
Irish coffee	8.5
French coffee	8.5
Italian coffee	8.5
Hasselt coffee	8.5
Coffee and cake	6
Cake	3
Tea	2.8
Tropical fruit – Earl grey – Golden chamomille – Pure lemon – Rosehip – Green	
Fresh tea	4
Mint – Ginger	

ALL VARIETIES OF COFFEE ARE ALSO AVAILABLE IN DÉCAFEÏNÉ

SOFTDRINKS

Chaudfontaine 0.25cl	2.8
Still – Sparkling	
Chaudfontaine 0.50cl	5
Still – Light sparkling – Sparkling	
Coca Cola	2.8
Light – Zero	
Sprite	2.8
Fanta	2.8
Fuze Tea	3.2
Black Tea – Green Tea – Peach Hibiscus	
Tönisteiner	3.2
Zitrone – Orange – Vruchtenkorf	
Cécémel	2.8
Fristi	2.8
Fresh orange juice	5
Minute Maid	3
Orange – Apple – Apple Cherry	
Nordic Mist	3
Indian Tonic – Agrum – Bitter Lemon	
Fever-Tree	3.8
Indian Tonic – Mediterranean Tonic – Ginger Beer – Elderflower – Aromatic – Clementine – Ginger Ale	

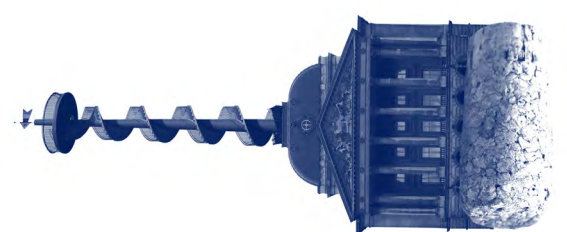


SPECIALS

Somersby Apple 4.7%	33cl	3.8
Somersby Blackberry 4.5%	33cl	3.8
Corona 4.5%	33cl	3.8
Cubanisto 5.9%	33cl	3.8

NON-ALCOHOLIC BEERS

Stella Artois	0.0% 25cl	2.8
Liefmans Fruitesse	0.0% 25cl	3.8
Lefte Blond	0.0% 33cl	4.2
Lefte Bruin	0.0% 33cl	4.2



GIN-TONIC

Bulldog London Dry	10.5
Nordic Mist Indian Tonic Dried orange – lime zest	
Copperhead Original	13.5
Fever Tree Mediterranean Tonic Cardamom – orange zest	
Gin Mare	12.5
Fever Tree Mediterranean Tonic Tomato – rosemary	
Stryk Gin 0.0%	10
Fever Tree Clementine Tonic Juniper	

APERITIF

Aperol Spritz	8
Apéro de la maison	8
Crodino (n.a.)	5
Le Couchon Brut Coupe	7
Le Couchon Rosé Coupe	7.5
Bellini	8
Campari	5.8
Martini Bianco	6.5
Martini Rosso	6.5
Ricard	6
Porto Tawny	5.5
Porto White	5.5
Kirr	6
Kirr Royal	8

SPIRITS (5CL.)

Bacardi Carta Blanca	6
Bacardi 8 Años	8
Absolut Vodka	6
Amaretto Disaronno	6
Amaro Averna	6
Limoncello	6
Baileys	6
Martel VS Cognac	8
Calvados	7
Grand Marnier	6.5
Sambuca Ramazzotti	7
Grappa Bianca	7
Smeets Extra	5
Jägermeister	6
Cointreau	6
Jack Daniëls	7
Wild Weasel	9.5

MOCKTAILS

ALCOHOL 0,0%

Crodino	5
+ Nordic Mist Indian Tonic	3
Strykk	6
Gin – Vodka – Rum	
Virgin Mojito	8

COCKTAILS

Mojito	11
Bacardi Carta Blanca – lime – mint	
Cosmopolitan	11
Absolut Vodka – Cointreau – cranberry – lime juice	
Negroni	10
Bulldog London Dry – Vermouth – Campari	
Moscow Mule	11
Absolut Vodka – Fever-Tree Ginger Beer – lemon – mint	
Whisky Sour	11
Jack Daniels – citrus – cane sugar	

WINES

HOUSE WINE

White – Red – Rosé GLASS 4.5 – BOTTLE 23

WHITE

Vallée du Rhône « Secret de Famille »	GLASS 5.5 – BOTTLE 26
100% Viognier	
Sicilia Chardonnay « Gerbino » BIO	GLASS 6 – BOTTLE 28
100% Chardonnay	
Rully « Montagne la Folie »	BOTTLE 39
100% Chardonnay	

RED

Côtes du Rhône « Parallèle 45 »	GLASS 6 – BOTTLE 28
55% Grenache Noir. 35% Syrah. 10% Mourvèdre	
Chianti Colli Senesi « Fattoria San Donato » BIO	GLASS 6.5 – BOTTLE 29
95% Sangiovese. 5% Cilieggiolo	
Saint-Émilion Grand Cru Château des Bardes	BOTTLE 39
90% Merlot. 10% Cabernet Sauvignon	

BUBBLES

Le Couchon Brut Coupe	7
Le Couchon Brut 75cl	35
Le Couchon Rosé Coupe	7.5
Le Couchon Rosé 75cl	38
Moët & Chandon Brut Impérial 75cl	75

