



Octaaf Callebaut was born in a family of beer brewers. However, as the only one of the family, he didn't really know what to do with his life. Brewing beer just wasn't his thing. In the end, his father entrusted him with the eighth production line of the family company, adding "just figure out for yourself what you want to do with it". In the back of the factory, Octaaf silently started to experiment with cocoa beans, sugar and milk.

In 1911, the smell of Octaaf's first chocolate creations starts to overtake the beer scent that normally dominates the family company. Driven by curiosity, the factory's workers come to have a look. "What's that brown, syrupy substance?", one of them asks. He's the first one to taste the chocolate straight from the conch. Other colleagues follow his example, and they are all enchanted by the velvety, sweet taste. News of the birth of the delicious chocolate spreads fast. "Say, did you already try that chocolate?"

Encouraged by his wife Juliette, Octaaf goes looking for new tastes, techniques and products. His tastes keep on enchanting everyone. The eighth line becomes world famous and turns into the global chocolate empire it is today. Today, the beer brewery is no more, but Wieze now has the biggest chocolate factory in the world.

As Octaaf was a Belgian taste pioneer, taste is exactly what restaurant Octave is all about. We serve you Belgian cuisine with a contemporary twist, under the loving and vigilant eye of Octaaf and his wife Juliette. They're looking at you from the wall ...



www.octaveantwerp.be



Bites

Bruschetta <i>Tomato / smoked burrata</i>	€ 6
Whelks <i>hazelnut/pinespruce-vinegar</i>	€ 6
Camembert BBQ <i>cocoa-bread</i>	€ 8
“Bitterballen” Pork Rilette <i>Mustard - ganache</i>	€ 8
Tempura vegetables	€ 8
Chicken wings <i>BBQ sauce</i>	€ 8
Goujonettes of whiting <i>Fresh tartare</i>	€ 10
Dim-sums (6pc.) <i>white peach ‘sweet&sour’</i>	€ 12

Lunch Menu

Soup with bread	€ 6
Club sandwich <i>roasted chicken/bacon/toast</i>	€ 12
Toast mushroom <i>roasted challot/herb-butter</i>	€ 14
Seasonal Salad <i>Seasonal vegetables</i>	€ 16
Beef-Burger <i>Brioche/camembert</i>	€ 16
Linguini ragout bolognese <i>Chef’s “old school” recipe</i>	€ 18
Lunch menu of the day <i>Starter/main course</i>	€ 26
Lunch menu of the day <i>Starter/main course/dessert</i>	€ 33

Available between 12 – 5pm

Starters

Buratta/tomatoes <i>basil/black olive</i>	€ 12
Ravioli <i>Burrata/sage butter</i>	€ 14
Bouchot-mussels <i>'bootjesbier'</i>	€ 14
Cheese croquettes	€ 14
Shrimp croquettes	€ 16
Caesar salad	€ 16
Beef tartare <i>Cream egg yolk/garden herbs</i>	€ 16
Smoked duck <i>celeriac/ chioggia-beet</i>	€ 16

Main courses

mushroom risotto <i>spinach/'oud-Brugge'-cheese</i>	€ 20
Lasagne <i>Halloumi/tomato/sweet potato</i>	€ 20
Vol au vent Poulet Noir <i>Crispy sweetbread (+ 4€)</i>	€ 20
Veal Stew <i>Lola beer/grain mustard</i>	€ 24
Plaice cooked on the bone <i>lemon-thyme/BBQ leaks</i>	€ 24
Cutlet Duroc-porc <i>carrot/beechn-mushroom/pomme-pont-neuf</i>	€ 25
Cod 'Ostend style' <i>mussel/beurre blanc/shrimp</i>	€ 26
Onglet BBQ <i>Gravy roasted shallot/fries</i>	€ 26

Desserts

Caramel Ice <i>Caramel ice cream/salted caramel crunch/caramel chocolate/salted caramel sauce</i>	€ 8
Dame Blanche/Noir <i>Vanilla ice cream (also vegan option) or chocolate ice cream/hot chocolate sauce/dark chocolate/cocoa nibs</i>	€ 8
Vacherin <i>Almond milk ice cream/fresh raspberries/raspberry coulis/meringue/raspberry crunch/ruby chocolate</i>	€ 8
Seasonal ice cream: banana <i>Banana ice cream/caramelized fresh bananas/dark chocolate/hot chocolate sauce</i>	€ 8
Le Petit Chocolatier <i>Chocolate ball/chocolate mousse/chocolate sponge/fresh raspberries/chocolate crumble/chocolate ice cream</i>	€ 11
Lemon Pie <i>Shortbread pie/lemon cream/kalamansi meringue/citrus crumble/vanilla ice cream</i>	€ 11
Caramel Chocolate Pie <i>Shortbread pie/vanilla caramel/dark chocolate mousse/caramel mousse/caramel ice cream/crispy yuzu/fleur de sel</i>	€ 11
Seasonal pie: Raspberry <i>Shortbread pie/raspberry cream/yogurt cream/yogurt crumble/fresh raspberries/vanilla ice cream</i>	€ 11

Hot Drinks

Espresso	€ 3.70
Lungo	€ 3.70
Cappuccino	€ 3.80
Latte	€ 3.80
Hot chocolate (milk/dark/caramel)	€ 3.50
Tea (green/black/camomille/mint)	€ 4
Coffee with alcohol (Irish/Italian/French)	€ 9
<i>GREAT WITH COFFEE...</i>	
Pastry of the day	€ 4.50
Pancake <i>+ hot chocolate sauce/sugar/cassonade + scoop of ice cream (+1,80€)</i>	€ 5
Waffle fries <i>+whipped cream (+0,90€) + scoop of ice cream (+1,80€)</i>	€ 5

Beers & Soft Drinks

BEERS

Stella artois	€ 3
Bolleke	€ 3.5
Vedett	€ 4
Vedett IPA	€ 4
Duvel	€ 4
Duvel Tripel Hop	€ 4
Triple d'Anvers	€ 4
Seef bier	€ 4
Bootjes bier	€ 4
Experimental Seefbier	€ 5.5
<i>Houtgerijpt</i>	
Lola	€ 4
Liefmans goudenband (750ml)	€18
Liefmans Cuvée brut (750ml)	€18
Brochus <i>Porter(750ml)</i>	€ 20
Brochus <i>Halycon Pale Ale (750ml))</i>	€ 20

SOFT DRINKS

Chaudfontaine plat (200ml)	€ 2.5
Chaudfontaine bruis (200ml)	€ 2.5
Chaudfontaine plat (500ml)	€ 4.5
Chaudfontaine bruis (500ml)	€ 4.5
Coca cola	€ 2.5
Coca cola zero	€ 2.5
Sprite	€ 2.5
Fanta	€ 2.5
Fuze tea	€ 2.5
Fevertree naturally light	€ 3
Homemade lemonade	€ 5

Cocktails

Julliet's Negroni

Cacao/citrus

€ 12.50

The Spy's cooler

Belroy's vesper martini/tonic

€ 12.50

The president's cup

Belroy's El Presidente/tonic

€ 12.50

Dark & Stormy

Belroy's rum/gingerbeer/lime

€ 12.50

Mocktave (alcohol free)

Passion fruit/coriander/ginger

€ 12.50

Spirits

GIN 50 ML (TONIC +3€)

Hendrick's	€ 9
Strange Donkey	€ 12
Belroy's	€ 9

WODKA 50 ML

Belroy's	€ 7
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RUM 50 ML

Sailor Jerry	€ 6
Mount Gay Eclipse	€ 7
Mount Gay black barrel	€ 10
Belroy's	€ 7

AFTER DINNER 50 ML

Cointreau	€ 7
Cointreau Noir	€ 9
Licor 43	€ 7
Amaretto	€ 7
Limoncello	€ 7

WHISKEY

Monkey shoulder	€ 7
Bruichladdich	€ 11
<i>Scottish Barley</i>	
Bruichladdich	€ 12
<i>Port Charlotte</i>	
Glenfiddich 12y	€
12	
Glenfiddich 18y	€
18	

VERMOUTH 100 ML

Forest Dry	€ 6
Forest White	€ 6
Forest Red	€ 6

COGNAC 50 ML

Remy Martin 1738	€
12	