



Bites (sharing)

- ✓ Bruschetta with tomatoes and burrata € 10
- ✓ Tempura seasonal vegetables with sukiyaki dip € 12
- Goujonettes (breaded whiting) with fresh tartare sauce € 12
- “Qroquettes” pork rillettes with mustard-ganache-milk chocolate (*) € 12
- Oysters Octave 6 pieces € 12

* special mention by Gault & Millau

Starters

- ✓ Ravioli with ricotta spinach and sage butter € 18
- Beef tartare with egg yolk cream and garden herbs € 20
- ✓ Homemade cheese croquettes (2 pcs) € 20
- Homemade shrimp croquettes (2 pcs) € 22
- Ceasar salad with black leg chicken, anchovy and parmesan € 22

Supplement main course + €7

✓ Main courses

- Winter vegetables BBQ with red beets and dashi € 24
- Vol-au-vent with black leg chicken, mousseline sauce and hand cut chips
(supplement crispy veal sweetbread + € 8) € 24
- Large plaice with ground chicory, grain mustard and natural potatoes € 28
- Cod Savoy with smoked mousseline and mashed potatoes € 32
- Onlet BBQ with gravy, roasted shallots and hand cut chips € 32

Desserts

- Dame Blanche/noir with homemade vanilla ice cream or chocolate ice cream,
hot chocolate sauce, dark chocolate and cocoa nibs € 12
- Tarte citron (shortbread) with lemon creme, citrus crumble and homemade vanilla ice cream € 12
- Poached pear with profiteroles and homemade chocolate ice cream € 12
- Airy cake with passion fruit and mango € 14
- Le Petit Chocolatier: chocolate structures with fresh raspberry and homemade chocolate ice cream € 16

Lunch (12pm-2pm)

- ✓ Fresh soup with bread € 10
- Eggs Benedict, toast with poached egg, mousseline and spinach € 12
- ✓ Pasta bolognaise € 17
- ✓ Salad with grilled vegetables, cherry tomatoes and feta cheese € 18
- Goat cheese salad with crottin de Chavignol, fig and honey € 18

Lunchmenu

- Starter and main course € 35

Monthly menu

- Starter, main course and dessert € 45
- Starter, second course, main course and dessert € 55

Children's menu (up to 12 years)

- Breaded fish with chips € 12
- Pasta bolognaise € 12
- Chicken with applesauce and chips € 12
- Vol-au-vent with chips € 12
- Children's ice cream € 6



octave
BELGIAN CUISINE, CHOCOLATE & DESSERTS

Maandmenu november 2021

Lunch menu: voorgerecht & hoofdgerecht

Tartaar van bos-champignons met zwarte look en chocolade origine Philippines

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Wilde eend met pastinaak, aardappel rösti en jonge wortel

€ 35,00

Voorgerecht, hoofdgerecht & dessert

Tartaar van bos-champignons met zwarte look en chocolade origine Philippines

-

Wilde eend met pastinaak, aardappel rösti en jonge wortel

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Chocolade moulleux met bergamot en pompelmoes

€ 45,00

Voorgerecht, tussengerecht, hoofdgerecht & dessert

Tartaar van bos-champignons met zwarte look en chocolade origine Philippines

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Arancini met truffel, knolselder BBQ en parmesan

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Wilde eend met pastinaak, aardappel rösti en jonge wortel

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Chocolade moulleux met bergamot en pompelmoes

€ 55,00

Heeft u een allergie?



Vraag naar onze allergenelijst.