Welcome to

octave

DRINKS

Water

Chaudfontaine water 20 cl (still)	€3,70
Chaudfontaine water 20 cl (sparkling)	€3,70
Chaudfontaine water 50 cl (still)	€6,50
Chaudfontaine water 50 cl (sparkling)	€6,50

Soft Drinks

Coca-Cola	€3,70
Coca-Cola Zero Sugar	€3,70
Fanta Orange	€3,70
Sprite Lemon Lime	€3,70
Fuze Tea Green Tea	€3,70
Fuze Tea Sparkling Lemon	€3,70
Minute Maid Orange Juice	€3,70
Minute Maid Apple Juice	€3,70
Royal Bliss Tonic	€3,70
Fever-Tree Ginger Ale	€3,70
Fever-Tree Ginger Beer	€3,70

Homemade

Homemade lemonade	€5,00

BEERS

Draft

Stella Artois (25 cl)	€3,70
Tripel d'Anvers	€4,90

Bottled

Bolleke De Koninck	€4,20
Duvel	€4,90
Vedett	€4,90
Vedett White	€4,90
Westmalle Trappist Dubbel	€4,90
Westmalle Trappist Tripel	€4,90
Liefmans Kriek Brut (33 cl)	€4,90
Liefmans Kriek Brut special edition (75 cl)	€18,00
Liefmans Goldband (75 cl)	€18,00

Low / No Alcohol

Stella Artois 0,0%	€3,70
Liefmans Fruitesse 0,0%	€3,70
La Chouffe 0,4%	€4,90
Cornet 0,3%	€4,90
Vedett 0,0%	€4,90
GOD 0,2%	€4,90

HOUSE WINES*

Honor Cava	€9,00	€40,00
Entre-Deux-Monts (white)	€9,00	€40,00
Katarzyna (rosé)	€8,00	€38,00
La Carraia (red)	€8,00	€38,00

* Our full wine list can be found further on in this menu.

HOT DRINKS

Espresso	€4,00
Lungo	€4,00
Cappuccino	€4,20
Cappuccino (oat milk)	€4,20
Latte	€4,20
Latte (oat milk)	€4,20
Tea (green | black | chamomille | fresh mint)	€4,00
Italian coffee	€10,00
Irish coffee	€10,00
French coffee	€10,00
Hot chocolate	
- artisan Belgian milk chocolate	€4,00
- artisan Belgian dark chocolate	€4,00
- artisan Belgian caramel chocolate	€4,00

HOMEMADE AFTER DINNER

Limoncello €7,50
homemade

Chocolate Sour €13,50
chocolate liqueur | cocoa liqueur | lime

Espresso Martini €13,50
vodka | coffee liqueur

BITES

Bruges ham €12,00
Ghent mustard | pickles

“Bitterballen” (6 pieces) €12,00
Duvel croquettes | mustard & milk chocolate ganache

Goujonettes €12,00
breaded sole | fresh tartar sauce

BBQ chicken wings €12,00

Vegetable tempura €12,00
seasonal vegetables | fresh tartar sauce

MOCKTAILS (NON-ALCOHOLIC)

Mocktave €13,50
ginger Beer | coriander | passion fruit

House mocktail “Baba No Rum” €13,50
havaniets (alcohol-free rum) | cocoa juice | ginger beer

Virgin mojito €13,50
havaniets (alcohol-free rum) | mint | lime

Seasonal mocktail €13,50
mocktail inspired by the rhythm of the seasons

Balicha €13,50
green tea | mandarin | spice blend

MM Antverpia Spritz 0,0% €13,50
ginger | citrus | orange | tonic

COCKTAILS

House cocktail "Baba Au Rum" €13,50
rum | cacao juice | ginger ale

Juliette's Negroni €13,50
cocoa-infused | gin | vodka | vermouth

Spritz €13,50
homemade limoncello or Aperol

Seasonal cocktail €13,50
cocktail inspired by the rhythm of the seasons

Dark & Stormy €13,50
rum | ginger ale | lemon juice

Pornstar martini €13,50
vodka | passion fruit

Mojito €13,50
rum | mint | lime

Espresso martini €13,50
vodka | coffee liqueur

Spiked lemonade €13,50
vodka | homemade lemonade

Frozen red cheeks €13,50
vodka | raspberry | violet | lime

SPIRITS

Gin

Hendrick's	€9,00
Strange Donkey	€12,00
MM Antverpia Gin	€12,00

Vodka

Belroy's	€9,00

Whiskey

Bruichladdich Scottish Barley	€11,00
Bruichladdich Port Charlotte	€12,00
Glenfiddich 12y	€12,00
Glenfiddich 18y	€18,00

Cognac

Remy Martin 1738	€10,00

Rum

Sailor Jerry	€7,00
Mount Gay Eclipse	€7,00
Mount Gay Black Barrel	€10,00
MM Antverpia Rum	€10,00

Vermouth

Forest dry / white	€7,00
Carpana Antica Red	€9,00
Kiss My Nuts	€10,00
Kiss My Rhubarb	€10,00
Kiss My Blackberries	€10,00

Liqueurs

Cointreau	€8,50
Cointreau Noir	€9,00
Licor 43	€7,00
Gozio Amaretto	€7,00

Port wine

Van Zellers Red Tawny Porto	€7,00
Van Zellers White Porto	€7,00

Sherry

Gabriela Manzanilla	€7,00

WHITE WINE

Le Petit Belge €7,50 €35,00
Chardonnay | Colombard | Grenache Blanc
France

Entre-Deux-Monts - Pinot La Douve €9,00 €40,00
Pinot Gris | Pinot Meunier | Pinot Noir
Heuvelland, Belgium

Oliveda - Clos Primat €35,00
Macabeo | Grenache
Oliveda, Spain

Vignobles Fontan - Tattoo Blanc €37,00
Sauvignon Blanc | Gros Manseng
Côtes de Gascogne, France

Ladybird Vineyards - Chenin Blanc 'Sur Lie' €43,00
Chenin Blanc
Stellenbosch, South-Africa

Domaine Eric Louis - Menetou Salon €43,00
Sauvignon Blanc
France

Weingut Allendorf Save Water Drink Riesling €6,00 €30,00
Riesling
Rheingau, Austria

NON-ALCOHOLIC

SPARKLING WINES

Honor Cava €9,00 €40,00
Xarel-Lo | Macabeo | Parellada
Penedes, Spain

M. Hostomme Origine Brut €65,00
Chardonnay
Champagne, France

RED WINE

Oliveda - La Bestia Negra Grenache | Cabernet-Sauvignon Emporda, Spain	€8,00	€38,00
La Carraia Sangiovese Umbria, Italy	€8,00	€38,00
Gallina de Piel Grenache | Mourvèdre Aragon, Calatayud, Spain		€38,00
Quinta da Badula Syrah | Alicante Bouschet | Touriga Nacional Tejo, Portugal		€42,00
Cantina Sampietrana 86 Vignaioli Primitivo Puglia, Italy		€42,00
Denis Lurton - Margaux Cabernet-Sauvignon | Merlot | Cabernet Franc Bordeaux, France		€50,00

ROSÉ WINE

Verhulstjes Caladoc | Syrah | Cabernet Sauvignon Grenache | Merlot | Cinsault Provence, France	€7,00	€32,00
Katarzyna - Contemplations Malbec | Carmenere Thracian Lowlands, Bulgaria	€8,00	€38,00

STARTERS

Steak tartare €20,00
egg yolk cream | truffle cream | microgreens

Homemade cheese croquettes (2 pieces) €20,00
fried parsley | burnt lemon

Homemade shrimp croquettes (2 pieces) €22,00
fried parsley | burnt lemon

PASTA

Pasta bolognese €18,00
tomato sauce | minced meat | parmesan

Pasta pesto €22,00
pesto | burrata | parmesan

Indicates a vegetarian dish. Please limit your selection to 3 dishes per course, per table, to ensure efficient service.

SALADS

Ceasar salad €22,00
chicken | anchovies | parmesan

Goat cheese salad €22,00
roasted hazelnut | milk chocolate
mustard vinaigrette

KIDS (until 12 yrs)

Chicken with applesauce €12,00
homemade applesauce | fries

Pasta bolognese €12,00
tomato sauce | minced meat | parmesan

Meatballs in tomato sauce €12,00
veal | fries

Cheese croquette €12,00
salad | fries

VEGETARIAN DISHES

Vegetarian "stew" €24,00
carrot | beetroot | Westmalle beer | origin chocolate
chicory salad | fries

Homemade cheese croquettes (2 pieces) €26,00
fried parsley | burnt lemon | fries
extra cheese croquette supplement €6,00

BBQ pointed cabbage | fennel €22,00
tomato oil | butternut cream | hazelnut butter
apple | wild mushrooms | goat cheese | caramel

Vol-au-Veggie €26,00
mushroom mix | pearl onion | carrot
white chocolate mustard dressing | fries

Indicates a vegetarian dish. Please limit your selection to 3 dishes per course, per table, to ensure efficient service.

MEAT DISHES

Steak tartare €24,00
egg yolk cream | truffle cream | salad | fries

Octave burger €24,00
Black Angus | pancetta | aged Bruges cheese | tomato
lettuce | white chocolate mustard dressing | fries

"Stoofvlees" (beef stew) €26,00
pork cheek | Westmalle beer | origin chocolate
chicory salad | fries

Vol-au-vent €26,00
chicken | mousseline sauce | salad | fries

Vol-au-vent 'Pur Sang' €34,00
free-range chicken | sweetbreads | shrimp
truffle mousseline

Onglet €32,00
red wine jus| caramelized sucrine lettuce | shallot compote
mixed salad | fries

Please limit your selection to 3 dishes per course, per table, to ensure efficient service.

FISH DISHES

Sole Meunière €26,00
hazelnut butter | parsley | crispy salad | fries

Homemade shrimp croquettes (2 pieces) €28,00
fried parsley | burnt lemon | fries
extra shrimp croquette supplement €7,00

North sea salmon fillet €32,00
seasonal vegetables | robuchon-style mashed potatoes
Chablis sauce | Avruga caviar

SIDE DISHES

Extra mashed potatoes	€4,00
Extra croquettes	€4,00
Extra fries	€4,00
Warm seasonal vegetables	€5,00
Extra pepper sauce	€4,50
Extra mushroom sauce	€4,50
Extra béarnaise	€4,50

DESSERTS

Dame blanche €12,00
homemade vanilla ice cream
dark Belgian chocolate sauce | whipped cream

Sweet sharing board €12,00
hot drink of your choice | assortment of sweet treats
homemade advocaat

Octave waffle €12,00
Brussels waffle | icing sugar | seasonal fruit
warm Belgian chocolate sauce

Petit chocolatier €16,00
filled cocoa pod | Ruby chocolate & single origin
chocolate | chocolate cremeux | Amarena cherry

Coupe Dubai €14,50
homemade pistachio ice cream | belgian chocolat sauce
salted caramel

Warm apple pie €14,00
homemade vanilla ice cream

Moelleux au chocolat €12,00
homemade vanilla ice cream | red fruit

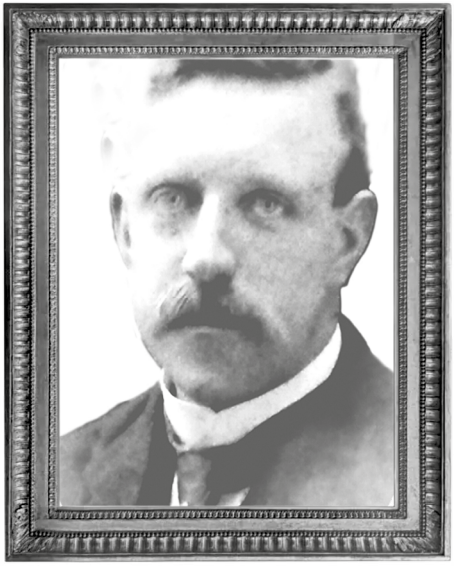
Please limit your selection to 3 dishes per course, per table, to ensure efficient service.

ABOUT OCTAVE

Restaurant & Food Bar Octave is our tribute to chocolatier and flavour pioneer **Octaaf Callebaut**. Born into a family of brewers, Octaaf was given access to a production line at the family brewery in the small Flemish village of Wieze, where he began experimenting with cacao.

In 1911, Octaaf perfected his first recipe, marking the birth of Chocolaterie Callebaut — a story that, 120 years later, has grown into a global empire, still deeply rooted in **craftsmanship** and respect for Octaaf's original recipe.

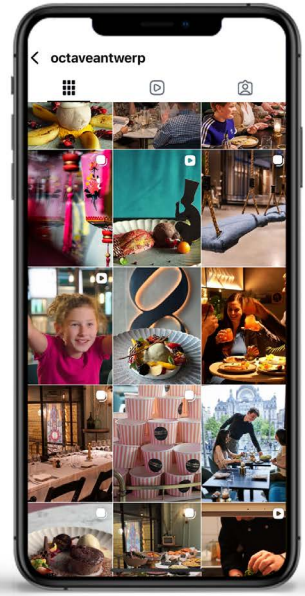
Today, we honour Octaaf Callebaut with a refined, **artisanal Belgian brasserie kitchen**. As the restaurant and food bar of **Chocolate Nation**, we occasionally seek a harmonious marriage between Belgian classics and cacao or Belgian chocolate.



Let yourself be tempted by the flavours of Octave. And while we sometimes embrace nostalgia, we remain firmly in tune with our times. Several **classics** are also available in full **vegetarian** versions, and we welcome the evolution towards **non**-**alcoholic** beers and cocktails. In this way, we make the cuisine of the past accessible to today's audience.

Welcome to Octave, and enjoy your meal.

LET'S STAY IN TOUCH



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