



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
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
Escargots “petits gris de Namur” <i>Herb butter/baguette</i>	€ 12
Calamari <i>Lime/herbs/cream cheese’</i>	€ 12

Lunch Menu

Soup with bread	€ 6
Club sandwich (chicken or veggie) <i>roasted chicken/bacon/toast (veggie with grilled vegetables)</i>	€ 12
Toast mushroom <i>roasted challot/herb-butter</i>	€ 14
Seasonal Salad <i>Pear/beet/celeriac</i>	€ 16
Goat Cheese Salad <i>Crottin de Chavignol/fig/honey</i>	€ 16
North Sea Shrimp Salad <i>Cream of egg yolk/rouille</i>	€ 18
Beef Burger <i>Brioche/camembert</i>	€ 16
Spaghetti Bolognese	€ 16

Available between 12 – 5pm

Starters

Terrine of hare <i>Pastrami/union-confit</i>	€ 12
Ravioli <i>Burrata/sage butter</i>	€ 14
Burrata <i>avruga/salsify</i>	€ 14
Cheese croquettes	€ 14
Shrimp croquettes	€ 16
Caesar salad	€ 16
Beef tartare <i>Cream egg yolk/garden herbs</i>	€ 16
North sea scallop <i>celeriac/ root sauce</i>	€ 16

Main courses

Linguini Tartufata <i>Fal truffle/beechn mushrooml</i>	€ 20
Lasagne <i>Jerusalem artichoke/parsnip</i>	€ 20
Vol au vent Poulet Noir <i>Crispy sweetbread (+ 4€)</i>	€ 20
Whiting/porcini mushroom <i>Chervelroot/mushroom sauce</i>	€ 24
Veal Stew <i>Lola beer/grain mustard/chocolate</i>	€ 24
Red mullet <i>Clam-risotto/savoy-cale/green celery</i>	€ 25
Onglet BBQ <i>Gravy/roasted shallot/fries</i>	€ 26
Sadle of hare <i>Chicory/pear/pommes Dauphin</i>	€ 30

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
Westmalle dubbel/Trippl	€ 4
Triple d'Anvers	€ 4
Seef bier	€ 4
Bootjes bier	€ 4
Experimental Seefbier	€ 5.5
<i>Houtgerijpt</i>	
Lola	€ 4
Liefmans goudenband	€18
<i>(750ml)</i>	
Liefmans Cuvée brut	€18
<i>(750ml)</i>	
Brochus	€ 20
<i>Porter(750ml)</i>	
Brochus	€ 20
<i>Halycon Pale Ale (750ml))</i>	

SOFT DRINKS

Chaudfontaine plat	€ 2.5
<i>(200ml)</i>	
Chaudfontaine bruis	€ 2.5
<i>(200ml)</i>	
Chaudfontaine plat	€ 4.5
<i>(500ml)</i>	
Chaudfontaine bruis	€ 4.5
<i>(500ml)</i>	
Coca cola	€ 2.5
Coca cola zero	€ 2.5
Sprite	€ 2.5
Fanta	€ 2.5
Fuze tea	€ 2.5
Fevertree naturally light	€ 3
Fevertree Ginger Ale	€ 3
Fevertree Ginger Beer	€ 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

Spiked Lemonade

Homemade lemonade/Belroy's wodka

€ 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€)

WHISKEY

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

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

WODKA 50 ML

Belroy's	€ 7
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VERMOUTH 100 ML

Forest Dry	€ 6
Forest White	€ 6
Forest Red	€ 6
Kiss my...rhubarb	€ 10
Kiss my...nuts	€ 10
Kiss my...blackberries	€ 10

RUM 50 ML

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

COGNAC 50 ML

Remy Martin 1738	€ 12
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AFTER DINNER 50 ML

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