

## Appetizer

### *Cava Loxarel vintage*

PENEDES, SPAIN

€7,5

### *House cocktail*

COCOA GRAVY | GINGER ALE | RUM

€12,5

### *House mocktail* (ALCOHOL FREE)

COCOA GRAVY | GINGER ALE | NON-ALCOHOLIC RUM

€12,5

### *Mocktave* (ALCOHOL FREE)

PASSION FRUIT | CILANTRO | GINGER BEER

€12,5

### *Juliette's Negroni*

COCOA INFUSED | ORANGE

€12,5

## Bites

### *Pork croquettes* (6PCS)

PORK PATTY | MUSTARD AND MILKCHOCOLATE GANACHE

€12

### *Goujonettes* (6PCS)

BREADED WHITING | FRESH TARTAR SAUCE

€12

### *Tempura*

SEASONAL VEGGIES | SUKIYAKI DIP

€10

### *Bruschetta* (6PCS)

CARROT SALSA | GOAT CHEESE | ORANGE

€10

### *Olives*

€8

### *Sourdough bread*

CACAO NIB- SEA SALT BUTTER | OLIVE TAPENADE

€7

## *Only lunch* (11H30 TOT 14H30)

### *Croque monsieur with salad* (2 PCS) *(ham & cheese toastie)*

HAM ON THE BONE | OLD BRUGES CHEESE

€12

### *Soup of the day*

HOME MADE SOUP | SOUR DOUGH BREAD

€8

### *Salad of the day*

DAILY CHANGING SALAD | SOURDOUGH BREAD

€18

## Starters

### Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT

€18

### Vitello tonnato

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER

€22

### Ravioli

WILD MUSHROOMS | TRUFFLE | PARMESAN

€18



### Roasted cauliflower

CHIMICHURRI | HAZELNUT | PUMPKIN AND WHITE CHOCOLATE HUMMUS | FRIES

€18

### Homemade shrimp croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€20



### Homemade cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€22

### Aged rib steak carpaccio

GRISSINI | TOMATO TAPENADE | EGG YOLK CREAM

€18

## Salads

### Venkel salade

BLOODORANGE | PARSLEY | CITRUS VINAIGRETTE

€20

### Caesar salad

CHICKEN | ANCHOVY | PARMESAN

€22

### Goat cheese salad

CROTTIN DE CHAVIGNOL | ROASTED HAZELNUT | MILK CHOCOLATE AND MUSTARD VINAIGRETTE

€22



## Pastas

### Gnocchi

CARAMELIZED ONION | TALEGGIO | HAZELNUT

€22

### Pasta bolognese

TOMATO SAUCE | MINCED MEAT | PARMESAN

€18

### Ravioli

WILD MUSHROOMS | TRUFFLE | PARMESAN

€22



### Rigatoni with ragu

CAVOLO NERO | FENNEL SAUSAGE | TOMATO SAUCE | PARMESAN

€24

## Kids

### Chicken

HOMEMADE APPLE SAUCE | FRIES

€12

### Pasta bolognese

TOMATO SAUCE | MINCED MEAT | PARMESAN

€12

### Vol-au-vent

CHICKEN | FRIES

€12

### Homemade fish sticks

FRIES | FRESH TARTARE SAUCE

€12

## Meat courses

### *Sausage with mashed potatoes*

VEAL | MUSTARD GRAVY WITH MILK CHOCOLATE | SEASONAL VEGETABLES

€24

### *Burger Octave*

BLACK ANGUS | COCOA BUN | PICANHA | BLUE CHEESE | TOMATO CONFIT | SALAD | MUSTARD DRESSING | FRIES

€24

### *Steak tartare*

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT | SALAD | FRIES

€24

### *Vol-au-vent*

CHICKEN | MOUSSELINE SAUCE | SALAD | FRIES

€26

### *Meat stew*

PORK CHECK | LOLA BEER | SATONGO CHOCOLATE | SALAD | FRIES

€26

### *Hanger steak grilled*

LITTLE GEM LETTUCE | BORDELAISE SAUCE | FRIES

€32

### *Prime rib grilled (PER 2 PEOPLE)*

DRY AGED | BORDELAISE SAUCE | SALAD | FRIES

€38 pp

MINIMUM 30 MINUTES PREPARATION

## Seafood

### *Homemade shrimp croquettes (2PCS)*

FRIED PARSLEY | ROASTED LEMON | SALAD | FRIES | SUPPLEMENT EXTRA CROQUETTE €7

€28

### *Sea bass*

FENNEL | ROUILLE | SAFRON SAUCE

€28 pp

### *Grilled prawns risotto*

PARSLEY | TOMATO | HOEGAARDEN BEER

€29

## Vegetarian

### *Pointed cabbage grilled*

SMOKED BUTTER SAUCE WITH WHITE CHOCOLATE | MUSTERD SEEDS

€20

### *Grilled green asparagus*

SMOKED BUTTER SAUCE | POACHED EGG

€26

### *Risotto*

PEAS | MINT | PICKLED VEGGIES

€26

## Desserts

### *Petit chocolatier*

CHOCOLATE CREAM | WHITE CHOCOLATE MOUSSE |  
HOMEMADE CHOCOLATE ICE CREAM | CHOCOLATE CRUMBLE  
€16

### *Dame blanche*

HOMEMADE VANILLA ICE CREAM | DARK BEAN TO BAR  
CHOCOLATE | WHIPPED CREAM  
€12

### *Chocolate fondant*

HOMEMADE VANILLA ICE CREAM | MADAGASCAR  
CHOCOLATE | CRUMBLE  
€14

### *Tarte tatin*

DOYENNE PEAR | HOMEMADE VANILLA ICE CREAM | SALTED  
CAMEL  
€14

### *Belgian waffle by Octave*

WAFFLE | POWDER SUGAR | CHOCOLATE SAUS | SEASONAL  
FRUIT  
€12

### *Sweets board*

HOT DRINK OF YOUR CHOICE | ASSORTMENT OF SWEETS |  
HOME MADE ADVOCAT (EGGNOG)  
€12

## Homemade after dinner

### *Limoncello*

HOMEMADE  
€7,5

### *Espresso martini*

COCOA LIQUEUR | COCOA INFUSED  
€12,5

## Whisky

|                                       |        |
|---------------------------------------|--------|
| <i>Monkey Shoulder</i>                | €9,00  |
| <i>Bruichladdich Scottisch Barley</i> | €11,00 |
| <i>Bruichladdich Port Charlotte</i>   | €12,00 |
| <i>Glenfiddich 12y</i>                | €12,00 |
| <i>Glenfiddich 18y</i>                | €18,00 |

## liqueurs

|                              |        |
|------------------------------|--------|
| <i>Cointreau</i>             | €8,50  |
| <i>Cointreau Noir</i>        | €9,00  |
| <i>Licor 43</i>              | €7,00  |
| <i>Gozio Amaretto</i>        | €7,00  |
| <i>Limoncello (homemade)</i> | €7,50  |
| <i>Kiss My Nuts</i>          | €10,00 |
| <i>Kiss My Rhubarb</i>       | €10,00 |
| <i>Kiss My Blackberries</i>  | €10,00 |

## Cognac

|                         |        |
|-------------------------|--------|
| <i>Remy Martin 1738</i> | €10,00 |
|-------------------------|--------|

## Rum

|                               |        |
|-------------------------------|--------|
| <i>Sailor Jerry</i>           | €7,00  |
| <i>Belroy's</i>               | €9,00  |
| <i>Mount Gay Eclipse</i>      | €7,00  |
| <i>Mount Gay Black Barrel</i> | €10,00 |



**octave**  
BELGIAN CUISINE, CHOCOLATE & DESSERTS

## *Chef's menu*

### ***Vitello tonnato***

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER



### ***Gnocchi***

CARAMELIZED ONION | TALEGGIO | HAZELNUT



### ***Sea bass***

FENNEL | ROUILLE | SAFRON SAUCE



### ***Tarte tatin***

DOYENNE PEAR | HOMEMADE VANILLA ICE CREAM | SALTED CARAMEL

3 COURSE MENU: €52

(\* ) 4 COURSE MENU: €62

