

Appetizer

Cava Loxarel vintage

PENEDES, SPAIN

€7,5

House cocktail

CACAO JUICE | GINGER ALE | RUM

€12,5

House mocktail (ALCOHOL FREE)

CACAO JUICE | 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

Limoncello spritz

HOME MADE LIMONCELLO | CAVA

€12,5

Bites

Olives

SPANISH "GORDAL" OLIVES

€8

Pumpkin humus

PANE CARASAU | GRISINI

€12

Bruschetta (6PCS)

TOMATO | BURRATA | BASIL

€10

Veal croquettes (6PCS)

PORK PATTY WITH DUVEL | MUSTARD AND MILKCHOCOLATE
GANACHE

€12

Goujonettes

BREADED PLAICE | FRESH TARTAR SAUCE

€12

Artichoke

SALASA VERDE

€12

Only lunch (11H30 TOT 14H30)

Soup of week

HOME MADE SOUP | SOUR DOUGH BREAD

€8

Pasta of the week

WEEKLY CHANGING PASTA

€22

Starters

Tomato carpaccio

BURRATA | BASIL
€18



Mussels

CHORIZO | WHITE WINE | HERBS
€25

Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT
€18

Vitello tonnato

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER
€22

Shrimp croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON
€22

Cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON
€20



Artichoke

SALASA VERDE
€16



Salads

Caesar salad

CHICKEN | ANCHOVY | PARMESAN
€22

Goat cheese salad

ROASTED HAZELNUT | MILK CHOCOLATE AND MUSTARD
VINAIGRETTE
€22



Pastas

Strozzapreti

CHERRY TOMATO | PAPRIKA | RICOTTA
€22



Rigatoni with ragu

CAVOLO NERO | ITALIAN SAUSAGE | TOMATO SAUCE |
PARMESAN
€24

Pasta bolognese

TOMATO SAUCE | MINCED MEAT | PARMESAN
€18

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

Cheese croquet

FRIES | SALAD
€12



Meat courses

Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT | SALAD | FRIES
€24

Burger Octave

BLACK ANGUS | PANCETTA | OLD BRUGES CHEESE | TOMATO
 CONFIT | SALAD | MUSTARD DRESSING | FRIES
€24

Slow cooked lamb shoulder

CARROT STRUCTURES | FRIED POLENTA
€28

Vol-au-vent

CHICKEN | MOUSSELINE SAUCE | SALAD | FRIES
€26

Meat stew

PORK CHEEK | LOLA BEER | SATONGO CHOCOLATE | SALAD
 | FRIES
€26

Flank 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

Shrimp croquettes (2PCS)

FRIED PARSLEY | ROASTED LEMON | SALAD | FRIES |
 SUPPLEMENT EXTRA CROQUETTE €7
€28

Mussels

CHORIZO | WHITE WINE | HERBS | FRIES
€32

Mussels

STEAMED
€30

Sea bass

FENNEL | ROUILLE | SAFRON SAUCE
€28

Brill In papillote

SPRING VEGETABLES | MASHED POTATOES | BEURRE BLANC
€30

Vegetarian



Cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON
€26

Risotto

GREEN ASPARAGUS | WATERCRESS
€26

Desserts

Peach "Melba"

ALMONDS | RASPBERRY | HOMEMADE VANILLA ICE CREAM

€12

Petit chocolatier

CACAOFRUIT WITH RUBY- & SINGLE ORIGIN CHOCOLATE

CRÈMEUX | CHERRY

€16

Dame blanche

HOMEMADE VANILLA ICE CREAM | DARK BEAN TO BAR

CHOCOLATE | WHIPPED CREAM

€12

Chocolate fondant

HOMEMADE VANILLA ICE CREAM | SINGLE ORIGIN

CHOCOLATE | CRUMBLE

€14

Panna cotta & strawberry dessert

STRAWBERRY SHERBET | WHITE CHOCOLATE

€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 ADVOCAAT (EGGNOG)

€12

Homemade after dinner

Limoncello

HOMEMADE

€7,5

Espresso martini

COCOA LIQUEUR | COCOA INFUSED

€12,5

Whisky

Monkey Shoulder €9,00

Bruichladdich Scottisch Barley €11,00

Bruichladdich Port Charlotte €12,00

Glenfiddich 12y €12,00

Glenfiddich 18y €18,00

liqueurs

Cointreau €8,50

Cointreau Noir €9,00

Licor 43 €7,00

Gozio Amaretto €7,00

Limoncello (homemade) €7,50

Kiss My Nuts €10,00

Kiss My Rhubarb €10,00

Kiss My Blackberries €10,00

Cognac

Remy Martin 1738 €10,00

Rum

Sailor Jerry €7,00

Belroy's €9,00

Mount Gay Eclipse €7,00

Mount Gay Black Barrel €10,00



octave

BELGIAN CUISINE, CHOCOLATE & DESSERTS

Chef's menu

Tomato carpaccio

BURRATA | BASIL



(* Sea bass mi-cuit

FENNEL | SEAWEED



Slow cooked lamb shoulder

CARROT STRUCTURES | FRIED POLENTA



Peach "Melba"

ALMONDS | RASPBERRY | HOME MADE VANILLA ICE CREAM

3 COURSE MENU: €52

(*) 4 COURSE MENU: €62

