

## Appetizer

### *Cava Loxarel vintage*

PENEDES, SPAIN

€7,5

### *House cocktail*

CACAO JUS | GINGER ALE | RUM

€12,5

### *House mocktail* (ALCOHOL FREE)

CACAO JUS | 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

### *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 WHITING | FRESH TARTAR SAUCE

€12

### *Tempura*

SEASONAL VEGGIES | SUKIYAKI DIP

€10

## *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

BURATTA | BASIL

€18

### Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT

€18

### Vitello tonnato

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER

€22

### Flemish style asparagus

EGGS | BUTTER | PARSLEY

€20

### Shrimp croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€22

### cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€20

## Salads

### Caesar salad

CHICKEN | ANCHOVY | PARMESAN

€22

### Goat cheese salad

ROASTED HAZELNUT | MILK CHOCOLATE AND MUSTARD  
VINAIGRETTE

€22

## Pastas

### Ravioli

PORK CHEEKS | BLEU D'Auvergne

€22

### Rigatoni with ragu

CAVOLO NERO | FENNEL SAUSAGE | TOMATO SAUCE |  
PARMESAN

€24

### Pasta bolognaise

TOMATO SAUCE | MINCED MEAT | PARMESAN

€18

## Kids

### Chicken

HOMEMADE APPLE SAUCE | FRIES

€12

### Pasta bolognaise

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 CHECK | 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**

### Sea bass

FENNEL | ROUILLE | SAFRON SAUCE  
**€28**

### Brill In papillote

SPRING VEGETABLES | MASHED POTATOES | BEURRE BLANC  
**€30**

## Vegetarian



### Flemish style asparagus

EGGS | BUTTER | PARSLEY | POTATOE  
**€26**

### Risotto

GREEN ASPARAGUS | PARMESAN CREAM | WATERCRESS  
**€26**

## Desserts

### *Peach "Melba"*

ALMONDS | RASPBERRY | HOMEMADE VANILLA ICE CREAM  
**€12**

### *Petit chocolatier*

CACAOFRUIT WITH RUBY- & SINGLE ORIGIN CHOCOLATE  
 CRÈMEUX | RED FRUITS  
**€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

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

## liqueurs

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

## Cognac

<i>Remy Martin 1738</i>	<b>€10,00</b>
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## Rum

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



**octave**  
BELGIAN CUISINE, CHOCOLATE & DESSERTS

## *Chef's menu*

### ***Tomato carpaccio***

BURRATA | BASIL



### ***(\*) Flemish style asparagus***

EGG | BUTTER | PARSLEY



### ***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

