

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

Seasonal cocktail

COCKTAIL OF THE MOMENT

€12,5

Seasonal mocktail

MOCKTAIL OF THE MOMENT

€12,5

Bites

Olives

LEMON | PESTO

€8

Pizzette

TOMATO | MOZARELLA | BASIL

€10

Veal croquettes (6PCS)

PORK PATTY WITH DUVEL | MUSTARD AND MILKCHOCOLATE

GANACHE

€12

Goujonettes

BREADED PLAICE | FRESH TARTAR SAUCE

€12

Spare rib

CURRY | CACAO | MINT

€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

beetroot carpaccio

CRÈME FRAICHE | RUBY CHOCOLATE

€18



Salmon Gravlax

ELEXIR D'ANVERS | CREME FRAICHE | WHITE CHOCOLATE

€22

Steak tartare

MARROW | TARRAGON

€20

Scallop

LEMONGRASS | CANDIED CHICORY

€24

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

PEAR | NUTS

€22



Pasta's

Pasta pesto

BASIL | PINE NUTS | BURRATA

€22



Ravioli

MUSHROOMS | TRUFFELCREAM | SINGLE ORIGIN CHOCOLATE
| JAPANESE MUSTARD LEAF

€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

Burger Octave

BLACK ANGUS | PANCETTA | OLD BRUGES CHEESE | TOMATO
| SALAD | BALSAMICO- CHOCOLATE VINAIGRETTE | FRIES
€24

Vol-au-vent

CHICKEN | MOUSSELINE SAUCE | SALAD | FRIES
€26

Meat stew

PORK CHEECK | DARK BEER | SINGLE ORIGIN CHOCOLATE |
CHICORY SALAD | FRIES
€26

Prime rib grilled

300GRAMS | DRY AGED | SALAD | FRIES
BEARNAISE SAUCE / PEPPER SAUCE / BORDELAISE SAUCE
€34 pp

Game suggestions

Pheasant breast

FINE CHAMPAGNE CREAM SAUCE | CANDIED CHICORY |
CELARIAC PUREE
€34

Venison stew

MUSHROOMS | ROOT VEGETABLES | GRATIN POTATOES
€31

Seafood

Shrimp croquettes (2PCS)

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

Sludge soles (3PCS)

SMOKED BUTTER | KALE | FRIES
€32

Curry with scampi and seasonal vegetables

LEMONGRASS | COCONUT | WILDE RIJST
€30

Sea bass In papillote

SPRING VEGETABLES | MASHED POTATOES | BEURRE BLANC
€32

Vegetarian



Cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON
€26

Risotto

MUSHROOMS | PARMESAN
€28

Vegetables In papillote

SPRING VEGETABLES | MASHED POTATOES | BEURRE BLANC
€28

Desserts

Tiramisu Octave

LIMONCELLO | CACAO | HOME MADE COFFEE ICECREAM

€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

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

Chocolate sour

COCOA LIQUEUR | CHOCOLATE LIQUEUR | LIME

€12,5

Whisky

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

Mount Gay Eclipse €7,00

Mount Gay Black Barrel €10,00



octave
BELGIAN CUISINE, CHOCOLATE & DESSERTS

Chef's menu

Pickled salmon tartare

ELEXIR D'ANVERS | CREME FRAICHE | WHITE CHOCOLATE



(*) Lacquered pork belly

SCALLOP | LEMONGRASS JUICE



Pheasant breast

FINE CHAMPAGNE CREAM SAUCE | CANDIED CHICORY | CELARIAC PUREE



Tiramisu Octave

LIMONCELLO | HOME MADE COFFEE ICECREAM

3 COURSES: €52

(*) 4 COURSES: €62



Onze menu enkel verkrijgbaar per tafel, voor elk gerecht hebben we ook steeds een vegetarisch alternatief. Vraag ernaar bij iemand van ons zaal team.