

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

SPANISH "GORDAL" OLIVES

€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

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



Salmon Gravlax

BETROOT VINAIGRETTE | CREME FRAICHE | HAZELNUT

€22

Mussels

CHORIZO | WHITE WINE | HERBS

€25

Steak tartare

EGG YOLK | TRUFFEL CREAM

€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



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 | PECORINO

€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

EGG YOLK | TRUFFEL | SALAD | FRIES

€24

Burger Octave

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

€24

Vol-au-vent

CHICKEN | MOUSSELINE SAUCE | SALAD | FRIES

€26

Meat stew

PORK CHEECK | LOLA BEER | SINGLE ORIGIN CHOCOLATE |
SALAD | FRIES

€26

Flank steak grilled

LITTLE GEM LETTUCE | SALAD | FRIES
BEARNAISE SAUCE (SUPPLEMENT €1) / PEPPER SAUCE /
BORDELAISE SAUCE

€32

Prime rib grilled (PER 2 PEOPLE)

DRY AGED | SALAD | FRIES
BEARNAISE SAUCE (SUPPLEMENT €1) / PEPPER SAUCE /
BORDELAISE SAUCE

€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

Eal risotto in green

MILKCHOCOLATE | GREEN HERBS | OLD BRUGES CHEESE

€30

Brill In papillote

SPRING VEGETABLES | MASHED POTATOES | BEURRE BLANC

€30

Vegetarian



Cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€26

Risotto

PORCINI | PARMESAN

€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

Coffee & almond dessert

HOMEMADE COFFEE ICE CREAM | ALMOND
MOUSSE | BUCKWHEAT

€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 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

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WAFFLE | POWDER SUGAR | CHOCOLATE SAUS | SEASONAL FRUIT

€12

Sweets board

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

€12

Hot drinks

Espresso

€4,00

Lungo

€4,00

Cappucino

€4,20

NORMAL | OAT MILK

Latte

€4,20

NORMAL | OAT MILK

Tea

€4,00

GREEN/BLACK/CHAMOMILE/FRESH MINT

Strong coffee

€10,00

FRENCH/ITALIAN/IRISH

Hot chocolate

€4,00

(WITH HANDCRAFTED BELGIAN CHOCOLATES)

MILK/DARK/CARAMEL

Homemade after dinner

Limoncello

HOMEMADE

€7,5

Espresso martini

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octave

BELGIAN CUISINE, CHOCOLATE & DESSERTS

Chef's menu

Salmon Gravlax

BEETROOT VINAIGRETTE | CREME FRAICHE | HAZELNUT



(*) Coquille

MUSSELS | FENNEL



Bavette

VEGETABLE COCOTTE | PEPPER SAUCE



Coffee & almond dessert

HOMEMADE COFFEE ICE CREAM | ALMOND MOUSSE | BUCKWHEAT

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.