



Aperitif

<i>Loxarel cava vintage</i>	€7,50
PENEDES, SPAIN	
<i>Baba au rum</i>	€12,50
CACAOJUICE GINGERBEER RUM	
<i>Baba no rum</i> (MOCKTAIL)	€12,50
CACAOJUICE GINGERBEER	
<i>Mocktave</i> (MOCKTAIL)	€12,50
PASSIONFRUIT CORIANDER GINGERBEER	

Bites to share

<i>Bruschetta</i>	€10,00
TOMATO SALSA	
<i>Tempura</i>	€12,00
SEASON VEGETABLES SUKIYAKI DIP	
<i>Goujonettes</i> (BREADED WHITING)	€12,00
HOME MADE TARTARE SAUCE	
<i>Bitterballen</i>	€12,00
PORK RILLETES MUSTERD-GANACHE-MILK CHOCOLATE	
<i>Pastrami</i>	€12,00
PICKLES	
<i>Pickles Oyster 'mor'</i>	€12,00
RED WINE VINEGAR SHALOTTS	





octave

BELGIAN CUISINE, CHOCOLATE & DESSERTS

Menu

SEA BASS CEVICHE

TROMPETTE DE LA MORT | ESPELETTE



(*) RAVIOLI

NORTH SEA CRAB | CAMEMBERT | LANGOUSTINE & MILK CHOCOLATE SAUCE



Flank steak

KALE | SATONGO-CHOCOLATE AND MERLOT SAUCE



Hazelnut

BEURRE NOISETTE | ICE CREAM | VERBENA

3 COURSES €52

(*)4 COURSES €62

Menu only available per table - Ask for our vegetarian alternative
Do you have an allergy? Ask for our allergen list





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Starters

Our classics

Steak tartare

€18,00

Pickled vegetables | egg yolk | buckwheat | truffle supplement €8

Homemade cheese croquettes (2pieces)

€20,00

Fried parsley | charred lemon

Homemade shrimp croquettes (2pieces)

€22,00

Fried parsley | charred lemon

Our suggestions

Ravioli

€18,00

NORTH SEA CRAB | CAMEMBERT | LANGOUSTINE & MILK CHOCOLATE SAUCE

GNOCCHI

€18,00

MUSHROOMS | PUMPKIN | PARMESAN

GOOSE LIVER TERRINE

€22,00

CACAOBREAD | RUBY CHOCOLATE

SEA BASS CEVICHE

€22,00

TROMPETTE DE LA MORT | ESPELETTE

SCALLOP

€24,00

JERUSALEM ARTICHOKE | SALSCENSION | MADEIRA





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BELGIAN CUISINE, CHOCOLATE & DESSERTS

Main courses

Our classics

Vol au vent

€24,00

BLACKLEG CHICKEN | MOUSSELINE | FRIES | CALF SWEETBREADS SUPPLEMENT €8

Stew

€26,00

PORK CHECK | LOLA BEER | CACAO | FRIES

Onglet (hanger steak)

€32,00

SAUTED SUCRINE LETUCE | BORDELAISE SAUS | FRIES

Our suggestions



Risotto

€24,00

Mushrooms | gorgonzola | hazelnut

Monk fish

€32,00

OXTAIL RISOTTO | ENDIVES

Filet of black-leg chicken

€32,00

MORELS | GRILLED CELERIAC | SAUTED ENDIEVES | THYME

Sea bass mi-cuit

€32,00

KALE | MASHED POTATOES ROBUCHON

Black Angus Ribeye (2 PERSONS)

€70,00

AGED FOR TWO MONTHS | SHALOTTE JUICE | LETTUCE HEART | FRIES | 30 MINUTES PREPARATION TIME





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BELGIAN CUISINE, CHOCOLATE & DESSERTS

Pasta's

BOLOGNESE €18,00

GROUND BEEF | TOMATO SAUCE | PARMESAN

PUTTANESCA €24,00

ANCHOVIES | BLACK OLIVES | TOMATO SAUCE | PARMESAN

 **Linguine** €24,00

TRUFFLE | PARMESAN

kids

Chicken €12,00

APPLE MOUSSELINE | FRIES

Vol au vent €12,00

BLACKLEG CHICKEN | FRIES

Linguine €12,00

BOLOGNAISE

Goujonettes (breaded whiting) €12,00

FRIES

