



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

Lunch of the day

Starter



Main course



Coffee or tea

€35,00pp

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



Lunch

Soup €08,00
SOUP OF THE DAY | BREAD

 **Homemade cheese croquettes (2pieces)** €20,00
FRIED PARSLEY | CHARRED LEMON

Homemade shrimp croquettes (2pieces) €22,00
FRIED PARSLEY | CHARRED LEMON

Steak tartare €22,00
PICKLED VEGETABLES | EGG YOLK | BUCKWHEAT | FRIES

 **Risotto** €24,00
SEASONAL VEGETABLES

Vol au vent €24,00
BLACKLEG CHICKEN | MOUSSELINE | FRIES

Stew €26,00
PORK CHECK | LOLA BEER | FRIES



octave

BELGIAN CUISINE, CHOCOLATE & DESSERTS

Salads

Roasted pumpkin

NUTS | CRANBERRY VINAIGRETTE

€22,00

Caesar salad

CHICKEN | ANCHOVIES | PARMESAN

€22,00

Smoked mackerel

GORGONZOLA | HONEY-MUSTARD VINAIGRETTE

€22,00





octave
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

