



octave
BELGIAN CUISINE, CHOCOLATE & DESSERTS

Bites

Bread and dips 3 tapenade & hummus dip	€ 10
Tempura seasonal vegetable with sukiyaki dip	€ 10
Goujonettes breaded whiting with fresh tartare sauce	€ 12
“Qroquettes” pork rillettes with mustard-ganache-milk chocolate (*)	€ 12
Brandt & Levie artisan organic sausage with cocoa & chipotle	€ 12

** special mention by Gault & Millau*

Starters

Buratta with authentic tomato varieties basil and black olive cream	€ 18
Ravioli with ricotta spinach and sage butter	€ 18
Beef tartare with egg yolk cream and garden herbs	€ 20
Homemade cheese croquettes (2 pcs)	€ 20
Homemade shrimp croquettes (2 pcs).....	€ 22
Cesar salad with black leg chicken, anchovy and parmesan	€ 22

Main courses

Vegetarian lasagna with pumpkin, tomato and halloumi	€ 22
Vol au vent Poulet noir (with crispy sweetbread + € 5)	€ 24
Whiting risotto forest mushrooms and mash	€ 26
Cod with mashed potatoes, mousseline	€ 30
Onglet BBQ with gravy, roasted shallots and fries	€ 32

Desserts

Dame Blanche/noir with vanilla ice cream or chocolate ice cream, hot chocolate sauce, dark chocolate and cocoa nibs	€ 12
Crème brûlée	€ 12
Tarte citron shortbread with lemon creme, citrus crumble and vanilla ice cream	€ 12
Le Petit Chocolatier cocoa bean, raspberry	€ 14
Pistache parfait with almond ice cream and blueberry	€ 14

Lunchmenu

Fresh soup with bread	€ 8
Bagel with Pastrami and pickles	€ 14
Goat cheese salad with crottin de Chavignol, fig and honey	€ 18
Salad North-Sea shrimp with creme of egg yolk and rouille	€ 20
Linguini tartufata with forest mushrooms	€ 24

Monthly menu

Starter and main course	€ 30
Starter, main course and dessert	€ 40
Starter, second course, main course and dessert	€ 50

Children's menu (up to 12 years)

Breaded fish + chips or mash	€ 12
Chicken with applesauce + fries or puree	€ 12
Vol-au-vent + fries or mash	€ 12
Children's ice cream	€ 8