

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

LIME | PESTO

€8

Pizzette

TOMATO | MOZARELLA | BASIL

€10

Veal croquettes (6PCS)

VEAL PATTY WITH DUVEL | MUSTARD AND CHOCOLATE

GANACHE

€12

Goujonettes

BREADED PLAICE | FRESH TARTAR SAUCE

€12

Serrano trevelez

EXTRA VIERGE | PARMESAN | ARUGULA

€12

Camembert from the oven

BREAD ASSORTMENT

€16

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



Steak tartare

LIME | PICKLED VEGETABLES

€20

Cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€20



Shrimp croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€22

Dover sole

SPINACH | SWEET PEPPER COULIS | LIME | VANILLA

€24

Tuna tataki

BABA GANOUSH | CARASAU BREAD | TOMATO OIL

€25

Salads

Caesar salad

CHICKEN | ANCHOVY | PARMESAN

€22

Goat cheese salad

PEAR | NUTS

€22



Pasta's

Pasta bolognaise

TOMATO SAUCE | MINCED MEAT | PARMESAN

€18

Pasta pesto

BASIL | PINE NUTS | BURRATA

€22



Ravioli

MUSHROOMS | TRUFFELCREAM | SINGLE ORIGIN CHOCOLATE

| JAPANESE MUSTARD LEAF

€24



Kids

Chicken

HOMEMADE APPLE SAUCE | FRIES

€12

Pasta bolognaise

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

Endive au gratin

HAM | TALLEGIO CHEESE | POTATO PUREE | CRUMBLE

€25

Vol-au-vent

CHICKEN | MOUSSELINE SAUCE | SALAD | FRIES

€26

Meat stew

PORK CHECK | DARK BEER | SINGLE ORIGIN CHOCOLATE |
CHICORY SALAD | FRIES

€26

Coq au vin

BACON | MUSHROOMS | FRIES | SALAD

€31

Prime rib grilled

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

€34 pp

Seafood

Shrimp croquettes (2PCS)

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

€28

Wok with scampi

PAK CHOY | LEMONGRASS | COCONUT | WILDE RIJST

€30

Sludge soles (2 PCS)

SMOKED BUTTER | KALE | FRIES

€32

Turbot

MOUSSELINE | LEEKFONDUE | KALE | MASHED POTATOES

€38

Vegetarian



Cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€26

Risotto

MUSHROOMS | PARMESAN

€28

Desserts

Panna cotta

COCONUT | MANGO SALSA | PASSION FRUIT | CHOCOLATE CRUMBLE
€12

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

Brie & chocolate

BRIE DE MEAUX | MADAGASCAR CHOCOLATE | PORTO
€13

Petit chocolatier

CACAOFRUIT WITH RUBY- & SINGLE ORIGIN CHOCOLATE CRÈMEUX | HAZELNUT
€16

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

<i>Bruichladdich Scottish Barley</i>	€11,00
<i>Bruichladdich Port Charlotte</i>	€12,00
<i>Glenfiddich 12y</i>	€12,00
<i>Glenfiddich 18y</i>	€18,00

liqueurs

<i>Cointreau</i>	€8,50
<i>Cointreau Noir</i>	€9,00
<i>Licor 43</i>	€7,00
<i>Gozio Amaretto</i>	€7,00
<i>Limoncello (homemade)</i>	€7,50
<i>Kiss My Nuts</i>	€10,00
<i>Kiss My Rhubarb</i>	€10,00
<i>Kiss My Blackberries</i>	€10,00

Cognac

<i>Remy Martin 1738</i>	€10,00
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Rum

<i>Sailor Jerry</i>	€7,00
<i>Mount Gay Eclipse</i>	€7,00
<i>Mount Gay Black Barrel</i>	€10,00

