

## SALADS

**VEGETABLE SALAD**  
with greens, poached egg and sour cream  
390

**LETTUCE LEAVES WITH GRILLED BEEF,**  
broccoli and Liège sauce  
590

**CAESAR WITH CHICKEN/SHRIMP**  
450 / 590

**WARM & SPICY SEAFOOD SALAD**  
690



## SOUPS

**CHICKEN NOODLE SOUP**  
330

**FLANDRIAN WATERZOOI WITH CATFISH AND GUINEA FOWL**  
430

**MEATBALL SOUP**  
with beans and oatmeal stout  
450

**AUSTRIAN-STYLE ROOT VEGETABLE CREAM SOUP**  
with mussels and wheat croutons  
490

## #BELGIUMISNEAR

**BELGIAN FRIES**  
with aioli sauce  
350

**SPICY FRIES**  
with cheddar and jalapeno  
390

**HERRING FILLET WITH WARM POTATOES**  
and Belgian beer & mustard sauce  
390

**MITRAILLETTE A LA ARDENNES WITH ROAST BEEF,**  
berry adjika and pickled red onions  
450

**MITRAILLETTE A LA ARDENNES WITH FRIED SHRIMP**  
fresh tomato & avocado salsa and sweet chili sauce  
490

**FRIED MUSSELS**  
with sesame and beer caramel  
590

## POTATO WAFFLES

**WITH VORSCHMACK**  
and beetroot mousse  
390

**WITH CHICKEN LIVER PÂTÉ**  
and tomato jam  
460

**WITH MILD-SALTED SALMON,**  
coconut mousse and poached egg  
550

**WITH SEAFOOD**  
and crayfish hollandaise  
550

## SWEET WAFFLES

**BRUSSELS WAFFLE**  
220

**LIÈGE WAFFLE**  
220

## DESSERTS

**CHOCOLATE CAKE**  
with vanilla ice cream and raspberry sauce  
390

**FRENCH TART TATIN**  
with red currant and orange sauce, served with vanilla ice cream  
390

**ICE CREAM**  
vanilla, strawberry, chocolate  
150

**SORBET**  
lemon, mango  
150

## WAFFLE TOPPINGS

syrup / jam / whipped cream 90

apple / pear / banana 90

strawberry 160

If you're allergic to any foods,

**PLEASE INFORM YOUR WAITER**



## MAINS



**BEEF / CHICKEN SAUSAGES**  
with mashed potatoes and pickle salad  
630

**CLASSIC BURGER**  
with cole slaw, fried potatoes and aioli sauce  
690

**BELGIAN-STYLE BEEF**  
with fried potatoes, button mushrooms and pepper cream sauce  
690

**PORK CHOP**  
with potatoes and forest mushrooms  
650

**LAMB CHILI CON CARNE**  
with corn chips, sun-dried tomatoes and Belgian chocolate  
690

**SPAGHETTI ALLA VONGOLE**  
690

**TRUFFLE ORZO**  
with fried shrimp  
790

**COD BACK WITH VENERE RICE**  
and mussels & lemongrass sauce  
750

**OCTOPUS WITH FRIED VEGETABLES**  
chorizo and young potatoes  
1350

## MUSSELS

Served with Belgian fries, truffle mayo and French baguette

0,5 kg 950 1 kg 1700

**WITH SAUCE NATUR**  
white dry wine and Herbes de Provence

**WITH MARINARA SAUCE**  
white wine and cream

**WITH BLUE CHEESE SAUCE**

**WITH BIÈRE BLANCHE DE FLEUR SAUCE**

**WITH TOMATO SAUCE**  
with spicy herbs

**WITH TOM YUM SAUCE**  
Thai spices and chili peppers



## GRILL

**STEAK SKIRT**  
890

**FILET MIGNON**  
1150

**STEAK STRIPLOIN**  
1790

**STEAK RIBEYE**  
2550

**HALF CHICKEN**  
with chimichurri sauce  
650

**SQUID FILLET**  
590

**SALMON**  
950

**SHRIMP**  
1150

## SEAFOOD

**SALMON CEVICHE**  
590

**SALMON TARTAR**  
650

**SAUTEED SEAFOOD**  
with blue cheese sauce or cream bisque sauce, served with garlic baguette  
760

## SAUCES & TOPPINGS

BBQ sauce

80

Berry ajika

80

Jalapeno

80

Truffle-scented homemade mayo

80

Pickled green pepper sauce

80

Pickled red onions

80

## APPETIZERS

**RYE BREAD TOASTS**  
with cheddar cheese and sour cream sauce  
350

**CHORIZO / SUJUK / PASTIRMA**  
350 / 360 / 390

**ASSORTED CURED MEATS**  
chorizo, sujuk, pastirma  
390

**CHEESES**  
parmesan, gorgonzola, cheddar, honey  
590

**FRIED CHEESE**  
with berry ajika  
590

**BEEF CARPACCIO WITH SHRIMP,**  
hard cheese and sesame & balsamic sauce  
560

**MARBLED BEEF TARTARE**  
with truffle oil and cured egg yolk  
560

**GRILLED ROAST BEEF**  
with tuna sauce  
750

**CHICKEN WINGS**  
with BBQ sauce  
460

**PORK RIBS**  
with raspberry BBQ sauce  
690

**CALAMARI FILLET IN CRUNCHY BREADING**  
with sesame golf sauce  
390

**FRIED SHRIMP**  
in crunchy breading with wasabi cream sauce  
690

**FISH & CHIPS**  
590

**ROASTED BONE MARROW**  
with parsley salad and tomato jam  
590

**MARBLED BEEF MEATBALLS WITH TOMATO SAUCE,**  
hard cheese and garlic baguette  
460

## SIDES & BREAD

Mashed potatoes 220

Young potatoes fried with garlic & rosemary 220

Grilled corn cob 250

Grilled vegetables 390

Rye grain bread with green butter 190

Wheat ciabatta with green butter 190

## BAR MENU

### VODKA 40 ML

LADOGA 170

ALTAI ORIGINAL 190

TSARSKAYA ORIGINAL 200

TSARSKAYA GOLD 240

TSARSKAYA ORIGINAL CRANBERRY 240

TSARSKAYA ORIGINAL GRAPEFUIT 240

TSARSKOE SELO 350

### ABSOLUT VODKA 40 ML

ABSOLUT ORIGINAL 260

ABSOLUT CITRON 260

ABSOLUT PEARS 260

ABSOLUT CURANT 260

### PORT 60 ML

KOPKE FINE RUBY PORTO 490

KOPKE FINE TAWNY PORTO 490

### JEREZ 60 ML

ALEXANDRO OLOROSO 350

ALEXANDRO MOSCATEL 370

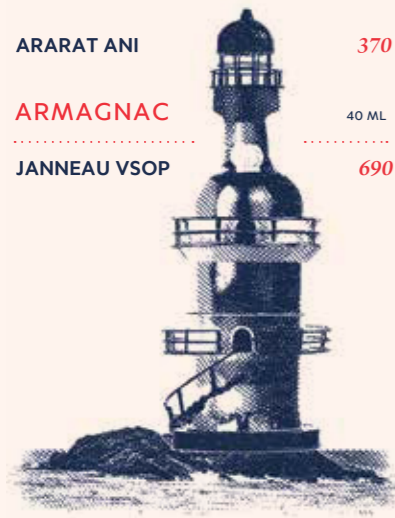
### ARARAT: ARMENIAN BRANDY 40 ML

ARARAT 5\* 330

ARARAT ANI 370

### ARMAGNAC 40 ML

JANNEAU VSOP 690



### COGNAC 40 ML

MARTEL VS 490

MARTEL VSOP 650

FAVRAUD VS 550

FAVRAUD VSOP 760

ROULLET GRANDE CHAMPAGNE VS 560

ROULLET GRANDE CHAMPAGNE VSOP 790



### WHISKY 40 ML

#### SCOTLAND

BALLANTINE'S FINEST 290

BALLANTINE'S 7 Y.O. 650

HIGH COMMISSIONER 290

LOCH LOMOND, RESERVE BLEND 370

CHIVAS REGAL 12 Y.O. 560

#### USA

JIM BEAM 350

JIM BEAM RED STAG 390

JIM BEAM WHITE APPLE 390

JIM BEAM HONEY 390

JIM BEAM DOUBLE OAK 390

MAKER'S MARK 530

#### IRELAND

JAMESON 360

JAMESON CASKMATES 450

JAMESON BLACK BARREL 490

### SINGLE MALT

LAPHROAIG 10 Y.O. 860

THE MACALLAN 12 Y.O. TRIPLE CASK 860

THE MACALLAN 12 Y.O. DOUBLE CASK 860

THE MACALLAN 15 Y.O. DOUBLE CASK 1150

THE MACALLAN 18 Y.O. DOUBLE CASK 1550

AUCHENTOSHAN AMERICAN OAK 550

AUCHENTOSHAN 12 Y.O. 650

HIGHLAND PARK 12 Y.O. 650

TALISKER 10 Y.O. 770

GLENFIDDICH 15 Y.O. 990

THE GLENLIVET 12 Y.O. 650

### CALVADOS 40 ML

PERE MAGLOIRE VS 650

PERE MAGLOIRE VSOP 750

### TEQUILA 40 ML

OLMECA BLANCO 330

OLMECA GOLD 350

OLMECA CHOCOLATE 360

### GIN 40 ML

BEEFEATER 330

BEEFEATER BLOOD ORANGE 330

### HAVANA CLUB RUM 40 ML

HAVANA CLUB ANEJO 3 Y.O. 290

HAVANA CLUB ANEJO ESPECIAL 5 Y.O. 320

### GRAPPA 40 ML

BARBERO LA BIANCA 460

### HERBAL LIQUEURS 40 ML

BECHEROVKA 300

BECHEROVKA LEMOND 300

JAGERMEISTER 330

FRUKO SCHULZ BITTER 290

### LIQUEURS 40 ML

CAMPARI 320

BAILEY'S 330

COINTREAU 290

KAHLUA 350

LIMONCELLO PETRONE 390

FRUKO SCHULZ assorted 290

### HOT DRINKS

ESPRESSO 150

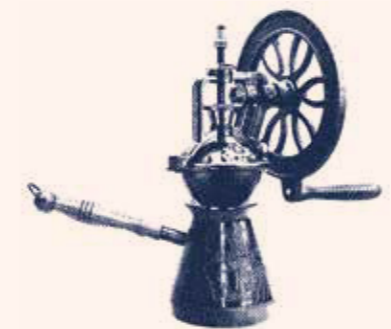
AMERICANO 150

CAPPUCCINO 200

LATTE 230

any coffee we can make with soy milk, +50 P

TEA assorted 290



### FRESH JUICES 250 ML

FRESH-SQUEEZED JUICES 290

orange, grapefruit, carrot, celery, apple

### SOFT DRINKS

AQUA MINERALE 250 ML 230

BADOIT 330 ML 390

EVIAN 330 ML 390

AQUA RUSSA 1000 ML 390

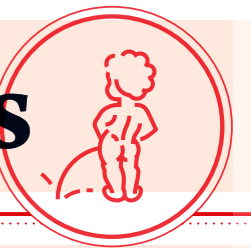
CRANBERRY MORS 250 ML 130

ASSORTED JUICES 250 ML 140

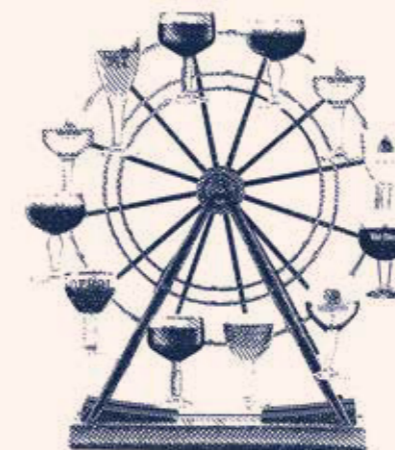
PEPSI / 7-UP / MIRINDA / TONIC 250 ML 200

ADRENALINE RUSH 250 ML 270

# Manneken Pis



## DRAFT BEER



### PALE

**MANNEKEN PILS** 5,0% 280 380  
Belgium  
Classic Belgian lager with a bright bitterness in the aftertaste.

**BUDELS PILSNER** 5,0% 280 380  
Netherlands  
Classic pilsner with a fresh, mild flavor and a pleasant scent.

**GRIMBERGEN BLONDE** 6,7% 280 380  
Belgium  
Abbey ale with a fruity, flowery scent and a rich malty flavor. Mildly spicy aftertaste.

**AFFLIGEM BLONDE** 6,8% 280 380  
Belgium  
Rich abbey ale with bready notes and herbal bitterness in the aftertaste.

**LEFFE BLONDE** 6,6% 290 390  
Belgium  
Abbey beer with a gentle aroma of malt and pears. Pronounced fruit and spice notes in the flavor.

**BROOKLYN EAST IPA** 6,9% 400  
USA  
A well-balanced American IPA with a bright aroma of citrus and fits, as well as a bright bitterness in the aftertaste.

### UNFILTERED

**BLANCHE DE FLEUR** 4,0% 290  
Russia  
White wheat beer brewed under a classic Belgian recipe.

**EINSIEDLER WEISSBIER** 5,3% 270 370  
Germany  
A rich German weissbier with a fruity scent and clove notes in the flavor.

**STEENBRUGGE WIT-BLANCHE** 4,8% 270 370  
Belgium  
Abbey wheat ale brewed with a unique mix of herbs called gruit.

## ALL BEER SERVED IN ORIGINAL-SHAPED GLASSES

### AMBER

**PALM AMBER BEER** 5,2% 280 380  
Belgium  
Balanced amber ale with tones of caramelized malt in scent and flavor.

**KWAK** 8,4% 460  
Belgium  
Strong amber ale with nougat and caramelized banana smell, fruity aftertaste and a mild hoppy bitterness.

### DARK

**GRIMBERGEN DUBBEL** 6,5% 280 380  
Belgium  
Dark abbey ale with notes of raisins, dried fruit and spices.

**BOURGOGNE DES FLANDRES** 5,0% 320 450  
Belgium  
A unique sweet-and-sour Belgian brown ale.

**BARBAR BOK** 8,0% 350 450  
Belgium  
Strong ale with a scent of honey and spices. In its flavor, malty tones intertwine with notes of honey, fruit and chocolate.

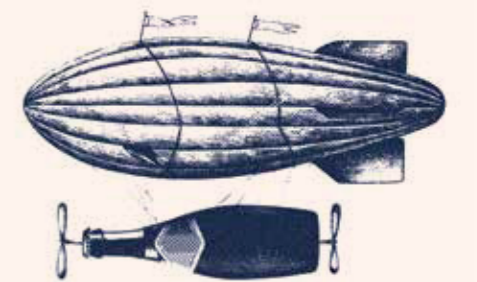
### FRUIT & SPECIAL

**ROUGE DE BRUXELLES** 7,0% 320 400  
Belgium  
A strong ruby ale with a pronounced flavor of cherry pits.

**BOON KRIEK** 4,0% 350 430  
Belgium  
A lambic with a bright cherry scent and light almond notes.

### GUEST BEERS

### ASK YOUR WAITER



### SET OF BEERS

A tasting set of five various draught beers, 150 ml each. Ask your waiter for more details.



MANNEKENPISSPB

RECA.REST

Rela  
RESTAURANTS & CAFE