

SALADS

VEGETABLE SALAD
with greens, poached egg and sour cream
390

LETTUCE LEAVES WITH GRILLED BEEF,
broccoli and Liège sauce
650

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

BELGIUM IS NEAR

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 ajika 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
590

WITH SEAFOOD
and crayfish hollandaise
550

SWEET WAFFLES

BRUSSELS WAFFLE
220

LIÈGE WAFFLE
220

WAFFLE TOPPINGS

syrup / jam / whipped cream 90

apple / pear / banana 90

strawberry 160

If you're allergic to any foods,

PLEASE INFORM YOUR WAITER



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

MAINS



BEEF / CHICKEN SAUSAGES
with mashed potatoes and pickle salad
690

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
790

OCTOPUS WITH FRIED VEGETABLES
chorizo and young potatoes
1350

MUSSELS

Served with Belgian fries, truffle mayo and French baguette

0,5 kg 1000 1 kg 1800

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
990

FILET MIGNON
1150

STEAK STRIPLOIN
1790

STEAK RIBEYE
2550

HALF CHICKEN
with chimichurri sauce
650

SQUID FILLET
720

SALMON
990

SHRIMP
1150

SEAFOOD

SALMON CEVICHE
590

SALMON TARTAR
650

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

FRIED SEAFOOD

Cooked with garlic, parsley and green onions. Serve with crispy French baguette.

SHRIMPS
890

SQUIDS
890

VONGOLE
890

SAUCES & TOPPINGS

BBQ sauce 80

Truffle-scented homemade mayo 80

Berry ajika 80

Pickled green pepper sauce 80

Jalapeno 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

VITELLO TONNATO
590

CHICKEN WINGS
with BBQ sauce
460

PORK RIBS
with 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

Borodino rye 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
ABSOLUT WATERMELON	260

PORT 60 ML

KOPKE FINE RUBY PORTO	490
KOPKE FINE TAWNY PORTO	490

JEREZ 60 ML

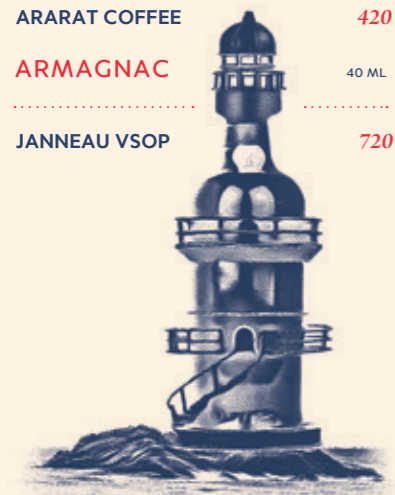
ALEXANDRO OLOROSO	350
ALEXANDRO MOSCATEL	370

ARARAT: ARMENIAN BRANDY 40 ML

ARARAT 5*	350
ARARAT ANI	390

ARMAGNAC 40 ML

JANNEAU VSOP	720
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COGNAC 40 ML

MARTEL VS	550
MARTEL VSOP	720
FAVRAUD VS	550
FAVRAUD VSOP	760
ROULLET GRANDE CHAMPAGNE VS	560
ROULLET GRANDE CHAMPAGNE VSOP	790



WHISKY 40 ML

SCOTLAND

BALLANTINE'S FINEST	390
BALLANTINE'S 7 Y.O.	650
HIGH COMMISSIONER	290
LOCH LOMOND, RESERVE BLEND	370

CHIVAS REGAL 12 Y.O. 560

USA

JIM BEAM	390
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	400
JAMESON COFFEE	420
JAMESON BLACK BARREL	550

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	360
OLMECA GOLD	380
OLMECA CHOCOLATE	380

GIN 40 ML

BEEFEATER	360
BEEFEATER BLOOD ORANGE	360

HAVANA CLUB RUM 40 ML

HAVANA CLUB ANEJO 3 Y.O.	350
HAVANA CLUB ANEJO ESPECIAL	370

GRAPPA 40 ML

BARBERO LA BIANCA	460
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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 290



FRESH JUICES 250 ML

FRESH-SQUEEZED JUICES	290
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orange, grapefruit, carrot, celery, apple

SOFT DRINKS

AQUA MINERALE 250 ML	230
FERRARELLE 330 ML	390
EVIAN 330 ML	390
AQUA RUSSA 1000 ML	550
CRANBERRY MORS 250 ML	130
ASSORTED JUICES 250 ML	140
PEPSI / 7-UP / MIRINDA / TONIC 250 ML	200
ADRENALINE RUSH 250 ML	270



MANNEKENPISSPB

RECA.REST



Manneken Pis



DRAFT BEER



PALE 280 380

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.

AFFLIGEM BLONDE 6,8% 290 390
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.

GRIMBERGEN BLONDE 6,7% 300 420
Belgium
Abbey ale with a fruity, flowery scent and a rich malty flavor. Mildly spicy aftertaste.

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 290

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 280 380

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 300 420

GRIMBERGEN DUBBEL 6,5% 300 420
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.

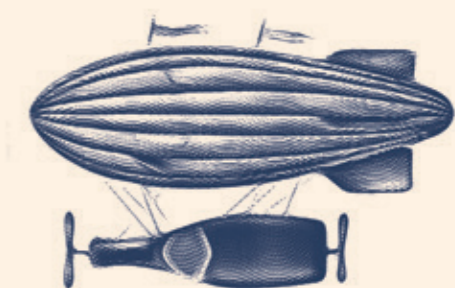
FRUIT & SPECIAL 320 420

ROUGE DE BRUXELLES 7,0% 320 420
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 350 430

ASK YOUR WAITER



SET OF BEERS

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