

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

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 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

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
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 STRIPLIN
1790

STEAK RIBEYE
2550

HALF CHICKEN
with chimichurri sauce
650

SQUID FILLET
690

SALMON
950

SHRIMP
1150

SEAFOOD

SALMON CEVICHE
590

SALMON TARTAR
650

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

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

FLAMMEKUECHE

GRILLED BACON, MUSHROOMS AND TOMATOES
450

SPICY CHORIZO
470

SHRIMP, MUSSELS AND GRILLED ZUCCHINI
560

SAUCES & TOPPINGS

BBQ sauce 80

Truffle-scented homemade mayo 80

Berry ajika 80

Pickled green pepper sauce 80

Jalapeno 80

Pickled red onions 80

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

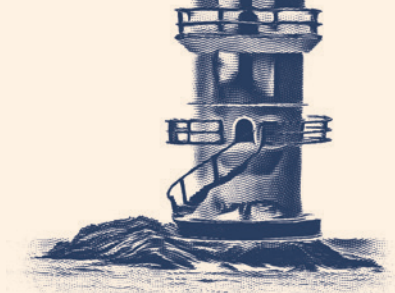
ARARAT: ARMENIAN BRANDY 40 ML

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 350

BEEFEATER BLOOD ORANGE 350

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

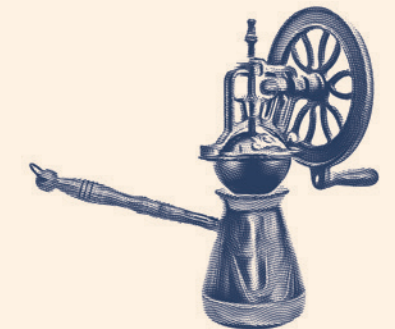
AMERICANO 150

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

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

Manneken Pis



DRAFT BEER



PALE 290

APRES SKI PILS 4,7% 290

Russia
A fresh take on the classic pilsner: floral and honeyed aroma, moderately dry flavor with a herbal bitterness at the end.

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 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 280 380

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 320 400

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.

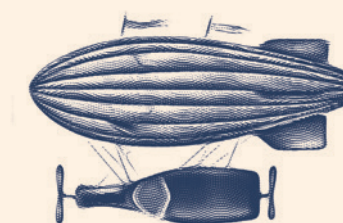
CIDER 190 290

ST. ANTON APPLE 5,0% 190 290

Russia
Harmonious, pleasant, refreshing cider taste filled with tones of green apples, fruitcake and meadow herbs.

GUEST BEERS 290

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