Belgian Beer CAFE

our DELICIOUS MENU

BELGIAN CUISINE IS UNFUSSY AND EVEN UNPRETENTIOUS AND YET … NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.

Small secrets, great discoveries

Sharing platters.

CHARCUTERIE BOARD [D, N, G] — **129**

Selection of Belgian "Van Tricht" cheeses, cold cuts, marinated olives, pickled vegetables, crackers and nuts.

Abbaye St. Idesbald Dubbel - *A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for hearty stews or strong cheeses.*

THE BELGIAN PLATTER [G, D, S] — **169**

A diverse platter featuring chicken slider, bitterballen, crispy fried calamari, cheese croquettes, garlic shrimps and Belgian fries paired with Belgian mayo & mustard.

De Koninck - *Antwerp's iconic "bolleke," a smooth amber ale with gentle malt and soft hops. Perfect with charcuterie, cheese, or a serving of bitterballen.*

Hoppetizers.

BELGIAN FRIES [V,D] — **35**

Belgian mayonnaise, sea salt

Delirium Tremens - *Fries will make any beer taste great. The salt brings out the fruitiness of beer and the fat coats your mouth making the beer taste smoother.*

FRITES SPECIALES [A,D,G] — **65**

Topped with Belgian beef stew, chopped onions, mayonnaise, ketchup & crumble

Leffe Brune - *The toasted, mellow and subtly sweet characters of Leffe Brune make it a great pairing with the caramelised and integrated umami flavours of beef and vegetable stew.*

CHEESE CROQUETTES [V,D,GL] — **52**

Signature croquettes recipe

Abbaye St. Idesbald Rousse - *A smooth Belgian amber ale with caramel and malty notes, brewed in the coastal tradition of the Abbey. Its balanced sweetness pairs beautifully with the creamy cheese and the sirop de Liège served with this classic dish.*

BEEF CROQUETTES / BITTERBALLEN [D,GL] — **55**

Homemade traditional veal shank fricassee & Dijon mustard

De Koninck - *Antwerp's iconic "bolleke," a smooth amber ale with gentle malt and soft hops. Perfect with charcuterie, cheese, or a serving of bitterballen.*

BBQ CHICKEN WINGS [D,GL] — **60**

Deep-fried crispy chicken wings, spicy BBQ sauce & chili sauce

Hoegaarden Rosee - *The touch of honey in this BBQ sauce means it pairs best with a slightly sweet beer. Low in alcohol & served ice cold helps soothe the chilli burn rather than intensifying it.*

BEEF SLIDERS [D,GL] — **60**

2pcs, brioche bun, angus beef patty, melted cheddar, gherkins, house dressing & caramelized onions.

Leffe Brune - *Dark beers and beef are a classic pairing. Roasting the barley before making the beer gives it it's colour and toasted aromas to match the flavours imparted by the grill.*

CRISPY BABY CALAMARI [S,D,GL] — **67**

Deep-fried baby squid, lemon & chunky tartare sauce

Hoegaarden - *Citrusy and herbal, with slightly sweet clove aromas, making it an excellent pairing for seafood overall. The beer's carbonation does a great job to cleanse the batter from the palate.*

LOADED CHEESY NACHOS [D,G] — **57**

Baked nachos topped with melted cheese, guacamole, sour cream, tomato salsa & jalapeno

With Cajun chicken strips — *65*

With Chili con carne — *70*

Delirium Argentum - *A bold Belgian IPA with lively citrus, caramel malt and a hint of spice. Its refreshing bitterness makes it the ideal partner for spicy dishes.*

TIGER PRAWNS IN GARLIC BUTTER [A,S,D,G] — **90**

Mild spicy garlic and herbs butter, served with toast

Duvel 666 – *A refreshing golden ale brewed with six hops, offering citrus zest, soft malt and a balanced bitterness. Excellent with shellfish or fried foods.*

Additional sauce for the Hoppetizers will be charged AED 5

✶ DISH OF THE MONTH ✶

Discover our Dish of the Month, specially crafted by our talented chefs. Ask your waiter for details and enjoy this limited-time culinary delight!

WEEKLY ✶ PROMO ✶

HAPPY HOUR

Daily, 12 noon – 8 pm

All draught beers, selected wines, spirits & Cocktails

On Friday all Teachers and Cabin Crew staff receive 35% Discount from 12pm – 8pm on the total bill on presentation of their Staff ID. *Excluding items already discounted in our Happy Hour promotion.*

SATURDAY BRUNCH

Every Saturday, 1pm - 4pm

Indulge yourself with a wide variety of our most famous, traditional Belgian dishes to enjoy with your friends with live music. Packages starting from AED 275 P.P

SUNDAY ROAST

Every Sunday, 12 noon - 1 am

Savour our chef's signature beef tenderloin roast, stuffed with a rich mushroom & cheese filling and accompanied by your favourite trimmings. Enjoy it with a pint of Belgian brew or a glass of house grapes.

MOULES FRITES

Every Monday, 12 noon - 1 am

Kick off your week with a pot of mussels for AED 99, served in your choice of flavour, paired with our golden crispy Belgian fries.

LADIES NIGHT

Every Tuesday, 4 pm - Midnight

Ladies, enjoy unlimited 2 hours selected house beverages and one choice of main course. AED 60 P.P

WINGS DAY

Every Wednesday, 12 noon - 1am

Spice up your midweek with our 20-piece wings platter, coated in our signature BBQ sauce. AED 99

BUSINESS LUNCH

MON-FRI, 12 noon - 3 pm

Pause the hustle and savour a business lunch that blends taste with comfort.
2-course menu AED 95 P.P
3-course menu AED 110 P.P

BEER OF THE MONTH

Ask your waiter for our beer of the month.

Every month, we have a speciality beer in the spotlight at a discounted rate.

(A) alcohol, (V) Vegetarian, (S) Seafood, (VG) Vegan, (N) Nuts, (R) Raw, (D) Dairy, (GL) Gluten
All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge

Soups & Salads.

SOUP OF THE DAY G, D — **37**
Chef's seasonal special with herbed garlic crostini.

OVEN BAKED ONION SOUP A,D,GL — **45**
Oven-baked loaded onion bouillon, toasted baguette topped with cheese
Leffe Brune - *Dark beers get their colour from extra malt roasting, which comes through in this beer as a caramelized and earthy flavour.*

SHRIMP & AVOCADO SALAD S — **69**
Grilled shrimps with mesclun leaves, avocado, cherry tomato, pineapple, jalapeno, tossed in lime vinaigrette.
Hopus - *This unique Belgian IPA is made with more hops than is typically seen in Belgian ales, which gives it intense aromas of citrus and resinous herbs*

CAESAR SALAD D, G, S — **49**
Traditional Caesar salad with herb garlic bread, Parmesan, beef bacon and anchovies, tossed in Caesar dressing.
With chicken breast — *59*
With grilled shrimp — *69*
Artevelde Gentse Wijze - *Are freshing wheat beer brewed with coriander and orange peel, offering a crisp and zesty finish. Pairs beautifully with fresh salads.*

ROASTED BEETROOT & GOAT CHEESE V, N, D,G — **65**
Roasted and marinated beetroot, pickled onion and raisins, chopped candied walnuts, rye toast and fresh goat cheese
Leffe Brune - *Dark beers get their colour from extra malt roasting, which comes through in this beer as a caramelized and earthy flavour, making it great with the beets, roasted nuts and toast.*

Sandwiches.

CHEESE BURGER D, GL — **89**
Grilled Angus beef patty, onions, house dressing, cheese, gherkin, garnish and fries
Leffe Brune - *Brown ale is a classic pairing with beef. A dried fruit character that contrasts deliciously with the sharpness of the cheddar and pickles. Plus, a burger goes best with a thirst-quenching beer like Leffe Brune.*

TOAST CHAMPIGNONS V, GL, D — **65**
Creamy mixed local mushrooms, fresh herbs on sourdough toast, parmesan cheese, mixed salad
Abbaye St. Idesbald Dubbel - *A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for this hearty umami-rich mushroom and parmesan dish.*

STEAK SANDWICH GL, D — **95**
Ciabatta, pan-fried slices rump steak, sauteed onions and cheddar cheese, mustard, rocket with mixed salad and fries
Leffe Brune - *Brown ale is a classic pairing with beef. A dried fruit character of Leffe Brune pairs beautifully with the sweetness of sauteed onions while contrasting deliciously with the sharpness of the cheddar and rocket.*

SPICY CRISPY CHICKEN SLIDER D, GL — **68**
2pcs, crispy fried marinated chicken, chopped lettuce & roasted chili mayo
Duvel Tripel Hop Citra - *Works well with a range of sandwiches, it has the aromatic intensity to match the power of the roasted chili mayo*

CLUB BELGE GL, D — **75**
Ciabatta, cooked turkey ham, Old Farmdal cheese, tomato, lettuce, pickled cucumber, boiled egg, mayonnaise and mixed salad
Duvel Tripel Hop Citra - *A hop-forward IPA exploding with citrus, tropical fruit and floral notes. Its bold character is a natural fit for burgers and this bold flavored club sandwich*

Our Belgian Pride

NOT AVAILABLE ON ENTERTAINER.

MUSSELS

MOULES MARINIÈRES S, D, — **85 / 165**
Classic steamed mussels with onion and celery
Duvel - *This crisp Belgian strong ale is crisp, bright and highly carbonated, making it a great way to refresh your palate between bites*

MOULES GARLIC CREAM S, D — **89 / 170**
Signature garlic and cream sauce
Abbaye St. Idesbald Blond - *Smooth, balanced and slightly fruity with delicate hop bitterness. A classic match for Belgian mussels with the thick garlic cream*

MOULES WHITE WINE & CREAM S, A, D — **89 / 170**
Steamed with white wine & cream sauce
Hoegaarden - *A squeeze of lemon over seafood is a classic partnership. Hoegaarden's citrussy notes mimic this and as an unfiltered beer with a creamy quality that matches the cream in the sauce.*

MOULES THAI GREEN CURRY S — **89 / 170**
Moules Marinieres in a signature Thai green curry sauce, topped with coriander and spring onion
Abbaye St. Idesbald Blond - *Smooth, balanced and slightly fruity with delicate hop bitterness. The fruity notes complement the spicy curry flavors*

MOULES PROVENÇALE S — **89 / 170**
Moules Marinieres topped with a Mediteranean Provençale sauce
Hoegaarden - *Green herb and citrus-infused wheat beer. These flavours are reflected in the provencal seasoning tying this pairing together beautifully.*

MOULES ROQUEFORT S, D — **89 / 170**
Moules Marinieres topped with Roquefort sauce
Delirium Tremens - *The beer's aromas of orange zest and apricots contrast with the pungent cheese and the beer's bitterness and full-body ensure the taste still pops next to this bold sauce.*

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Main Courses.

Available on Entertainer.

Belgian Classics

BELGIAN TRADITIONAL BEEF STEW [A, G] **105**
Slow cooked Black Angus beef in Leffe Brune beer with onions and apple syrup, served with endive salad & fries
Abbaye St. Idesbald Rousse - *A warm amber ale with subtle caramel sweetness and light hop character. Best paired with roasted meats or a traditional Flemish beef stew.*

CHICKEN AND MUSHROOM VOL AU VENT [GL, D] **83**
Grain fed chicken fricassee, mushrooms, veal meatballs, puff pastry & fries
Abbaye Averbode – *A golden multi-grain abbey ale with layers of fruit, spice and gentle hops. Perfect alongside roasted chicken, creamy pastas, or grilled vegetables.*

Seafood Classics

FISH & CHIPS [S, G, D] **115**
Batter fried cod fillet with mushy peas and tartar sauce served with Belgian fries
Duvel - *A highly carbonated beer is best to refresh the palate from the batter, yet it also needs something light and refreshing that matches the delicacy of the haddock.*

CRISPY SKIN SALMON FILLET [S, D] **119**
Capers & lemon butter, confits cherry tomatoes, broccolini and mixed salad
Tripel d'Anvers – *A golden ale with fruity esters, soft malt and a spicy finish. Versatile and flavorful, it pairs well with grilled salmon or creamy cheeses.*

TIGER PRAWNS [S, D] **169**
Chargrilled garlic flavoured tiger prawns, served with fennel & green apple salad, saffron aioli & mango chili salsa
Duvel 666 – *A refreshing golden ale brewed with six hops, offering citrus zest, soft malt and a balanced bitterness. Excellent with shellfish or fried foods.*

Pastas

PRAWN LINGUINI [S, GL, A] **95**
Mild spicy Argentinian prawn linguini, lobster jus, tomato, tarragon
Hoegaarden - *Hoegaarden is citrusy and herbal, with the slightest touch of sweetness, just like prawns. Choosing a low-bitterness beer guarantees a fresh and vibrant pairing.*

SPAGHETTI BOLOGNESE [D, GL,] **65**
Traditional slow braised beef ragu "Bologna style" with Parmesan
Duvel Tripel Hop Citra – *A hop-forward IPA exploding with citrus, tropical fruit and floral notes. Its bold character is a natural fit for the strong beef ragu*

Sides.

BELGIAN FRIES	**35**
TRUFFLE FRIES	**35**
MASH POTATOES	**28**
SAUTEED VEGETABLES	**32**
GARDEN SALAD	**30**
GRILLED ASPARAGUS	**37**

Meat Classics

"STEAK FRITES" [A, D, GL]
GRASS-FED ANGUS BEEF TENDERLOIN **185**
ANGUS RIB EYE **175**
Your choice of meat, served with Belgian fries, green salad and a sauce of your choice; Peppercorn, Mushroom or Bearnaise
Abbaye St. Idesbald Rousse - *A warm amber ale with subtle caramel sweetness and light hop character. Best paired with roasted meats The slightly bitter and herbal aftertaste cut through the dish's richness, cleaning the palate perfectly.*

GRILLED AUSTRALIAN LAMB CHOP [D] **187**
Grilled marinated chops with carrot cumin purée, glazed baby carrots, green peas & mint jus.
Abbaye St. Idesbald Dubbel - *A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for hearty lamb dish. The aromas of stewed plum and dried flowers compliment the cumin glaze exceptionally well.*

MEAT FEAST [D] **190**
An assortment of beef medallion, cajun chicken breast, lamb chops and veal spare ribs served with sautéed vegetables & Belgian fries perfect for sharing.
Duvel - *This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with all meats.*

ROASTED CHICKEN [D] **110**
Whole baby chicken roasted and served with crispy potatoes, fresh garden salad and peppercorn sauce
Duvel - *This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with seasonal vegetables.*

VEAL SCHNITZEL [D, GL] **135**
Breaded and pan-fried veal escalope, lemon, mixed salad, berry capers and fries
Stella Artois - *The fried breading on schnitzel needs a highly carbonated beer to cleanse that palate. Overall, this is a feel-good dish with a relatively light flavour and a thirst-quenching beer will go down a treat with it.*

CHICKEN CORDON BLUE [GL, D] **115**
Crispy, tender breaded chicken breast stuffed with cheese and turkey ham, served with mash potatoes
Abbaye Averbode- *The chicken is light, with the hearty ham and cheese it works best with a mid-weight beer.. An amber beer with roasted malt and apricot aromas. The palate has a gentle astringency, perfect for cutting through the filling without overpowering.*

CHEESY BAKED MEAT BALLS [D, GL] **95**
Seasoned ground beef cooked in rich tomato sauce, basil and mozzarella served with fresh garden salad
Duvel - *The rich meatballs and fresh salad like this needs a beer that is equally as refreshing with minimal sweetness.*

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SATISFY YOUR SWEET CRAVINGS WITH OUR AUTHENTIC BELGIAN WAFFLES!

Desserts.

Every dessert is destined to be with one perfect Belgian beer partner. Some dessert-duos are the delicious proof that opposites attract, mixing sweet & sour, delicate & strong to create new, more complex sensations. Others are a perfect pairing of tastes, a soothing duet amongst culinary soulmates, sharing and trengthening their unique qualities to create a more harmonious sensation.

BOTTOMS UP AND BON APPÉTIT!

BRUSSELS WAFFLES GL, D

Nature with icing sugar 32
Vanilla ice cream & whipped cream 40
Strawberries and ice cream 40
Banana & chocolate sauce 40
Extra toppings 15

Liefmans Fruitesse - *Enjoying your waffles with a Liefmans beer is like ordering a side of fresh strawberries to go with your waffles. It will taste great if you opt for vanilla ice cream, bananas and chocolate sauce on the side.*

LIÉGEOISE WAFFLE D, G **48**

Belgian waffle, served with banana, berries and whipped cream.
Choice of sauce: chocolate / caramel sauce Choice of ice cream: chocolate / vanilla

Liefmans Fruitesse - *Enjoying your waffles with a Liefmans beer is like ordering a side of fresh strawberries to go with your waffles. It will taste great if you opt for vanilla ice cream, bananas and chocolate sauce on the side.*

MOELLEUX GL, D **45**

Baked Belgian chocolate cake, vanilla ice cream

Liefmans Kriek Brut - *A complex cherry beer, both tart and sweet, aged on real cherries. Elegant and bold, it shines next to rich chocolate desserts.*

BELGIAN TIRAMISU D, GL **40**

Belgian speculoos, biscuit, espresso, mascarpone

Abbaye St. Idesbald Dubbel - *The dense espresso and cinnamon spice needs a powerful and profound beer. The notes of caramel, toffee and spice of this beer matches up perfectly.*

DAME BLANCHE D, GL **40**

Vanilla Ice cream , Belgian chocolate sauce, whipped cream, crumble.

Hoegaarden Rosée - *A touch of tangy raspberry from Hoegaarden Rosée goes a long way to complete the combination of chocolate, cream and crumble.*

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Draught Beers



STELLA ARTOIS **35/60**

REFRESHING & PLEASANTLY MALTY

Clear & golden / Delightfuly thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round

ALC/VOL 5,2%



HOEGAARDEN **40/65**

GENTLE LEMON & SMOOTH WHEAT

Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process

ALC/VOL 4,9%



LEFFE BLONDE **40/68**

GOURMET BEER WITH LIGHT COLORED MALT

Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant

ALC/VOL 6,6%



LEFFE BRUNE **42/68**

BEER WITH DARK COLORED MALT

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a suberb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant

ALC/VOL 6,5%



HOEGAARDEN ROSÉE **40/68**

WHEAT BEER & FRUITY ZEST OF RASPBERRIES

Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, Inspiring their signature hexagon-shaped glass.

ALC/VOL 3%

Daily, 12 noon - 8 pm

✶ HAPPY HOUR ✶

AVAILABLE ON ALL BELGIAN DRAUGHT BEERS, SELECTED HOUSE BEVERAGES & COCKTAILS

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Bottled Beers



DUVEL 70
TRIPEL GOLDEN ALE
Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish / To commemorate the end of the first World War, Duvel was initially dubbed a "Victory Ale"
ALC/VOL 8.5%



DUVEL TRIPEL HOP CITRA 65
INDIA PALE ALE
Intense tropical fruit aromas of grapefruit, mango and pineapple. Bold bitterness with a smooth malt backbone. Best paired with spicy foods, grilled fish and burgers.
ALC/VOL 9.5%



DUVEL 666 65
BELGIAN STRONG PALE ALE
Fruity and spicy aromas with a crisp malt character. Slightly sweet with a dry, hoppy finish. Pairs well with seafood, goat cheese, or grilled chicken.
ALC/VOL 6.6%



DUVEL TRIPLE HOP CASHMERE 65
BELGIAN IPA
Golden and vibrant with tropical notes of coconut, melon and citrus, balanced by Duvel's signature smoothness. A refined yet playful twist on the classic, with a soft, dry finish. Perfect with grilled fish, creamy cheeses, or spiced dishes.
ALC/VOL 9.5%



ABBAYE ST IDESBALD BLOND 65
BLOND BELGIAN ALE
Crisp and refreshing with notes of citrus, honey and light malt. Slightly bitter with a clean finish. Best paired with seafood, light salads, or goat cheese.
ALC/VOL 6.5%



ABBAYE ST IDESBALD ROUSSE 65
BLOND AMBER ALE
Smooth and malty with notes of caramel, toasted bread and a hint of dried fruit. Balanced by gentle hop bitterness, finishing warm and rounded. Pairs well with roasted meats, charcuterie and semi-hard cheeses.
ALC/VOL 7%



ABBAYE ST IDESBALD DUBBEL 65
BELGIAN DUBBEL
Dark amber with rich malt flavors of caramel, dark fruit and a touch of spice. Smooth and warming with a slightly sweet finish. Pairs wonderfully with roasted meats, stews and aged cheeses.
ALC/VOL 8%



DELIRIUM TREMENS 98
BELGIAN STRONG ALE
Pale blond / A strong presence of alcohol, very spicy & slightly bitter / The self mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease the US
ALC/VOL 8.5%



DELIRIUM ARGENTUM 70
BELGIAN STRONG ALE
Fruity aromas with hints of citrus and floral notes. Slight bitterness with a smooth malty backbone. Pairs well with seafood, grilled chicken and creamy cheeses.
ALC/VOL 7%



ARTEVELDE GENTSE WIJZE 65
BELGIAN STRONG ALE
Golden and crisp with notes of citrus, floral hops and a hint of spice from the yeast. Refreshing yet complex, with a smooth, dry finish. Ideal with seafood, salads and light poultry dishes.
ALC/VOL 8%



ARTEVELDE GRAND CRU 60
BELGIAN STRONG ALE
Rich malt profile with caramel, dark fruit and a touch of honey. Balanced with subtle hop bitterness and a warming finish. Perfect with roasted meats, strong cheeses and hearty stews.
ALC/VOL 7.3%



DE KONINCK 65
BELGIAN AMBER ALE
Light malt sweetness with a mild hop bitterness. Crisp and clean with a smooth, refreshing finish. Ideal with Belgian fries, sausages, or grilled meats.
ALC/VOL 5.2%



LIEFMANS KRIEK BRUT 70
BELGIAN FRUIT BEER
Tart cherries with a refreshing, lightly sweet finish. Slight sourness balanced by oak and subtle yeast flavors. Ideal with desserts, particularly chocolate or creamy cheesecakes.
ALC/VOL 6%



LIEFMANS FRUITESSE 65
BELGIAN FRUIT BEER
Bright and effervescent with layers of strawberry, raspberry, cherry and blueberry. Refreshing, fruity and slightly sweet, with a sparkling finish that makes it a crowd-pleaser. Excellent with fresh salads, desserts, or as an aperitif
ALC/VOL 3.8%



TRIPLE D'ANVERS 65
BELGIAN TRIPEL
Full-bodied and golden with rich notes of malt, citrus and subtle spice from the yeast. Well-balanced with a gentle sweetness and a dry, warming finish. Excellent with shellfish, creamy cheeses and grilled white meats.
ALC/VOL 8%



STELLA ARTOIS 48
BELGIAN PALE LAGER
Bright and crisp with a balanced blend of subtle malt sweetness and gentle hop bitterness. Refreshing and smooth, with delicate notes of grain, citrus and a clean, dry finish. Excellent with grilled meats, burgers, seafood, salads or classic Belgian dishes.
ALC/VOL 5%



STELLA ARTOIS 0.0 40
ENJOY THE FREEDOM OF ANOTHER ROUND.
Same Great Taste, Floral aroma, balanced malt sweetness, hoppy bitterness, dry finish.
ALC/VOL 0%

Gin & Tonic

CITRUS 65
Tanqueray No. Ten served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean) Exceptionally and uniquely distilled with fresh citrus
Garnish: *Grapefruit & Rosemary"*

HERBAL 65
Gin Mare served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean). An herbaceous taste of the Mediterranean.
Garnish: *Thyme & Rosemary"*

FLORAL 65
Hendrick's Gin served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean). Delightfully infused with cucumber
Garnish: *Cucumber"*

JUNIPER 65
Gordon's Premium PINK served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean). Juniper takes a slight step back to make way for refreshing notes of strawberry, raspberry
Garnish: *Strawberry"*

Signature Cocktails

MAI TAI 60
A tropical burst of rum, citrus and almond notes.

SINGAPORE SLING 62
A gin-based journey with pineapple, cherry and herbal notes.

BBC PINA COLADA 60
Creamy coconut, fresh pineapple and rich rum.

BRAMBLE 62
A refreshing mix of gin, lemon and blackberry.

TIME TO TRAVEL 75
An adventurous fusion of exotic flavors.

Signature Martini

DIRTY MARTINI 55
The classic twist with a briny olive finish.

PASSION FRUIT MARTINI 60
A tropical delight with sweet and tart balance.

FRENCH MARTINI 55
Raspberry, pineapple and vodka in perfect harmony.

ESPRESSO MARTINI 55
Bold espresso kick with a silky vodka finish.

APPLE MARTINI 55
Crisp apple flavors with a citrusy tang.

Classic Cocktails

COSMOPOLITAN 60
Zesty cranberry, lime and vodka blend.

DAIQUIRI 55
A timeless rum and lime classic.

MOJITO 60
Minty, lime and rum freshness.

MANHATTAN 55
Whiskey, vermouth and bitters elegance.

MARGARITA 60
A perfect balance of tequila, lime and orange.

OLD FASHIONED 60
Whiskey, bitters and sugar sophistication.

WHISKEY SOUR 60
A smooth mix of whiskey, lemon and sweet notes.

Aperitif Cocktails

APEROL SPRITZ 55
Bubbly orange aperitif with prosecco fizz.

PIMM'S PERFECT POUR 55
Fruity freshness with a herbal kick.

AMARETTO SOUR 55
Almond sweetness with citrusy punch.

AMERICANO 57
Campari and vermouth with a soda twist.

CAMPARI SODA 57
Bitter Campari meets bubbly soda.

HO-HO 62
A spirited holiday-inspired mix.

NEGRONI SPRITZ 65
A bubbly twist on a bitter classic.

Spirits

House spirits

	SGL
STOLICHNAYA PREMIUM	50
MATULASEM PLATINO	50
GORDON'S DRY	50
J. WALKER RED LABEL	50
JOSE CUERVO SILVER	50

Vodka

	SGL
STOLICHNAYA PREMIUM	50
RUSSIAN STANDARD ORIGINAL	55
BELVEDERE	70
GREY GOOSE	70
ABSOLUT BLUE	55
ABSOLUT MANDARIN	55
KETEL ONE	50
CIROC	70

Rum

BACARDÍ SUPERIOR	55
HAVANA CLUB 3Y0	50
CAPTAIN MORGAN BLACK LABEL	50
CAPTAIN MORGAN SPICED	55

Gin

TANQUERAY LONDON DRY	50
GORDON'S DRY	50
BOMBAY SAPPHIRE	55
HENDRICKS	65

Tequila

PATRON SILVER	75
PATRON REPOSADO	75
DON JULIO ANEJO	120
CASAMIGOS BLANCO	75
TEREMANA BLANCO	75
TEREMANA REPOSADO	75
TEREMANA ANEJO	75
JOSE CUERVO CLASSICO	50
JOSE CUERVO GOLD	50

Whiskey

	SGL
Blended	
J. WALKER RED LABEL	50
MONKEY SHOULDER	55
THE FAMOUS GROUSE	50
J&B RARE	50
J. WALKER BLACK	65
J. WALKER DOUBLE BLACK	75
J. WALKER PLATINUM	135
J. WALKER BLUE	265
CHIVAS REGAL 12 YEAR OLD	65
CHIVAS REGAL 18 YEAR OLD	115
ROYAL SALUTE	185
American	
JIM BEAM	48
JACK DANIEL'S	57
MAKERS MARK	62
Single Malt	
GLENFIDDICH 12YO	65
GLENFIDDICH 15YO	82
GLENMORANGIE 12YO	70
GLENMORANGIE PORT	65
GLENMORANGIE SHERRY	65
THE GLENLIVET 15 YO	75
MACALLAN 12 YO	90
MACALLAN 15 YO	195
MACALLAN 18 YO	275
BUNNAHABHAIN 25 YO	180
GLENFIDDICH 18 YO	125
Irish	
JAMESON	50

Cognac

REMY MARTIN VSOP	80
REMY MARTIN XO	245
HENESSY XO	220
HENESSY VS	60
HENESSY VSOP	75

Aperitifs, Digestifs & Liqueurs

FRANGELICO LIQUOR	45
JAGERMEISTER	50
ABSINTHE	50
BAILEYS	50
PERNOD	45
RICARD	45
PIMMS NO 1	45
SAMBUCA ISOLABELLA	50
SOUTHERN COMFORT	50

Shots

KAMIKAZE	50
BABY GUINNESS	55
B52	50
JAGER BOMB	70

Warm & Spirited

IRISH COFFEE 60
A smooth blend of Irish whiskey, coffee and cream.

BAILEYS COFFEE 55
Rich coffee topped with velvety Baileys cream.

CAFÉ ROYALE 67
A regal mix of coffee and brandy warmth.

All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.

WINES

White Wine

ITALIA PINOT GRIGIO, PIEDMONT *Italy*	**50 / 220**
HARDYS THE RIDDLE CHARDONNAY *Australia*	**50 / 220**
DUSKY SOUNDS SAUVIGNON BLANC, MARLBOROUGH *New Zealand*	**75 / 320**
CA'DI PONTI CATARRATTO, SICILY *Italy*	**220**
PINOT GRIGIO, GABBIANO *Italy*	**280**
NOTTAGE HILL CHARDONNAY *Australia*	**220**
LE RIME BANFI PINOT GRIGIO & CHARDONNAY *Italy*	**349**
CHÂTEAU KSARA BLANC DE BLANCS *Lebanon*	**295**
DR LOOSEN DR L RIESLING, MOSEL VALLEY *Germany*	**360**
SANCERRE DOMAINE DOUDEAU-LÉGER, LOIRE VALLEY *France*	**650**
TYRRELL'S VAT 1 HUNTER SEMILLON, HUNTER VALLEY *Australia*	**750**
LA CHABLISIENNE CHABLIS 1ER CRU 'FOURCHAUME', BOURGOGNE *France*	**900**
PULIGNY-MONTRACHET BOUCHARD PERE & FILS, BOURGOGNE *France*	**1500**

Red Wine

HARDYS NOTTAGE HILL SHIRAZ *Australia*	**50 / 220**
HARDYS THE RIDDLE CABERNET MERLOT *Australia*	**50 / 220**
KADETTE CAPE BLEND, KANONKOP *South Africa*	**78 / 340**
WOLF BLASS EAGLEHAWK MERLOT *Australia*	**220**
CA'DI PONTI NERO D'AVOLA, SICILY *Italy*	**220**
ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR *USA*	**399**
MEERLUST MERLOT, STELLENBOSCH *South Africa*	**590**
CHÂTEAU KSARA CABERNET SAUVIGNON *Lebanon*	**650**
AMARONE DELLA VALPOLICELLA CENT'ANNI, VENETO *Italy*	**799**
CHÂTEAU D'ARSAC MARGAUX, BORDEAUX *France*	**980**

Rose Wine

HARDYS STAMP SERIES SHIRAZ ROSÉ *Australia*	**50 / 220**
OH! BY OMÉRADE ROSÉ, MÉDITERRANÉE *France*	**80 / 310**
ITALIA PINOT GRIGIO ROSÉ, PAVIA *Italy*	**220**
ULTIMATE PROVENCE ROSÉ *France*	**420**

Champagne & Sparkling

HARDYS THE RIDDLE BRUT RESERVE NV *Australia*	**50 / 220**
PROSECCO VALDO TREVISO EXTRA DRY *Italy*	**220**
PROSECCO VALDO ELEVANTUM ROSÉ BRUT *Italy*	**350**
LAURENT PERRIER LA CUVEE BRUT NV, CHAMPAGNE *France*	**1100**
LAURENT PERRIER CUVEE ROSÉ BRUT, CHAMPAGNE *France*	**2200**

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Coffee & Hot Beverages

ESPRESSO	18
DOUBLE ESPRESSO	22
AMERICANO	20
CAPPUCCINO	25
BBC LATTE	25
HOT CHOCOLATE	28

Teas

ENGLISH BREAKFAST TEA	22
GREEN TEA	22

Water

SAN BENEDETTO STILL (SMALL)	21
SAN BENEDETTO STILL (LARGE)	42
SAN BENEDETTO SPARKLING (SMALL)	21
SAN BENEDETTO SPARKLING (LARGE)	37

Others

SEASONAL FRESH JUICES	27
SOFT BEVERAGES	20
RED BULL	35

Mocktails

BERRY MASH 35
Blueberries, Strawberries, Raspberries, Lemon juice, Ocean Spray Cranberry juice, Sugar syrup

SIMPLE MARY 35
Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive

COCONUT KISS 35
Pineapple Juice, Coconut, Cherry Syrup

VIRGIN MOJITO 35
Simple / Peach / Strawberry / Passion Fruit

VIRGIN STRAWBERRY DAIQUIRI 35
Strawberry, Lemon Juice, Simple Syrup

MINT LEMONADE 32
Mint, Lemon Juice, Simple Syrup, Sprite

HOMEMADE ICE TEA 32
Original / Lemon / Strawberry / Peach

SATURDAY BRUNCH



1 pm – 4 pm
Every Saturday

Premium Package AED 275 per person
Including selected draughts, bottled beers and house beverages

Deluxe Package AED 375 per person
Including selected draughts and bottled beers, house wines, house beverages and sparkling wines

All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.

Belgian Beer CAFE

our HAPPY HOUR MENU

Daily, 12 noon - 8 pm

Draught Pints



STELLA ARTOIS 41
REFRESHING & PLEASANTLY MALTY
Clear & golden / Delightfuly thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round
ALC/VOL 5,2%



HOEGAARDEN 44
GENTLE LEMON & SMOOTH WHEAT
Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process
ALC/VOL 4,9%



LEFFE BLONDE 44
GOURMET BEER WITH LIGHT COLORED MALT
Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant
ALC/VOL 6,6%



LEFFE BRUNE 44
BEER WITH DARK COLORED MALT
Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a suberb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant
ALC/VOL 6,5%



HOEGAARDEN ROSÉE 44
WHEAT BEER & FRUITY ZEST OF RASPBERRIES
Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, Inspiring their signature hexagon-shaped glass.
ALC/VOL 3%

Wines by the glass

RED

HARDYS NOTTAGE HILL SHIRAZ 34
Australia

HARDYS THE RIDDLE CABERNET MERLOT 34
Australia

WHITE

HARDYS THE RIDDLE CHARDONNAY 34
Australia

ROSE

HARDYS STAMP SERIES SHIRAZ ROSÉ 34
France

SPARKLING

HARDYS THE RIDDLE BRUT RESERVE NV 34
Australia

Spirits & Cocktails

VODKA *Stolichnaya* / **GIN** *Gordon's* / **RUM** *Matusalem*	33
WHISKEY *JW. Red Label*	33
TEQUILA *Jose Cuervo Silver*	34
MARGARITA	32
COSMOPOLITAN	32
DAIQUIRI	32

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