



Bites (sharing)

- ✓ Bruschetta with tomatoes and burrata € 10
 - ✓ Tempura seasonal vegetables with sukiyaki dip € 12
 - Goujonettes (breaded whiting) with fresh tartare sauce € 12
 - “Qroquettes” pork rillettes with mustard-ganache-milk chocolate (*) 6 pieces € 12
 - Oysters Octave 6 pieces € 12
- * special mention by Gault & Millau

Starters

- ✓ Ravioli with buratta, spinach and sage butter € 18
 - Beef tartare with egg yolk cream and garden herbs € 20
 - ✓ Homemade cheese croquettes (2 pcs) € 20
 - Homemade shrimp croquettes (2 pcs) € 22
 - Ceasar salad with black leg chicken, anchovy and parmesan € 22
- Supplement main course + € 7

Main courses

- ✓ Winter vegetables BBQ with red beets and dashi € 24
 - Vol-au-vent with black leg chicken, mousseline sauce and hand cut chips
(supplement crispy veal sweetbread + € 8) € 24
 - Large plaice with ground chicory, grain mustard and natural potatoes € 28
 - Cod Savoy with smoked mousseline and mashed potatoes € 32
 - Onglet BBQ with gravy, roasted shallots and hand cut chips € 32
- Extra portion chips + € 4

Desserts

- Dame Blanche/noir with homemade vanilla ice cream or chocolate ice cream,
hot chocolate sauce, dark chocolate and cocoa nibs € 12
- Tarte citron (shortbread) with lemon creme, citrus crumble and homemade vanilla ice cream € 12
- Butter cookie with buffalo ricotta, citrus and a sorbet of blood orange € 16
- Parfait of coconut with passion fruit and white chocolate € 16
- Le Petit Chocolatier: chocolate structures with fresh raspberry and homemade chocolate ice cream € 16

Lunch (order between 12pm-2pm)

- Fresh soup with bread € 10
- Eggs Benedict, toast with poached egg, mousseline, spinach and shrimp € 14
- Pasta bolognaise € 17
- ✓ Salad with grilled vegetables, cherry tomatoes and feta cheese € 18
- ✓ Goat cheese salad with crottin de Chavignol, fig and honey € 18

Lunchmenu (order between 12pm-2pm)

- Starter and main course (see page monthly menu) € 35

Monthly menu

- Starter, main course and dessert (see page monthly menu) € 45
- Starter, second course, main course and dessert € 55

Children's menu (up to 12 years)

- Breaded fish with chips € 12
- Pasta bolognaise € 12
- Chicken with applesauce and chips € 12
- Vol-au-vent with chips € 12
- Children's ice cream (2 scoops) € 6



octave
BELGIAN CUISINE, CHOCOLATE & DESSERTS

Monthly menu January 2022

Lunch menu: starter & main course

Rillette of North Sea crab with Granny Smith apple and Vadouvan cream

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Fried Haddock with mussels in white wine sauce and natural potatoes

€ 35,00

Starter, main course & dessert

Rillette of North Sea crab with Granny Smith apple and Vadouvan cream

-

Fried Haddock with mussels in white wine sauce and natural potatoes

-

Chocolate moelleux with bergamot and grapefruit

€ 45,00

Starter, second course main course & dessert

Rillette of North Sea crab with Granny Smith apple and Vadouvan cream

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Pan-fried langoustines with caramelised chicory, Nantuasauce and lemon thyme

-

Fried Haddock with mussels in white wine sauce and natural potatoes

-

Chocolate moelleux with bergamot and grapefruit

€ 55,00

Do you have an allergy?



Ask for our allergen list.