

Appetizer

Cava Loxarel vintage

PENEDES, SPAIN

€7,5

House cocktail

COCOA GRAVY | GINGER ALE | RUM

€12,5

House mocktail (ALCOHOL FREE)

COCOA GRAVY | GINGER ALE | NON-ALCOHOLIC RUM

€12,5

Mocktave (ALCOHOL FREE)

PASSION FRUIT | CILANTRO | GINGER BEER

€12,5

Juliette's Negroni

COCOA INFUSED | ORANGE

€12,5

Aged rib steak carpaccio

GRISSINI | SOUR DOUGH BREAD | EGG YOLK

€18

Bites

Pork croquettes (6PCS)

PORK PATTY | MUSTARD AND MILKCHOCOLATE GANACHE

€12

Goujonettes (6PCS)

BREADED WHITING | FRESH TARTAR SAUCE

€12

Tempura

SEASONAL VEGGIES | SUKIYAKI DIP

€10

Bruschetta (6PCS)

CARROT SALSA | GOAT CHEESE | ORANGE

€10

Olives

€8

Sour dough bread

CACAO NIB- SEA SALT BUTTER | OLIVE TAPENADE

€7

Only lunch (11H30 TOT 14H30)

Croque monsieur with salad (2 PCS) *(ham & cheese toastie)*

HAM ON THE BONE | OLD BRUGES CHEESE

€12

Soup of the day

HOME MADE SOUP | SOUR DOUGH BREAD

€8

Salad of the day

DAILY CHANGING SALAD | SOURDOUGH BREAD

€18

Starters

Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT

€18

Vitello tonnato

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER

€22

Ravioli

WILD MUSHROOMS | TRUFFLE | PARMESAN

€18



Roasted cauliflower

CHIMICHURRI | HAZELNUT | PUMPKIN AND WHITE CHOCOLATE HUMMUS | FRIES

€18

Homemade shrimp croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€20



Homemade cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€22

Aged rib steak carpaccio

GRISSINI | TOMATO TAPENADE | EGG YOLK CREAM

€18

Salads

Venkel salade

BLOODORANGE | PARSLEY | GRAPE FRUIT VINAIGRETTE

€20

Caesar salad

CHICKEN | ANCHOVY | PARMESAN

€22

Goat cheese salad

CROTTIN DE CHAVIGNOL | ROASTED HAZELNUT | MILK CHOCOLATE AND MUSTARD VINAIGRETTE

€22



Pastas

Gnocchi

CARAMELIZED ONION | TALEGGIO | HAZELNUT

€22

Pasta bolognese

TOMATO SAUCE | MINCED MEAT | PARMESAN

€18

Ravioli

WILD MUSHROOMS | TRUFFLE | PARMESAN

€22



Rigatoni with ragu

CAVOLO NERO | FENNEL SAUSAGE | TOMATO SAUCE | PARMESAN

€24

Kids

Chicken

HOMEMADE APPLE SAUCE | FRIES

€12

Pasta bolognese

TOMATO SAUCE | MINCED MEAT | PARMESAN

€12

Vol-au-vent

CHICKEN | FRIES

€12

Homemade fish sticks

FRIES | FRESH TARTARE SAUCE

€12

Meat courses

Sausage with mashed potatoes

VEAL | MUSTARD GRAVY WITH MILK CHOCOLATE | SEASONAL VEGETABLES

€24

Burger Octave

BLACK ANGUS | COCOA BUN | PICANHA | BLUE CHEESE | TOMATO CONFIT | SALAD | MUSTARD DRESSING | FRIES

€24

Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT | SALAD | FRIES

€24

Vol-au-vent

CHICKEN | MOUSSELINE SAUCE | SALAD | FRIES

€26

Meat stew

PORK CHEEK | LOLA BEER | SATONGO CHOCOLATE | SALAD | FRIES

€26

Hanger steak grilled

LITTLE GEM LETTUCE | BORDELAISE SAUCE | FRIES

€32

Prime rib grilled (PER 2 PEOPLE)

DRY AGED | SZECHUAN PEPPER GRAVY | SALAD | FRIES

€38 pp

MINIMUM 30 MINUTES PREPARATION

Seafood

Homemade shrimp croquettes (2PCS)

FRIED PARSLEY | ROASTED LEMON | SALAD | FRIES | SUPPLEMENT EXTRA CROQUETTE €7

€28

Sea bass

FENNEL | ROUILLE | SAFRON SAUCE

€28 pp

Grilled prawns risotto

PARSLEY | TOMATO | HOEGAARDEN BEER

€29

Vegetarian

Pointed cabbage grilled

SMOKED BUTTER SAUCE WITH WHITE CHOCOLATE | SAVORY | MUSTERD SEEDS

€20

Grilled green asparagus

SMOKED BUTTER SAUCE | POACHED EGG

€26

Risotto

PEAS | MINT | PICKLED VEGGIES

€26

Desserts

Petit chocolatier

CHOCOLATE CREAM | WHITE CHOCOLATE MOUSSE |
HOMEMADE CHOCOLATE ICE CREAM | CHOCOLATE CRUMBLE
€16

Dame blanche

HOMEMADE VANILLA ICE CREAM | DARK BEAN TO BAR
CHOCOLATE | WHIPPED CREAM
€12

Chocolate fondant

HOMEMADE VANILLA ICE CREAM | MADAGASCAR
CHOCOLATE | NUT CRUMBLE
€14

Tarte tatin

DOYENNE PEAR | HOMEMADE VANILLA ICE CREAM | SALTED
CAMEL
€14

Belgian waffle by Octave

WAFFLE | FLOUR SUGAR | CHOCOLATE SAUS | SEASONAL
FRUIT
€12

Sweets board

HOT DRINK OF YOUR CHOICE | ASSORTMENT OF SWEETS |
HOME MADE ADVOCAT (EGGNOG)
€12

Homemade after dinner

Limoncello

HOMEMADE
€7,5

Espresso martini

COCOA LIQUEUR | COCOA INFUSED
€12,5

Whisky

| | |
|---------------------------------------|--------|
| <i>Monkey Shoulder</i> | €9,00 |
| <i>Bruichladdich Scottisch Barley</i> | €11,00 |
| <i>Bruichladdich Port Charlotte</i> | €12,00 |
| <i>Glenfiddich 12y</i> | €12,00 |
| <i>Glenfiddich 18y</i> | €18,00 |

liqueurs

| | |
|------------------------------|--------|
| <i>Cointreau</i> | €8,50 |
| <i>Cointreau Noir</i> | €9,00 |
| <i>Licor 43</i> | €7,00 |
| <i>Gozio Amaretto</i> | €7,00 |
| <i>Limoncello (homemade)</i> | €7,50 |
| <i>Kiss My Nuts</i> | €10,00 |
| <i>Kiss My Rhubarb</i> | €10,00 |
| <i>Kiss My Blackberries</i> | €10,00 |

Cognac

| | |
|-------------------------|--------|
| <i>Remy Martin 1738</i> | €10,00 |
|-------------------------|--------|

Rum

| | |
|-------------------------------|--------|
| <i>Sailor Jerry</i> | €7,00 |
| <i>Belroy's</i> | €9,00 |
| <i>Mount Gay Eclipse</i> | €7,00 |
| <i>Mount Gay Black Barrel</i> | €10,00 |



octave
BELGIAN CUISINE, CHOCOLATE & DESSERTS

Chef's menu

Vitello tonnato

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER



Gnocchi

CARAMELIZED ONION | TALEGGIO | HAZELNUT



Sea bass

FENNEL | ROUILLE | SAFRON SAUCE



Tarte tatin

DOYENNE PEAR | HOMEMADE VANILLA ICE CREAM | SALTED CARAMEL

3 COURSE MENU: €52

(*) 4 COURSE MENU: €62

