

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

Bites to share

Bruschetta (6PCS)

CARROT SALSA | CUMIN | ORANGE

€10

Tempura

SEASONAL VEGGIES | SUKIYAKI DIP

€10

Goujonettes (6PCS)

BREADED WHITING | FRESH TARTAR SAUCE

€12

Meat croquettes (6PCS)

PORK PATTY | MUSTARD AND MILKCHOCOLATE GANACHE

€12

Aged rib steak carpaccio

GRISSINI | SOUR DOUGH BREAD | EGG YOLK

€18

Starters

Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT

€18

Ravioli

WILD MUSHROOMS | TRUFFLE | PARMESAN

€18

Risotto

PEAS | MINT | PICKLED VEGGIES

€20

Homemade shrimp croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€20

Homemade cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€22

Duo of homemade shrimp and cheese croquettes

FRIED PARSLEY | ROASTED LEMON

€22

Vitello tonnato

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER

€22

Chef's menu

Redfish mi-cuit

BEETS | FOREST FRUITS | ORANGE

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Ravioli

WILD MUSHROOMS | TRUFFLE | PARMESAN

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Hanger steak grilled

LITTLE GEM LETTUCE | BORDELAISE SAUCE | FRIES

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Chocolate textures

HOMEMADE CHOCOLATE ICE CREAM | CREMEUX | CRUMBLE

€52

(*) €62

Menu only available per table –
Ask the team for our allergens list

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 CHEECK | 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 in in salt crust (PER 2 PEOPLE)

SAUCE VIERGE | MASHED POTATOES | SPINACH

€28 pp

MINIMUM 30 MINUTES PREPARATION

Grilled prawns

PARSLEY RISOTTO | SAVORY | HOEGAARDEN BEER | ROASTED CHOCOLATE

€29

Pan fried codfish

SHERRY AND WHITE CHOCOLATE SAUCE | KALE | MASHED POTATOES

€32

Vegetarian



Homemade cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON | SALAD | FRIES | SUPPLEMENT EXTRA CROQUETTE €5

€26

Risotto

PEAS | MINT | PICKLED VEGGIES

€26

Pointed cabbage grilled

WHITE CHOCOLATE GRAVY | SAVORY | MUSTERD SEEDS

€26

MINIMUM 30 MINUTES PREPARATION

Roasted cauliflower

CHIMICHURRI | HAZELNUT | PUMPKIN AND WHITE CHOCOLATE HUMMUS | FRIES

€28

Pastas

Lasagna Octave

HAM ON THE BONE | ROMANO TOMATO | TALEGGIO AND
OLD BRUGES CHEESE

€22

Ravioli

WILD MUSHROOMS | TRUFFLE | PARMESAN

€22

Pasta puttanesca

CHERRY TOMATO | ANCHOVY | APPLE CAPER | TAGGIA OLIVE

€24

Pasta bolognaise

TOMATO SAUCE | MINCED MEAT | PARMESAN

€18

Salads

Caesar salad

CHICKEN | ANCHOVY | PARMESAN

€21

Goat cheese salad

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

€24

Kids

Chicken

HOMEMADE APPLE SAUCE | FRIES

€12

Pasta bolognaise

TOMATO SAUCE | MINCED MEAT | PARMESAN

€12

Vol-au-vent

CHICKEN | FRIES

€12

Homemade fish sticks

FRIES | FRESH TARTARE SAUCE

€12

Desserts

Pampering coffee

HOT DRINK OF YOUR CHOICE | ASSORTMENT OF SWEETS

€10

Octave's waffle

WAFFLE | FLOUR SUGAR | CHOCOLATE SAUS | SEASONAL
FRUIT

€12

Dame blanche

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

€12

Chocolate fondant

HOMEMADE VANILLA ICE CREAM | MADAGASCAR
CHOCOLATE | NUT CRUMBLE | MINT

€14

Tarte tatin

DOYENNE PEAR | HOMEMADE VANILLA ICE CREAM | SALTED
CARAMEL

€14

Petit chocolatier

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

€16

Homemade after dinner

Limoncello

HOMEMADE

€7,5

Espresso martini

COCOA LIQUEUR | COCOA INFUSED

€12,5