

## 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

### *Pork croquettes* (6PCS)

PORK PATTY | MUSTARD AND MILKCHOCOLATE GANACHE

€12

### *Goujonettes*

BREADED WHITING | FRESH TARTAR SAUCE

€12

### *Tempura*

SEASONAL VEGGIES | SUKIYAKI DIP

€10

### *Bruschetta* (6PCS)

TOMATO | BURRATA | BASIL

€10

### *Olives*

SPANISH "GORDAL" OLIVES

€8

### *Sourdough bread*

CACAO NIB- SEA SALT BUTTER | OLIVE TAPENADE

€7

## *Only lunch* (11H30 TOT 14H30)

### *Soup of week*

HOME MADE SOUP | SOUR DOUGH BREAD

€8

### *Pasta of the week*

WEEKLY CHANGING PASTA

€22

## Starters

### Steak tartare

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT

€18

### Vitello tonnato

BELGIAN VEAL | TUNA | ROCKET SALAD | APPLE CAPER

€22

### Gnocchi

SAGE BUTTER | PECORINO | LARDO DI COLONNATA

€18

### Flemish style asparagus

EGGS | BUTTER | PARSLEY

€20



### Homemade shrimp croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€22

### Homemade cheese croquettes (2 PCS)

FRIED PARSLEY | ROASTED LEMON

€20



### Aged rib steak carpaccio

GRISSINI | TOMATO TAPENADE | EGG YOLK CREAM

€18

## Salads

### Green salad "stracciatella"

SPRING VEGETABLES | BURRATA | BALSAMICO

€20



### Caesar salad

CHICKEN | ANCHOVY | PARMESAN

€22

### Goat cheese salad

ROASTED HAZELNUT | MILK CHOCOLATE AND MUSTARD  
VINAIGRETTE

€22



## Pastas

### Pasta bolognaise

TOMATO SAUCE | MINCED MEAT | PARMESAN

€18

### Ravioli

PORK CHEEKS | BLEU D'AUVERGNE

€22

### Rigatoni with ragu

CAVOLO NERO | FENNEL SAUSAGE | TOMATO SAUCE |  
PARMESAN

€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

## Meat courses

### **Steak tartare**

PICKLED VEGGIES | EGG YOLK | BUCKWHEAT | SALAD | FRIES  
**€24**

### **Burger Octave**

BLACK ANGUS | PANCETTA | OLD BRUGES CHEESE | TOMATO  
 CONFIT | SALAD | MUSTARD DRESSING | FRIES  
**€24**

### **slow cooked lamb shoulder**

CARROT STRUCTURES | FRIED POLENTA  
**€28**

### **Vol-au-vent**

CHICKEN | MOUSSELINE SAUCE | SALAD | FRIES  
**€26**

### **Meat stew**

PORK CHECK | LOLA BEER | SATONGO CHOCOLATE | SALAD  
 | FRIES  
**€26**

### **Flank steak grilled**

LITTLE GEM LETTUCE | BORDELAISE SAUCE | FRIES  
**€32**

### **Prime rib grilled (PER 2 PEOPLE)**

DRY AGED | BORDELAISE SAUCE | 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**

### **Brill In papillote**

SPRING VEGETABLES | MASHED POTATOES | BEURRE BLANC  
**€29**

## Vegetarian

### **Flemish style asparagus**

EGGS | BUTTER | PARSLEY | POTATOE  
**€26**

### **Risotto**

GREEN ASPARAGUS | PARMESAN CREAM | WATERCRESS  
**€26**

## Desserts

### *Petit chocolatier*

CACAOFRUIT WITH RUBY- & MADAGASCARCHOCOLATE  
CRÈMEUX | RED FRUITS  
€16

### *Dame blanche*

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

### *Chocolate fondant*

HOMEMADE VANILLA ICE CREAM | MADAGASCAR  
CHOCOLATE | CRUMBLE  
€14

### *Panna cotta & strawberry dessert*

STRAWBERRY SHERBET | WHITE CHOCOLATE  
€14

### *Belgian waffle by Octave*

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

### *Sweets board*

HOT DRINK OF YOUR CHOICE | ASSORTMENT OF SWEETS |  
HOME MADE ADVOCAAT (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



### ***(\*) Flemish style asparagus***

EGG | BUTTER | PARSLEY



### ***Brill In papillote***

SPRING VEGETABLES | MASHED POTATOES | BEURRE BLANC



### ***Panna cotta & strawberry dessert***

SSSTRAWBERRY SHERBET | WHITE CHOCOLATE

3 COURSE MENU: €52

(\*)4 COURSE MENU: €62

