

COLD ENTRÉES

Selection of Premium French Oysters 3/5/7

THB 410 / THB 650 / THB 890

Grey Shrimp Salad **B**

Tomato, Iceberg, Mayonnaise
THB 550

Salade de Chicons **V**

Endive, Comte, Walnut, Green Apple, Celery
THB 320

Salade de Liégeoise **B**

Lettuce, Lardon, Potatoes, Egg
THB 290 / THB 480

L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread
THB 590

HOT ENTRÉES

Oysters Rockefeller 3/5/7

THB 550 / THB 850 / THB 1,100

Croquettes

Shrimp / Cheese **V** / Mixed

THB 420 / THB 320 / THB 480

Moules "à l'escargot"

Tarragon & Garlic Butter
THB 590

Honey Pumpkin Soup

THB 380

MOULES FRITÉS

(Half-kilo / Kilo)

Moules Marinière **B**

White Wine, Shallots, Parsley
THB 690 / THB 1,250

Moules Tom Yum

Chili Paste, Lime, Coriander
THB 690 / THB 1,250

Moules Hoegaarden **B**

White Beer, Cream, Pancetta
THB 690 / THB 1,250

Moules "de Noël"

Pumpkin and Saffron
THB 690 / THB 1,250

*Our Mussels are served with
Homemade French Fries and Mayonnaise.*

SHARING PLATTERS

Belga Seafood Tower

Served on ice

(Limited quantities available)

Canadian Lobster, Tiger Prawns, Black Mussels, Hokkaido
Scallops, French Oysters

THB 2,500 / THB 3,900

Festive Platter

Dry-aged Ham, Pate Grand-Mère Artisan Cheese, House
Pickles

THB 790 / THB 1,290

Artisan Cheese **V**

Selection of Premium French and Belgian Cheese
THB 490 / THB 720

FESTIVE SPECIALS

Foie Gras Crème Brûlée

Cranberries, Pistachio Crumble, Brioche
THB 590

Salmon "en Papillote"

Asparagus, Heirloom tomato, Lemon & Dill
THB 790

Pan Seared Hokkaido Scallop

Mint & Peas Puree, Pancetta Crisps, Beurre Noisette
THB 790

Ox Cheek Pithivier

Wagyu Beef Cheek, Belgian Beer, Baby Spinach,
Seasonal Vegetables

THB 990

Roasted Turkey with Traditional Condiments

Braised Reg Cabbage, Glazed Chestnut, Brussel Sprouts
& Cranberry Sauce

THB 890

Endive Gratin "à la Truffe"

Black Winter Truffle, Paris Ham, Béchamel
THB 490

MAÏNS

Carbonnade à la Flammande **B**

Braised Beef with Stout Beer, Pancetta and Mustard
THB 850

Steak Frites (280 g)

Wagyu Beef Ribeye, Garlic Confit
THB 1,490

Cote de Boeuf, Bone in Rib-eye (1 kg)

(Ideal for sharing)

Homemade Fries, Mesclun Salad, Béarnaise Sauce
THB 3,490

Boulets à la Liégeoise

Traditional Meatballs, Caramelized Onion, Green Bean
and Belgium Frites

THB 790

BELGA Style Waterzooi **B**

Slow Cooked Chicken Breast, White Wine Sauce,
Garden Vegetables

THB 650

Risotto Ardennais **V**

Champagne, Wild Mushrooms, Black Truffle
THB 490 / THB 690

Steamed Cod Fish

Mussels, Fennel, Grapes & Tarragon
THB 850

Canadian Lobster

(Grilled or Thermidor Style)

Garlic Butter, Béarnaise, Mesclun Salad

Half - THB 1,250 / Whole - THB 2,150

GARNITURES

Homemade Belgian Fries **V B**

THB 250

Mesclun Salad **V**

Beer Vinaigrette

THB 200

Glazed Seasonal Vegetable **V**

THB 200

Stoemp **V**

Mashed Root Vegetables

THB 200

V - VEGETARIAN | **B** - SIGNATURE DISH | **VE** - VEGAN

Please let us know if you have any allergies or dietary requirements
Price are in Thai Baht and exclude 7% VAT and 10% service charge.