

We are open every day from
12PM to 11PM.

BRASSERIE

Boemvol

Brasserie founded by
**nonante
folies**

Getting started

Artisanal croquettes

Duo/trio Shrimp - €21 / €31

The salty breeze of the North Sea

Duo/trio Vieux Brugge - €14 / €21

Melting cheese, golden crust, & Liège syrup

Mixed duo - €18

Smoked trout from the Our Valley & its toast - €18

Whipped cream, lemon & chives.

Braised Belgian endives, vinaigrette - €10

Served cold, with a touch of Liège syrup for that sweet balance.

Traditional tuna & peach - €5

Just like Wednesdays after school. Sweet, salty, creamy and nostalgic.

Beersel Fresh Cheese with Pistachio, Roasted fennel & Grapefruit - 11€

Belgian fresh cheese with plenty of character

Little gems

Raw Belgian goodness to share, served non-stop

Cervelas sausage from Magerotte, peanut mustard - €8

Belgian traditional sausage.

The delights of "Teroir de Magerotte" - €14

Country terrine, wild boar ragout from Nassogne & Ardennes cured ham.

Aged Vieux Brugge cheese (100g), Liège syrup - €11

Expect the unexpected: sweet & savoury.

Artisanal white sausage, old-fashioned mustard - €10

Like at the local fair.

Whole grey shrimps deep-fried - €9

So good, you'll eat them in one bite

Beetroot hummus - €8

A clever excuse to eat your vegetables.

Main dish

"L'Américain" : The Beef tartare, with fries & salad - €21

Raw, fresh, seasoned to perfection. A national obsession.

Liège-style meatballs with fries - €21

With the famous "sauce lapin", perfect for dipping your fries.

Catch of the day - 26€

Crispy polenta, tender peas, fennel, grapefruit and fresh mint sauce.

House Favourite

Traditional Flemish beef stew, with fries - €22

Slow-cooked Belgian beef in beer and gingerbread sauce. Rich, bold and totally addictive.

Steak 200gr with fries, salad and pepper sauce- €28

From Belgian master butcher Dierendonck.

"Coucou de Malines" chicken, mustard from Ghent - €22

Pure Belgian countryside on a plate.

Caesar Salad - 18€

The timeless classic.

Vol-au-vent with fries - €23

Local chicken with an irresistible sauce

Our fries are freshly cut. Our mayo is homemade

Belgian endives au gratin with ham, cheese and mashed potatoes - €18

A true Brussels classic that warms both heart and soul

Seasonal roasted vegetables - €19

The garden on a plate, with thyme and burnt onion cream

Potato Salad with Ghent Mustard & Magerotte Cervelas - €16

Just like grandma used to make.

Specialties

200g dry-aged sirloin steak "Oedslach", fries & salad - €36

From Belgian master butcher Dierendonck.

Add-on: Homemade pepper or béarnaise sauce - 5€

Mushroom vol-au-vent, with fries - €20

A full-on veggie comfort bomb with celery root "meatballs".

12 am - 2:30 pm

Lunch Menu 12€

Soup of the day + pistolet

Pistolet of your choice: American - Hummus & roasted vegetables - Tuna mayo - Grey shrimp (+5€)

Sides

Side of Belgian fries - €5

Green salad, vinaigrette - €3.5

Mashed potatoes - €8

Homemade béarnaise sauce - €5

Homemade pepper sauce - €5

Braised Belgian endives - €5

Sautéed vegetables - €8

Sweet finale

Brussels waffle -12€

Served with your topping of choice: chocolate & nuts (Manon), brown sugar or salted caramel

Dame Blanche - €10

The Belgian classic: vanilla ice cream, warm chocolate sauce and whipped cream.

Cheese selection - €13

Because a good Belgian cheese makes a great dessert too.

Chocolate brioche

French toast - €11

Thick and golden, generously topped with Kwatta chocolate sprinkles.

Hoogstraten strawberries, whipped cream - 10€

Melting and fruity

Coffee and a selection of four signature pralines - €12

Crafted by the artisans at Concept Chocolate.

Crème brûlée - €8

Traditional - with that perfect crackle on top.

Chocolate mousse - €9

Smooth, rich and just a hint of salt to make it pop.



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Cocktails

Folies Spritz - 9€
Brussels Distillery liqueur, sparkling wine, orange bitters

Pink Praline - 14€
Brussels Distillery gin, orgeat syrup, Supasawa, rhubarb-raspberry tonic

Your Mule - 13€
Brussels Distillery vodka, Brussels Distillery gin or Belgian limoncello, Supasawa, ginger beer

Copperhead Original - 15€
Copperhead gin, Fever-Tree Mediterranean tonic, orange zest

Biercée Negroni - 13€
Brussels Distillery gin, B by B bitter, vermouth from Biercée, orange zest

Mocktails

Strawberry Basil - 9€
Strawberry purée, Monin basil syrup, Supasawa and soda water

Wine by the Glass

White
Blend Blanc- Villedieu BIO - Vin de France- Always fresh and juicy - **6€**

Sauvignon- Château Guilhem BIO
Vin de France - 100% Sauvignon - Fruity and fresh- **7€**

Villeraze Chardonnay -
Maison Ventenac BIO - Vin de France - 100% Chardonnay- Minéral - **7,5€**

Chenin - Les Athlètes du vin BIO
Vin de France- 100% Chenin - Mineral and fruity- **8€**

Rosé
Blend Rosé - Villedieu - Vin de France
Always light and fruity - **6€**



With 100%
Belgian spirits

Chérie chéri - 11€
Brussels Distillery vodka, cherry syrup, Supasawa

Sex on the kust - 11€
Brussels Distillery vodka, peach liqueur, orange zest

Espresso BE - 14€
Vodka Brussels Distillery, coffee cream liqueur

Le P'tit Ket - 10€
Ginger beer, Supasawa, Monin violet syrup

Red
Blend Rouge- Villedieu - Vin de France
Always fruity and indulgent - **6€**

La Tour - Château de Montfrin BIO
IGP Pont du Gard- Syrah et Grenache
Smooth and round - **6,5€**

Saumur Champigny - Domaine des Sanzay
BIO - AOP Saumur Champigny - 100% Cabernet Franc- Soft and full-bodied - **8€**

Pinot Noir - Vignoble Cogné - IGP Val de Loire - 100% Pinot Noir - Light and soft - **8€**

Lussac - ST-Émilion - Châteaude la Grenière - AOP Lussac - ST-Émilion Merlot et Cabernet Sauvignon
Structured - **9€**

Bulles Cuvée 101 Brut - Tour de Tilice - Crémant de Wallonie (Belgique) - Subtil - **10€**

Wine by the string

Villedieu - Vins de France

Rosé Blend
Always light and fruity

White Blend
Always fresh and mineral

Red Blend
Always fruity and indulgent



Here, you only pay
for what you drink.

5,5€

11€

16,5€

22€

27,5€

29€

Hot Drinks

Espresso **€3,8**
Double espresso **€5**
Coffee **€3,8**
Belgian coffee (Armagnac-infused pear) **14€**

Cappucino **4,9€**
Latte **4,9€**
Hot chocolate **5,9€**
Decaf coffee **3,8€**

Teatower teas **4,5€**
Jasmine - Blue Earl Grey -
Green Tea - Red fruits

Fresh mint tea **€5**
Teatower Herbal Infusion **€4,5**
Lady Dodo - Rooibos - berry fruits

Draught Beers

Stella Artois 5.2% (25cl / 50cl) **3,4€ / 6,7€**
Leffe Blonde 6.6% (33cl / 50cl) **5,7€ / 8,5€**
Victoria Strong Blond 8.5% (33cl) **5,8€**
Tripel Karmeliet 8.4% (33cl / 50cl) **6,4€ / 9,8€**
Lutgarde IPA 6,5% (25cl / 50cl) **4,2€ / 8,1€**
Hoegaarden Blanche 4.9% (25cl / 50cl) **4,2€ / 8,3€**

Bottled Beers

Trappist (33cl)

Chimay Bleue 9% **6,2€**
Rochefort8 8% **6,2€**
Westmalle Tripel 9,5% **6,2€**
Orval 6,2% **6,9€**

Belgian Must-Haves

Kwak Rouge 8% (33cl) **6€**
Leffe Brune 6,5% (33cl) **5,8€**
Kriek lambic Belle-Vue extra 4,1% (25cl) **4,8€**
Hoegaarden rosée 3% (25cl) **4,2€**

Cantillon Lambics

Cantillon Gueuze-Lambic BIO (37,5cl) **11€**
Cantillon Kriek-Lambic BIO (37,5cl) **14€**
Cantillon Sang Bleu (75cl) **26€**

Craft Breweries (33cl)

Lutgarde Blonde 6,2% **5,7€**
Lutgarde Blanche 6% (33cl) **5,8€**
Jungle Joy 5,9% (33cl) **6,4€**
Delta IPA 6,5% (33cl) **5,9€**
Saison Dupont BIO 5,5% **4,6€**
Moinette Blonde BIO 7,5% **5,8€**

Alcohol-Free

Stella 0,0% (25cl) **4€**
Leffe Blond 0,0% (33cl) **5,4€**
Drink Drink Trotinet IPA BIO 0,4% (33cl) **5,7€**
Tripel Karmeliet 0,4% (33cl) **5,5€**

Softs

House iced tea **5€**
House lemonade **8€**
Sparkling Water Inti Drink (Ginger, lemon, curcuma) **6€**
Tonic Fever Tree **5,5€**
Orange Juice BIO Pajottenlander (20cl) **5,5€**
Apple-Cherry Juice BIO Pajottenlander (20cl) **5,5€**
Rish Kombucha - Basil Smash BIO (33cl) **8€**
Rish kombucha - Original BIO (33cl) **8€**
SPA still water (50cl) **5,5€**
Sparkling SPA Intense (50cl) **5,5€**
Fritz-Kola / Fritz-Kola Zero **5€**

🔮 If you feel a little hungry, count on our little gems all day long 🔮