

# Miroir

BRASSERIE

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

Brasserie operated by

**nonante  
folies**

## Getting started

**Braised Belgian endives,  
vinaigrette - €10**

Served cold, with a touch of Liège syrup.

**Belgian Pissaladière - €14**

Candied onions with Liège syrup,  
anchovies, crispy grey shrimp, chive salad.

## Main dish

**Roasted vegetables with thyme  
and burnt onion cream - €19**

The garden on a feast, with a smoky and  
gourmet note.

**Vol-au-Vent with fries - 23€**

arm chicken and a sauce that makes  
hearts skip a beat

**House Favourite**

**Traditional Flemish beef stew,  
with fries - €22**

Slow-cooked Belgian beef in beer and  
gingerbread sauce.

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

Signed Dierendonck

**Caesar Salad- €18**

The classic Caesar salad, prepared with  
our organic roast chicken.

### Artisanal croquettes

**Duo/trio Shrimp - €21 / €31**

The salty breeze of the North Sea

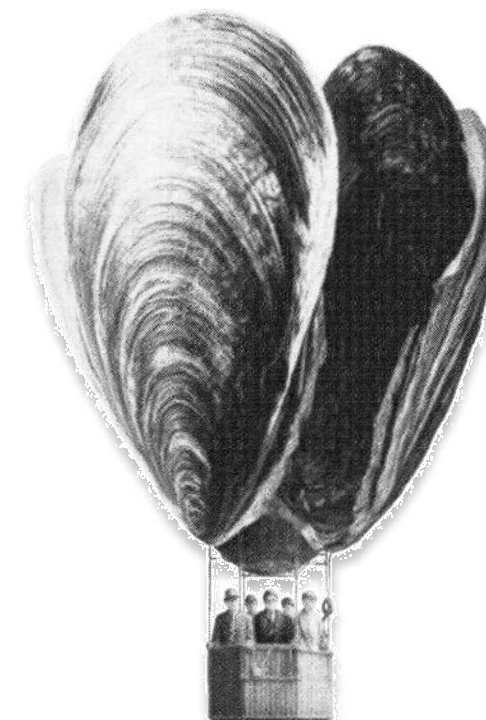
**Duo/trio Vieux Brugge - €14 / €21**

Melting cheese, golden crust, & Liège  
syrup

**Mixed duo - €18**

**Mussels with fries - €29**

- Marinières
- Garlic & cream
- White wine



**Ballekes with Liège syrup sauce,  
fries - €21**

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

**Chicory gratin with mashed  
potatoes - €18**

A Brussels classic that warms both heart  
and belly

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

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

**Catch of the day - €26**

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

*Our fries are freshly cut. Our mayo is homemade*

## Specialties

**Organic Roast Chicken  
Coq des Prés**

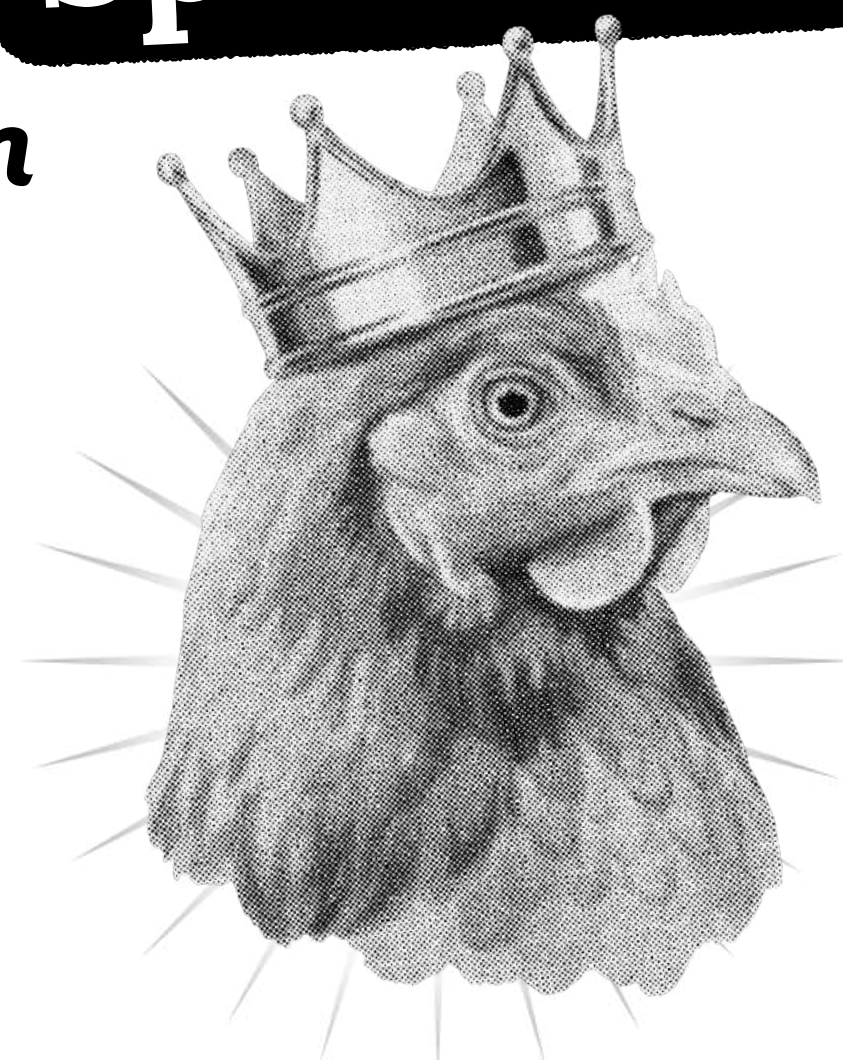
**€24**

1/4 chicken p.p.  
or

**€29**

1/2 chicken p.p.

Sides : Pan juices / Applesauce  
Fries / Salad



**Family Roast Chicken  
1,5KG**

Served on a platter  
for 3-4 people,  
carved or to be carved,  
that's up to you

**€70**

Unlimited Sides : Roasted vegetables  
Baby potatoes / Salad / Applesauce / Pan  
juices

**Vegetarian Specialty**

**BBQ Celeriac Steak - 15€**

Served with Café de Paris sauce and shoestring potatoes

12 am - 2:30 pm

**Lunch menu**

**Soup of the day + pistolet - 12€**

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

## Sweet finale

**Cheese selection - €13**

**Dame blanche - €10**

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

**Chocolate mousse - €9**

Smooth, hint of salt

**Chocolate brioche French toast - €11**

Thick and golden, generously topped  
with Kwatta chocolate sprinkles.

**Basque Cheesecake &  
Cherries - €10**

Melting and fruity

**Crème brûlée - €8**

Traditional - with that perfect crackle  
on top.

**Coffee with a selection of  
four signature  
pralines - €12**

Crafted by the artisans at  
Concept Chocolate.

**Brussels waffle - €12**

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



**Tuna & peach - €5**

Just like Wednesdays after school.

**Brussels-Seoul Chicken Wings - €12**

The character of Seoul, the indulgence of  
Brussels.

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

Whipped cream, lemon & chives

## 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.

## Sides

**Side of Belgian fries - €5**

**Green salad with vinaigrette - €3,5**

**Mashed potatoes - €8**

**Sautéed forgotten vegetables - €8**

**Braised Belgian endives - €5**

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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

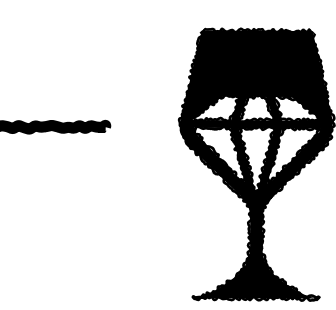
**White**  
Blend Blanc- Villedieu BIO - Vin de France- Always fresh and juicy - **6€**

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€**

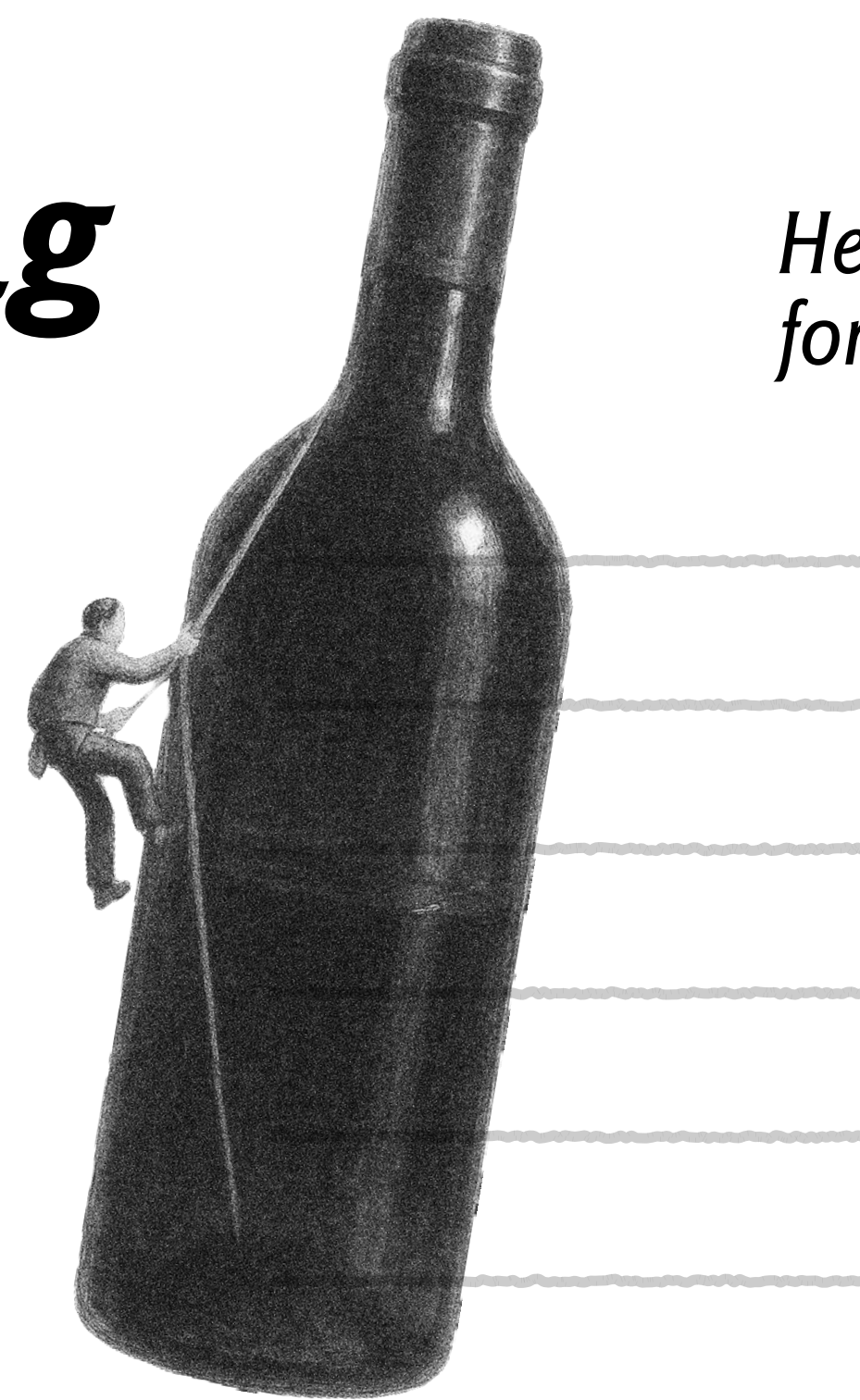
# Wine by the string

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 🔮