

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

Volle Gas

BRASSERIE

Brasserie operated by

**nonante
folies**

Getting started

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

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

Main dish

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

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

Vol-au-Vent with fries - 23€

arm chicken and a sauce that makes
hearts skip a beat

**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**

From Belgian master butcher
Dierendonck.

Mussels with fries - €29

- Marinières
- Garlic & cream
- White wine
- Ardennes style +3€
(garlic, cream et bacon lardons)

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

A Brussels classic.

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

Catch of the day - €26

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

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

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

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

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

**Potato Salad with Ghent Mustard
& Magerotte Cervelas - €16**

Just like grandma used to make.

Our fries are freshly cut. Our mayo is homemade

12 pm - 2:30 pm

Lunch menu

Soup of the day + pistolet – 12€

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

Specialties

**Warm Goat's
Cheese Salad with
Honey**

16€

A generous salad, a few walnuts,
a drizzle of honey. No need to
make a fuss, the cheese already
does.

**Farm-raised pork
chop 300g, roasted
vegetables & rich jus**

32€

Rustic, juicy and
generous. The true
carnivore's delight.

Tuna & peach - €5

Just like Wednesdays after school.

Traditional Maatjes Herring - €17

Seasonal classic

**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

Sweet finale

Cheese selection - €13

Dame blanche - €10

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

Mousse au chocolat - €9

Onctueuse, pointe de sel.

Chocolate brioche French toast – €11

Thick and golden, generously topped
with Kwatta chocolate sprinkles.

**Hoogstraten strawberries, whipped
cream - 10€**

Melting and fruity

Crème brûlée - €8

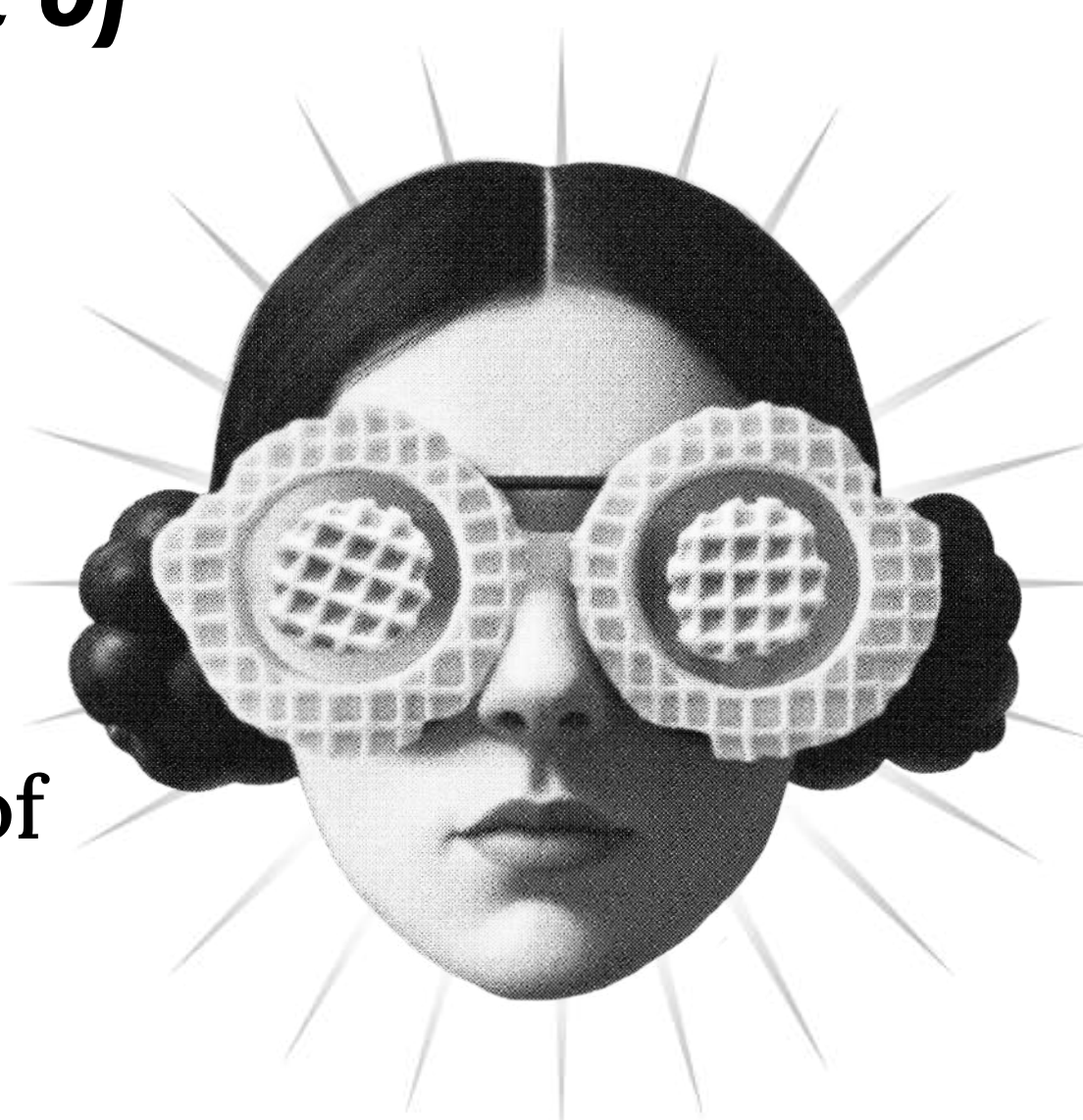
Traditional – with that perfect crackle
on top.

**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



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€**

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

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	

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