

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

Wine by the Glass

White

Sauvignon- Château Guilhem BIO
Vin de France - 100% Sauvignon -
Fruity and fresh- **€6,5**

Chardonnay Jeunes Vignes - Vignobles
Damp't Frères - Vin de France - 100%
Chardonnay- Minéral - **€7**

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

Chenin - Les Athlètes du vin BIO
Vin de France- 100% Chenin -
Mineral and fruity- **€7,5**

Rosé

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

Red

Pinot Noir - Vignoble Cogné - IGP Val
de Loire - 100% Pinot Noir - Light and
soft - **€7**

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**

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

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

Sparkling

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

Cocktails

With 100% Belgian spirits

Folies Spritz - €12

Elixir Maredsous flower, Spumante,
sparkling water & apple

Pink Army - €14

Gin Maredsous Invictus, orgeat syrup,
Supasawa & rhubarb-raspberry tonic

Your Mule - €14

Vodka, Gin Maredsous Invictus or
Belgian Limoncello (yes, it exists),
Supasawa & Ginger Beer

Copperhead Original - €15

Gin Copperhead, Fever Tree Mediterranean
tonic, orange zest

Biercée Negroni - €13

Gin Maredsous Invictus, B by B bitter,
Biercée vermouth, orange zest

BE Smash - €14

Gin Maredsous Invictus, basil syrup,
Cannes sugar, Supasawa

Aged beet brh*m old fashioned - €13

Aged beet Br**m from Dada Chapel,
bitter, Angostura, Cannes sugar syrup,
orange zest

Mocktails

Virgin BE Smash - €13

Alcohol-free Copperhead Elixir, basil syrup,
Cannes sugar, Supasawa

Le P'tit Keve - €10

Ginger Beer, fresh lemon juice &
violet Monin syrup

Hot Drinks

Espresso

€3,6

Cappucino

€4,9

Chocolate froid

€5,9

Fresh mint tea

€5

Double espresso

€5

Latte

€4,9

Teatower teas

€4,5

Teatower Herbal Infusion

€4,5

Coffee

€3,6

Hot chocolate

€5,9

Jasmine - Blue Earl Grey -
Green Tea - Red fruits

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) **€6,3 / €9,5**

Goose Island IPA 5.9% (25cl / 50cl) **€4,6 / €9,1**

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 IPA 6,5% **€5,8**

Senne Zinnebir 5,8% **4,8€**

Senne Brussels Calling IPA 6,5% **€5,5**

Saison Dupont BIO 5,5% **€4,6**

Moinette Blonde BIO 7,5% **€5,8**

Alcohol-Free

Stella 0,0% (25cl) **€4**

Leffe Blonde 0,0% (33cl) **€5,4**

Drink Drink Trotinet IPA BIO 0,4% (33cl) **€5,7**

Softs

Tonic Fever Tree **€5,5**

Sparkling Gimber **€5**

Orange Juice BIO Pajottenlander (20cl) **€5,5**

Apple-Orange Juice BIO Pajottenlander (20cl) **€5,5**

Rish Kombucha - Basil Smash BIO (33cl) **€8**

Rish kombucha - Original BIO (33cl) **€8**

SPA still water (50cl) **€5**

Sparkling BRU water (50cl) **€5**

Fritz-Kola / Fritz-Kola Zero **€5**

House lemonade **€8**

House iced tea **€5**

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

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

BRASSERIE Boemvol

Brasserie founded by
**nonante
folies**

Getting started

Duo of artisanal shrimp croquettes - €21

The salty breeze of the North Sea.

Duo of artisanal Vieux Brugge cheese croquettes - €14

Melted cheese, golden crust, and a
hearty bite.

Mixed duo: shrimp & Vieux Brugge croquettes - €18

Topped with a little bit of fried parsley.

Smoked trout from Anderlecht, served with toasted bread - €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.

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 North Sea grey shrimp - €8

Simply peeled - or not - at the table.

Beetroot hummus - €8

A clever excuse to eat your vegetables.

Main dish

"L'Américain" : The Beef tartare, with fries & salad - €20

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

Meatballs in tomato sauce, with fries - €18

You're meant to dip your fries in the sauce.

Catch of the day, with homemade stoemp - €26

Fresh fish, buttery mash with veggies -
served daily, not just on Fridays.

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

From Belgian master butcher
Dierendonck. House-made béarnaise
add on available.

Boudin buns from "Teroir de Magerotte"- €19

Two white sausages tucked into soft
brioche rolls, with crisp salad.

"Coucou de Malines" chicken, mustard from Ghent - €21

Pure Belgian countryside on a plate.

Liège-style warm salad - €17

Hot salad of green beans, bacon,
potatoes, onions and a splash of red
wine vinegar.

Specialties

Traditional Flemish beef stew, with fries - €19

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

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

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



The Boemvol team

A joyful crew is here to guide you
through this delicious menu.

Sides

Side of Belgian fries - €5

Green salad, vinaigrette - €3.5

Mashed potatoes - €8

Homemade béarnaise sauce - €5

Braised Belgian endives - €5

Sweet finale

Homemade 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 of the moment - €13

Because a good Belgian cheese makes a great
dessert too.

Salted butter brioche French toast - €11

Thick and golden, generously topped
with Kwatta chocolate sprinkles.

Fresh Belgian strawberries - €10

From Wépion, when in season - bright,
sweet, and as local as it gets.

Praline box - €9

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.

Join us on social media to discover our latest news and share your moments with us @nonantefolies