

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

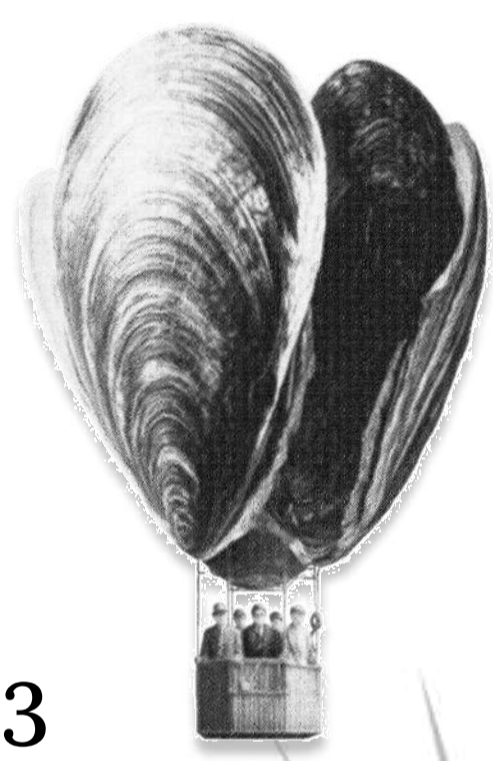
Slow-cooked Belgian beef in beer and  
gingerbread sauce.

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

From Belgian master butcher  
Dierendonck.

### Mussels with fries - €29

- Marinières
- Garlic & cream
- White wine
- Fennel & Belgian pastis +€3



### 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

Leek stoemp with grey shrimp and Sambre  
& Meuse sauce

### 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

### Country sausage - €19

With mashed potatoes and rich  
gravy -just like grandma used to  
make

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

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

## Specialties

### Flemish-style asparagus

29€

Fresh parsley, eggs  
and melted butter

### 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.

### Flemish-style asparagus - 19€

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 "Terroir 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.

### Cuberdon-candied rhubarb with mascarpone and raspberries - 13€

Melting and fruity

### Crème brûlée - €8

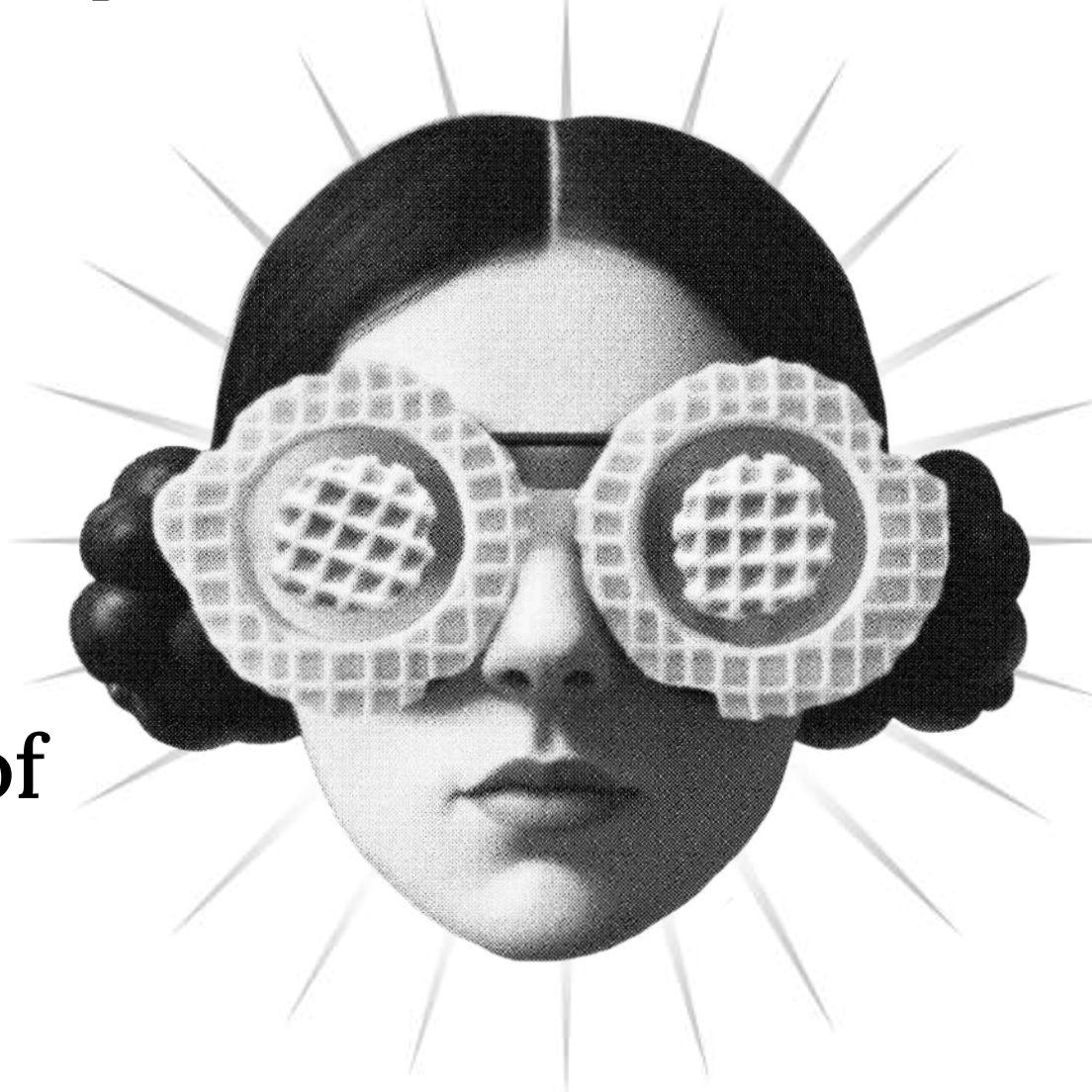
Traditional - with that perfect crackle  
on top.

### 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, elderflower syrup, orange bitters

### Pink Praline - 14€

Brussels Distillery gin, orgeat syrup, Supasawa, rhubarb-raspberry tonic

### Your Mule - 14€

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



With 100%  
Belgian spirits



### Chérie chéri - 11€

Brussels Distillery vodka, cherry syrup, Supasawa

### Sex on the kust - 12€

Brussels Distillery vodka, peach liqueur, orange zest

### Espresso BE - 14€

Vodka Brussels Distillery, coffee cream liqueur

### Brussels Waffle - 12€

Brussels Distillery vodka, waffle syrup, vanilla syrup, milk foam

## Mocktails

### Strawberry Basil - 9€

Strawberry purée, Monin basil syrup, Supasawa and soda water

### Le P'tit Ket - 10€

Ginger beer, Supasawa, Monin violet syrup

## Wine by the Glass

### White

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

Chardonnay Jeunes Vignes - Vignobles  
Damp 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€**

**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-Orange Juice BIO Pajottenlander (20cl) **5,5€**  
Rish Kombucha - Basil Smash BIO (33cl) **8€**  
Rish kombucha - Original BIO (33cl) **8€**  
SPA still water (50cl) **5,5€**  
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 ◆