

soups

- Soup of the day* 36
Please ask your waiter
- Cream of tomato soup* 42

salads

- Caesar's salad* 58
Centre leaves lettuce – Caesar dressing – fresh sourdough croutons – crispy beef bacon – Parmesan
- LPB salad (N)* 69
Lettuce – beef bacon – roasted potatoes – avocado – onion – tomato – cucumber – soft poached egg – dressing – croutons – pine nuts – Parmesan
Add grilled chicken breast 18
- Super greens - buckwheat - quinoa (V)* 69
Crispy buckwheat crepes – quinoa – avocado – roasted kale – sprouts – toasted seeds – radish – lettuce
Add egg 8
Add grilled chicken breast or grilled shrimps or 1/2 avocado 18



starters

- Tiger prawns (S)* 76
Chili and garlic butter – crushed black pepper
- Grilled asparagus (V)* 73
Green asparagus – goat cheese crumble – semi dried cherry tomato – balsamic
- Beef carpaccio* 82
Rocket leaves – Passendaele cheese shavings – dried cherry tomato
- Deviled chicken livers* 70
Crispy ciabatta – spicy Dijon mustard sauce – garlic
- Rock oysters (S) 6PCS/12PCS* 92 / 174
Lemon – shallot vinegar
- Crispy seafood bucket (S) (A)* 107
Prawns – scallops – calamari – mussels with 2 dips
- Tuna tartare (R)* 74
Marinated handcut tuna – fried shallots & garlic – dressing – popped quinoa – tomato – red onion – coriander
- Grilled octopus (S)* 88
Roasted potatoes – aioli – roasted bell pepper

from our grill

- Steak 'n steppergas (A)* 115
Pan-fried Angus steak – pepper sauce – loads of shoestring fries
- 300 grm Australian grain fed beef rib eye* 153
- 250 grm Australian grain fed beef tenderloin* 159
- Giant mixed grill* 150
lamb, beef – chicken – sausage
- Grilled seafood platter (S)* 154
Prawns – scallops – squid – mussels – salmon
- Grilled giant tiger prawns (S)* 125
Natural seasoned or in chef's secret spices

main course

- Truffled mac 'n cheese* 75
Gratinated pasta – turkey ham – cheesy truffle sauce and breadcrumbs
- Flemish beef stew (A)* 86
Simmered in Leffe brown – Belgian fries
- Bangers and mash* 89
Traditional Belgium stoemp – Veal sausages – onion gravy
- Fish and chips (A) (S)* 95
Beer battered cod – Belgian fries – chunky tartar sauce – endives salad
- Crispy skin salmon (S)* 107
Green herb crust – broccolini – bearnaise sauce – roasted cherry tomato – mashed potato
- Steak tartare (R)* 89
Egg yolk – pickled condiments – mixed salad – Belgian fries
- Lamb rack* 131
Green beans – baby potato – roasted tomato – grain mustard sauce
- Chicken cordon blue* 102
Stuffed with ham and cheese crumbed chicken breast – mushroom sauce – green beans
- Mussels classic (A)* 82/149
Small or full portion of mussels – Belgian fries and dip
Mirepoix – white wine – parsley – cream
- Mussels in a different way (A)* 89/158
Roquefort & cognac OR Garlic & cream OR White wine & cream

sandwiches and burgers

- Toast aux champignon (V)* 50
Brioche bread – pan fried forest mushrooms – garlic – mixed salad
- Cheese burger* 84
Wagyu beef burger – truffle mayo – melted Abbey cheese – caramelized onion
Add foie gras 116
Add fried egg 90
- Steak sandwich* 89
Rib-eye, onion – mushrooms – Abbey cheese – rocket leaves
- Croque monsieur* 57
Toasted turkey ham and cheese sandwich – mixed salad – Belgian fries

sauces

Green peppercorn sauce, Mushroom sauce, Bearnaise, Green herbs butter



sides

- Belgian fries 22
- Truffled fries 28
- Sweet potato fries 27
- Cheesy cauliflower 32
- Classic potato mash 29
- Garden salad 28
- Sauteed seasonal vegetables 33
- Coleslaw 23

desserts

- Twisted tiramisu* 30
Speculoos 'Lotus' – mascarpone cream – espresso
- Dame blanche with Belgian chocolate sauce* 30
Belgian hot chocolate sauce – crumble – vanilla ice cream – whipped cream
- Le Moelleux* 32
Soft core hot chocolate biscuit – vanilla ice cream
- Butterscotch pots de creme* 30
Served with salted caramel
- Pint of apple crumble* 32



LE PETIT
BELGE