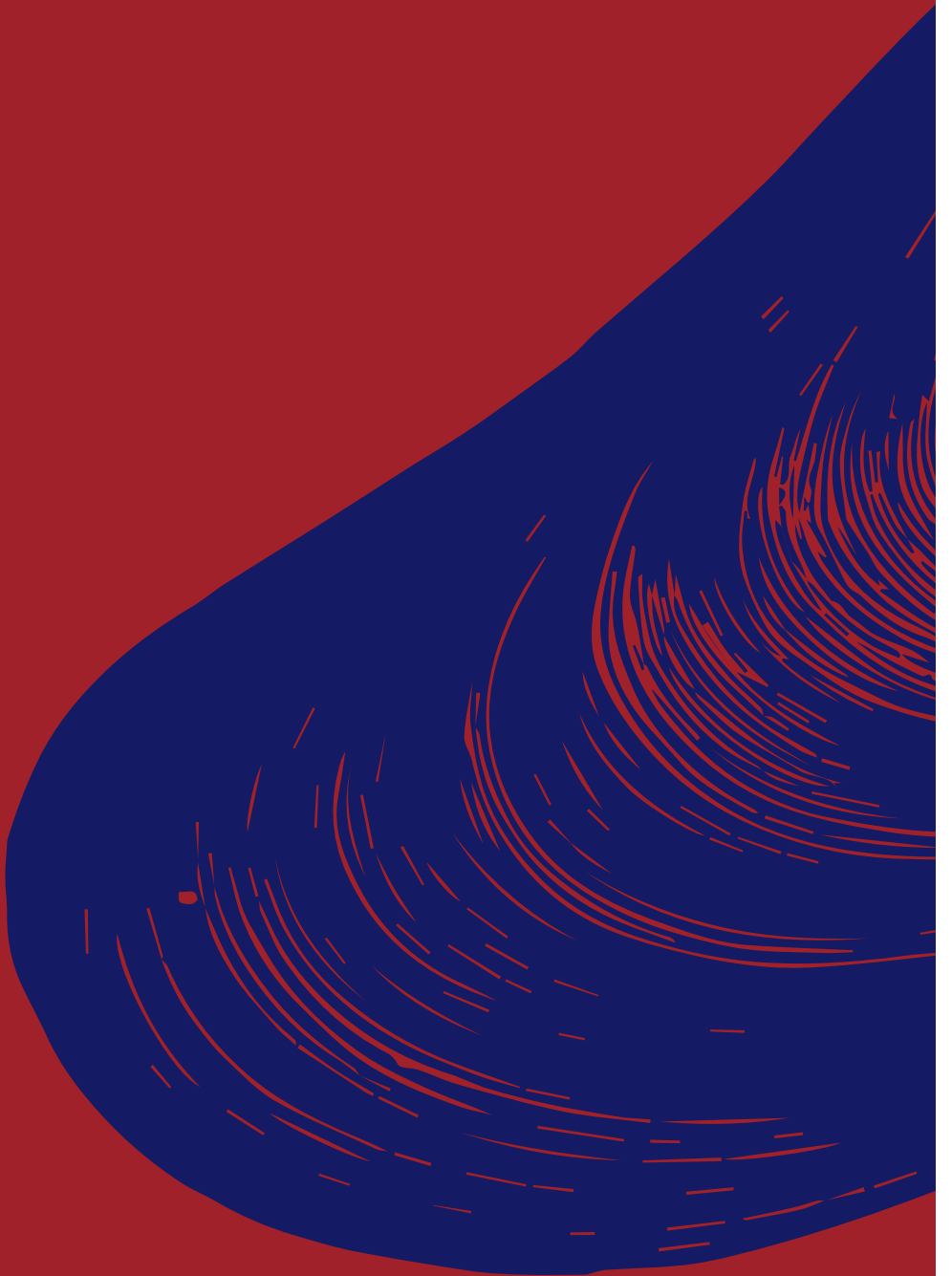




LE PETIT
**BE
LGE**
A BELGIAN BEER CAFE®

our food







*We Belgians are bon vivants, relaxed
yet
filled with a zest for life.*

*Don't be afraid to share our story and food
with #lepetitbelge*



/lepetitbelgedubai





hoppetizers

Belgian “frites” friture style ^V

Mayonnaise, tartare, andalouse

29

Bier-kaasplankje

Cubes of Passendaele-, Gouda cheese, Dijon mustard, pickles

59

Mini croque monsieur

Brioche, ham, comte cheese

46

Toast cannibal (steak tartare)

Crispy baguette, raw minced Angus beef, pickles

53

Crispy calamari ^S

Chunky tartar sauce

47

Oysters PER PIECE

Buttered rye bread, red wine and shallot vinegar

15

Forest mushroom crostinis ^V

Truffle, aged Passendaele cheese

50

Lobster/crab rolls

Soft brioche roll, lobster, mayo, celeriac

75

Angus beef sliders

Mini burger bun, angus beef, Chimay cheese, homemade ketchup

55

Mini hotdogs with a Belgian twist

Bacon and onion crumble

53

(V) vegetarian (S) seafood (A) alcohol (N) nuts

LE PETIT BELGE



croquettes

Belgian abbey cheese

48

croquettes [▼]

Sweet pear syrup dip

Cauliflower and gorgonzola

45

croquettes [▼]

Salted cod croquettes

52

Saffron aioli

Vol-au-vent croquettes

49

Madras curry mayo

Bitterballen

45

Dijon mustard

tasting platters

Le Petit Belge tasting platter 115

Mini croque monsieur, waffle chips, mushroom
crostini, toast cannibal, crispy calamari

Croquettes tasting platter

75

2 pieces of each type croquettes

Crostini tasting platter

95

3 toast cannibal, 3 mushroom crostinis, 3 chicken liver crostinis

LE PETIT BELGE



starters and soups

Grilled asparagus ^V

59

Goat cheese crumble, semi dried cherry tomato, balsamic

Tiger prawns ^S

72

Chili and garlic butter, crushed black pepper

Rock oysters ^S 6PCS/12PCS

90 / 175

Lemon, red wine and shallot vinaigrette

Scottish salmon cured in Duvel beer ^A

63

Shaved fennel, watercress, honey mustard dressing

Beef carpaccio

74

Rocket leaves, Passendaele cheese shavings, dried cherry tomato

Gratinated onion soup

42

Brioche crouton with comte cheese

Creamy tomato soup ^V

39

Small veal meatballs, crushed boiled egg

Baked mussels ^S

82

Green herb butter, panko-lemon crust

Pan fried foie gras

94

Caramelized apple, speculoos crumble, syrup de Liege

Chicken liver paté ^A

69

Crispy baguette, kriek beer jelly

(V) vegetarian (S) seafood (A) alcohol (N) nuts

LE PETIT BELGE



sandwiches and salads

LPB Club

49

Egg mayo, chicken breast, lettuce, tomato, crispy turkey bacon

Toast aux champignons ^V

46

Rye bread, forest mushrooms, garlic, green herbs

Croque monsieur

47

Brioche, turkey ham, comte cheese, mixed salad

Croque madame

49

Brioche, turkey ham, comte cheese, fried egg, mixed salad

Wagyu beef and Passendaele cheese burger

73

Truffle mayo, caramelized onion, homemade ketchup

Scrambled egg and smoked salmon tartine

68

Open toasted rye bread, red onion, capers

Brussels sprouts Caesar salad

53

Parmesan crusted chicken, brioche croutons, baby cos lettuce

Endive salad ^V

49

Blue cheese, pears, caramelized walnuts, balsamic dressing

Salade "Fruits de mer" ^{S A}

75

Cured salmon, prawns, grilled octopus, cod croquettes, egg, mixed lettuce

Le Petit Belge "Salade maison" ^V

46

Asparagus, beetroot, dried tomato, crushed hazelnut, honey dressing

Crazy boeuf salad

73

Beef tagliata, steak tartar, carpaccio, rocket leaves, aged balsamic

LE PETIT BELGE





main courses

Steak tartar "Americain frites"

105

Egg yolk, pickled condiments, mixed salad, Belgian frites

Crispy salmon ^S

92

Sauteed greens, Hoegaarden beer hollandaise, crushed potato

Pan fried cod

112

Brown caper butter, green cabbage, new potato

Creamy baby vegetable casserole ^V

65

Baby leeks, green peas, asparagus, carrot, potato

Flemish beef stew "Carbonnades a la Flamande" ^A

78

Leffe brown beer, Belgian frites

Coq au vin ^A

88

Chicken simmered in red wine, mushrooms, mini onion, turkey bacon

Bangers and mash "Stoemp et saucisses"

82

Veal sausages, Brussels stoemp and onion gravy

Lamb rack "Le côte d'agneau"

112

Green beans, baby potato, roasted tomato, grain mustard sauce

Fish and chips with a Belgian twist ^{S A}

99

Beer battered cod, Belgian fries, chunky tartar sauce and an endive salad

side dishes

Belgian fries with mayonnaise

25

Roasted potatoes

25

Crushed potato

25

Sauteed greens

25

Brussels sprouts with turkey bacon

25

Endive salad with mayonnaise

25

Bistro salad

25

LE PETIT BELGE

(V) vegetarian (S) seafood (A) alcohol (N) nuts





mussels

Natural	135
Leffe Blond ^A	150
Roquefort and cognac ^A	150
Garlic cream	150
White wine ^A	150
White wine and cream ^A	155
Provençale ^A	155

Mussel tasting ^A

165

Three small pots of Roquefort, garlic cream and white wine

grill items

300 grm Australian grain fed beef rib eye	130
250 grm Australian grain fed beef tenderloin	135
Giant mixed grill "Belgian style brochette" ^S lamb, beef, chicken, sausage	135
Grilled giant tiger prawns ^S natural seasoned or in chef's secret spices	115

Sauces

Bearnaise, red wine sauce ^A, mushroom cream, peppercorn,
3 cold dips, garlic mayo, cocktail, tartar

LE PETIT BELGE





desserts

Belgian chocolate mousse

35

Moelleux aux chocolats

39

Vanilla ice cream and orange sauce

Riz au lait

33

Rice pudding with vanilla and saffron

Pint of apple crumble "New Style"

35

Tiramisu with Belgian speculoos ^A

35

Ice cream sundaes

33

Dame blanche, vanilla ice cream with chocolate sauce

Banana split, vanilla ice cream with chocolate sauce and banana

Bresilienne, vanilla ice cream with caramel sauce and candied hazelnut

Coupe LPB, vanilla ice cream with marinated strawberries and coulis

(V) vegetarian (S) seafood (A) alcohol (N) nuts

LE PETIT BELGE





*In Belgium, beer is more than just 'a beer'.
It's the noble ingredient at the heart of a
delicious gourmand cuisine.*

*It's a beautiful excuse to get together
and sip, share and savor the days.*

Santé!



draught beer

Stella Artois 5% ABV

Refreshing and pleasantly malty

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness.

33cl 32

50cl 44

Hoegaarden 4.9% ABV

Gentle lemon and smooth wheat

Spicy coriander and hint of Curacao orange peel give Hoegaarden a superior refreshing character and a surprisingly smooth taste.

33cl 34

50cl 46

Leffe Blonde 6.6% ABV

Gourmet beer with light colored malt

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple.

33cl 35

50cl 47

Leffe Brune 6.5% ABV

Beer with dark colored malt

Filled with aromas of roasted coffee, vanilla, cloves and dried fruits, Leffe Brune is a superb Belgian brown ale.

33cl 35

50cl 47

Kriek Belle-Vue 5.1% ABV

Deliciously flavored with cherries

Belle-Vue Kriek's dry and creamy flavor of sweet cherries, nuts and wood give the beer an original accent and irresistible taste.

25cl 27

50cl 48

Stella Cidre 4.5% ABV

Made with hand-picked apples

Experience a hint of bubble, a dash of crispness, and a touch of effervescence with Stella Artois Cidre.

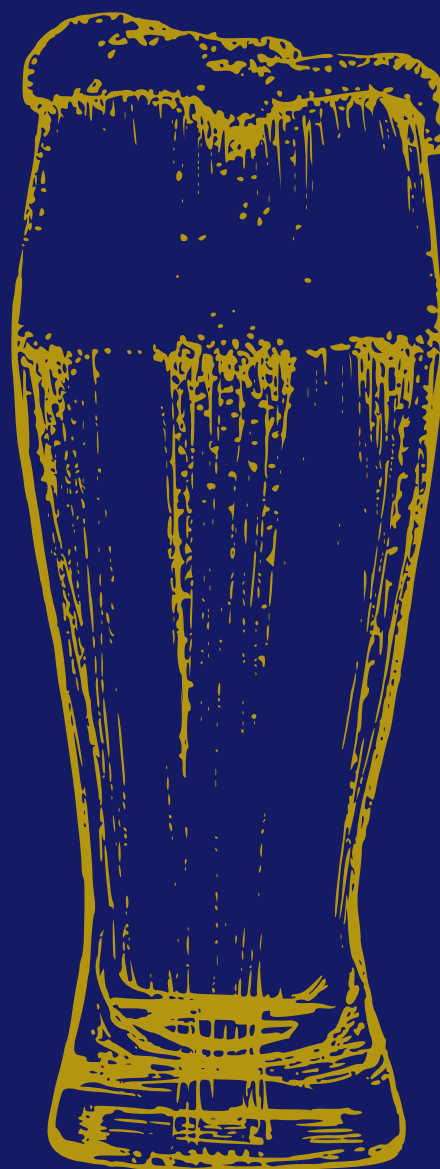
35cl 35

55cl 50

specialty draught

*Our selection of specialty brews is
changing frequently.*

Ask your waiter for details.





bottled beer

Kasteelbier Bruin 11% ABV

65

Abbey quadrupel dark ale

Touches of chocolate, banana, liquorice and raisins

Kasteelbier Triple 11% ABV

60

Abbey triple golden ale

Sweet, very mild bitter with a good measure of fruitiness and very floral

Duvel 8.5% ABV

50

Triple golden ale

Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish

Leffe Radieuse 8.2% ABV

60

Belgian strong dark ale

Amber-coloured with delicate hints of citrus and coriander seeds

Maredsous Blond 6% ABV

50

Abbey pale ale

A sparkling nose, complex flavors and a touch of bitterness

Maredsous Triple 10% ABV

60

Abbey triple golden ale

Clusters of flavors hit at once with a nutty yeast, dry veggie hop, husk astringent grain and a peppery alcohol

De Koninck 5.2% ABV

55

Triple amber ale

Starts malty & spicy with a dry finish

Pauwel Kwak 8.4% ABV

60

Triple amber ale

Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness

Triple Karmeliet 8.4% ABV

65

Triple golden ale

A complex feel of crispy wheat, creamy oat & a spicy lemony dryness

Delirium Tremens 8.5% ABV

80

Belgian strong ale

A strong presence of alcohol, very spicy and slightly bitter

Hopus 8.3% ABV

75

Belgian strong ale

Unique scent and bitterness owing to the different hop varieties used

La Chouffe 8% ABV

70

Triple golden ale

Pleasantly fruity, spiced with coriander & a light hoppiness





Mc Chouffe 8% ABV

70

Triple golden ale

Nutty and spicy, think almonds, cinnamon, and nutmeg

Barbar 8% ABV

65

Belgian strong pale ale

After shaking, the taste becomes more complex with a hint of milk, citrus fruit and spices

Chimay Rouge 7% ABV

80

Trappist brown ale

A round & full flavor with a refreshing feel given by the light bitter touch

Chimay Bleue 9% ABV

85

Trappist triple dark ale

Powerful & complex bouquet of fine spices with a shade of caramel

Westmalle Triple 9.5% ABV

80

Triple golden ale

A subtle sweet note is carried by fruitiness and bitterness. The finish is long, dry and pleasantly bitter

Delirium red 8% ABV

80

Belgian style fruit ale

Soft fruity aroma, with hints of almond and mildly sour cherries

Früli 5.1% ABV

60

Witbier wheat ale

A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite

Floris Apple 3.6% ABV

55

Apple witbier wheat ale

Delicate, sour and light sweet fruity beer, with a soft note of cider and a sourish, green fruity sweet aftertaste

Floris Framboise 3.6% ABV

55

Belgian style fruit ale

A mix of both sweet and tart raspberry flavors with the sweet flavors dominating

Floris Passion Fruit 3.6% ABV

55

Belgian style fruit ale

Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is totally ripe passion fruit to the core

Floris Chocolat 3.6% ABV

55

Belgian style ale

Chocolate flavoured white beer, using hops as well as coriander, curacao, orange peel, different spices & famous Belgian chocolate during the boiling





•
wines

Sparkling

Prosecco, Amore di Amanti

Veneto, Italy

60 / 300

Laurent Perrier Brut

Champagne, France

100 / 550

White

Trebbiano, Terre Allegre

Puglia, Italy

35 / 175

Rioja Blanco

Vega, Spain

45 / 225

Chardonnay, La Révérence

Vin de Pays d'Oc France

50 / 250

Charlron La Fleur Blanc, Schroder & Schyler

Bordeaux, France

275

Le Rime, Banfi

Tuscany, Italy

350

Gentil, Hugel et Fils

Alsace, France

400

Albariño, Paco & Lola

Rias Baixas, Spain

525

Montagny 1er Cru, Bouchard Père & Fils

Burgundy, France

675





Rosé

Rosé de la Chevalière, Laroche

55 / 275

Vin de Pays d'Oc, France

Tavel, Guigal

55

Rhone, France

Red

Sangiovese, Terre Allegre

35 / 175

Puglia, Italy

Nero d'Avola, Legato

45 / 225

Sicily, Italy

Charlton La Fleur Rouge, Schroder & Schyler

55 / 275

Bordeaux, France

Rigal, L'Esquisse

325

Cahors, France

Pinot Nero, Torti

35

Lombardy, Italy

Mas Petit, Parés Baltà

4

Penedes, Spain

Clarendelle, Domaine Clarence Dillon

65

Bordeaux, France

Amarone, Luigi Righetti

7

Veneto, Italy





All the Gin's on this menu are expertly paired with Fever Tree Tonic Water's.

Making a perfect Gin and Tonic consists of three factors. The Gin, The Tonic & The Garnish. Each of our Gin and Tonic pairings are matched expertly to accentuate the specific aromas and botanicals used in the making of each particular Gin.

gins & tonics

Citrus

Tanqueray No. Ten

With Fever-Tree Mediterranean Tonic Water

Garnish 'Pink Grapefruit & Rosemary'

Exceptionally and uniquely distilled with fresh citrus.

Single 55

Double 95

Herbal

Gin Mare

With Fever-Tree Mediterranean Tonic Water

Garnish 'Strawberry & Basil'

An herbaceous taste of the Mediterranean with rosemary and basil.

Single 55

Double 95

Floral

Hendrick's Gin

With Fever-Tree Elderflower Tonic Water

Garnish 'Cucumber & Rose'

Delightfully infused with cucumber and rose petal.

Single 55

Double 95

Juniper

Sipsmith VJOP

With Fever Tree Mediterranean Tonic Water

Garnish 'Lime & Coriander'

Very Junipery Over Proof. Exactly what it says it is.

Single 55

Double 95

Spiced

Opihr Spiced Gin

With Fever-Tree Premium Tonic Water

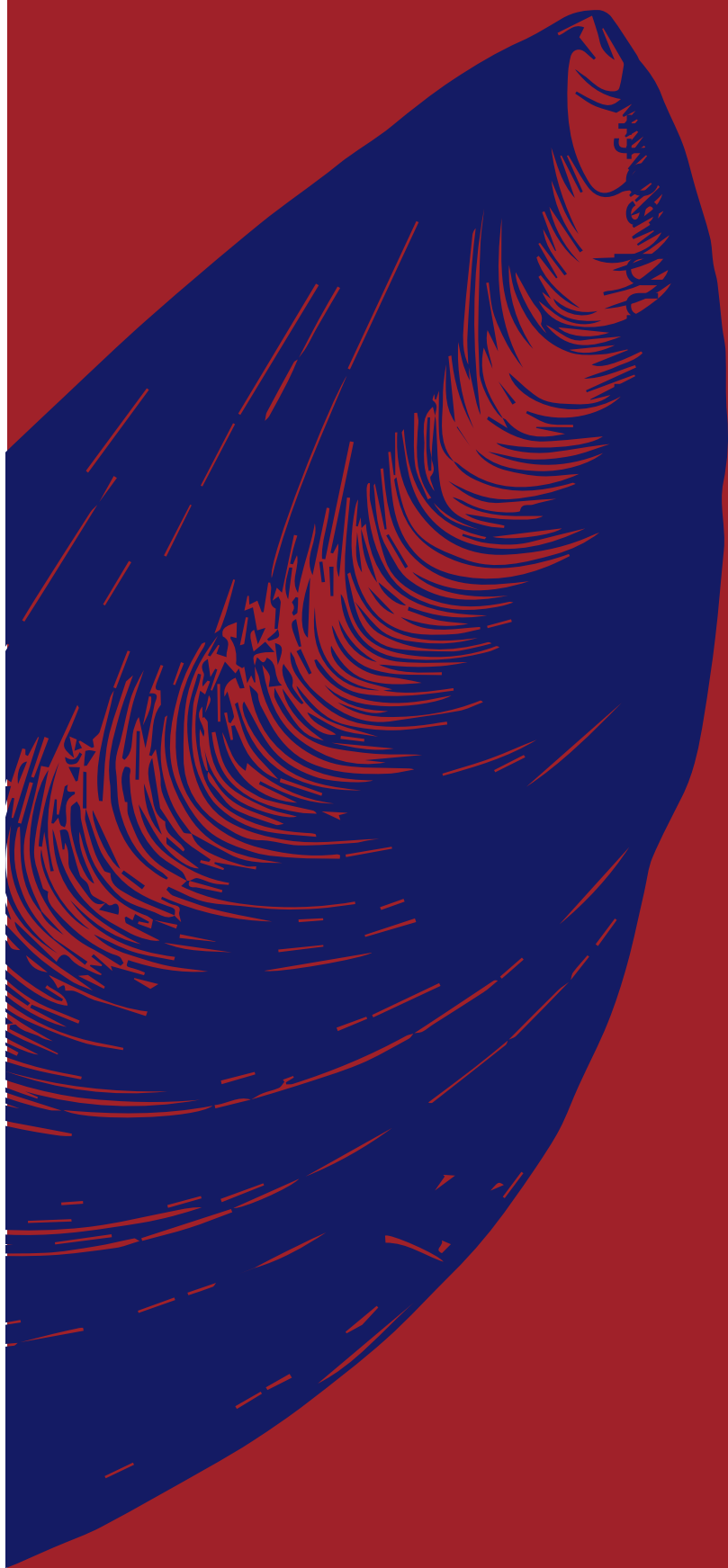
Garnish 'Orange & Clove'

Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubebs.

Single 55

Double 95





le petit belge 'pullman hotel'
jumeirah lakes towers

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LE PETIT

**BE
LG**

A BELGIAN BEER CAFE®

bar menu







*We Belgians are bon vivants, relaxed
yet
filled with a zest for life.*

*Don't be afraid to share our story and
food with #lepetitbelge*



/lepetitbelgedubai





hoppetizers

Belgian “frites” friture style^V 29

Mayonnaise, tartare, andalouse

Bier-kaasplankje 59

Cubes of Passendaele-, Gouda cheese, Dijon mustard, pickles

Mini croque monsieur 46

Brioche, ham, comte cheese

Toast cannibal (steak tartare) 53

Crispy baguette, raw minced Angus beef, pickles

(V) vegetarian (S) seafood

LE PETIT BELGE





Crispy calamari ^S

Chunky tartar sauce

47

Oysters PER PIECE

Buttered rye bread, red wine and shallot vinegar

15

Forest mushroom crostini ^V

Truffle, aged Passendaele cheese

50

Lobster/crab rolls

Soft brioche roll , lobster mayo, celeriac

75

Angus beef sliders

Mini burger bun, angus beef, Chimay cheese, homemade ketchup

55

Mini holdogs with a Belgian twist

Bacon and onion crumble

53

LE PETIT BELGE





croquettes

*Belgian abbey cheese
croquettes* [▼] 48

Sweet pear syrup dip

*Cauliflower and gorgonzola
croquettes* [▼] 45

Salted cod croquettes 52

Saffron aioli

Vol-au-vent croquettes 49

Madras curry mayo

Bitterballen 45

Dijon mustard

LE PETIT BELGE





tasting platters

Le Petit Belge lasting platter

115

Crispy calamari, waffle chips, mini croque monsieur, mushroom crostini, toast cannibal

Croquettes lasting platter

75

2 pieces of each type croquettes

Crostini lasting platter

95

3 toast cannibal, 3 mushroom crostinis, 3 chicken liver crostinis

LE PETIT BELGE





draught beer

Stella Artois 5% ABV

Refreshing and pleasantly malty

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness.

33cl 32

50cl 44

Hoegaarden 4.9% ABV

Gentle lemon and smooth wheat

Spicy coriander and hint of Curacao orange peel give Hoegaarden a superior refreshing character and a surprisingly smooth taste.

33cl 34

50cl 46

Leffe Blonde 6.6% ABV

Gourmet beer with light colored malt

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple.

33cl 35

50cl 47

LE PETIT BELGE





Leffe Brune 6.5% ABV

Beer with dark colored malt

Filled with aromas of roasted coffee, vanilla, cloves and dried fruits, Leffe Brune is a superb Belgian brown ale.

33cl 35

50cl 47

Kriek Belle-Vue 5.1% ABV

Deliciously flavored with cherries

Belle-Vue Kriek's dry and creamy flavor of sweet cherries, nuts and wood give the beer an original accent and irresistible taste.

25cl 27

50cl 48

Stella Cidre 4.5% ABV

Made with hand-picked apples

Experience a hint of bubble, a dash of crispness, and a touch of effervescence with Stella Artois Cidre.

33cl 35

55cl 50

LE PETIT BELGE





specialty draught

*Our selection of specialty brews is
changing frequently.*

Ask your waiter for details.







bottled beer

Kasteelbier Bruin 11% ABV

Abbey quadrupel dark ale

65

Kasteelbier Triple 11% ABV

Abbey triple golden ale

60

Duvel 8.5% ABV

Triple golden ale

50

Leffe Radieuse 8.2% ABV

Belgian strong dark ale

60

LE PETIT BELGE





Maredsous Blond 6% ABV

50

Abbey pale ale

Maredsous Triple 10% ABV

60

Abbey triple golden ale

De Koninck 5.2% ABV

55

Triple amber ale

Pauwel Kwak 8.4% ABV

60

Triple amber ale

Triple Karmeliet 8.4% ABV

65

Triple golden ale

Delirium Tremens 8.5% ABV

80

Belgian strong ale

Hopus 8.3% ABV

75

Belgian strong ale

LE PETIT BELGE





La Chouffe 8% ABV

70

Triple golden ale

Mc Chouffe 8% ABV

70

Triple golden ale

Barbar 8% ABV

65

Belgian strong pale ale

Chimay Rouge 7% ABV

80

Trappist brown ale

Chimay Bleue 9% ABV

85

Trappist triple dark ale

Westmalle Triple 9.5% ABV

80

Triple golden ale

Delirium red 8% ABV

80

Belgian style fruit ale

LE PETIT BELGE





Früli 4.1% ABV

60

Witbier wheat ale

Floris Apple 3.6% ABV

55

Apple witbier wheat ale

Floris Framboise 3.6% ABV

55

Belgian style fruit ale

Floris Passion Fruit 3.6% ABV

55

Belgian style fruit ale

Floris Chocolat 3.6% ABV

55

Belgian style ale

LE PETIT BELGE





gins & tonics

Citrus

Tanqueray No. Ten

Single 55

Double 95

With Fever-Tree Mediterranean Tonic Water

Garnish 'Pink Grapefruit & Rosemary'

Exceptionally and uniquely distilled with fresh citrus.

Herbal

Gin Mare

Single 55

Double 95

With Fever-Tree Mediterranean Tonic Water

Garnish 'Strawberry & Basil'

An herbaceous taste of the Mediterranean with rosemary and basil.

Floral

Hendrick's Gin

Single 55

Double 90

With Fever-Tree Elderflower Tonic Water

Garnish 'Cucumber & Rose'

Delightfully infused with cucumber and rose petal.

LE PETIT BELGE





All the Gin's on this menu are expertly paired with Fever Tree Tonic Water's.

Making a perfect Gin and Tonic consists of three factors. The Gin, The Tonic & The Garnish. Each of our Gin and Tonic pairings are matched expertly to accentuate the specific aromas and botanicals used in the making of each particular Gin.

Juniper

Sipsmith VJOP

Single 55

Double 95

With Fever Tree Mediterranean Tonic Water

Garnish 'Lime & Coriander'

Very Junipery Over Proof. Exactly what it says it is.

Spiced

Opihr Spiced Gin

Single 55

Double 95

With Fever-Tree Premium Tonic Water

Garnish 'Orange & Clove'

Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubebs.

LE PETIT BELGE





signature cocktails

Belgian Cone SWEET AND SOUR 60

Finished off with Mayonnaise

The Mussel Pot DRY YET CREAMY 60

A tribute to the Belgian Coast

Kriek Royale SPARKLING AND CHERRY 60

Revised Classic with Belgian Attitude

Blonde & Brandy HERBS AND CHARACTER 60

The perfect digestive cocktail with a herbal twist

Grapes Threesome LIGHT AND REFRESHING 60

Harmonious blend of all the best grapes produce

Girly Cappuccino SPICY AND CREAMY 60

More than 10 ingredients, delectable flavor

If you want to stick to one of the all-time classics our talented bar team is ready to provide you with a perfect serve.





• wines

Sparkling

Prosecco, Amore di Amanti

60 / 300

Veneto, Italy

Laurent Pervier Brut

100 / 550

Champagne, France

Rosé

Rosé de la Chevalière, Laroche

55 / 275

Vin de Pays d'Oc, France

Tavel, Guigal

550

Rhone, France





White

Trebbiano, Terre Allegre

35 / 175

Puglia, Italy

Rioja Blanco

45 / 225

Vega, Spain

Chardonnay, La Révérence

50 / 250

Vin de Pays d'Oc France

Charlron La Fleur Blanc, Schroder & Schyler

275

Bordeaux, France

Le Rime, Banfi

350

Tuscany, Italy

Gentil, Hugel et Fils

400

Alsace, France

Albariño, Paco & Lola

525

Rias Baixas, Spain

Montagny 1er Cru, Bouchard Père & Fils

675

Burgundy, France





Red

Sangiovese, Terre Allegre

35 / 175

Puglia, Italy

Nero d'Avola, Legato

45 / 225

Sicily, Italy

*Charlon La Fleur Rouge,
Schroder & Schyler*

55 / 275

Bordeaux, France

Rigal, L'Esquisse

325

Cahors, France

Pinot Nero, Torti

350

Lombardy, Italy

Mas Petit, Parés Ballà

400

Penedes, Spain

*Clarendelle, Domaine
Clarence Dillon*

650

Bordeaux, France

Amarone, Luigi Righelli

700

Veneto, Italy





spirits

Whiskey

<i>Johnnie Walker Red Label</i>	35
<i>Johnnie Walker Black Label</i>	55
<i>Glenmorangie</i>	65
<i>Macallan 12 years</i>	85
<i>Highland Park</i>	60
<i>Jameson</i>	55
<i>Famous Grouse</i>	40
<i>Gentleman Jack</i>	75
<i>Jack Daniels</i>	60
<i>Glenfiddich 12 years</i>	75
<i>Glenfiddich 18 years</i>	95
<i>Jim Beam</i>	45
<i>Maker's Mark</i>	65
<i>J&B Rare</i>	45

LE PETIT BELGE





Gin

<i>Tanqueray</i>	35
<i>Tanqueray 10</i>	50
<i>Graanjenever</i>	40
<i>Bombay Sapphire</i>	40
<i>Gin Mare</i>	50
<i>Monkey 47</i>	75
<i>Opikr</i>	50
<i>Sipsmith</i>	50
<i>Hendrick's</i>	50

Aperitifs

<i>Amaro</i>	40
<i>Aperol</i>	40
<i>Campari</i>	45
<i>Marlini Rosso / Bianco / Rosato</i>	40
<i>Marlini Extra Dry</i>	40

LE PETIT BELGE





Vodkas

<i>Smirnoff</i>	35
<i>Ciroc</i>	75
<i>Grey Goose</i>	75
<i>Russian Standard</i>	40
<i>Ketel One</i>	65
<i>Stolichnaya Gold</i>	45
<i>Stolichnaya Premium</i>	40

Rum

<i>Captain Morgan</i>	35
<i>Bacardi</i>	40
<i>Havana Club 7</i>	65
<i>Pyrat XO</i>	70
<i>Captain Morgan Spiced</i>	45
<i>Zacapa 23 years</i>	95

LE PETIT BELGE





Cognac

Three Barrels	35
Courvoisier VS	55
Rémy Martin VSOP	80
Rémy Martin XO	160
Lecompte 5 years	65
Lecompte 12 years	95

Tequila

Jose Cuervo Gold	35
Jose Cuervo Platino	80
Jose Cuervo Reposado	45
Patrón XO Café	50
Patrón Silver	80
Patrón Reposado	75
Patrón Añejo	85

LE PETIT BELGE





cold and soft

Water

San Benedetto 500ml 16

San Benedetto 1l 25

San Benedetto Sparkling 500ml 16

San Benedetto Sparkling 1l 25

Soft drinks 16

Fresh Juices 20

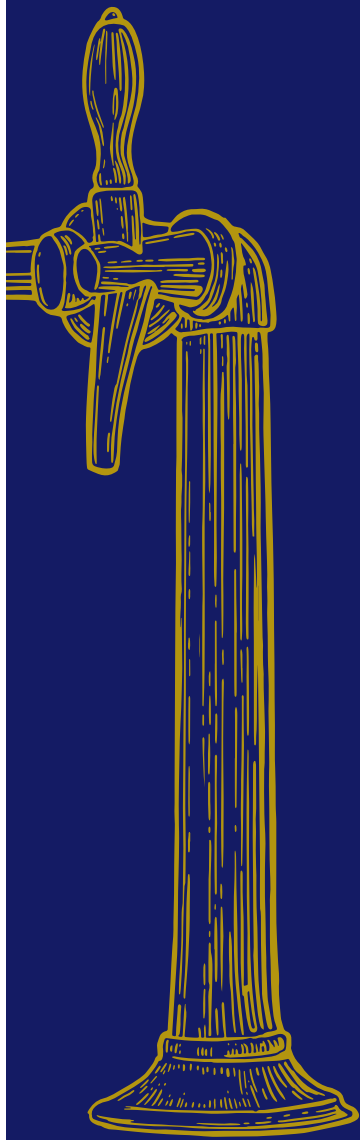
Tea 16

Energy drinks

Red Bull 20

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