

SALADS BY THE BEACH

Tomato , Mozzarella di Bufala Campana . Denominazione di origine protetta \$380

Buffalo mozzarella is a mozzarella made from the milk of the domestic Italian water buffalo.

Brasserie Salad \$290

Fresh shrimps flambé with Ricard on a bed of mixed Australian lettuce.

Goat Cheese Salad \$390

Mixed Australian lettuce, cherry tomatoes, balsamic dressing topped with French goat cheese, a dash of honey, and herbes de Provence.

Smoked Duck Rocket Salad \$370

Rocket lettuce topped with smoked duck breast, grilled pine nuts, and balsamic dressing.

Caesar Salad Classic \$290

Italian Anchovy dressing, Parmigiano cheese, egg... Invented at Caesars Palace Hotel in Las Vegas by the Italian Owner who was in shortage of food ingredients and made a salad with what his fridge had to offer...

Caesar Salad \$380

Classic caesar salad with your choice of chicken or salmon

Rocket Salad \$180

Plain rocket lettuce with your choice of Italian, French or Japanese dressing.

FROM THE SEA

Live Seafood Tower . Steamed or Grilled \$4,000

1 Canadian lobster, 1 kg mussels, 4 tiger / river prawns, ½kg clams, ½kg shrimps , 12 oysters . Mayo , Thai sauce .

Canadian lobster 320/100Gr.

Live from our Lobster Tank .

Grilled Scottish filet of salmon \$590

Top quality filet of salmon cooked to your liking. Sauces: lemon-olive oil, lemon-pepper, mousseline or hollandaise.

Jumbo White Crab Gratin-Mousseline \$520

Crab topped with mousseline sauce topped with parmesiano , gratin .

Dover Sole Meuniere 420/100gr

Dover sole pan fried in clarified Butter, parsley and your choice of side dish.

Green Salad \$150

Mixed green lettuce with your choice of Italian, French or Japanese dressing.

Grilled white snapper \$450

Locally caught filet of snapper, grilled to perfection. Sauces: lemon-olive oil, lemon-pepper, mousseline or hollandaise.

Grilled Tiger Prawns 350 / 100 Gr.

Grilled to perfection with your choice of: Garlic-Butter, Curry-Butter, Lemon-olive oil or chilli-butter

FRESH YELLOW FIN TUNA (CENTRE CUT) \$850

Fresh centre cut Tuna Steak. Have it your way with Pepper-Lemon, Bearnaise, Mushroom sauce, Black Pepper sauce, hollandaise mousseline or ask the chef! Served with Mash or steamed potatoes or Belgian Fries.

Lobster Bisque \$490

Lobster soup made from Canadian lobsters.

- Bouillabaisse** ฿380
Fish soup from 5 different kinds of fish topped with mussels and fish filet. Served with toast and rouille.
- Sizzling Shrimp** ฿350
Classic but delicious shrimp in clarified butter, garlic, and parsley sauce.
- Scampi Diavolo** ฿350
Fresh shrimps in a creamy and spicy tomato sauce with tarragon herbs.
- Salmon Terrine** ฿290
Homemade terrine of salmon, topped with a layer of smoked salmon. Served with toast and lettuce.
- Shrimp Croquettes** ฿310
2 Croquettes with grey north sea shrimp béchamel filling.
- Smoked Salmon Toast** ฿330
Fresh Scottish smoked salmon on homemade Toasted bread. Served with a side of sour cream.

LIVE OYSTERS FROM FRANCE

- Oysters fines de claires 12 pcs.** ฿690
Top quality live oysters from France . Flew in twice a week from Paris.

LIVE IMPORTED MUSSELS

590 THB ½ kg . 1100 THB 1kg

Mussels- MARINIERE

Steamed in their own juice with celery, splash of white wine, onions, and black pepper.

- Mussels- Belgian wheat beer.** extra 250 thb

Prepared with Vedett. (Belgian wheat beer)

Mussels- DIABOLOS

Spicy with Tomato Chile.

Mussels- PROVENÇAL

Celery, onions, paprika, herbes de Provence, garlic, white wine, fennel. (spicy by request).

- Mussels- AU SAFFRON** extra 250 thb

Saffron, cream, fish broth, white wine, cognac, tomato, garlic, cayenne pepper.

+ (extra 250 THB/kg)

Mussels- THAI STYLE

Chile, Shallot, lime, basil.

CLAMS (LIVE)

- Portuguese style** ฿350

Fresh clams steamed with garlic, coriander, white wine, fish stock, chili, parsley and onions.

+ Your choice with or without tomatos

- Provençal** ฿350

Celery, onions, paprika, courgette, garlic, white wine and fennel.

LAMB

+ 10 % Service charge

NEW ♥ **Lamb Shank with mash or Linguini** ₪995
Slow cooked New Zealand lamb . Red wine , tomato , garlic , rosemary ...

Lamb Chops ₪1200
Australian lamb, grilled to perfection with your choice of side and sauce.

CHICKEN

Roasted Chicken (Half Chicken) ₪450
Crispy outside and soft inside with our secret Belgian spices... Served with home made Apple sauce and Fresh Belgian fries.

Chicken Vol-au-vent ₪450
Small puff pastry filled with chicken in a creamy sauce. Served with a side of Belgian fries.

BEEF

Steak Tartar Belgian Way ₪450
Raw Chilled meat served on ice . Mixed with Mayo , Mustard , Tabasco , Worcester sauce , Shallots , capers , etc ... you will love it ! With Belgian fries and mayo .

Beef Carpaccio ₪390
100 % thinly sliced raw Australian tenderloin, Parmesan cheese and rocket salad.

Flemish Stew ₪490
Slow cooked beef in Belgian dark beer and secret spices. Comes with a side of Belgian fries and mayo.

Meatballs in Tomato Sauce. ₪360
Another Belgian classic. Home made meatballs in tomato sauce.

Australian Rib Eye (min order 300gr) 290/100gr
Australian grass fed rib eye cooked to your liking with sauce and side dish of your choice.

Australian Tenderloin (min order 200gr) 420/100gr
Grass fed, Australian tenderloin cooked to your liking with sauce and side dish of your choice.

Entrecote de Paris. (rib eye) 300 gr/ 400 gr 850, 990
Comes with our famous secret sauce and your choice of regular or shoestring fries. Your choice : ARGENTINA or AUSTRALIA

ARGENTINA RIBEYE (min. 300 Gr.) 290/100gr.
Chilled Argentina ribeye . Cooked to your liking with sauce and side dish of your choice.

Steak Rossini (Tenderloin) ₪1300
Australian Tenderloin, truffle sauce, topped with pan fried foie gras.

Osso Buco . Veal shank from Holland . +- 400 gr. ₪1,500
Delicious Italian dish . Served with Linguine or Pappardelle

PORK

- Spare Ribs** \$595
Rack of pork ribs smothered in home made BBQ sauce.
- Pork Tenderloin (Filet de Porc)** \$450
Pan Grilled . With Spinach and mash potatoes . Any sauce you want

PASTA

- Spaghetti Brasserie** \$390
With our already famous home made bolognese sauce.
- Spaghetti Vongole** \$390
Fresh clams, white wine, garlic, chili, parsley and anchovies.
+ Your choice with or without tomatoes
- Spaghetti Carbonara** \$220
- Spaghetti Tuna** \$520
Fresh tuna, lemon, chili, garlic, white wine, rocket salad and cherry tomatoes.
- Lasagna Brasserie** \$490
- Penne Arrabiata** \$490
- Spaghetti White Truffle from Italy** \$590
Simply delicious . Olive oil . parmigiana . Truffle .

FRENCHIE

- Frog Legs (cuisines de grenouille)** \$450
Crispy Frog Legs in very hot Garlic-Butter-parsley sauce .
- Escargots Bourguignon** \$420
6 PCS. Escargots from Bourgogne France . Garlic - Butter filling

SWEETS

- COLONEL . Lime sorbet , vodka , fresh mint** \$220
Owner's favored ! Order and understand why
- Fresh HOME MADE ice cream** \$120
100% cream, made with only fresh ingredients, no artificial colours or essence. Vanilla , Chocolate , Strawberry
- Brussels Belgian Waffle** \$270
Topped with Icing sugar , Homemade vanilla ice cream , warm chocolate
- Dame Blanche** \$250
Home Made Madagascar vanilla bean ice cream topped with Belgian hot chocolate sauce.
- Creme brulee** \$250
Rich custard base topped with a contrasting layer of caramelized sugar and mixed berries.
- Moeuleux chocolate(Homemade)** \$290
Chocolate cake outside , soft warm chocolate inside served together with homemade vanilla ice cream on English Cream .