

DINNER

Out of the Fridge
COLD STARTERS

100% = 100% BELGIAN DISHES

GAMBA "M'AS TU VUE" 14.00
Giant shrimp "Belle-Vue" / Belgian Whiskey sauce /
lettuce / tomato / farm egg

BRABANTSE WITLOF SALADE 100% 11.00
Belgian endive salad / orange / blue cheese /
coco nibs

TERRINE VAN GANZENLEVER 16.00
Foie gras terrine / 7-spice / pears /
foie gras lollypop / kletsoppen**

TOMAAAT MET NOORDZEE GARNALEN 100% 15.00
Baby grey shrimp / krupuk / tomato confit / basil

SALADE VAN RODE BIETJES 9.00
Red beet salad / mint / Greek yogurt / pistachio /
green peas

FILET AMÉRICAIN PRÉPARÉ 100% 15.00
Steak tartare / quail egg / cornichon / capers /
parsley / Bicky onions***

SLAATJE IN NEN BOKAAL 10.00
Vegetable-herb salad / "shake it yourself" jar

*Poached in a lobster broth and served cold

**Lace cookies from Bruges

*** Crispy onions



Sides

BELGISCHE FRIETJES (KLEINTJE MET MAYONAISE) 100% 8.00
Belgian frites / trio of homemade mayonnaise

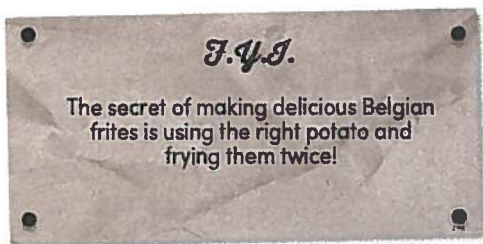
SPRUITJES 100% 9.00
Brussels's sprouts / crispy duck confit / duck fat

AARDAPPELMOUSSE MET GEROOSTERDE LOOK 8.00
Potato mousse / roasted garlic

MACARONI EN KAAS 12.00
Mac 'n Belgian cheese / breadcrumbs

RAAPJES EN COURGETTE 9.00
Turnip-zucchini / orange / pickled red onions

VERGETEN GROENTEN IN DE JOSPER 10.00
Josper cooked root vegetables / black garlic dressing



Into the Oven

HOT STARTERS

ASPERGES OP Z'N VLAAMS 100% 9.00
Asparagus / butter sauce / eggs / nutmeg /
parsley

KIKKERBILLETJES GRETA EN WERNER 9.50
Frog legs / tomato / cream / garlic butter /
tarragon / Ricard*

BLOEDWORST WAFEL MET APPELTJES 10.00
"Boudin noir"*** waffle / caramelized apple /
green apple sauce / vincotto cream

GEBRAISEERD VARKENSBUIKJE 11.00
Fried strips of pork belly / cabbage /
mustard seeds

DE B TOO MOSSELWAFEL 100% 14.50
B Too mussel waffle / celery /
green herbs / sour cream

*French anise liquor

Soups

KREEFTENBISQUE VAN DE SCHELDE 11.00
Roasted lobster bisque / whipped cream

BLOEMKOOL - CURRY SOEP 9.00
3 Cauliflower soup / curry / smoke

SPINAZIE - LOOKSOEP 10.00
Spinach - garlic chowder /
escargot "petit gris de Namur"

* Belgian escargot

Consuming raw or undercooked foods may increase risk of food borne illnesses.

A 20% service charge can be added to parties of six or more

BEST OF BELGIUM!

Mussels

SERVED WITH BELGIAN FRITES AND MUSSEL SAUCE

100%=100% BELGIAN DISHES

B TOO MUSSELS 23.00

Josper cooked / Saison beer / spring onions /
bacon / shiitake / celery root / thyme

GREEN 22.00

Chorizo / spinach / garlic-cream sauce

HOEGAARDEN 21.00

Orange zest / celery / cilantro / lemon grass

MARINIÈRE 21.00

White wine / shallots / garlic / parsley

CURRY 20.00

Green apple / celery / garlic / onion / curry / cream

BRUSSELS MUSSELS 25.00

½ lobster / bisque / tomato / cognac

GARLIC 20.00

Butter / celery / cream / lots of garlic

CHIMAY 22.00

Belgian endive / celery / Chimay cheese - beer

Josper Oven!

Brand new to our market! It is a unique combination of a traditional oven and charbroiled cooking.
The use of the charcoal greatly influences and enhances the flavor of the food.

Did you know?

There is a female version of 'Manneken Pis'.
Her name is Jeanneke Pis and she is also located in Brussels.

The Main Courses

FILET VAN HERTENKALF 25.00

Venison filet / fresh herbs / couscous /
raspberry beer / parsnips / dark chocolate

EENDENBORST OP Z'N VEL GEBAKKEN 24.00

Pan seared duck breast / speculoos / porcini /
cherries / kaantjes*

VLAAMSE STOVERIJ MET RODE KOOL 100% 22.00

Flemish beef stew / red cabbage / Belgian frites /
homemade mayonnaise

ROULADE VAN ZEEUVEL MET BLOEMKOOL 23.00

Monkfish roulade / cauliflower risotto /
fried capers / parsley

* Crispy duck skin

ZALM IN AARDAPPELKORST 23.00

Salmon / rhubarb / puffed tomato /
potato crust / salsify

KREEFTJE IN DE OVEN 28.00

Josper roasted lobster / fennel / 5 spice butter

LE VRAI STEAK BELGE MET FRIETJES 27.00

Belgian steak / salad / Belgian frites /
mayonnaise / choice of sauce

KRAAIE BIEFSTUK EN VERGETEN GROENTEN 26.00

Josper grilled hanger steak / root vegetables /
Belgian frites / choice of sauce

The Casserole

B TOO FOR 2 (OR MORE)

DUBBELE ENTRECOTE 59.00

Josper grilled, bone in rib-eye for 2 / smoked salt /
confit garlic / puffed tomato

KONIJN MET PRUIMEN 100% 49.00

Braised rabbit and plums / onion / mushrooms

FAZANT BRABANÇONNE 52.00

Whole pheasant / Belgian endives / Brussels sprouts /
brown jus

OP DE GRAAT GEGRILDE VIS "OSTENDAISE" 56.00

Whole fish "Ostendaise" / mussels /
baby grey shrimp / celery

Homemade Sauces

5.00	2.50
Wild Mushroom	Curry Ketchup
5 Pepper Sauce	Trio Mayonnaise
The Béarnaise	Mussel Sauce
Garlic Butter	