



WHITE ASPARAGUS FEAST

POACHED CLASSIC WHITE ASPARAGUS ^(D) QAR 125
WITH CHOICE OF ONE DRAFT BEER (STELLA, HEINEKEN, BUDWEISER)
WHITE ASPARAGUS, HOLLANDAISE SAUCE, STEAMED PARSLEY POTATOES

CHOICES & ADD-ONS

SMOKED SALMON ^{(D)(S)} 50 GRAMS
QAR 45

BEEF BRESAOLA ^(D) 50 GRAMS
QAR 50

FILET OF SEA BASS ^{(D)(S)} 150 GRAMS
QAR 50

SEARED TIGER PRAWNS ^{(D)(S)}
QAR 50

VEAL SCHNITZEL ^{(D)(G)} 150 GRAMS
QAR 50

GRILLED BEEF FILET MIGNON ^(D) 100 GRAMS
QAR 55

(V) – VEGETARIAN. (N) – CONTAINS NUTS. (S) – CONTAINS SHELLFISH.
(A) – CONTAINS ALCOHOL. (D)–CONTAINS DIARY (E)–CONTAINS EGG

NO OTHER DISCOUNTS OR PROMOTIONS ARE VALID WITH THIS OFFER

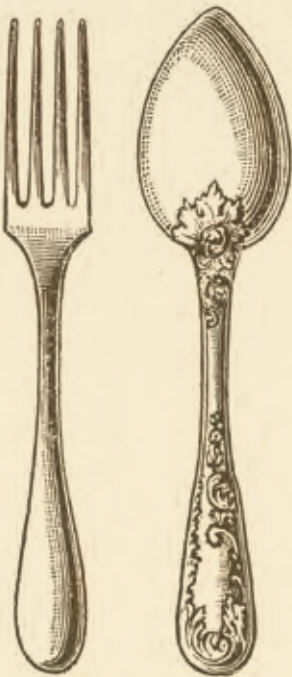
The Menu



Food & beer
Pairing
guide

FOOD & BEER GO HAND IN HAND

Pairing the right flavours can elevate your dining experience.
Find the right beer to accompany your food and you'll taste perfection.



**SIP.
SHARE.
SAVOUR.**

Tip: Make your taste buds happy by taking a sip of beer before and after your taste of food.

The Food

Hoppetizers

Discover our tasty beer bites

CHEESE CROQUETTES V, D, E, G **70**
Black Olive, Truffle Mayonnaise

BELGIAN FRIES V, D **40**
Mayonnaise

FISH & CHIPS A, D, E, F, G **85**
Mushy Peas, Tartar Sauce
Best with **LEFFE BLOND**

CHICKEN & FRIES E, G, D, So **75**
Wasabi Mayonnaise

BITTERBALLEN Signature Dish B, E, G, D, M **75**
Homemade Pickles & Dijon Mustard
Best with **HOEGAARDEN**

BELGIAN ALE CHICKEN WINGS A, G **45**
Smoked BBQ Sauce

SPICY BREADED SHRIMP G, S, E, D **60**
Wasabi Mayonnaise

TO SHARE

BAR PLATTER B, E, G, S, D, N, M **165**
Bitterballen, Cheese Croquettes,
Gratinated Half Shell Mussels,
Fish Fingers, Cheese, Thyme Honey,
Dried Fruits, Crackers

CHEESE PLATTER D, V, N, G **90**
Thyme Honey, Dried Fruits, Walnuts, Crackers

SANDWICHES

BBC BEEF BURGER E, G, D, B, Ss **95**
White Sesame Bun, Lettuce, Tomato, Caramelized
Onions, Pickles, Cheddar Cheese,
Homemade BBQ Sauce. Served with Belgian fries
Top it up with Bacon & Mushrooms 115

STEAK SANDWICH B, G, D, Ss **90**
Panini Bread, Caramelized Onions, Tomato,
Tomato Relish, Rocket Leaves, Parmesan Shavings
Served with Belgian fries

GRILLED CHICKEN SANDWICH G, Ss, A, D **85**
Sourdough Bread, Onion Rings, Pickle, Cold Slaw,
Smoked BBQ Sauce, Served with Belgian fries

All prices are in Qarari Riyals and all inclusive

(A) Alcohol / (S) Shellfish / (M) Mustard / (N) Nuts / (F) Fish / (B) Beef / (D) Dairy / (G) Gluten / (E) Egg / (Ss) Sesame and their products / (So) Soybeans / (V) Vegetarian



Appetizers

SOUP

SOUP OF THE DAY 45

Ask our team for today's freshly made soup

TRADITIONAL FLEMISH WATERZOOI SOUP S,E,D 60

OYSTERS

ROCK OYSTERS S (6) 110 / (12) 195

Lemon, Shallot Vinegar

STEAK TARTARE B,G,E,D,Ss 80

Truffle Mayonnaise, Capers, Cured Egg Yolk, Pont Neuf Potato, Crispy Baguette

CAESAR SALAD G, E, D, M, F 70

Parmesan Shavings, Anchovies, Croutons, Cherry Tomato

With Chicken 80

With Shrimp S 90

GOAT CHEESE SALAD D, V, M, Ss 75

Beetroot, Mixed Leaves Honey & Mustard Dressing

ASPARAGUS AVOCADO SALAD M,Ss 70

Mixed Leaves, Cherry Tomato, Honey Mustard Dressing

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Belgian Mussels

A dish the whole world is jealous of!

CLASSIC - Carrot, Leek, Celery, Parsley, Onion S **170**

WHITE WINE - Classic with White Wine S, A **170**

GARLIC & CREAM - Classic with White Wine, Garlic, Cream S, A, D **170**

MEDITERRANEAN - Classic with Garlic, Tomato & Herbs S **170**

BEER & BLUE CHEESE - Classic with Hoegaarden, Cream & Blue Cheese S, A, D, G **170**

GREEN THAI CURRY - Lemon grass, lime leaves, Basil, Green Chili, Coconut Milk S **170**

SERVED WITH BELGIAN FRIES

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Main Course

GRILLED SEA BASS FILLET F,D 125

Sliced Saffron Potato, Capsicum and Shrimp Sauce

GRILLED SALMON FILLET G,D,F 125

Dill Mousseline Potato, Braised Baby Fennel,
Lemon Butter Sauce

BBC SCHNITZEL G,E,D 120

Belgian Fries, Side Salad, Mushroom Sauce

Best with **HOEGAARDEN**

BRAISED BEEF CHEEKS 130

Garden Mashed Potato, Baby leek, Baby Carrot

BELGIAN BEEF STEW B, A, G, D, M 105

Mashed Potato

Best with **LEFFE BRUNE**

FROM THE GRILL

Served with your choice of one side & one sauce

BEEF TENDERLOIN - 200G B,G,D,G 150

BEEF RIBEYE - 300G B,D,G,A,M 165

LAMB CHOPS A,G,D,N,G 145

BABY CHICKEN D,G,M 120

SIDES 25

MIXED LEAVES SALAD M,Ss

MASHED POTATO G,D

BUTTERED VEGETABLES D

ROASTED BABY POTATOES

CRISPY ONION RINGS A,G

SAUTÉED GARLIC MUSHROOM D

FRENCH FRIES

SAUCES 15

MUSHROOM G

PEPPERCORN G

BARBECUE Ss

GARLIC BUTTER

SPICY TOMATO D

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Vegetarian

SPICY RIGATONI D,G 95

Burrata Cheese

PORCINI & OYSTER MUSHROOM RISOTTO G 95

Parmesan, Truffle Foam

HOMEMADE VEGGIE BURGER G,Ss 85

White sesame bun, Tomato, Cheddar Cheese, Lollo Rosso, Pickled Cucumber, Cocktail Sauce, Served with Belgian fries

ASPARAGUS ARANCINI G,E,D 80

Mozzarella & Spicy Cumin Sauce

VEGETABLE FRITTERS G,D 55

Mint Ginger Yogurt

BAKED CAULIFLOWER E,D,M 55

Mornay Sauce, Green Salad

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Desserts

BELGIAN WAFFLE V,G, D, E **45**

Chocolate Sauce, Vanilla Ice Cream

CHOCOLATE BROWNIES G,E,D,N **45**

Chocolate Caramel Sauce, Mixed berries, Vanilla Ice Cream

DARK CHOCOLATE LAVA CAKE V,D,G,E,N **50**

Mixed Berry Coulis, Vanilla Ice Cream

WARM APPLE PIE V,D,E,G **45**

Crème anglaise, Vanilla Ice Cream

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The
Beer

Beers on Draught



STELLA ARTOIS

REFRESHING & PLEASANTLY MALTY Alc/vol 5,2% 25 cl **29** / 50 cl **49**

This sophisticated Belgian beer has a well-balanced flavor profile — pleasantly bitter with a refreshing finish — that makes it extremely versatile.

Goes great with both light and spicy dishes, surprisingly, the light malt softens spicy flavors, and the taste pairs well with a range of ingredients



HOEGAARDEN

GENTLE CITRUS & SMOOTH WHEAT Alc/vol 5,0% 33 cl **39** / 50 cl **49**

Spicy coriander and a hint of citrus gives a superior refreshing character and a captivating aroma, surprisingly smooth taste.

With a complex yet accessible flavor profile, Hoegaarden perfectly complements a variety of foods. Perfect companion for seafood and raw fish. The citrus flavor will enhance your meal and pairs well with the treasures of the sea.



LEFFE BLONDE

GOURMET BEER WITH A GOLDEN COLORED MALT Alc/vol 6.6% 33 cl **39** / 50 cl **49**

A pale Belgian Ale, Leffe blonde, is a full and tasty golden beer with hints of vanilla and clove infuse.

Heavenly with smoked meats, the beer's malt is also a nice complement to sweet-and-sour dishes and white meat or light stews.



LEFFE BRUNE

DARK, SHARP AND FULL-BODIED Alc/vol 6.6% 33 cl **39** / 50 cl **49**

Authentic abbey beer, dark brown color, slightly sweet flavor can be ascribed to the use of darkly roasted malt, with superb roasted coffee, caramelized finish.

Ideally paired with aperitif snacks or cheese and it goes perfectly with spicy, caramelized or sweet and sour dishes



BUDWEISER

MEDIUM-BODIED, AMERICAN-STYLE LAGER BEER Alc/Vol 5% 25cl **29** / 50cl **39**

Brewed with high quality barley malt, a blend of premium hop varieties, fresh rice and filtered water, this American beer is crisp and full of flavor.



HEINEKEN

A SUPER-INOFFENSIVE LAGER WITH A STRONGER, BITTERER TASTE THAN MOST INTERNATIONALLY MASS-PRODUCED LAGERS. Alc/Vol 5% 25cl **29** / 50cl **49**

It's perfectly carbonated, pours a straw yellow color, with little or no head to speak of. It goes down smoothly when it's ice cold.

Bottled Beers

DUVEL 60

Pilsen, Alc/vol. 8.5%

MAREDSOUS-6 60

Blonde Pale Ale, Alc/vol. 6.0%

MAREDSOUS-8 60

Dark Abbey beer, Alc/vol. 8.0%

LA CHOUFFE 70

Blonde Ale, Alc/vol. 8.0%

CHIMAY RED 70

Brown Ale, Alc/vol. 7.0%

CHIMAY BLUE 75

Dark Ale, Alc/vol. 9.0%

DELIRIUM TREMENS 80

Strong Pale Ale, Alc/vol. 8.5%

FLORIS RASPBERRY 60

Alc/vol. 3.6%

FLORIS STRAWBERRY 60

Alc/vol. 3.6%

FLORIS PASSION FRUIT 60

Alc/vol. 3.6%

CIDER

SAVANNA DRY 49

Alc/vol. 6%

MAGNERS 75

Alc/vol. 4.5%



Wines

WHITE WINE

CAVIRO ROMIO gls 50 / btl 230
CHARDONNAY
ITALY

ANAKENA gls 55 / btl 250
SAUVIGNON BLANC
CHILE

LONGCHAMPS gls 55 / btl 250
SAUVIGNON BLANC
FRANCE

CANALETTO I.G.T. gls 65 / btl 290
PINOT GRIGIO
ITALY

CHARTRON LA FLEUR btl 290
SAUVIGNON BLANC
FRANCE

M. CHAPOUTIER 'MARIUS' btl 340
VIOGNIER
FRANCE

BOUCHARD btl 380
BURGOGNE ALIGOTE
FRANCE

OYSTER BAY btl 445 CHARDONNAY
NEW ZEALAND

HUGEL & FILS btl 590
RIESLING
FRANCE

RED WINE

LOU MAGRET gls 55 / btl 250
GRENACHE, MERLOT
FRANCE

ANAKENA gls 55 / btl 250
CABERNET SAUVIGNON
CHILE

MONTES, RESERVA gls 65 / btl 280
MALBEC
CHILE

FONTELLA CHIANTI DOCG gls 65 / btl 290
SANGIOVESE
ITALY

BOUCHARD AINE & FILS gls 75 / btl 330
PINOT NOIR
FRANCE

DON CRISTOBAL btl 350
BONARDA
ARGENTINA

M. CHAPOUTIER, COTES DU RHONE btl 360
SHIRAZ, GRENACHE
FRANCE

ANAKENA btl 380
PINOT NOIR
CHILE

ALTOS IBERICOS btl 430
TEMPRANILLO
SPAIN

MONDAVI, PRIVATE SELECTION btl 475
CABERNET SAUVIGNON
USA

**LA CANTINA DEI POETI, VALPOLICELLA RIPASSO
SUPERIORE DOC** btl 520
CORVINONE, RONDINELLA, CORVINA
ITALY

SPARKLING WINE

BOTTEGA gls 60 / btl 280

MILLESIMATO BRUT

ITALY

TINTORETTO DI CONEGLIANO DOC gls 95 / btl 470

PROSECCO

ITALY

ROSÉ WINE

SAUVION & FILS gls 60 / btl 280

ROSÉ D ANJOU

FRANCE

MATEUS btl 295

ROSÉ WINE

PORTUGAL

CHAMPAGNE

TAITTINGER btl 1800

FRANCE

DOM PERIGNON btl 3100

FRANCE

MOËT & CHANDON btl 1700

FRANCE



Spirits

BOURBON

JIM BEAM 49 / 1050
MAKER'S MARK 70 / 1000
WOODFORD 80 / 1800

BLENDED WHISKY

J&B RARE 49 / 1050
JW RED 49 / 1050
JW BLACK 75 / 1700
JW DOUBLE BLACK 85 / 2000
CHIVAS REGAL 12 YO 75 / 1700
CHIVAS REGAL 18 YO 155 / 2650
DEWARS 12 YO 70 / 1150
MONKEY SHOULDER 75 / 1150
JACK DANIEL 60 / 1450
JAMESON 60 / 1450

ISLAY SINGLE MALT

ARDBEG 10YO 95 / 1500
LAPHROAIG 10 YO 80 / 1250
LAGAVULIN 16 YO 160 / 2600

LOWLAND SINGLE MALT

AUCHENTOSHAN 12 YO 80 / 1250

SPEYSIDE SINGLE MALT

GLENFIDDICH 12 YO 80 / 1300
GLENLIVET 15 YO (FRENCH OAK) 95 / 1550
CARDHU 12 YO 110 / 1700
SPEYBURN 10 YO 75 / 1150

HIGHLAND SINGLE MALT

GLENMORANGIE 10 YO 95 / 1500
GLENGOYNE 15 YO 100 / 1600
GLENGOYNE 21 YO 210 / 3250

Gin



Spirits

VODKA

STOLICHNAYA 49 / 1050

ABSOLUT 55 / 1150

KETEL ONE 65 / 1500

GREY GOOSE 85 / 1850

BELVEDERE 85 / 1300

GIN

BEEFEATER 49 / 1050

BOMBAY SAPPHIRE 55 / 1150

HENDRICK'S 75 / 1250

BEEFEATER 24 75 / 1250

TANQUERAY 10 85 / 1400

RUM

BACARDI CARTA BLANCA 49 / 1050

BACARDI BLACK 49 / 1050

CAPTAIN MORGAN 49 / 1050

HAVANA 3YO 55 / 850

HAVANA 7YO 65 / 1050

MALIBU 49 / 800

SAGATIBA PURA (CACHAÇA) 49 / 800

TEQUILA

JOSE CUERVO SILVER 49/1050

JOSE CUERVO GOLD 49 / 1050

COGNAC

HENNESSY VS 85 / 1350

HENNESSY VSOP 120 / 1950

REMY MARTIN XO 320 / 5300

APERITIF & DIGESTIVE

LIMONCELLO 49 / 800

DRAMBUIE 49 / 800

DISARONNO 49 / 800

SAMBUCA 49 / 800

JÄGERMEISTER 49 / 800

BAILEYS 49 / 1050

FERNET-BRANCA 49 / 800

PERNOD 49 / 800

SOUTHERN COMFORT 49 / 800

CAMPARI 49 / 1050

GRAPPA 49 / 1050

Cocktails

MINT CUCUMBER MARTIN - 125

Cucumber, Lemon, Mint Oil

STRAWBERRY RHUBARB SPRITZ - 70

Vodka, Sparkling Wine, Strawberry, Rhubarb, Lemon, Soda

AMARENA OLD FASHIONED - 70

Bourbon, Amarena Cherry Syrup, Saline, Peychaud's Bitter

BLACKBERRY ELDERFLOWER JULEP - 70

Bourbon, Blackberry Shrub, Elderflower Syrup, Lime, Ginger

SPICED HIBISCUS VODKA SOUR - 65

Vodka, Spiced Hibiscus Syrup, Lemon, Egg White

Mocktails

SOFT DRINKS

PEPSI / DIET PEPSI / MIRINDA / 7UP / DIET 7UP 20

RED BULL / RED BULL DIET 35

SODA / TONIC 20

GINGER ALE 20

LEMON / PEACH ICE TEA 40

SPARKLING WATER 25 / 35

STILL WATER 25 / 35

FRESH JUICE

ORANGE, PINEAPPLE, MANGO, LEMON 35

COFFEE

ESPRESSO 25

ESPRESSO SHAKERATO 35

CAPUCCINO 30

CAPUCCINO FREDDO 35

CAFÉ LATTE 30

CAFÉ AMERICANO 30

AMERICANO FREDDO 35

FRESH MOCKTAIL

ANTWERP - Orange, Pineapple, apple and ginger 40

BRUGGE - Carrot, celery, apple, ginger 40

BRUSSELS - Cucumber, lemon, apple, celery 40

GHENT - Mango, pineapple, lemon, grapefruit 40

