

We are open every day from
12PM to 11PM.

BRASSERIE Boemvol

Brasserie founded by
**nonante
folies**

Getting started

Artisanal croquettes

Duo/trio Shrimp - €21 / €31

The salty breeze of the North Sea

Duo/trio Vieux Brugge - €14 / €21

Melting cheese, golden crust, & Liège syrup

Mixed duo - €18

Pulled beef bao - €13

Flemish beef stew style.

Smoked trout from the Our Valley & its toast - €18

Whipped cream, lemon & chives.

Braised Belgian endives, vinaigrette - €10

Served cold, with a touch of Liège syrup for that sweet balance.

Traditional tuna & peach - €5

Just like Wednesdays after school. Sweet, salty, creamy and nostalgic.

Braised cabbage - €13

Hollandaise infused with North Sea brown shrimp and chilli oil.

Little gems

Raw Belgian goodness to share, served non-stop

Cervelas sausage from Magerotte, peanut mustard - €8

Belgian traditional sausage.

The delights of "Teroir de Magerotte" - €14

Country terrine, wild boar ragout from Nassogne & Ardennes cured ham.

Aged Vieux Brugge cheese (100g), Liège syrup - €11

Expect the unexpected: sweet & savoury.

Artisanal white sausage, old-fashioned mustard - €10

Like at the local fair.

Whole grey shrimps deep-fried - €9

So good, you'll eat them in one bite

Beetroot hummus - €8

A clever excuse to eat your vegetables.

Main dish

"L'Américain": The Beef tartare, with fries & salad - €21

Raw, fresh, seasoned to perfection. A national obsession.

Liège-style 100% veal meatballs, fries - €21

With the famous "sauce lapin", perfect for dipping your fries.

Catch of the day - €26

Seasonal stoemp and Sambre et Meuse sauce.

House Favourite

Traditional Flemish beef stew, with fries - €22

Slow-cooked Belgian beef, farmhouse bacon, spiced gingerbread, good beer and fries.

Steak 200gr with fries, salad and pepper sauce- €28

From Belgian master butcher Dierendonck.

"Coucou de Malines" chicken, mustard from Ghent - €22

Pure Belgian countryside on a plate.

100% chicken vol-au-vent, fries - €23

Local chicken with an irresistible sauce

Our fries are freshly cut. Our mayo is homemade

Belgian endives au gratin with ham, cheese and mashed potatoes - €18

A true Brussels classic that warms both heart and soul

Seasonal roasted vegetables - €19

The garden on a plate, with thyme and burnt onion cream

Country sausage - €19

Mashed potatoes and rich gravy.

Specialties

200g dry-aged sirloin steak "Oedslach", fries & salad - €36

From Belgian master butcher Dierendonck.

Add-on: Homemade pepper or béarnaise sauce - 5€

Mushroom vol-au-vent, with fries - €20

A full-on veggie comfort bomb with celery root "meatballs".

12 pm - 2:30 pm

Lunch Menu 12€

Soup of the day with open sandwiches

Pistolet of your choice: American -
Hummus & roasted vegetables - Tuna mayo
- Warm goat's cheese

Sides

Side of Belgian fries - €5

Green salad, vinaigrette - €3.5

Mashed potatoes - €8

Homemade béarnaise sauce - €5

Homemade pepper sauce - €5

Braised Belgian endives - €5

Sautéed vegetables - €8

Sweet finale

Brussels waffle -12€

Served with your topping of choice: chocolate & nuts (Manon), brown sugar or salted caramel

Dame Blanche - €10

The Belgian classic: vanilla ice cream, warm chocolate sauce and whipped cream.

Cheese selection - €13

Because a good Belgian cheese makes a great dessert too.

Chocolate brioche

French toast - €11

Thick and golden, generously topped with Kwatta chocolate sprinkles.

Financier, pear poached in cuberdon syrup - €9

Speculoos cream.

Coffee and a selection of four signature pralines - €12

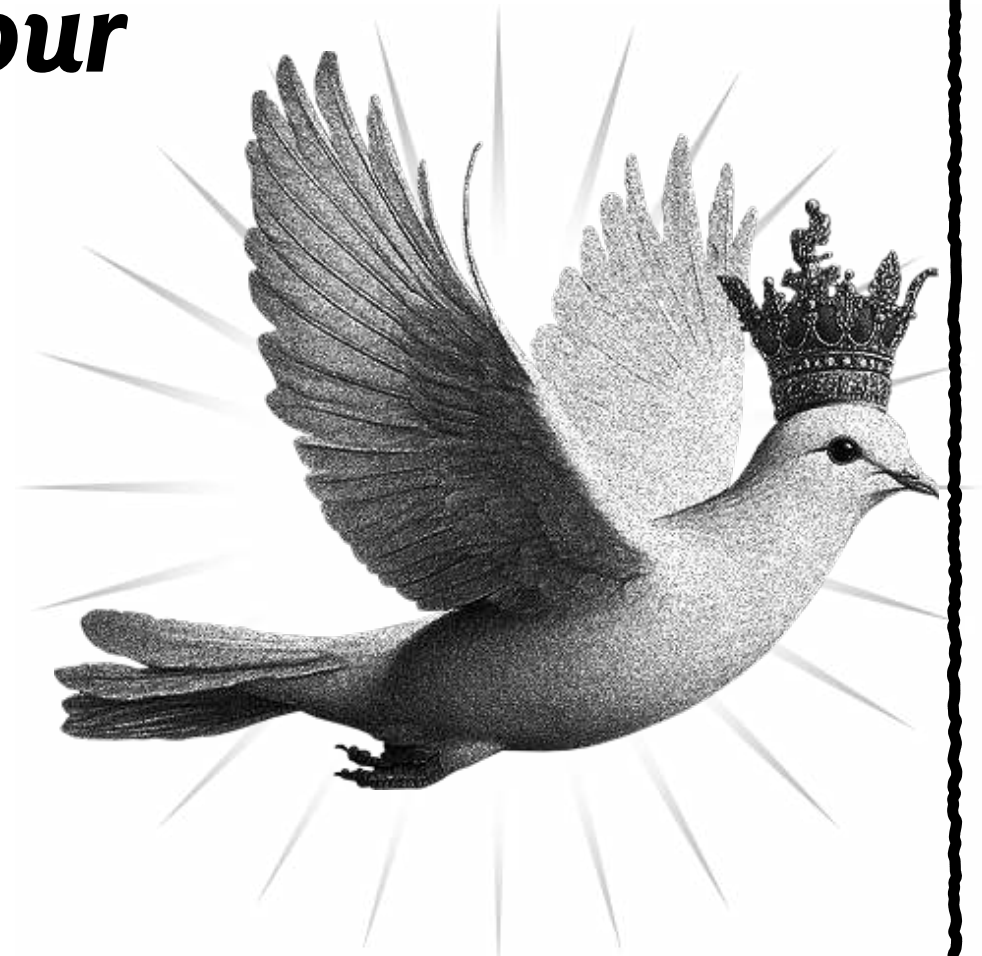
Crafted by the artisans at Maison Pliester.

Crème brûlée - €8

Traditional - with that perfect crackle on top.

Chocolate mousse - €9

Smooth, rich and just a hint of salt to make it pop.



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Cocktails

Folies Spritz - 9€

Brussels Distillery liqueur, sparkling wine, orange bitters

Pink Praline - 14€

Brussels Distillery gin, orgeat syrup, Supasawa, rhubarb-raspberry tonic

Your Mule - 13€

Brussels Distillery vodka, Brussels Distillery gin or Belgian limoncello, Supasawa, ginger beer

Copperhead Original - 15€

Copperhead gin, Fever-Tree Mediterranean tonic, orange zest

Biercée Negroni - 13€

Brussels Distillery gin, B by B bitter, vermouth from Biercée, orange zest

Mocktails

Strawberry Basil - 9€

Strawberry purée, Monin basil syrup, Supasawa and soda water

Wine by the Glass

White

Blend Blanc- Villedieu BIO - Vin de France- Always fresh and juicy - **6€**

Sauvignon- Château Guilhem BIO Vin de France - 100% Sauvignon - Fruity and fresh- **7€**

Villeraze Chardonnay - Maison Ventenac BIO - Vin de France - 100% Chardonnay- Minéral - **7,5€**

Chenin - Les Athlètes du vin BIO Vin de France- 100% Chenin - Mineral and fruity- **8€**

Rosé

Blend Rosé - Villedieu - Vin de France Always light and fruity - **6€**

Red

Blend Rouge- Villedieu - Vin de France Always fruity and indulgent - **6€**

La Tour - Château de Montfrin BIO IGP Pont du Gard- Syrah et Grenache Smooth and round - **6,5€**

Saumur Champigny - Domaine des Sanzay BIO - AOP Saumur Champigny - 100% Cabernet Franc- Soft and full-bodied - **8€**

Pinot Noir - Vignoble Cogné - IGP Val de Loire - 100% Pinot Noir - Light and soft - **8€**

Lussac - ST-Émilion - Châteaude la Grenière - AOP Lussac - ST-Émilion Merlot et Cabernet Sauvignon Structured - **9€**

Bulles Cuvée 101 Brut - Tour de Tilice - Crémant de Wallonie (Belgique) - Subtil - **10€**

Wine by the string

Villedieu - Vins de France

Rosé Blend

Always light and fruity

White Blend

Always fresh and mineral

Red Blend

Always fruity and indulgent

Hot Drinks

Espresso **€3,8**
Double espresso **€5**
Coffee **€3,8**
Belgian coffee (Armagnac-infused pear) **14€**

Cappucino **4,9€**
Latte **4,9€**
Hot chocolate **5,9€**
Decaf coffee **3,8€**

Teatower teas **4,5€**
Jasmine - Blue Earl Grey -
Green Tea - Red fruits

Fresh mint tea **€5**
Teatower Herbal Infusion **€4,5**
Lady Dodo - Rooibos - berry fruits

🔮 If you feel a little hungry, count on our little gems all day long 🔮