

Miroir

BRASSERIE

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

Brasserie operated by

**nonante
folies**

Getting started

**Braised Belgian endives,
vinaigrette - €10**

Served cold, with a touch of Liège syrup.

Braised cabbage - €13

Hollandaise infused with North Sea brown shrimp and chilli oil.

Main dish

**Roasted vegetables with thyme
and burnt onion cream - €19**

The garden on a feast, with a smoky and gourmet note.

**100% chicken vol-au-vent,
fries - €23**

Farm chicken and a sauce that makes hearts skip a beat

House Favourite

**Traditional Flemish beef stew,
with fries - €22**

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

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

Signed Dierendonck

Caesar Salad- €18

The classic Caesar salad, prepared with our organic roast chicken.

Artisanal croquettes

Duo/trio Shrimp - €21 / €31

The salty breeze of the North Sea

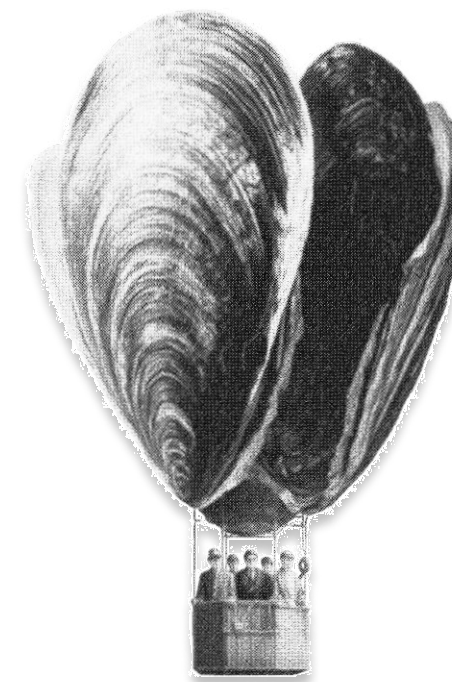
Duo/trio Vieux Brugge - €14 / €21

Melting cheese, golden crust, & Liège syrup

Mixed duo - €18

Mussels with fries - €29

- Marinières
- Garlic & cream
- White wine



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

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

**Chicory gratin with mashed
potatoes - €18**

A Brussels classic that warms both heart and belly

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

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

Catch of the day - €26

Seasonal stoemp and Sambre et Meuse sauce.

Our fries are freshly cut. Our mayo is homemade

Specialties

**Organic Roast Chicken
Coq des Prés**

€24

1/4 chicken p.p.
or

€29

1/2 chicken p.p.

Sides : Pan juices / Applesauce
Fries / Salad



**Family Roast Chicken
1,5KG**

Served on a platter
for 3-4 people,
carved or to be carved,
that's up to you

€70

Unlimited Sides : Roasted vegetables
Baby potatoes / Salad / Applesauce / Pan
juices

Vegetarian Specialty

Mushroom vol-au-vent, fries - €20

Packed with celeriac balls, full-on veggie goodness.

12 am - 2:30 pm

Lunch menu

Soup of the day with open sandwiches - 12€

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

Sweet finale

Cheese selection - €13

Dame blanche - €10

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

Chocolate mousse - €9

Smooth, hint of salt

Chocolate brioche French toast - €11

Thick and golden, generously topped with Kwatta chocolate sprinkles.

**Basque Cheesecake &
Cherries - €10**

Melting and fruity

Crème brûlée - €8

Traditional - with that perfect crackle on top.

**Coffee with a selection of
four signature
pralines - €12**

Crafted by the artisans at Maison Pliester.

Brussels waffle - €12

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



Tuna & peach - €5

Just like Wednesdays after school.

Pulled beef bao - €13

Flemish beef stew style.

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

Whipped cream, lemon & chives

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.

Sides

Side of Belgian fries - €5

Green salad with vinaigrette - €3,5

Mashed potatoes - €8

Sautéed forgotten vegetables - €8

Braised Belgian endives - €5

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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 🔮