



FOOD & BEVERAGE MENU



AT BEAT,
WE BELIEVE THAT CUISINE IS MORE THAN FOOD.
IT'S AN OPPORTUNITY TO SHARE IDEAS, GATHER PEOPLE & CREATE FEELINGS.
THAT'S WHY WE STRIVE TO CREATE A SPACE WHERE EVERYONE BELONGS.
HERE, WE DON'T JUST SERVE FOOD.
WE TRANSMIT CULTURE.

WE ARE **WHERE THE BEST OF BELGIUM MEETS.**
WE ARE **BEAT.**

SMALL BITES

PLANCHA MIX 17,5

Charcuterie, fromage et légumes
Charcuterie, kaas en groenten
Charcuterie, cheese and vegetables

BRUSCHETTA TOMATO & GARLIC 8

ONION RINGS, DALLAS-MAYONNAISE 5

FRIED BRUSSELS SPROUTS 5

Choux de Bruxelles frits, pickles
Gefrituurde spruitjes, pickles
Fried Brussels sprouts, pickles

FRIED MUSSELS 7,5

Moules panées, coriandre, citron vert
Gepaneerde mosselen, koriander, limoen
Breaded mussels, coriander, lime

CHICKEN & WAFFLES 6,5

CORNFLAKES BREADED CHICKEN & BARBECUE SAUCE 7,5

OUR CHEF JOHN'S SUGGESTION

NACHOS DELUXE 15

Chili con carne fait maison, fromage, coriandre, trio de
sauces guacamole, salsa & cheddar
Huisgemaakte chili con carne, kaas, koriander, trio van
sauzen guacamole, salsa & cheddar
Homemade chili con carne, cheese, coriander, trio of
sauces guacamole, salsa & cheddar

LUNCH UNTIL 17.00

CLUB FISH TARTARE 13

Poisson pané, sauce tartare, cornichons, zeste de citron,
mesclun
Gepaneerde vis, tartaar, augurken, citroen zeste, mesclun
Fried fish, tartare sauce, pickles, lemon zest, mesclun

CLUB SALMON & CHEESE 14

Saumon fumé, fromage frais, ciboulette, concombre, citron
vert, mesclun
Gerookte zalm, verse kaas, bieslook, komkommer, limoen,
mesclun
Smoked salmon, cream cheese, chive, cucumber, lime,
mesclun

CROQUE DELUXE 11

Brugge Vieux, pastrami, moutarde belge, coleslaw
Brugge Oud, pastrami, Belgische mosterd, koolsla
Brugge Vieux cheese, pastrami, Belgian mustard, coleslaw

+ Supplément oeuf au plat

+ Supplément gebakken ei

+ Extra fried egg +1

CLUB CHICKEN MOZZARELLA 13

Pesto maison, mozzarella, tomates
Huisgemaakte pesto, mozzarella, tomaten
Homemade pesto, mozzarella, tomatoes

+ FRIES/ FRITES/ FRIETEN + 3,5

STARTERS

SOUP OF THE DAY 5,5

Ask your waiter

HOMEMADE CHEESE CROQUETTES 14

Brugge Vieux, chutney de fraises, purée au fromage
Brugge Oud, chutney van aardbeien, purée met kaas
Brugge Vieux cheese, strawberry chutney, mashed potatoes with cheese

HOMEMADE SHRIMP CROQUETTES 16,5

Crevettes de Zélande, zeste de citron, purée aux scampis
Zeelandse garnalen, citroen zeste, purée met scampis
Zeeland shrimps, lemon zest, mashed potatoes with scampis

BURRATA 15,5

Burrata, jardin de tomates, sorbet de basilic
Burrata, tomatentuin, basilicumsorbet
Burrata, tomato garden, basil sorbet

SALMON TARTARE 16

Saumon, avocats, citron vert, aneth
Zalm, avocado, limoen, dille
Salmon, avocado, lime, dill

+ **FRIES/ FRITES/ FRIETEN** + 3,5

+ **GREEN SALAD** + 3,5

SALADS

LEBANESE FALAFEL 16,5

Grenade, mélange de carottes & de butternut, houmous, lentilles, épinards
Granaatappel, wortel & butternut squash, hummus, linzen, spinazie
Pomegranate, carrot & butternut squash, hummus, lentils, spinach

THAI BEEF 18,5

Steak mariné au soja, coriandre, menthe, piment rouge, tomates, pousses de soja, cacahuètes, edamame, huile de sésame
In soja gemarineerde biefstuk, koriander, munt, rode paprika, tomaten, sojascheuten, pinda's, edamame, sesamololie
Steak marinated with soy, coriander, mint, red pepper, tomatoes, soy sprouts, peanuts, edamame, sesame oil

YOUR FAVORITE

FRIED CHICKEN CAESAR 16,5

Poulet frit, tomates cerises, croûtons, vinaigrette César, parmesan
Gefrituurde kip, kerstomaten, croutons, cesar vinaigrette, parmezaan
Fried chicken, cherry tomatoes, croutons, caesar dressing, parmesan

GOAT CHEESE SALAD 18

Fromage de chèvre, toast, mesclun, figues fraîches, noix, miel-moutarde
Geitenkaas, toast, mesclun, verse vijgen, walnoten, honing-mosterd
Goat cheese, toast, mesclun, fresh figs, walnuts, honey-mustard

+ **Supplément bacon croustillant**

+ **Supplément krokante bacon**

+ **Extra crispy bacon** +2

SUPERFOOD 18

Broccoli, feta, avocat, quinoa, grenade, noix, citron vert
Broccoli, feta, avocado, quinoa, granaatappel, walnoten, limoen
Broccoli, feta, avocado, quinoa, pomegranate, walnuts, lime

+ **Supplément oeuf au plat**

+ **Supplément gebakken ei**

+ **Extra fried egg** +1

*Allergies ou régime spécial? N'hésitez pas à le signaler à votre serveur.

*Allergieën of een aangepast dieet? Aarzel niet om het aan je ober te vertellen.

*Allergies or special diet? Do not hesitate to mention it to your waiter.

MAIN COURSES

FLEMISH BEEF STEW* 18,5

Carbonade flamande, salade chicon & fenouil
Vlaamse carbonade, witlof & venkelsalade
Flemish stew, chicory & fennel salad

STEAK TARTARE "BELGIAN BLUE"* 20

Tartare Blanc Bleu Belge maison, salade verte
Huisgemaakte Belgische Witblauw tartaar, groene salade
Homemade Belgian Blue tartare, green salad

BELGIAN BLUE BEEF FILET MIGNON* 22,5

Blanc Bleu Belge, salade de fenouil, **sauce maison au choix**: poivre, archiduc ou béarnaise
Belgisch Witblauw, venkelsalade, **huisgemaakte saus naar keuze**: peper, champignon of béarnaise
Beef steak, fennel salad, **homemade sauce of your choice**: pepper, mushroom or béarnaise

FILET PUR 350GR 29,5

Blanc Bleu Belge, salade de fenouil, sauce maison au choix: poivre, archiduc ou béarnaise
Belgisch Witblauw, venkelsalade, huisgemaakte saus naar keuze: peper, champignon of béarnaise
Beef steak, fennel salad, homemade sauce of your choice: pepper, mushroom or béarnaise

+ Patates douces grillées
+ Gegrilde zoete aardappelen
+ Grilled sweet potatoes +4

SALMON TERIYAKI 22

Légumes asiatiques, paksoy pané, mayonnaise de wasabi, riz au citron
Aziatische groenten, gepaneerde paksoi, wasabimayonnaise, citroenrijst
Asian vegetables, breaded paksoy, wasabi mayonnaise, lemon rice

FISH AND CHIPS 17

+ Supplément fromage
+ Supplément kaas
+ Extra cheese +1

VOL-AU-VENT* 18,5

Champignons frits, pâte feuilletée
Gepaneerde paddestoelen, bladerdeegkoekje
Fried mushrooms, puff pastry

RISOTTO SPECULOOS 17

Champignons, speculoos, chicon caramélisé
Champignons, speculaas, gekarameliseerde witlof
Mushrooms, speculoos, caramelized chicory

RAVIOLI 17,5

Ricotta, épinards, yaourt, menthe, citron vert, crumble de noix
Ricotta, spinazie, yoghurt, munt, limoen, noten crumble
Ricotta, spinach, yogurt, mint, lime, nutscrumble

FRESH LINGUINI PESTO 18

Pesto maison, asperges vertes, choux de Bruxelles panés, parmesan, noix, tomates
Huisgemaakte pesto, groene asperges, gepaneerde spruiten, parmezaan, walnoten, tomaten
Homemade pesto, green asparagus, breaded Brussels sprouts, parmesan, walnuts

* FRITES INCLUDES/ FRITJES INBEGREPEN/ FRIES INCLUDED

#HASHTAG BURGERS

SWEET WAFFLE BUN
& FRIED CHICKEN* 

THE ORIGINAL

THE BELGIAN 11,5

Sauce du chef, Brugge Vieux, oignons rouges, tomate, salade

Saus van de chef, Brugge Oud, rode uien, tomaat, salade
Chef's sauce, Brugge Vieux cheese, red onions, tomato, salad

THE AMERICAN 12,5

Sauce barbecue, cheddar, bacon, poulet émincé, oignons frits, tomate, salade

Barbecue saus, cheddar, bacon, gehakte kip, gefrituurde uien, tomaat, salade

Barbecue sauce, cheese, bacon, pulled chicken, fried onions, tomato, salad

THE MEXICAN 13

Sauce chili, fromage, jalapeños, guacamole, salsa de tomates

Chili saus, kaas, jalapeños, guacamole, tomatensalsa
Red chili sauce, cheese, jalapeños, guacamole, tomato salsa

+ EXTRA + 1

+ Fried egg/ bacon/ cheese/ jalapeños/ fried onions

+ SIDE SALAD + 3,5

* FOR VEGETARIAN OPTION, ASK YOUR WAITER 

AWESOME NEWS !

Try our other #burgers in our brand new restaurant "Hashtag" ! You'll be amazed by how many ways you can eat sweet waffles !

Hashtag - Burgers & Brunch
55, rue Pletinckx
1000 Brussels
www.hashtagbrussels.com
[@hashtagbrussels](https://www.instagram.com/hashtagbrussels)

BELGIAN FRIES

THE ORIGINAL 3,5

Salé
Gezouten
Salted

THE CHEESY 4,5

Fromage belge fondu
Belgische gesmolten kaas
Melted Belgian cheese

+ Liège syrup +0,5

THE BEEF STEW 5,5

Sauce carbonade
Stoofvleessaus
Beef stew sauce

DESSERT

SPECULOOS PANCAKES 8,5

Boule de glace speculoos, pâte de speculoos, biscuit speculoos
Speculaasijs, speculaaspasta, speculaas
Speculoos ice cream, speculoos paste, speculoos biscuit

YOUR FAVORITE

CUBERDON CRÈME BRÛLÉE 7,5

CHOCOLATE MOUSSE 8

Au vrai chocolat belge
Met echte Belgische chocolade
With real Belgian chocolate

DAME BLANCHE 8

+ *Crème chantilly*
+ *Slagroom*
+ *Whipped cream* +1

MUSTIKKAPIIRAKKA* 8,5

Tarte aux myrtilles
Bosbessentaart
Blueberry pie

* FINNISH SPECIALITY !

La Finlande est actuellement Présidente du Conseil de l'UE et ce, jusqu'en juin. Prochain pays: la Croatie !

Finland is de voorzitter van de Raad van de EU tot eind juni. Volgend land: Kroatië !

Finland is currently President of the Council of the EU until June. Next country: Croatia !

CAKES HOMEMADE

ROCKY ROAD 6

Noix, éclats de biscuits, chocolat
Noten, stukjes koekjes, chocolade
Crunchy nuts, chunks of biscuits, chocolate

CRAZY CARROT 6

Carottes, noix, cannelle, glaçage
Wortelen, walnoten, kaneel, glazuur
Carrots, walnuts, cinnamon, icing

HAZELNUT CARAMEL 6

Cake au caramel, pâte de noisettes, noisettes
Karamel cake, hazelnootpasta, hazelnoten
Caramel cake, hazelnut paste, hazelnut

COLD DRINKS

FRESH JUICES

ORANGE	5
LEMON	5
ORANGE & LEMON MIX	5

HOMEMADE

HOMEMADE ICE-TEA	5
LEMON LEMONADE	5
RED FRUIT LEMONADE	5,5

SOFT DRINKS

COKE/ COKE ZERO/ ICE-TEA	3
TOMATO/ APPLE/ GRAPEFRUIT/ PINEAPPLE JUICE	3
SPA ORANGE/ LEMON	3
FEVER TREE TONIC/ GINGER BEER/ GINGER ALE	4

WATER

SPA STILL/ SPARKLING	4,5/7
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0,50 / 1L

HOT DRINKS

COFFEE

CAFFEINE-FREE OPTION POSSIBLE

CAPPUCCINO	3,5
FLAT WHITE	4
AMERICANO	3,5
ESPRESSO	3
LUNGO	3
MACCHIATO	3,5
LATTE	4

HOT CHOCOLATE

DARK CHOCOLATE	5
+ Crème chantilly	
+ Slagroom	
+ Whipped cream	+1

TEA

DARJEELING	3
Black tea	
CHINA GUNPOWDER	3
Thé vert	
Groene thee	
Green tea	
EARL GREY	3
GREEN AND WHITE MANGO	3
OMA'S GARTEN	3
Infusion, fruits rouges	
Thee-infusie, rode vruchten	
Tea infusion, red fruits	
KRUIDENTUIN	3
Infusion, herbs	

COCKTAILS

NO ALCOHOL FOR ME

GRAPEFRUIT ROSEMARY SPRITZER 7,5

Jus de pamplemousse, sirop de romarin, soda
Pompelmoessap, rozemarijnsiroop, soda
Grapefruit, rosemary syrup, soda

THE ITALIAN BRAMBLE 8,5

Mûres, myrtilles, sucre de canne, jus de citron, soda
Bramen, bosbessen, rietsuiker, lemon juice, soda
Blackberries, blueberries, cane sugar, lemon juice, soda

CREAMY TROPICAL CHACHA 8

Ananas, menthe, lait de coco, sucre de canne
Ananas, munt, kokosmelk, rietsuiker
Pineapple, mint, coconut milk, cane sugar

FROZEN ORANGE DAIQUIRI 7,5

Jus d'orange frais, jus de citron vert, sucre de canne
Vers appelsiensap, limoensap, rietsuiker
Fresh orange juice, lime juice, cane sugar

A BEAT SPECIAL

GINGER BEAT 7

Citron vert, sirop de pamplemousse, ginger beer
Limoen, pompelmoessiroop, ginger beer
Lime, grapefruit syrup, ginger beer

VIRGIN MOJITO 7

Citron vert, menthe, Spa citron, sucre de canne
Limoen, munt, Spa citroen, rietsuiker
Lime, mint, Spa lemon, cane sugar

ALCOHOL, PLEASE

FROZEN CRANBERRY MARGARITA 12,5

Jus de cranberry, jus de citron vert, Jose Cuervo Especial
tequila Silver, Cointreau
Cranberrysap, limoensap, Jose Cuervo Especial tequila
Silver, Cointreau
Cranberry juice, lime juice, Jose Cuervo Especial tequila
Silver, Cointreau

THE BLUE DEVIL 12

Blue Curaçao, jus de citron, gin Bon Vivant, sucre de canne
Blue Curaçao, citroensap, Bon Vivant gin, rietsuiker
Blue Curaçao, lemon juice, Bon Vivant gin, cane sugar

STRAWBERRY SPARKLING SMASH 12

Castell Llord cava, lait de coco, miel, fraises, basilic
Castell Llord cava, kokosmelk, honing, aardbeien,
basilicum
Castell Llord cava, coconut milk, honey, strawberries, basil

BLOODY MARY 11

Vodka Smirnoff, tabasco, Worcester, jus de citron, sel de
céleri
Smirnoff vodka, tabasco, Worcester, citroensap, selderij-
zout
Smirnoff vodka, tabasco, Worcester, lemon juice, celery
salt

STRAWBERRY DAIQUIRI 12

Rhum brun Omerta, fraises, sucre de canne, jus de citron vert
Omerta bruine rum, aardbeien, rietsuiker, limoensap
Omerta dark rum, strawberries, cane sugar, lime juice

BLUEBERRY OR CLASSIC MOJITO 11

Rhum brun Omerta, menthe, citron vert, sucre de canne
+ myrtilles
Omerta bruine rum, munt, limoen, rietsuiker + bosbessen
Omerta dark rum, mint, lime, cane sugar + blueberries

TO SHARE... OR NOT FOR 1 OR 4 PERSONS

SNOW WHITE 10/36

Dolin Vermouth blanc de Chambéry, sucre de canne, jus de
citron vert, Castell Llord cava
Dolin Vermouth witte de Chambéry, rietsuiker, limoensap,
Castell Llord cava
Dolin Vermouth white de Chambéry, cane sugar, lime juice,
Castell Llord cava

GIN FIZZ 11/40

Gin Bon Vivant, jus de citron, sucre de canne, blanc d'oeuf,
soda
Bon Vivant gin, limoensap, rietsuiker, eiwit, soda
Bon Vivant gin, lemon juice, cane sugar, egg white, soda

PIÑA COLADA 11/40

Rhum brun Omerta, lait de coco, jus d'ananas
Omerta bruine rum, kokosmelk, ananassap
Omerta dark rum, coconut milk, pineapple juice

THE HOMEMADE 11,5/41

Thé glacé maison, gin Buss 509 Raspberry, vodka Smirnoff,
Spa citron
Huisgemaakte ice-tea, Buss 509 Raspberry gin, Smirnoff
vodka, Spa limoen
Homemade ice-tea, Buss 509 Raspberry gin, Smirnoff
vodka, Spa lemon

APERITIFS

OMERTA DARK RUM	8
HAVANA CLUB WHITE RUM	7
APEROL	7,5
RICARD	7
SMIRNOFF VODKA	8
CAMPARI	7
VAN ZELLERS PORTO RUBY	6
VAN ZELLERS PORTO WHITE	6
DOLIN VERMOUTH DE CHAMBÉRY RED	7,5
DOLIN VERMOUTH DE CHAMBÉRY WHITE	7,5
GABRIELLA MANZANILLA SHERRY	6
PINEAU DE CHARENTES	8
PICON	8
KIR	6,5
KIR ROYAL	12,5

+ SOFT	+2
+ FRESH JUICE	+4

GIN

BUSS 509 WHITE RAIN	11
BUSS 509 RASPBERRY	11
COPPERHEAD GOLD	11
COPPERHEAD BLACK	11

+ TONIC	+2
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BELGIAN BEERS

DRAFT BEERS

PILS	3/6
<i>Pils / 5%</i>	
DE KONINCK	3,5
<i>Amber / 5,2%</i>	
LA CHOUFFE	4/8
<i>Blonde / 8%</i>	
VEDETT WHITE	4/8
<i>White / 4,7%</i>	
TRIPLE D'ANVERS	4,5
<i>Triple / 8%</i>	

BOTTLED BEERS

DUVEL	4
<i>Blonde / 8,5%</i>	
DUVEL TRIPLE HOP	5
<i>Triple / 9,5%</i>	
VEDETT PREMIUM	4
<i>Premium pils / 5,2%</i>	
LIEFMANS FRUITESSE	4
<i>Fruity / 3,8%</i>	
WILD JO	4,5
<i>Belgian wild ale / 5,8%</i>	
VEDETT IPA	4,5
<i>Ipa / 5,5%</i>	

BEER SPECIAL

MARKET PRICE

Ask your waiter

ORVAL	5,5
<i>Trappist / 6,2%</i>	
WESTMALLE DUBBEL	4
<i>Trappist / 6,5%</i>	
MAES	3
<i>Non-alcoholic</i>	

WINES

WHITE

CHARDONNAY-JURAMENTO, 5/ 15/ 19,5
SAUVIGNON BLANC,
MURCIA, SPAIN

100% SAUVIGNON BLANC - 7/ 24/ 38
DOMAINE TREUILLET, POUILLY FUMÉ,
LOIRE, FRANCE

Clean, fresh and elegant white wine. Perfect to start or to combine with starters and salads, or appetizers

PINOT BLANC-ALDENEYCK, 33
MAASVALLEI, BELGIUM

Bright yellow color with a bit of sparkle. In the nose generous fruit fun with impressions of pear and a hint of spiciness. In the mouth a light mineral touch

70% GARNACHA BLANCA, 30% 38
VIOGNIER-VIA EDETANA "BY EDETERIA",
TERRA ALTA, SPAIN

*Original blend from the North of Spain. Spicy in the nose, influence of thyme, supported by some French oak...
Gastronomic!*

RED

MONASTRELLE, SHIRAZ- 5/ 15/ 19,5
JURAMENTO, MURCIA, SPAIN

PINOT NOIR-CLAYTON ROAD, 5,5/ 18/ 24,5
AUSTRALIA

Beautiful bright red. The bouquet smells of line, delicate fruits (raspberries, wild strawberries), also a bit of earthy. Generous, distinguished, soft creamy and velvety in the mouth.

PINOTAGE, SHIRAZ- 24
BLAASHOEK, SOUTH AFRICA

Delicious juicy, beautiful red fruit, round and soft with a good structure. Wine with character and style, widely adaptable for many dishes.

15% GARNACHA, 85% TINTA DE 36,5
TORO - PRIMA "BY SAN ROMAN",
TORO, SPAIN

*This wine made by Mariano Garcia also has a top winery in Toro... Actually the name of the wine says it all...
To discover !*

ROSE

SHIRAZ-TIERRA DE CASTILLA, 5/ 15/ 19,5
SPAIN

SPARKLES

CAVA CASTELL LLORD BRUT METHODO 6/31
TRADICIONAL-MACABERO, PAREL-
LADA, XAREL-LO, CATALUYNA, SPAIN

Castell Llord is characterized by soft toasted aromas and a beautiful, citrus-filled finale, delicious 'clean' fresh and structured to drink as an aperitif or with a dish

CHAMPAGNE HURÉ FRÈRES 11/63
'L'INVITATION'-CHARDONNAY, PINOT
MEUNIER, PINOT NOIR, LUDES, FRANCE

Light color and fine, persistent pearls. Aromas of ripe fruit, mirabelle and tones of toast. Balanced, smooth and charming. In the taste we find these aromas again supplemented with some citrus and pleasant acidity

DIGESTIFS

VILLA MASSA DI SORRENTO 7
LIMONCELLO

COINTREAU 8

BOLS JENEVER YOUNG 7

BOLS JENEVER OLD 7

COURVOISIER V.S. COGNAC 8

ELIXIR D'ANVERS 8

BAILEY'S 7

DISARONNO 7

LEVI SERAFINO GRAPPA 'MOSCATO' 12

GOUDEN CAROLUS WHISKY SINGLE MALT 11

WILD WEASEL FINEST BLEND WHISKY 9





BE OUR GUEST !
PASSWORD WIFI: I-beat**



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