



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.**

LUNCH UNTIL 17.00

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 11

Brugge Vieux, pastrami

Brugge Oud, pastrami

Brugge Vieux cheese, pastrami

+ 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

SUPPLEMENTS

+ FRITES BELGES/ + 4

BELGISCHE FRIETEN/ BELGIAN FRIES

+ SALADE VERTE/ GROENE SALADE/ + 4

GREEN SALAD

+ PURÉE DE POMME DE TERRE/ + 4

AARDAPPELPUREE/ MASHED POTATOES

+ CROQUETTES DE POMME DE TERRE/ + 4

AARDAPPELKROKET/ POTATO

CROQUETTES

STARTERS & SMALL BITES

TOMATO & BASIL SOUP 5,5

HOMEMADE CHEESE CROQUETTES 15,5

Brugge Vieux, chutney de fraises, salade verte

Brugge Oud, chutney van aardbeien, salade

Brugge Vieux cheese, strawberry chutney, green salad

HOMEMADE SHRIMP CROQUETTES 17,5

Crevettes de Zélande, zeste de citron, salade verte

Zeelandse garnalen, citroen zeste, salade

Zeeland shrimps, lemon zest, green salad

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

OUR CHEF'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

SALADS

FALAFEL & BUTTERNUT 17,5

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

YOUR FAVORITE

FRIED CHICKEN CAESAR 16,5

Poulet frit, tomates cerises, croûtons, vinaigrette César, parmesan, citron vert, coriandre
Gefrituurde kip, kerstomaten, croutons, cesar vinaigrette, parmezaan, limoen, koriander
Fried chicken, cherry tomatoes, croutons, caesar dressing, parmesan, lemon, coriander

GOAT CHEESE SALAD 18

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

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

MAIN COURSES

MEAT

FLEMISH BEEF STEW* 18,5

Carbonade flamande, salade chicon
Vlaamse carbonade, witlofsalade
Flemish stew, chicory 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* 23

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

VOL-AU-VENT* 18,5

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

FISH

SALMON BÉARNAISE 24

Saumon, sauce béarnaise, légumes du jour, potatoes
Zalm, béarnaisesaus, groenten van de dag, potatoes
Salmon, béarnaise sauce, vegetables of the day, potatoes

FISH AND CHIPS 17

+ **Supplément fromage**

+ **Supplément kaas**

+ **Extra cheese** +1

VEGETARIAN

RISOTTO SPECULOOS 17,5

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

FRESH LINGUINI PESTO 17

Pesto maison, asperges vertes, parmesan, noix, tomates
Huisgemaakte pesto, groene asperges, parmezaan, walnoten, tomaten
Homemade pesto, green asparagus, parmesan, walnuts

* FRITES INCLUDES/ FRITJES INBEGREPEN/ FRIES INCLUDED

*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.

HASHTAG BURGERS

Try our other #burgers at our brand new restaurant *Hashtag Burgers & Brunch*, 55 rue Pletinckx, 1000 Brussels

THE #BELGIAN 12,5

Gaufres maison, sauce du chef, fromage, poulet frit, oignons rouges, tomate, salade*
Huisgemaakte wafles, aus van de chef, kaas, kip, rode uien, tomaat, salade*
Homemade waffle buns, chef's sauce, cheese, fried chicken, red onions, tomato, salad*

THE #AMERICAN 13,5

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

* FOR VEGETARIAN OPTION, ASK YOUR WAITER 

+ **Frites Belges/** + 4
BELGISCHE FRIETEN/ BELGIAN FRIES

+ **SALADE VERTE/ GROENE SALADE/** + 4
GREEN SALAD

KIDS MENU for ages 12 and under

FISH STICKS AND CHIPS 8,5

+ *Supplément fromage*
+ *Supplément kaas*
+ *Extra cheese* +1

MINI VOL-AU-VENT* 9,5

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

DESSERT

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 décembre. Prochain pays: la Croatie !	Finland is de voorzitter van de Raad van de EU tot eind december. Volgend land: Kroatië !	Finland is currently President of the Council of the EU until December. Next country: Croatia !
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COLD DRINKS

FRESH JUICES

ORANGE 5

LEMON 5

ORANGE & LEMON MIX 5

HOMEMADE

HOMEMADE ICE-TEA 5

LEMON LEMONADE 5

SOFT DRINKS

COKE/ COKE ZERO 3

ICE-TEA 3,5

TOMATO/ APPLE/ GRAPEFRUIT/
ORANGE 3

SPA ORANGE/ LEMON 3

FEVER TREE TONIC/ GINGER BEER/
GINGER ALE 4

WATER

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

HOT DRINKS

COFFEE

CAFFEINE-FREE OPTION POSSIBLE

CAPPUCCINO 3,5

AMERICANO 3,5

ESPRESSO 3

LUNGO 3

MACCHIATO 3,5

LATTE 4

IRISH COFFEE 11

HOT CHOCOLATE

DARK CHOCOLATE 5

+ Crème chantilly
+ Slagroom
+ Whipped cream +1

TEA

FRESH MINT 5

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*

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

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*

NEGRONI 12

*Campari, Buss 509 White Rain, Dolin Vermouth rouge
Campari, Buss 509 White Rain, Dolin Vermouth rood
Campari, Buss 509 White Rain, Dolin Vermouth red*

MOJITO 11

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

THE HOMEMADE 11,5

*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*

OUR BARTENDER'S CREATION

DYLAN'S ADVENTURE 11

*Vodka Smirnoff, fraises, jus de citron, Fever Tree ginger ale
Smirnoff vodka, aardbeien, citroensap, Fever Tree ginger ale
Smirnoff vodka, strawberries, lemon juice, Fever Tree ginger ale*

AMARETTO ESPRESSO MARTINI 10

*Tia mara, Disaronno, espresso, crème
Tia mara, Disaronno, espresso, room
Tia mara, Disaronno, espresso, cream*

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

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

100% SAUVIGNON BLANC - 45
DOMAINE ROGER CHAMPAULT,
SANCERRE, FRANCE

Very light yellow in color with green hues. Intense scent with notes of citrus, flowers and gooseberries. Dry, fruity taste with floral nuances, slightly spicy and slightly mineral.

70% GARNACHA BLANCA, 30% 38
VIIGNIER-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 - 5/ 15/ 19,5
TIERRA DE CASTILLA,
SPAIN

SPARKLES

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

DIGESTIVE

VILLA MASSA DI SORRENTO 7
LIMONCELLO

COINTREAU 8

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**



WANNA KNOW MORE ABOUT US ?
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@BeatRestaurants

BEAT RESTAURANTS
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