Happy New Year!

Förrätter/starters

Toast Skagen med handskalade räkor, löjrom, rödlök, gräslök, pepparrot & citron
”Skagen” toast with shrimp, whitefish roe, red onion, chives, horse radish & lemon **189:-**
(Maredsous 6)

Rödbetstartar med saffranaioli & fetaostcrème. Toppas med valnötter & fikonsirap
Beetroot tartar with saffron aioli & feta cheese créme. Topped with walnuts & fig syrup **179:-**
(Kwak)

Hummersoppa toppad med handskalade räkor. Serveras med en Toast Skagen kanapé
Lobster soup topped with hand-peeled shrimp. Served with a Toast Skagen canapé **189:-**
(Chimay Dorée)

Vegetariskt

Vegetarisk ”Stoofvlees” – klassisk belgisk gryta tillagad på öl med svamp, rotfrukter & omph. Serveras med potatisstomp eller färska frites (då blir den vegansk)
Vegetarian “Stoofvlees” – classic Belgian stew cooked with beer, mushrooms, root vegetables & omph. Served with roughly mashed potatoes or fries (for a vegan dish) **225:-**
(Westmalle Dubbel)

Vegansk sojafärsburgare med jalapeño & majs. Serveras med chimichurri, avokadoröra, lökringar, färska frites & vegansk tryffelmajo
Vegetarian soy burger with jalapeño & corn. Served with chimichurri, avocado mash, onion rings, fries & vegan truffle mayo **235:-**
(Maredsous 6)

Varmrätter/mains

Hjortytterfilé & vildsvinskorv på en bädd av jordärtskockspuré. Serveras med potatisfondant, picklad svamp & enbärssås
Venison fillet & wild boar sausage on a bed of Jerusalem artichoke puree. Served with potato fondant, pickled mushrooms & juniper sauce **345:-**
(Chimay Bleue)

Smörstekt gösfilé med färskpotatis, blomkålspuré & musselsås. Serveras med handskalade räkor, friterad kapris, riven pepparrot & brynt smör
Butter-fried pike-perch fillet with new potatoes, cauliflower puree & mussel sauce. Served with hand-peeled shrimp, fried capers, grated horseradish & browned butter **298:-**
(Belgo Wit)

Belgobarens fisk- & skaldjursgryta med handskalade räkor, blåmusslor, saffranaioli & vitlöksbröd
Belgobaren´s rich fish & seafood stew topped with shrimp, mussels, saffron aioli & garlic bread **285:-**
(Belgo IPA)

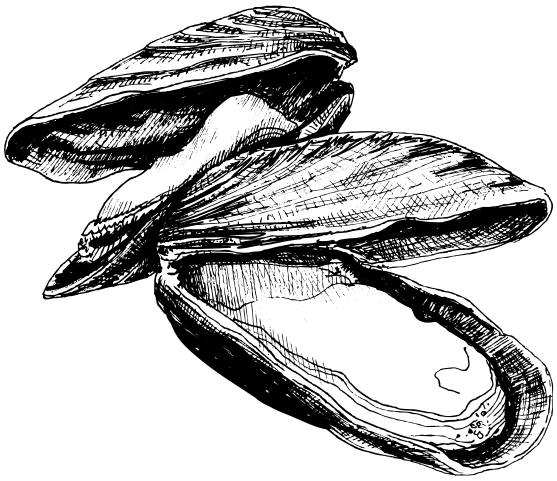
Belgoburgare (200g) med tillbehör & färska frites
Belgo burger (200g) with sides & fries **225:-**
(Belgo Pils)

+ lots of moules! See the back!

Dessert

Speculoos tiramisu
Tiramisu with Belgian Speculoos cookies ... **135:-**
(Tripel Karmeliet)

Belgisk chokladfondant med vaniljglass
Belgian chocolate lava cake with vanilla ice cream **145:-**
(Gulden Draak 9000 Quadruple)



Moules & frites

Vår specialitet – musslor tillagade enligt belgiska traditioner. Alla våra musslor kokas med vitt vin, selleri, gul lök, vitlök, purjolök, morötter & timjan. Serveras med färska frites.

Our specialty – mussels cooked according to Belgian traditions. All our mussels are cooked in white wine with celery, onions, garlic, leek, carrots & thyme. Served with fries.

½ kg	***196:-***
1 kg	***286:-***

Moules Marinière (Wine, vegetables & herbs)

Moules Classic (Wine & cream)

Moules Trappist (Trappist beer & cream)

Moules Bacon & Grädde (Bacon & cream)

Moules Provençale (Tomatoes & herbs)

Moules Morney (Parmesan & cream)

Moules Hummersås (Lobster sauce & cream)

Moules Pepparrot (Wine, cream & horseradish)

Moules Chili (Chili & cream)

Belgobarens favorit (Parmesan, chili & cream)

Fråga gärna personalen om lämplig öl till dina musslor

The staff will be happy to recommend a suitable beer for your moules

Belgobaren *Happy New Year!*