



# Olivier

## Welcome at Restaurant Olivier

It is a well-known fact that a Belgian beer café is all about hospitality. Staying with a Belgian means pampering at high level.

Olivier has a comprehensive assortment of beers in stock. That is why we advise you to drink a pint with your meal. You will find our matching beer suggestions listed with the dishes on the menu, but obviously you can also make your own choice. As you may have already noticed: we do our utmost to let you enjoy an authentic Belgian evening with quality food & drinks abundantly present.

## We wish you a pleasant evening!

### DINER MENU

#### BREAD

<b>Very devilish bread</b> ; slices of bread with devilish butter	4.00
<b>Crazy bread trio</b> ; slices of bread with devilish butter, aioli and butter with sea salt	4.50

#### SOUPS

<b>Granny`s tomato soup</b> with aged cheese	5.50
<b>“A green soup”</b> ; chicken soup with peas, mint and bacon	6.00
<b>“Sjefkes Soup”</b> ; Chef`s choice of soup	6.50

#### STARTERS

<b>Flemish Carpaccio</b> , roast veal with aged cheese, gherkin and mustard-mayonnaise - Celis White	10.50
<b>Chicken wings</b> braised and marinated in Palm- Dikke Mathile	7.00
<b>Savory quiche</b> with zucchini and tomato marmalade- Affligem Blonde	6.50
<b>Goat cheese</b> wrapped in grilled zucchini served with pear and la Chouffe syrup- Cuvee des Trolls	7.50
<b>Steamed mackerel</b> with fresh potato salad – Ename Blond	7.50
<b>Salmon fillet</b> marinated in Hoegaarden, served with green asparagus, fennel and arugula - Vedett Extra White	9.50
<b>Cheese and shrimp croquette</b> ; with mustard mayonnaise and whole-meal bread - Vedett Blond	8.50

## **SEASON SPECIALS** Served with a thick slice of whole-meal bread

<b>Spinach salad</b> with goat cheese, celery, apple, almond shavings and yoghurt dressing – Vedett Extra White	12.50
<b>Salmon salad</b> with spinach, radishes, grapefruit and French dressing – Vedett Extra White	13.50
<b>Salade d'Anvers</b> with veal, fennel, gherkin, tomato and mustard mayonnaise – Pauwel Kwak	14.50
<b>Liege salad</b> with French beans, salad pickled onion, ham, potato and a honey dressing – Deugniet	12.50
<b>“A green soup”</b> ; a full meal chicken soup with peas, mint and bacon – Brugse Zot Blonde	9.50

## **FOR THE LITTLE BOYS AND GIRLS**

<b>Croquette</b> with fries and salad	7.50
<b>Chicken nugget</b> with fries and salad	7.50
<b>Mussels</b> with fries and salad	8.75
<b>Ice cream</b>	3.75

## **MAIN COURSES** Served with Flemish fries and mayonnaise

<b>"Oostende Waterzooi"</b> A delicious dish with a cut of haddock, mussels, delicate vegetables and potatoes in a creamy sauce - Augustijn Blonde	16.50
<b>Megrin</b> Braised megrim with a crispy crunch of green herbs - Celis White	19.50
<b>"Gent Waterzooi"</b> A delicious dish with guinea fowl, baked ham, delicate vegetables and potatoes in a creamy sauce – Hoegaarden Grand Cru	16.50
<b>Veal sirloin steak</b> grilled and served with vegetables "Notre Dame" and garlic-flavoured veal gravy – Brugse Zot Double	21.50
<b>Meatball</b> filled with Orval cheese in a cherry-tomato sauce, served with a salad – De Koninck	15.50
<b>Ham on the bone</b> (700 gr) with Olivier sauce made with la Chouffe, bacon and mushrooms. Served with French beans, bacon, pickled onions and honey – Deugniet	19.50
<b>Roast chicken</b> crispy and juicy with green vegetables and potato – Zeezuiper	17.50
<b>“Namen ribs”</b> pork ribs braised in Rodenbach sprinkled with Namen plum compote - Leffe Dubbel	17.50

<b>Burgundian ball</b> filled with a fondue of camembert, served with raw vegetables - Lamme Goedzak	17.00
<b>Portobello burger</b> ; burger of red lentils with sweet-sour cucumber, tomato marmalade, little gem, a Portobello-"bun" and cocktail sauce – Ename Blond	16.00
<b>"Sjefkes Maaltje"</b> ; Chef's choice	19.50

## DESSERTS

<b>Flemish "white lady"</b> ; choux pastry filled with vanilla ice cream topped with hot chocolate sauce and whipped cream – Lindemans Framboise	5.50
<b>Liege waffle</b> ; traditional recipe with vanilla ice cream, warm cherries and whipped cream – Boon Kriek	6.50
<b>Panna cotta</b> ; chocolate and banana panna cotta with syrup of La Chouffe liqueur and almond-meringue cookie crunch – Bellevue Kriek	6.50
<b>Red fruit soup</b> with Liefmans Fruitesse, Galia melon and sorbet ice-cream – Liefmans Fruitesse	7.00
<b>Olivier's cheese palette</b> ; Fourme d'Ambert, camembert, Orval and Chimay with figs and walnuts, served with dark whole-meal bread and Liège syrup – Duchesse de Bourgogne	9.50
<b>Lemon cheesecake</b> ; homemade with a sauce of red fruits and whipped cream – Liefmans Fruitesse	7.50
<b>Coffee Complete</b> with Belgian delicacies and la Chouffe liqueur	7.50