



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!

LUNCH Till 17.00 hrs

SANDWICHES Choice of thick slices of corn bread or whole-meal bread.

Agedcheese and mustard	5.50
Homemade tuna salad with gherkin, onion, French beans	6.50
Smoked salmon with chives cream	8.00
“Smos”; mild cheese, ham, egg, tomato, cucumber, onion, chives and mayonnaise	6.50
Flemish carpaccio of roast veal with aged cheese, gherkin and mustard mayonnaise	7.50
Warm chicken breast with mustard sauce	7.00
“Sjefkes Beleg”; Chef’s choice of sandwich filling	8.00

SOUPS Served with a thick slice of whole-meal bread

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

CROQUES Toast with thick slices of oven-baked bread au gratin

Croque Monsieur , ham and/or cheese toast	5.00
Croque Madame , ham, cheese and fried egg toast	5.50
Croque Oostende , salmon, tomato and cheese	6.50
Croque Flamande , Flemish salami, tomato and cheese	6.50
Croque Bruxelles , Brie cheese, honey, and pine	6.50
Croque d`Anvers , smoked chicken, avocado mousse and cheese	7.50
Croque Sandwich , chicken, streaky bacon, tomato, cheese, salad and mustard mayonnaise	10.00

MORE LUNCH

Flemish carpaccio , roast veal with aged cheese, gherkin and mustard mayonnaise	10.50
Veal croquettes served with fresh bread and mustard	8.00
Cheese croquettes served with fresh bread and mustard mayonnaise	8.00
Shrimp croquettes served with fresh bread and mustard mayonnaise	11.50
Savory quiche with zucchini and tomato	6.50

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

Spinach salad with goat cheese, celery, apple, almond shavings and yoghurt dressing	12.50
Salmon salad with spinach, radishes, grapefruit and French dressing	13.50
Salad d`Anvers with veal, fennel, gherkin, tomato and mustard-mayonnaise	14.50
Liege salad with French beans, salad pickled onion, ham, potato and a honey dressing	12.50
“A green soup” ; a full meal chicken soup with peas, mint and bacon	9.50

EGG DISHES

Choice of thick slices of corn bread or Burgundy whole-meal bread

Fried eggs with ham and/or cheese	7.50
Fried eggs with bacon, tomato and cheese	8.50
Flemish omelet with ham, Nicola potato and vegetables	8.50

MUSSELS

served with cocktail and garlic sauce, Flemish fries or whole-meal bread

Natural	18.00
White wine	19.50
Garlic	19.50
Hoegaarden beer	18.50
Olivier; with La Chouffe, ham and mushrooms	20.50

SWEETS

Liege waffle ; traditional recipe with vanilla ice cream, warm cherries and whipped cream	6.50
Flemish "white lady" ; choux pastry filled with vanilla ice cream topped with hot chocolate sauce and whipped cream	5.50
Panna cotta ; chocolate and banana panna cotta with syrup of La Chouffe liqueur and almond meringue cookie crunch	6.50
Red fruit soup with Liefmans Fruitesse, Galia melon and sorbet ice-cream	7.00
Lemon cheesecake ; homemade with a sauce of red fruit and whipped cream	7.00

BAR BITES

Drumsticks ; marinated in Palm	7.00
Namen pork ribs ; braised in Rodenbach with Namen plum compote	7.50
Cheese and shrimp croquette ; with mustard mayonnaise	8.00
Ground beef sausage with shallots and raisins soaked in Duchesse du Bourgogne	5.50
Olivier's cheese palette ; Fourme d'Ambert, camembert, Orval and Chimay with figs and walnuts, served with dark whole-meal bread and Liège syrup	9.50
Olivier's charcuterie ; various meats served with figs, walnuts, dark Liège syrup and whole-meal bread	9.50
Very devilish bread ; slices of bread with devilish butter	4.00
Crazy bread trio ; slices of bread with devilish butter, aioli and butter with sea salt	4.50
Portion of olives	4.50
Cheese with mustard	5.50

DEEP FRY FRENZY

Croquette balls (8 pcs)	5.00
Croquette balls (16 pcs)	10.00
Cocktail snacks arrangement; hot and cold snacks (15 pcs)	9.00
Cocktail snacks arrangement; hot and cold snacks (30 pcs)	18.00
Cheese sticks (8 pcs)	5.00
Vegetarian spring rolls (8 pcs)	5.00