

FINGER *FOOD*



FIESTA NACHOS^{VG, 1, 2, 10, 12}

Mix of nachos, spicy guacamole, fresh Pico de Gallo sauce made with tomato, coriander, & olive oil, topped with a blanket of melted cheddar cheese.

€13

PATATAS BRAVAS^{VG, 3, 4, 12}

Potatoes topped with a rich tomato sauce, a touch of smoked paprika piment & creamy aioli.

€8

PEPPERS PADRON^{VG, 5, 12}

Tender, grilled peppers finished with a sprinkle of sesame seeds & sea salt.

€12

WAGYU PEARL^{1, 3, 4, 10, 12}

Crispy croquette of tender beef and creamy potato, paired with a Chimichurri mayonnaise infused with red pepper, garlic, oregano & a hint of vinegar.

€11

CHEESYLICIOUS^{VG, 1, 2, 12}

Aged Belgian cheese croquettes with fresh parsley & a touch of yellow lemon zest.

€12

MEDITERRANEAN FALAFELS ^{PB, 5, 10, 12}

Chickpea balls served with a refreshing plant-based yogurt sauce with coriander, mint & a hint of lemon.

€11

VIVA LA FRITE! ^{VG, 12}

Crispy fries accompanied with the sauce of your choice.

€6

NICE AND SWEET POTATOES ^{VG, 12}

Sweet potatoe fries accompanied with the sauce of your choice.

€6

TO SHARE *OR NOT*



CURED BELGIAN MEAT PLATTER^{1, 2, 3, 7, 10}

Belgian charcuterie selection, offering a variety of flavors from the region's rich culinary tradition: Ardennes dry sausage, dried beef nut, Pietrain nut, seasonal terrine with Tierenteyn mustard & pickles.

€25

BELGIAN CHEESE PLATTER^{VG, 1, 2, 11}

A trio of finely selected Belgian cheeses from Kaasaffineurs Van Tricht, served with jam & dried fruits.

€25

VEGGIE PLATTER^{PB, 1, 4, 5, 10, 11, 12}

Plant-based platter, chickpeas, hummus, eggplant, caviar, black olives tapenade, carrot hummus with cumin, pickles & our homemade toasts.

€22

TIGER'S KISS CEVICHE^{8, 10, 12}

Fish of the day, marinated with green lime, pomegranate seeds, rice krupuk & a Leche de Tigre sauce.

€12

8, 9, 10, 12

GRILLED OCTOPUS

Grilled octopus finished with a delicate sauce of white wine, fresh lemon & garlic sauce.

€20

1, 3, 9, 10, 12

CHARRED CALAMARI

Golden breaded squid served with a creamy mayonnaise blended with garlic, ginger, & a hint of lemon.

€14

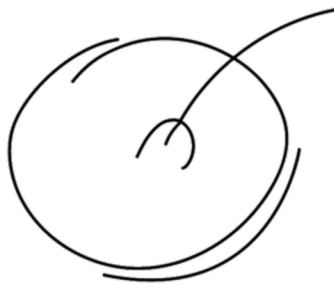
4, 5, 12

MINI BROCHETTES, MAXI FLAVOR

Three mini chicken brochettes marinated with green lemon, ginger, sesame & olive oil, perfectly grilled on a Binchotan Japanese barbecue.

€12

THE CLASSICS



CLUB SANDWICH^{1, 2, 3, 4, 10, 11 12}

Classic club sandwich, served with toasted bread, crisp romaine lettuce, cherry tomatoes, crispy bacon, grilled chicken, white ham, hard-boiled eggs & Belgian fries.

€25

VENI, VIDI, VICI SALAD^{1, 2, 3, 4, 7, 8, 10, 12}

Caesar salad with grilled Mechelen cuckoo, romaine lettuce, hard boiled egg, onion crumble, crutons, parmesan flakes & caesar sauce.

€24

FISH & CHIPS^{1, 8, 12}

Fried pollock served with Belgian fries, a homemade tartare sauce with capers, parsley, & a touch of lemon.

€25

VEGGIE CHEF'S SOUP^{VG, 1, 2}

A seasonal vegetable soup, served with a slice of toast grilled with rich Belgian L&L Plaquette butter.

€18

CECI N'EST PAS UN BURGER^{1, 2, 3, 7, 10, 12}

180g of Belgian gourmet beef, raw onion, aged Bruges cheese, and a signature Cardo sauce made with onions, pickles, ketchup & mustard.

€28

CARDO'S FAMOUS POKE BOWL^{PB, 4, 5}

Sweet and salty mix of rice, avocado, edamame, and mango with toasted sesame & tahini vinaigrette.

+5€ supplement for salmon.

€21

KIDS *CORNER*



CHICKEN FINGERS^{1, 3, 12}

Portion of crispy chicken sticks accompanied with Belgian fries.

€18

PIZZA BAGUETTE^{1, 2, 12}

Gratinated baguette topped with tomato sauce, cheese, ham & toppings.

€12.5

CROQUE-MONSIEUR^{1, 2, 4, 10}

Oven-gratinated ham & cheese sandwich, topped with a bechamel sauce.

€15

PASTA BOLO^{1, 2, 3, 12}

Pasta served with homemade Bolognese sauce.

€15

PASTA PESTO^{VG, 1, 2, 3, 11, 12}

Pasta served with a basil-infused pesto sauce.

€16

GUILTY *PLEASURES*



CREMA DE LIMONCELLO^{VG, 2, 3, 10}

Caramelized cream infused with limoncello.

€12

CAFE GOURMAND^{VG, 1, 2, 3, 11}

Chef's sweets of the day served with a coffee.

€12

CHURROS CHOCOLATE DUO DELUXE^{VG, 1, 2, 3, 4, 12}

Mini churros served with rich dark and creamy milk chocolate sauces.

€10

CHOCOLATE LAVA CAKE^{VG, 1, 2, 3, 4, 11}

Chocolate cake with a salted butter caramel heart, paired with a refreshing raspberry sorbet.

€14

LIMONCELLO FROZEN COUPE^{VG, 2, 3, 10}

Limoncello-infused ice-cream creation.

€16

BABA AU RHUM^{VG, 1, 2, 3, 10}

A timeless rum-soaked cake topped with Chantilly cream and a hint of lemon zest.

€12

All our desserts are homemade with love!
All our desserts may contain traces of nuts

INFORMATION & ALLERGENS

VG : Vegetarian

PB: Plant-based

NA: Non-alcoholic

1 Wheat gluten, **2** Milk, **3** Eggs, **4** Soya, **5** Sesame, **6** Shellfish, **7** Mustard, **8** Fish, **9** Crustaceans, **10** Sulfites, **11** Nuts (pistachio, almond, hazelnut), **12** Peanut, **13** Celery.

All our dishes may contain traces of nuts