



# CAFE. BELGE

THE RITZ-CARLTON, DIFC

EST. 2014

## The Golden Era of 1920's MENU



### Begin

**CHICKEN WINGS** <sup>D G</sup>  
SPICY BBQ SAUCE, CRUDITÉS

**CROQUETTES** <sup>D F E M</sup>  
(BEEF / CHEESE) MUSTARD DIP, FRIED PARSLEY

**CHARRED OCTOPUS** <sup>D F</sup>  
POTATOES, SMOKED PAPRIKA, MUSTARD

**95 GRILLED CALAMARI** <sup>D G E</sup>  
TOMATOES, GARLIC, CITRUS BUTTER

**70 WAGYU BEEF SLIDERS** <sup>D G E</sup>  
GARLIC AIOLI, PASSEDALE CHEESE, CARAMELIZED ONION & FRIES

**120 BEEF CARBONADE** <sup>D A</sup>  
CARROT, POTATOES & BEEF MEATBALLS & FRIES

**105 ESCARGOTS GARLIC & HERBS BUTTER** <sup>D N</sup> **125**  
SNAILS WITH GARLIC BUTTER, PARSLEY, ALMOND, PARMESAN & BAGUETTE

**110**

**105**

### Salad

**KALE & APPLE SALAD** <sup>D</sup> **90**  
FETA CHEESE, DATES, ARUGULA, POMEGRANATE & RASPBERRY DRESSING

**CLASSIC CAESAR SALAD** <sup>D G C F</sup> **85**  
BABY GEM, TURKEY BACON, CROUTONS, PARMESAN, ANCHOVIES  
ADD CHICKEN OR SHRIMP +35

**BURRATA** <sup>D N</sup> **105**  
CHERRY TOMATO, BASIL PESTO, OLIVES TAPENADE & ARUGULA

**SHRIMP & AVOCADO SALAD** <sup>C</sup> **95**  
SHRIMP, AVOCADO, CHERRY TOMATOES, MIXED SALAD, MUSTARD DRESSING

**CHEF'S CHEESE SELECTION** <sup>D G N</sup> **135**  
CRACKERS, BREAD, PEAR & RAISIN CHUTNEY

**FOIE GRAS TERRINE** <sup>D G E N A</sup> **125**  
SPICY CHERRY CHUTNEY, POACHED APPLE, PISTACHIOS & BRIOCHE

**GREEN LENTIL SALAD** <sup>V</sup> **80**  
APPLE, RED ONION, BURNT TOMATOES & WHITE BALSAMIC DRESSING

**LEMON QUINOA** <sup>V N D</sup> **80**  
AVOCADO, MANGO, CRUMPLE FETA, HAZELNUT, LEMON VINAIGRETTE

**MARINATED BEETROOT** <sup>V</sup> **70**  
BEETROOT MARINATED WITH ORANGE DRESSING, BASIL & SHALLOTS RING

### Raw bar

**OYSTERS X6**  
NORMANDIE **165** / KELLY **205** / GILLARDEAU **245**

**SALMON TARTAR** <sup>D G F</sup> **100**  
AVOCADO, CUCUMBER, CHILI, BAGUETTE

**BEEF CARPACCIO** <sup>D G E</sup> **100**  
PARMESAN, TRUFFLE, ROCKET LEAVES

**STEAK TARTAR** <sup>D G E F</sup> **120**  
CONFIT EGG YOLK, SHALLOTS, GHERKINS, CAPERS, CRISPY BAGUETTE

### Soups

**FRENCH ONION SOUP** <sup>D G</sup> **70**

**SEAFOOD CHOWDER** <sup>D G F C</sup> **90**  
SHRIMPS, CALAMARI, MUSSELS & CARROT

### Happy Hour

MONDAY TO THURSDAY  
4PM - 7PM

AED 40 ON  
SELECTED DRINKS

### Business Lunch

MONDAY TO FRIDAY  
12PM - 3PM

COURSES 2 FOR AED 135  
COURSES 3 FOR AED 155


### Family Roast Brunch

EVERY SUNDAY 12PM - 4PM

SOFT DRINKS PACKAGE: AED 315  
HOUSE PACKAGE: AED 415  
COCKTAILS & SPARKLING PACKAGE: AED 515

# On bread

**WAGYU BURGER**  150  
GARLIC AIOLI, CARAMELIZED ONIONS, LETTUCE, TOMATO, PASSENDALE CHEESE & FRITES

**TRUFFLE FLATBREAD**  125  
MUSHROOM CREAM, MOZZARELLA, TRUFFLE OIL, ARUGULA

**MARGHERITA FLATBREAD**  105  
MOZZARELLA, TOMATOES, ARUGULA

**SPICY BEEF PEPPERONI FLATBREAD**  120  
MOZZARELLA, TOMATOES, RED ONIONS, ARUGULA



## Moules Frites

SERVED WITH BELGIAN FRITES

CLASSIC MARINIÈRE		1kg / ½
CHAMPAGNE CREAM		210 / 145
SPICY TOMATO		215 / 150
BEER & BEEF CHORIZO		205 / 135
		215 / 150

## Supper

**MUSHROOM RISOTTO**  125  
SAUTÉED MUSHROOMS & PARMESAN, TRUFFLE OIL

**FISH & CHIPS**  130  
COD FISH, TARTAR SAUCE, MASHED PEAS


**SEAFOOD LINGUINE**  180  
MUSSELS, SCALLOPS, PRAWNS, OCTOPUS & SHELLFISH CREAM SAUCE

**SEARED SALMON**  180  
PIQUILLO PEPPER & CELERIAC PURÉE, ARTICHOKE, CHERRY TOMATO, CAPERS BUTTER

**CRISPY SEA BASS**  195  
CAULIFLOWER & QUINOA, BROCCOLINI & LEMON BUTTER


**BRAISED BEEF CHEEKS**  195  
CREAMY POLENTA, ROASTED CARROT & BROCCOLINI

**BLACK ANGUS MB3+ STEAK 'N' FRITES 300G**  225  
PADRON PEPPERS, BÉARNAISE


**GRILLED OMANI LOBSTER 900G**  325  
LEMON BUTTER SAUCE


## From the grill

**CORN-FED CHICKEN BREAST**  155

**TIGER PRAWNS (5PCS)**  195

**BLACK ANGUS MB3+ FILLET MIGNON 250G**  270


**AUSTRALIAN LAMB CHOPS**  180

**BLACK ANGUS MB3+ RIB EYE 350G**  290

CHOOSE YOUR SAUCE:

BÉARNAISE, PEPPERCORN, MUSHROOM OR CITRUS EMULSION

CHOOSE ONE OF THE BELOW MENTIONED SIDE DISHES

**CATCH OF THE DAY**  315

## Sides 40

BELGIAN FRITES  
ROASTED SWEET POTATO

MASHED POTATOES   
FOREST MUSHROOM


STEAMED VEGETABLES  
ASPARAGUS

## Dessert

**DAME BLANCHE**  55  
WARM CHOCOLATE GANACHE

**CHOCOLATE LAVA CAKE**  55  
COCONUT SORBET, MILK CHOCOLATE WHIPPED GANACHE, CARAMELIZED POPCORN

**CARAMELIZED APPLE TARTE FINE**  55  
WARM APPLE TART, VANILLA ICE CREAM

**EXOTIC CHEESECAKE**  55  
FRESH PASSION FRUIT & PINEAPPLE LIGHTLY CANDIED IN SPICY INFUSION, MANGO SORBET

**BELGIAN WAFFLE**  55  
HOT CHOCOLATE SAUCE, FRESH BERRIES, CHANTILLY CREAM, STRAWBERRY SORBET

**SELECTION OF ICE CREAM & SORBETS**  50  
3 SCOOPS OF YOUR CHOICE

**EXOTIC FRUIT PLATER** 55  
PINEAPPLE, WATERMELON, ROCK MELON, , FRESH BERRIES