



Where Medusa's eyes enchant you,
the flavours of Bragoût embrace your senses.




BAR & FINE DINING
BRAGOÛT
BY HASHOTEL






allergens info

BREAKFAST

Breakfast Bites

PISTOLET WITH HAM OR CHEESE	3,8
FRENCH TOAST 	14,5
AMERICAN PANCAKES 	13,5
VOLKOREN TOAST HUMMUS 	13,5

Eggs

EGGS, YOUR WAY 	9,5
omelette scrambled eggs sunny side up	
EGG, TOMATO & ONION 	11,5
BACON & EGGS	14
EGGS BENEDICT	17,5
gerookte zalm	
COCOTTE BRAGOÛT 	12
egg baby potatoes red onion grated cheese	



BREAKFAST

Breakfast Buffet

Start your day in complete comfort with our *extensive breakfast buffet*, served in a refined and elegant setting.

We work with *high-quality, locally sourced ingredients* and offer a selection that feels both classic and contemporary.

BREAKFAST BUFFET

- Freshly baked rolls and artisan bread
- A wide selection of cured meats and cheeses
- Yoghurt, granola and breakfast cereals
- Fresh seasonal fruit and fruit salads
- Pastries and house-made sweets
- Fresh, artisanal fruit juices

In addition to the buffet, you may choose from a selection of *seasonal à la carte breakfast dishes, including lactose-free and gluten-free options.*

DRINKS INCLUDED

- Cava
- Coffee | Tea
- Fruit juice | Water

30,- per person | 10,- per child (up to 12 years)

Please ask for your receipt at checkout. Prices in euro, incl. VAT and service. 1 bill per table.
Allergens: Information on allergens on request. The composition of the products may change. The allergen list is based on supplier information. Please note that cross-contamination cannot be 100% excluded.



SPECIAL BRUNCH

only on special holidays

from 11.30 to 15.00

The Special Brunch is our most refined brunch experience. A luxurious upgrade of our Lazy Sunday Brunch, featuring festive dishes, fresh oysters and champagne. Expect culinary finesse, seasonal creations and an extensive selection to enjoy at your leisure.

This Special Brunch is available on the following occasions:

Valentine's Day, Carnival, Easter, Mother's Day, Pentecost, Father's Day, All Saints' Day, Saint Nicholas

LAZY SUNDAY BRUNCH

+ *delicious extras to enjoy*

- Glass of Champagne (instead of Cava)
- Oysters
- Festive Dishes
- Extensive Dessert Buffet

DRINKS INCLUDED

- Glass of Champagne
- House Wines | Beers
- Water | Soft Drinks
- Coffee | Tea

85,- per person | 35,- per child (up to 12 years)



LAZY SUNDAY BRUNCH

*served from September to June
every Sunday from 11.30 to 15.00*

Sundays are made for long, leisurely brunches.
Start with our breakfast dishes and continue with a selection
of soup, tapas, four starters and four main courses.

Still have room?
Our dessert buffet will tempt you without a doubt.

LAZY SUNDAY BRUNCH

- Breakfast Dishes
- Selection of Cheeses
- Refined Starters
- Main Courses
- Seasonal Vegetables
- Potato Dishes
- Bacon & Eggs
- Soup
- Chef's Tapas
- Side Dishes
- Greens
- Sweet Treats

DRINKS INCLUDED

- Glass of Cava
- House Wines | Beers
- Water | Soft Drinks
- Coffee | Tea

70,- per person | 35,- per child (up to 12 years)

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BITES

Oysters

	<i>3 pieces</i>	<i>6 pieces</i>
CREUSE RAW	14	23
CREUSE ORIENTAL	17	26
CREUSE GRATINATED	19	28

Bites

PAN CON TOMATE 	14
CRISPY CALAMARI	17
WAGYU TATAKI	26
TUNA TATAKI	23
CHEESE SELECTION 	22
ANTIPASTO	24

	<i>10 grams</i>	<i>30 grams</i>
CAVIAR BLINIS	36	89

Smoked Salmon | Royal Belgian Osietra Caviar



COCKTAILS & MOCKTAILS

Classics

PORNSTAR MARTINI	17
NEGRONI	15
COSMOPOLITAN	15

Specials

MOSCOW MULE	15
LAZY RED CHEEKS	15

Mocktails

VIRGIN AMBROSIA	12
VIRGIN SPICY MANGO MARGARITA	12
BABY RED CHEEKS	12

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APÉRO

Gin & Tonic

BOMBAY SAPPHIRE	13,5
Schweppes Indian Tonic classic	
DOUBLE YOU GIN	14,5
Fever-Tree Indian Tonic citrus	
HENDRICK'S GIN	15,5
Fever-Tree Indian Tonic fresh	
GIN MARE	15,5
Fever-Tree Mediterranean Tonic	
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LE TRIBUTE GIN	15,5
Tribute Tonic citrus - fresh	
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OOI GIN 0.0%	14,5
Fever-Tree Indian Tonic Jonagold apple	



APÉRO

Aperitifs

BELLINI	9,5
MARTINI Bianco Rosso Fiero	6,7
PORTO NIEPOORT White Ruby	6,7
SHERRY DRY	6,7
RICARD PASTIS	6,7
PINEAU DE CHARENTES	6,7
CAMPARI	6,7
KIR	6,7
KIR ROYALE with Moët & Chandon	17

Spritz

APEROL SPRITZ	9,5
LIMONCELLO SPRITZ	9,5

Alcohol-Free Aperitifs

CRODINO ORANGE	4,8
MARTINI NOLO Vibrante Floreale	6,7
MARTINI NOLO & TONIC	8,8

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WINES

House Wines

glass

bottle

WHITE

5,8

34

Zo'oc | Bruno Andreu

France | Pays d'Oc

Chardonnay

RED

5,8

34

'Centoare' Primitivo | Cantina Sampietrana

Italy | Puglia

Primitivo

ROSÉ

5,8

34

Harmonie de Gascogne | Domaine Pellehaut

France | IPG Côtes de Gascogne

Cabernet Sauvignon | Malbec | Merlot | Syrah | Shiraz | Tannat

SWEET

6,2

37

Été Gascon | Domaine Pellehaut

France | Côtes de Gascogne

Gros Manseng | Petit Manseng | Chardonnay



BUBBLES

Champagne

	<i>glass</i>	<i>bottle</i>
MOËT & CHANDON	16	95
RUINART BLANC DE BLANCS		125
RUINART ROSÉ		125
DOM PÉRIGNON		235

Cava

	<i>glass</i>	<i>bottle</i>
CLOS AMADOR RÉSERVA DELICAT BRUT	8,5	44
Père Ventura		

Franciacorta

		<i>bottle</i>
ALMA GRANDE CUVÉE BRUT		85
Bellavista		

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ALCOHOL-FREE DRINKS

Mocktails

VIRGIN AMBROSIA	12
VIRGIN SPICY MANGO MARGARITA	12
BABY RED CHEEKS	12

Aperitifs

CRODINO ORANGE	4,8
MARTINI NOLO Vibrante Floreale	6,7
MARTINI NOLO & TONIC	8,8

OOI GIN 0.0%	14,5
Fever-Tree Indian Tonic Jonagold apple	

Wines & Bubbles

glass *bottle*

WHITE

VDF Désalcoolisé Bruno Andreu	8,6	44
<i>France Languedoc-Roussillon</i>		
<i>Chardonnay</i>		

RED

VDF Désalcoolisé Bruno Andreu	8,6	44
<i>France Languedoc-Roussillon</i>		
<i>Merlot</i>		

BUBBLES

VDF Pétillant Désalcoolisé Bruno Andreu	11,5	58
<i>France Languedoc-Roussillon</i>		
<i>Chardonnay</i>		



MENU

Lunch Menu

SOUP OF THE DAY

MAIN COURSE OF THE DAY

DESSERT

29 pp

Available Monday to Saturday from 11:30 to 15:00


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STARTERS

Cold Starters

IRISH BEEF CARPACCIO	22
VITELLO TONNATO	24
TUNA TATAKI	24
WAGYU TATAKI	26
SALMON TARTARE	24
BURRATA BRAGOÛT 	23
tomato compote basil cream	
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CLASSIC CRAB COCKTAIL	26
cocktail sauce baby gem tomato egg	
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Soup

SOUP OF THE DAY	7,5
CREAM OF TOMATO SOUP WITH MEATBALLS	8,5
THAI CHICKEN SOUP	18,5



STARTERS

Hot Starters

	<i>1 piece</i>	<i>2 pieces</i>
CHEESE CROQUETTES 	14	19
SHRIMP CROQUETTES	16	22
CHEESE & SHRIMP CROQUETTE DUO		21
FROG LEGS 'CLASSIC' IN GARLIC BUTTER <i>6 pieces</i>		26
PAN-FRIED FOIE GRAS		27
apple gingerbread red wine syrup		

Scampi

	<i>starter (5 pieces)</i>	24
	<i>cain course (7 pieces)</i>	29
GARLIC CREAM		
GARLIC BUTTER		
SPICY TOMATO SAUCE		

CAFÉ DE PARIS

bacon | raspberry | cream

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FISH

SOLE ROLLS, OSTEND STYLE 32
white wine | grey shrimp | mussels | duchesse potatoes

COD 34
beurre blanc | seaweed caviar | leek purée

TUNA 36
puttanesca | pasta

SKATE WING 36
butter sauce | capers | cherry tomatoes | mashed potatoes

SALMON 33
béarnaise | salad | baby potatoes

SOLE MEUNIÈRE 49
fries | salad

Lobster

half lobster *whole lobster*

LOBSTER BELLE VUE 33 56
egg | cocktail sauce | salad | tomato

LOBSTER THERMIDOR 36 56
gratinated | grain mustard sauce | baby potatoes

LOBSTER BRAGOÛT 36 56
grilled on the robata | pasta aglio e olio



MEAT

Robata Grill

on lava stone grilled

LADY STEAK *180 g* 24
fresh salad

IRISH STEAK *250 g* 28
fresh salad

BRASVAR PORK RACK 28
blackwell sauce | warm vegetables | gratin

Plancha

seared, cooked in butter

CHICKEN BELLE FLAMANDE 24
natural jus

URUGUAYAN RIBEYE 36
grilled vegetables

IRISH FILET PUR 39
grilled vegetables

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SIDES

FRESH FRIES	4
CROQUETTES	4
MASHED POTATOES	4
SWEET POTATO FRIES	4
RICE	4
PASTA AGLIO E OLIO	5
ROASTED POTATOES	5
GRATIN	5

greens

CLASSIC SALAD	4
lettuce tomato dressing egg red onion	
FRIED MUSHROOMS	4
WARM VEGETABLES	6

sauces

NATURAL JUS	4
PEPPER CREAM	4
MUSHROOM CREAM	4
BÉARNAISE	4
SPICY TOMATO	4
HERB BUTTER	4



CLASSICS

VOL-AU-VENT	23
VOL-AU-VENT BRAGOÛT	34
mousseline sweetbread grey shrimp	
STEAK TARTARE, CHEF'S STYLE	29
beef tartare mayonnaise capers egg shallot	
TOMATO WITH GREY SHRIMP	38
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FLEMISH BEEF STEW BRAGOÛT	26
speculoos crumble warm vegetables raisins	
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SALADS

WARM GOAT CHEESE & SERRANO HAM	25
croutons honey apple almond	
CAESAR	26
croutons sucrine egg crispy chicken parmesan	
SCAMPI	29
curry mayonnaise pickled fennel mixed salad apple	
THAI BEEF	29
grilled beef soy lime sesame ginger	
NIÇOISE	34
lightly grilled fresh tuna anchovies green beans salad egg tomato baby potatoes	
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LION'S MANE 	32
soy lime sesame ginger	
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THAI SPECIALS

Pad Thai


with rice noodles

CHICKEN	24
SCAMPI <i>5 stuks</i>	27
LION'S MANE 	27

Curry

GREEN CHICKEN CURRY	26
bamboo shoots thai basil rice	
RED CURRY WITH PRAWNS	28
coriander lime leaves baby potatoes	
SWEET POTATO CURRY 	25
yellow curry chickpeas coriander coconut cream soy rice	

Salads

THAI BEEF	29
grilled beef soy lime sesame ginger	
LION'S MANE 	32
soy lime sesame ginger	

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TOASTS & CROQUES

Croques




MONSIEUR	19
MADAME	21

Toasts

ITALIAN	24
chicken Belle Flamande mozzarella pesto	
RUSSIAN SALAD 	23
peas potato mayonnaise pickles carrot	
MUSHROOMS 	23
beech mushroom oyster mushroom shiitake button mushroom	
CREAMY MUSHROOM	26
beech mushroom oyster mushroom shiitake cream Breydel ham	



PASTA

BOLOGNESE	22
AGLIO E OLIO 	21
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CHICKEN ALFREDO	29
chicken Belle Flamande brunoise of vegetables parmesan cream sauce	
FUNGHI TARTUFO 	34
beech mushroom oyster mushroom shiitake button mushroom	
BEEF TAGLIATA	32
pasta tomato cream sauce	
PARMIGIANA MELANZANE 	28
eggplant lasagna	
VONGOLE	32

KIDS

PASTA BOLOGNESE	15
VOL-AU-VENT	18
salad fries	
KIDS STEAK	23
natural jus small vegetables fries	
FLEMISH BEEF STEW	18
small vegetables fries	

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DESSERT

Ice Cream

DAME BLANCHE	12
COUPE BRÉSILIENNE	12
FRESH FRUIT COUPE	15
COUPE ADVOCAAT	14

Pancakes

	<i>1 piece</i>	<i>2 pieces</i>
PANCAKE	8	10
sugar, syrup or jam		
PANCAKE WITH ICE CREAM & CHOCOLATE SAUCE		15
PANCAKE WITH ICE CREAM & FRESH FRUIT		17
CLASSIC CRÊPE SUZETTE		18

Extra

WHIPPED CREAM	2
WARM CHOCOLATE SAUCE	3



DESSERT

Sweets

CAFÉ GLACÉ	14
HOMEMADE CHEESECAKE	14
CHOCOLATE MOELLEUX	13
CLASSIC SABAYON	15
TIRAMISU BRAGOÛT	16
CLASSIC CRÊPE SUZETTE	18
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SUNDAE CARAMEL BEURRE SALÉ	17
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WATER & HOMEMADE JUICES

<i>Water</i>	<i>25 cl</i>	<i>50 cl</i>	<i>1 l</i>
SAN PELLEGRINO	3,6	6,2	9,8
ACQUA PANNA	3,6	6,2	9,8
PERRIER <i>20 cl</i>			3,8

Homemade juices

FRESHLY SQUEEZED ORANGE JUICE	6,5
HOMEMADE ICE TEA RED BERRY	6,6



HEALTHY DRINKS

Healthy juices by Pajottenlander

APPLE	4,5
APPLE & GINGER	4,5
APPLE & CHERRY	4,5
ORANGE	4,5
GRAPEFRUIT	4,5

Tönisteiner

LEMON	4,3
ORANGE	4,3
FRUIT BASKET	4,6
BLOOD ORANGE	4,6
LEMON-GINGER FIT	4,6
PINK FIT	4,6

Sparkling Kambucha

GINGER-LEMON	5,6
PEACH YUZU	5,6

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SOFT DRINKS

Classics

COCA-COLA Classic zero	3,5
FANTA ORANGE	3,5
SPRITE	3,5
GINI BITTER LEMON	3,9
SCHWEPPE'S INDIAN TONIC	3,9
SCHWEPPE'S AGRUM	3,9
LIPTON ICE TEA SPARKLING	3,9
LIPTON ICE TEA GREEN TEA	3,9
POMTON grapefruit & tonic	7,4
FRISTI	3,9
CÉCÉMEL	3,9

Double Dutch

ELDERFLOWER TONIC	4,9
GINGER ALE	4,9
GINGER BEER	4,9
INDIAN TONIC	4,9



BEERS

Draft

CRISTAL 25 cl	3,3
CRISTAL 50 cl	5,8
BOLLEKE SCOTCH	3,9
SCOTCH WATNEYS	4,4
GRIMBERGEN BLONDE	5,1
GRIMBERGEN BROWN	5,1
LA CHOUFFE	5,1
AFFLIGEM 0.0%	5,1

Bottles

LIEFMANS KRIEK on the rocks	4,2
KRIEK MORT SUBITE	4,2
DUVEL	5,6
CHIMAY BLUE	5,8
TRAPPIST WESTMALLE DOUBLE	5,8
TRAPPIST WESTMALLE TRIPLE	5,8

WILD GENE	5,8
Cosmopolitan Beer by Koen Vanmechelen	

Alcohol-Free Beers



CRISTAL 0.0%	3,3
LIEFMANS KRIEK 0.0% on the rocks	4,4
G.O.D. 0.0% Good Old Days	6,2

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HOT DRINKS


Coffee & More

COFFEE SEC	3
COFFEE ESPRESSO DECA	3,7
CAPPUCCINO	4
VEGAN CAPPUCCINO 	4,4
CAFÉ AU LAIT	4
HOT CHOCOLATE	4,2
LATTE MACCHIATO classic	4,2
LATTE MACCHIATO caramel hazelnut	4,6
VEGAN LATTE MACCHIATO 	4,8
ICED LATTE	4,2
ICED LATTE caramel hazelnut	4,6

Strong Coffee

HASSELT COFFEE jenever	9,5
IRISH ITALIAN FRENCH COFFEE	11,5

Tea

CLASSIC TEAS	3,9
chamomile, rooibos, ginger lemon, green tea bancha, rosehip hibiscus, earl grey, fruit garden	
FRESH MINT TEA	5,2
FRESH GINGER TEA	5,2
VEGAN CHAI TEA LATTE 	5,8



SPIRITS

<i>Whisky</i>	WILLIAM LAWSON	7,4
	JAMESON	7,4
	JACK DANIEL'S	8,9
	NIKKA FROM THE BARREL	17
	BELGIAN OWL GREEN IDENTITY	21
<i>Cognac</i>	COURVOISIER	8,6
	HENNESSY V.S.	10,4
	HENNESSY X.O.	26,5
<i>Rum</i>	BACARDI CARTA BLANCA	7,4
	BACARDI AÑEJO CUATRO	8,4
	OMERTA	9,2
	ZACAPA CENTENARIO 23Y	15,5
<i>Digestifs</i>	AVERNA	4,7
	EXTRA SMEETS	4,7
	LIMONCELLO	5,4
	VODKA GREY GOOSE	7,9
	SAMBUCA	8,4
	BAILEYS	8,4
	CALVADOS	8,2
<i>Berta</i>	AMARETTO	8,4
	GRAPPA VILLA PRATO	12,5
	GRAPPA VILLA PRATO RISERVA	13,5

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