



for those
who love
discovering
new flavours
within
tradition

Le Petit bon bon

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le Petit bon bon

New
Brasserie

written by
Christophe Hardiquet

c'est d'imprévisible

c'est le Petit Bonbon, l'esprit

Libre de réservation

103 rue Royale 1000 Brussels



To Share

Eggs with Mayonnaise
7 euros (1pc)

Sardine Rillettes,
16 euros

Roquefort Cheese Gougères,
16 euros

Pressed Pork Terrine with Mustard,
13 euros

Cold Starters

Smoked Sardines with Beechwood, Greek Yoghurt
and Pickled Cucumber
24 euros

Veal Carpaccio, Aged Gouda and Umami Miso
Vinaigrette
23 euros

Crispy Rice with Salmon Tartare and Kimchi
Vinaigrette
25 euros

Hot Starters

Oyster Gratin ‘Expo 58’
10 euros per piece

Frisée Salad with Bacon and Poached Egg
22 euros

Shrimp Croquette
18 euros (1pc)

Cheese Croquette
15 euros (1pc)

North Sea Brown Crab Gratin
30 euros

Chicory Gratin with Comté Cheese
19 euros without ham, 24 euros with ham

Plant-Based Dishes

Artichoke with Vinaigrette (V)
16 euros

Herb Arancini with Smoked Scamorza Cheese (V)
21 euros

Mains - Fish

Ondenval Trout with Sorrel and
Vermouth Beurre Blanc
31 euros

Ostend-Style Cod
35 euros

Sole “Belle Meunière”
Price of the catch - 400g

Mains - Meat

Steak with “Gorilla Pepper”
Sirloin - 35 euros
Fillet - 45 euros

Beef Cheek Carbonnade with Dark
Beer and Speculoos Spices
28 euros

Vol-au-Vent :
Traditional (with Veal Meatballs)
30 euros
Royal (Traditional with Sweetbread)
36 euros

Traditional Steak Tartare
29 euros

Pork Knuckle with Mustard
26 euros

To Accompany :

Mashed Potatoes or Homemade Fries
‘Graisse de Boeuf’

Green Salad or Chicory Salad

V = Vegetarian

Extra requests will be charged.

Information on allergies: available on request.

Desserts

Iced Meringue with Rum
16 euros

Catalan Crème Brûlée
14 euros

Warm Chocolate Fondant
15 euros

«Ceci n’est pas une gaufre»,
Cider Ice Cream
15 euros

«Colonel»
Lime Sorbet with Vodka BelBul
16 euros

*Le Petit bon bon works with fresh
produce, some may be unavailable.*

Christophe
Hardiquet
"homme de
cuisine"

