

WE INVITE YOU INTO THE CULINARY WORLD OF OUR BOUTIQUE BITES
PERFECT FOR SHARING WITH YOUR PARTY

BOUTIQUE BITES

When ordering only bites, you must order a minimum of two per person.

Vitello tonnato

Veal carpaccio with smoked eel, tuna and eel mayonnaise, fried capers and pickled red onion



29,-

Chef's selection of Italian charcuterie

Prosciutto nazionale, coppa stagionata and spianata romana



28,-

Foie gras deluxe

Crispy brioche with foie gras, apple compote, hazelnut crunch and pickled red onion



30,-

Smoky chicken flatbread

Pulled chicken with a barbecue twist, pickled fennel and mustard caviar



23,-

Prawns à la plancha

Fried on the hot plancha served with a southern dip



24,-

Royal Belgian Caviar Gold 30gr

Exclusive Royal Belgian Caviar, served with blinis and sour cream



89,-

Grilled white boudin winter-style

With caramelised red onion, pointed cabbage and Belgian pickles



25,-

Crispy chicken strips (5 pieces)

With a delicious glaze featuring a sweet Asia note



19,-

Shrimp croquettes (8 pieces)

With flavourful North Sea shrimp and a sun-dried tomato dip



27,-

Tuna tataki

Seared tuna with ponzu, sesame, huacatay oil and kizami nori



29,-

Truffle fries

Crispy Belgian fries with truffle mayo and parmesan



18,-

Bao bun (2 pieces)

Soft steamed bun filled with slow-cooked pulled pork, barbecue sauce and pickled cucumber



23,-

Beef tartare with truffle on brioche (2 pieces)

Crispy brioche with beef tartare, truffle cream, parmesan and autumn truffle



39,-

Beef tartare and caviar on brioche (2 pieces)

Crispy brioche with beef tartare, sour cream and 10gr Royal Belgian Caviar Gold



49,-



SHARE YOUR BOUTIQUE MOMENTS

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ONLINE RESERVATIONS: WWW.MOODFOODCAFE.BE

CHOOSE YOUR FAVORITE MAIN COURSE AND SELECT FROM OUR FLAVORFUL SIDE DISHES
FOR THE PERFECT TASTE EXPERIENCE

MAIN COURSES

Side dishes are not included with the main courses, unless otherwise stated.

Mediterranean-style gambas à la plancha	  	38,-
Cod Royal with white wine sauce and grey North Sea shrimp	    	44,-
Belgian Blue-Witthe steak grilled on the Big Green Egg		30,-
Dry-aged Rubia Gallega with homemade chimichurri (aged 5 weeks / ca. 350 g)		59,-
Vol-au-vent with free-range chicken	 	29,-
Boeuf bourguignon with red wine, pearl onions and bacon	  	29,-
Beef tartare 'classic'	 	29,-
Beef tartare 'Italienne'	   	32,-
Beef tartare Royal 'Belgian Caviar Gold 30gr'	 	98,-
Meatballs in creamy tomato sauce	   	25,-
Truffle tagliatelle with chicken, creamy truffle sauce and oyster mushrooms	  	42,-
Truffle tagliatelle, creamy truffle sauce and oyster mushrooms	   	37,-
Salad with seared tuna and Asian dressing	  	38,-
Goat cheese salad with crispy bacon, apple and honey dressing	 	32,-

SIDE DISHES

We serve side dishes exclusively as an accompaniment to a main course.

Potato selection

Belgian fries	5,-
Potato croquettes   	5,-
Baby potatoes with chili dip and parmesan   	6,-
Creamy mashed potatoes  	5,-

Sauce

Pepper  	3,5-
Mushroom  	3,5-
Béarnaise  	3,5-
Roquefort   	5,-

Vegetable selection

Mixed green salad with chive dressing  	4,-
Tomato salad with balsamic glaze, goat's cheese, basil and roasted almonds  	7,-
Pointed cabbage with hollandaise sauce and crispy sauerkraut  	8,-
Braised carrots with a hint of honey, ricotta and pomegranate 	8,-
Sautéed Brussels sprouts with bacon and roasted almonds  	8,-

All prices are in euros and include VAT.

Do you have an allergy or intolerance? Please ask our staff for advice.