

BELGA

ROOFTOP BAR & BRASSERIE

FOOD

WIFI

Username: belga
Password: belgaon32



belgabangkok



MOULES FRITES (1/2 KG / 1 KG)

Our Mussels are served with Homemade Belgian Fries and Mayonnaise

**Moules Marinière,
White Wine, Shallots, Parsley**

590 / 1,090

B
**Moules Tom Yum,
Chili Paste, Lime, Coriander**

590 / 1,090



B
**Moules Hoegaarden,
White Beer, Pancetta, Cream**

590 / 1,090

**Moules de Jour,
Flavour of the Day**

590 / 1,090

First mentioned in a Flemish manuscript in 1781, "Moules Frites", black mussels served with french fries, have been the most popular dish in Belgian cuisine for a long time. Originally described as the "Poor Man's Meat" due to the wide availability of both mussels and potatoes to the people of Belgium, nowadays the mussels used for this dish have gained the nickname "Black Gold" due to increasing demand and also their use in more high end restaurants throughout Europe. A dish that can be prepared in endless ways, Moules Frites is a must try when visiting Belgium, or Belga Rooftop Bar & Brasserie. Here our chef Nicolas sources the mussels from around the world, depending on the best season and quality, to bring a taste of Belgium's national dish to you. And the fries? We make them in house, using the best quality potatoes and cooking them three times (yes, three times) to ensure the perfect ratio of crisp crust and soft center. Enjoy!

V - VEGETARIAN | **B** - SIGNATURE DISH | VE - VEGAN

Please let us know if you have any allergies or dietary requirements
Price are in Thai Baht and exclude 7% VAT and 10% service charge.

SHARING PLATES

Artisan Cheese

Served with Crispy Bread and Pickles
330 / 520

V

Artisanal Platter

Dry-aged Ham, Pork Terrine,
Artisan Cheese
690 / 1,190

Belga Frites Poutines

Spicy Tomato, Gruyeres Cheese
450

V

FROM THE STOVE

CROQUETTES

Grey Shrimp **B**

390

Cheese **V B**

290

Mixed

450

Endive au Gratin

Paris Ham, Béchamel
290 / 450

B

Roasted Beetroot Soup

Parmesan, Chorizo, Carrot
290

Smoked Aubergine

Quinoa, Pinenut, Spiced Tomato Coulis
350

VE

Risotto Ardennais

Champagne, Wild Mushrooms, Truffle
390 / 590

V

Codfish Croquette

Tartare Sauce, Lemon
490

Noordzee Seafood Bisque

Lobster, Mussels, Whipped Cream
490

OYSTERS

Selection of Seasonal Oysters 3/5/7

290 / 470 / 650

SALADS

Salade de Chicons

Endive, Comté, Walnut, Celery and Green Apple
290

V

Grey Shrimp Salad

Tomato, Iceberg, Mayonnaise
390

B

Salade Liégeoise

Lettuce, Lardons, Potatoes, Egg
290 / 480

B

Mesclun Salad

Local Organic Leaves, Beer Vinaigrette
200

VE

FROM THE LARDER

L'Américain

Traditional Beef Tartare, Mayonnaise and
Crispy Bread
490

Tuna-Lemongrass Tartare

Soy-Sesame Dressing, Lime, Coriander
450

B

Crab and Endive Bites

Avocado, Red Chili, Ginger
390

Marinated Herring

Potato Salad with Grain Mustard, Horseradish
390

Chicken Liver Parfait

Crispy Bread, Grapes & House Pickles
390



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SEAFOOD

Line-Caught Seabass

White Bean Stew, Pancetta, Smoked Paprika
790

Dover Sole Meunière

Green Olives, Tomato, Pinenut and Basil,
Pomme Purée
950

Flamed Prawns

Cream of Bisque, Capsicum, Pilaf Rice
650

Noix de St Jacques

Pan Seared Hokkaido Scallops

Smoked Sweetcorn, Kale, Chorizo
690

Canadian Lobster

Garlic Butter, Béarnaise Sauce
1,090 / 1,950

Steamed Cod Fish

Mussel Velouté, Fennel, Grapes & Tarragon
690

B

BELGA aims to source all Seafood from sustainable fishing.

GARNITURES

Frites Maison - Homemade Belgian Fries **B** V

250

Belga Frites Poutines

Spicy Tomato, Gruyeres Cheese
450

V

Mesclun Salad, Beer Vinaigrette

180

VE

Seasonal Vegetable Cocotte

190

V

Stoemp, Root Vegetable Mash

190

V

Gratin Forestier

Potato, Girolles, Cream, Comté
250

V

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SLOW COOKED & BRAISED

Waterzooi, Chef Nico's way

Slow Cooked Chicken Breast,
White Wine Sauce, Garden Vegetables
650

B

Braised Pork Belly

Celeriac Puree, Cabbage, Ginger
620

Boulets Sauce Lapin

Traditional Liégeoise Meatballs (Beef & Pork),
Onion Gravy
650

B

Carbonnade à la Flammande

Braised Beef with Stout Beer,
Pancetta and Mustard
790

B

Confit Duck Leg à la Kriek

Gratin Forestier, Cherry Sauce
600

BUTCHER'S CHOICE

L'Américain,

Traditional Beef Tartare

Mayonnaise and choice of Crispy Bread or Frites
750



FROM THE GRILL

Belga Burger

Homemade Australian Lamb Patty,
Cumin Bun, Tomato Chutney, Brillat Savarin
590

B

Roasted Lamb Cutlets

Puy Lentils, Glazed Turnips, Cinnamon, Jus
1,390

Steak Frites

Australian Beef, Homemade Fries, Green Salad,
Choice of Sauce

Sirloin (280g)

990

Rib-eye (280g)

1,290

Sauces: Béarnaise, Red Wine, Green Peppercorn

Cote de Boeuf, Bone in Rib-eye (1kg)

Ideal for sharing (2-4 persons)

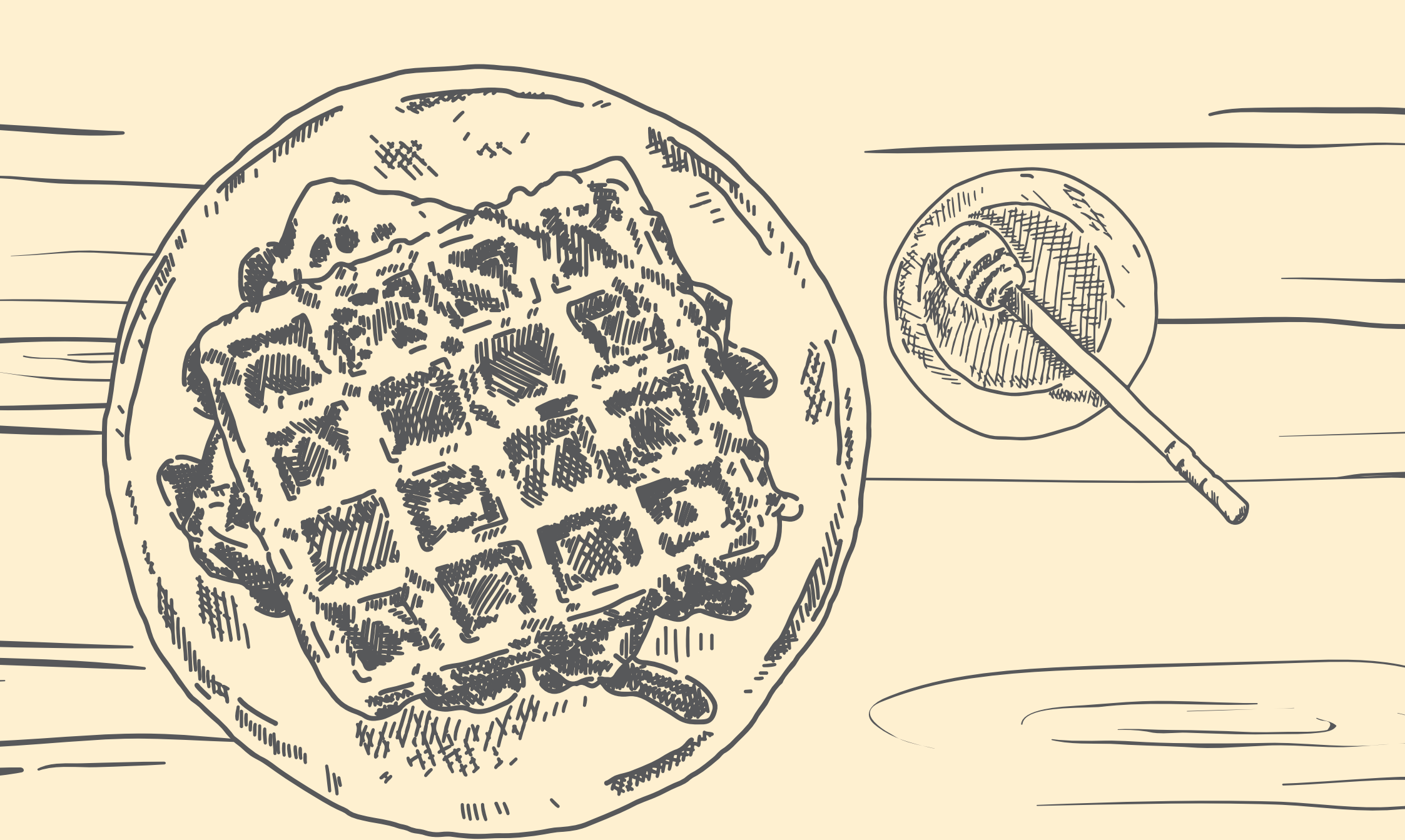
Béarnaise Sauce, Jus & Choice of two Garnitures
3,190



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DESSERTS



GAUFRES

The famous Belgian waffles

Whilst waffles, or "Gaufres" as they are called in Belgium, have been served for a long time, the first mentioning of the dish can be found in a book from 1874 named "La patisserie et la confiture" by Philippe Cauderlier naming a recipe for "Gaufres de Bruxelles". Based on a recipe of a well known pastry chef Florian Dachet of the city of Ghent in Belgium, the waffles have since gained nationwide attraction and are today served throughout the country. At Belga, we offer our take on this famous delicacy - and they are a must try!

DESSERTS

WAFFLES

LIÈGE WAFFLE

Chewy & Yeasty
250

BRUXELLES WAFFLE

Light & Crisp
250

Choose two of the below garnishes:

Belgian Chocolate Sauce
Fresh Strawberries
Caramel Sauce
Vanilla Whipped Cream
Homemade Vanilla Ice Cream

Add THB 75 per additional garnish

DAME BLANCHE

Vanilla Ice Cream, Chantilly,
Belgian Chocolate Sauce
250 / 390

BELGIAN CHOCOLATE MOUSSE

Cocoa Meringue
290

BELGIAN CHOCOLATE FONDUE

Ideal for sharing (2-4 persons)
590

Served with our selection of condiments

BANANA CRUMBLE COUPE

Rum Raisin Ice Cream
290

APPLE TART

Almond Cream, Beer Caramel
290

ICE CREAMS AND SORBETS

75 / scoop

Vanilla
Chocolate
Passion Fruit
Berry

ARTISAN CHEESE PLATER

Imported cheese
330 / 520

BAR MENU

MOULES FRITES

(1/2 KG / 1 KG)
SIGNATURE DISH

**Moules Marinière,
White Wine, Shallots,
Parsley**

590 / 1,090

**Moules Hoegaarden,
White Beer,
Pancetta, Cream**

B

590 / 1,090

**Moules Tom Yum,
Chili Paste,
Lime, Coriander**

B

590 / 1,090

**Moules du Jour,
Flavour of the day**

590 / 1,090

Our mussels are served with
homemade frites & mayonnaise.

COLD ENTRÉES

Salade Liégeoise

Lettuce, Lardons, Potatoes, Egg
290 / 480

B

L'Américain

Traditional Beef Tartare,
Mayonnaise and
Crispy Bread
490

Tuna-Lemongrass Tartare

Soy-Sesame Dressing, Lime, Coriander
450

B

Crab and Endive Bites

Avocado, Red Chili, Ginger
390

Artisanal Platter

Dry Aged Hams, Pork Terrine, Artisan
Cheese
690 / 1,190

Artisan Cheese

330 / 520

V

Chicken Liver Parfait

Crispy Bread, Grapes & House Pickles
390

GARNITURES

Frites Maison

Homemade Belgian Fries
and Mayonnaise
250

V B

Belga Frites Poutines

Spicy Tomato, Gruyeres Cheese
450

V

OYSTERS

Selection of Seasonal Oysters 3/5/7

290 / 470 / 650

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HOT ENTRÉES & MAINS

Grey Shrimp 390	Croquettes Cheese 290	Mixed 450	B
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Belga Burger Homemade Australian Lamb Patty, Cumin Bun, Tomato Chutney, Brillat Savarin 590	B
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Codfish Croquette Tartare Sauce, Lemon 490

Braised Pork Belly Celeriac Puree, Cabbage, Ginger 620

Waterzooi, Chef Nico's way Slow Cooked Chicken Breast, White Wine Sauce, Garden Vegetables 650	B
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Canadian Lobster Garlic Butter, Béarnaise 1,090 / 1,950
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Confit Duck Leg à la Kriek Gratin Forestier, Cherry Sauce 600
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Steak Frites Australian Rib-eye, Homemade Fries, Green Salad, Choice of Sauce Béarnaise, Red Wine or Green Peppercorn 1,290

SOMETHING SWEET

Liège Waffle Served with Belgian Chocolate Sauce and your choice of Vanilla Whipped Cream or Homemade Ice Cream. 250
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