

# CAFÉ D'ANVERS

BELGIAN BISTRO

BY CHEF JOHAN HALSBERGHE

## RESTAURANT WEEK

WINTER 2025

PRE FIX DINNER \$45

### APPETIZERS

Choice of:

Crab Cake

Foie Gras Mousse with Brioche (+ \$7)

French Onion Soup (+3)

Butternut Squash Soup  
*Served with Orwashers Baguette*

Roasted Beet Salad  
*Baby Arugula, Goat Cheese, Balsamic*

Cous Cous Salad  
*Baby Arugula, Chickpeas, Feta Cheese, Pesto*

### ENTREES

Choice of:

Bouchées à la Reine (Chicken VoL AU Vent)  
*Chicken, Veal Meatballs, Mushrooms, Puff Pastry*  
*Served with Belgian frites*

Carbonnade Flamande  
*Belgian Beef Stew made with Belgian Beer*  
*Served with Belgian Frites*

Steak Frites (+ 12)  
*8oz Steak, Peppercorn Sauce, Belgian Frites*

Portobello & Paris Mushroom  
*Zucchini, Fingerling Potatoes,*  
*Leeks, Coconut Curry \* Vegan Dish*

Spaghetti Bolognese  
*Traditional Belgian Style with Carrots*

CDA Burger  
*8oz Waygu Beef, Lettuce, Tomato, Red Onions, Pickles.*  
*Choice of: Cheddar, American, Swiss OR Blue Cheese.*  
*Choice of Sauce: Garlic Aioli - Curry Ketchup – Curry -*  
*Vegan Mayo - Andalous (Medium Spicy) - Chipotle*  
*– Samurai (Spicy). Served with Frites OR Salad.*

### MOULES FRITES

Mariniere (White Wine)

Provencale (Tomato, Garlic, White Wine)

Curry (Cream, Curry)

### DESSERTS

MOJO Artisanal Chocolate Mousse

Choice of:

Dark Chocolate - Hazelnut Praline -  
White Chocolate - Matcha - Passion Fruit

*Served with Whipped Cream and Berries*