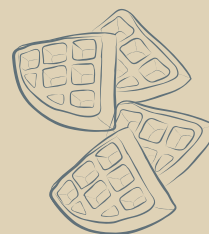




BELGIAN BISTRO

# L'AVENUE

- ARUBA -



BRUNCH  
\$40

KIDS UNDER 12  
\$30

# BRUNCH

SWINGING A LA CARTE

FLOATING  
MIMOSA  
\$20

## BREAKFAST

### WAFFLE BENEDICT

FRESH WAFFLE -DEVILS SAUCE-POACH EGG WITH SALMON

### FRENCH WAFFLE

WITH FRUIT, POWDER SUCRE

### QUICHE L'AVENUE

EGGS-PROSCIUTTO- GRUYERE-SPROUTS

### SCRAMBLE EGGS

WITH TRUFFLE, HAM WITH TOAST

## ENTREES

### BRONZINO

BRONZINO - HERB RISOTTO-SPROUTS-MARINATED ONIONS

### VOL AU VENT

CHICKEN-CREAM MUSHROOM SAUCE -PUFF PASTRY

### SPAGHETTI L'AVENUE

SPAGHETTI -MEATBALL-LIGHT SPICED CREAM-GRUYERE CHEESE

### BAVETTE AND BEER

GRILLED FLANK STEAK - MARINATED POTATOES-BEER SAUCE

### PORK TENDERLOIN SKEWER

SATE SAUCE-PORK MEAT-CRISPY ONIONS

### FLEMISH STEW TASTING

BEEF STEW AND FISH STEW SERVED WITH POTATO LEEK MASH

## LUNCH

### SUNDRIED CPRESE

SOURDOUGH WITH SUNDRIED TOMATOE SPREAD AND FRSH MOZZARELLA

### WITLOF HAM EN KAAS

BELGIAN ENDIVES WRAPPED WITH HAM AND CHEESE SAUCE

### ESCARGOTS BOURGOGNE

VINEYARD SNAILS WITH GARLIC BUTTER AND RUGULA

### STEAK TARTARE L'AVENUE

FRESH STEAK TARTARE WITH MASALA SPICES

### GRAVLAX

MARINATED IN FRESH HERBS NORWEFGIAN SALMON WITH TZAZIKI AND QUINOA

## DESSERT

### PUDDING

VANILLA PUDDING WITH SPECULAAS

### APPLE TARTE TARTIN

HOME-MADE APPLE TARTE WITH VANILLE ICE CREAM

### BELGIAN CHOCOLAT CAKE

BELGIAN CHOCOLAT LAYER CAKE AND CAPUCHINO SAUCE

### DESSERT OF THE DAY

ASKS YOUR WAITER FOR OUR DESSERT OF THE DAY