

CHEZ GUDULE

SHARING IS CARING

Edamame	2.5
Mix of sushis	8.5
Sashimis salmon	9.5
Shrimp ravioli, broth	9.5
Gyozas	7.5
Mango salad, tofu, basil, nuts (v)	8.5
Caramelized "Wings"	9.5
Miso soup (v)	6.5
Nems maison (1pc)	3.5
Shrimp croquettes	13.5

AFTER SHARING

Salmon terryaki	22
Tataki filet mignon, sesame, sweet potato	24.5
Ramen (v)	14 (of the chef +3)
Bo bun beef, rice noodles, nems, mint	17
"Ballekes" bowl (tomato sauce, fried noodles)	16
Gudule bowl (Udon noodles, chicken, shrimps, BBQ sauce)	18.5
Yellow curry coco, seasonal vegetables (v)	15 (w/ chicken +3)
Red curry, gambas, Thai eggplant, bamboo sprouts	23.5
Beef salad, lemongrass	17.5
Salmon salad, avocado, mango, lime	18.5

LAST BUT NOT LEAST

Mango cake	8.5
Lime tarte, basil	7.5
Chocolate pie (salted caramel, pecan nuts)	8

(v) vegetarian
Allergies? Let us know!

DRINKS

APERITIF

Campari	7
Vermouth blanc/rouge	6.5
Apérol	7.5
Prosecco "Corda" Colli Trevigiani	6.5/31
Hendrick's Gin	11
Etsu Gin	10
Pampero Dark Rhum	8
Natural cider BIO	4.5
+ soft	2.5

COCKTAILS

Saigon Mule* (Sake Junmai Ginjo, ginger beer, lime)	11.5
Mojito* (Omerta Rhum, lime, mint)	11
Negroni (Yuzu infused gin, red Vermouth, Campari)	13.5
Thai Martini (white Vermouth, wodka, mango)	12.5
La Vie En Rose* (Cointreau, Campari, lime juice, rose sirop)	12

ON THE TAP

Ginette Lager BIO	3/6
Hoegaarden blanche	4

BOTTLES

Ginette Red Fruits BIO	4
Goose IPA	4.5
Chouffe	4.5
Duvel	4.5
Leffe blonde	4
Chimay bleue	4
Victoria	4
Stella 0%	3
Singha Premium Lager Beer	4.5
Triple Karmeliet	4.5

* non-alcoholic version available

SOFT DRINKS

Chaudfontaine still/sparkling 4.5
Sprite/Fanta/Coca Cola/Coca Cola light 3
Aqua Monaco Ginger Beer/Ginger Ale/Tonic 4
Looza orange/apple/tomato 3

Ice tea MAISON 5
Limonade MAISON 5

HOT DRINKS

Espresso 3
Espresso lungo 3
Doppio 4
Espresso macchiato 3.5
Latte macchiato 4
Cappuccino 3.5

Green tea 4
Green jasmin tea BIO 4
Black tea with red fruits 4.5
Pina Colada infusion BIO 4.5
Rooibos infusion 4

Fresh mint tea 4.5
Fresh ginger tea 4.5

DIGESTIFS

Limoncello 7
Cointreau 7
Amaretto di Saronno 7
Cognac Ottard VS 7
Baileys 7
Sake Junmai Ginjo (Kanbara) 7

RED WINE

Gudule: Grenache, Cabernet 8/36
Bordeaux Périgord: Ordalia, Merlot 4.5/14/19
Bordeaux Supérieur: M de Martet, 2015 23
Côtes du Rhône BIO: Les Crottes, Dieu-le Fit, 2014 36
Côtes du Rhône BIO: Parallèle 45, 2015, Jaboulet 32
Haut-Médoc: Château Beauséjour 2015 29
Vins du Languedoc BIO: La Louvière "La Maitresse" 2015 29
Vins d'Alsace: Pinot Noir 2015, Hugel 6.5/29

WHITE WINE

Gudule: Mauzac, melon de Bourgogne, Chenin 7.5/35
Bordeaux de Périgord: Ordalia, Sauvignon 4.5/14/19
Vins de Loire: Sancerre, 2017, Daulny 7.5/35
Corbière BIO: Vialade Elégance, Chardonnay 24
Vins d'Espagne BIO: Mundo de Yuntero, Verdejo 22

ROSE

Languedoc Roussillon: Montalus 2017 4.5/9/14/19

PROSECCO

"Corda" Colli Trevigiani 6.5/31