

CHEZ GUDULE

SHARING IS CARING

Edamame 3

Gudule Platter (2p) 15

Sashimi salmon 9.5

Waterzooi chicken, coco lemongrass 8.5

Gyozas (+v) 7.5

Mango salad, tofu, basil, nuts (v) 8.5

Caramelized "Wings" 7.5

Miso soup (v) 6.5

Spring rolls "Nems" (+v) 7

North sea Shrimps, fried batter, wakamé 13.5

Spring rolls beef, mint 9.5

MAINS

Salmon terryaki 19.5

Tataki filet beef, sesame, sweet potato 26

Ramen soup, duck, pak choï (of the chef) 16

Wok broccoli, shiitake, cashew nuts 15

Bo bun beef, rice noodles, spring rolls, mint 16

"Ballekes" bowl (tomato sauce, fried noodles) 15

Gudule bowl (Udon noodles, pak shoi veg BBQ) (v) 15
(shrimps, chicken bio +3)

(v) veggie

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Yellow curry coco, seasonal vegetables (v) 15
chicken filet bio +2)
Red curry, gambas, Thai eggplant, bamboo sprouts 19.5
Lacquered Duck, rice pancakes, hoisin sauce 19
Salad Barbecue Beef, lemongrass 17.5
Salmon salad, avocado, mango, lime 17.5

DESSERTS

Lime sorbet/mango 7
Chocolate cake 8.5
Lemon cake 8.5

APÉRITIFS

Ricard Pernod 3.5
Campari 6
Vermouth blanc/rouge 6
Aperol Spritz 6.5
Prosecco "Corda" Colli Trevigiani 6.5
Bombay/Hendrick's Gin 7/11
Drunken Horse Gin (B) 10
Havana/Zacapa Rhum 7.5/12
Bourbon Jack-Whiskey Jameson/Nikka 8/11
Natural cider BIO 4.5
Tequila 5
+ soft 2.5

COCKTAILS (*MOCKTAILS)

Hanoi Mule* (Sake Junmai, ginger beer, citron vert) 11.5/6.5*
Mojito* (Rhum, citron vert, perrier, menthe) 11/6.5*
Negroni (Gin infusé au yuzu, vermouth rouge, campari) 13.5
Basil smash (Gin, sirop de basilic, citron vert) 12.5
Jalousy Mule (Vodka, Ginger, sirop de lavande, Perrier) 12/
(with Prosecco +3)

FROM THE TAP

Ginette lager BIO 3/6
Ginette blanche BIO 4
Ginette IPA 4.5

BOTTLES

Ginette 4 red fruits BIO 4
Leffe B 4.5
Chouffe 4
Duvel 4
Triple Karmeliet 4
Chimay bleue 4.5
Victoria 4
Orval 5
Kwak 4.5

(v) veggie

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SOFT DRINKS

Chaudfontaine still/sparkling 3/5.5
Sprite/Fanta/Coca-Cola/Coca-Cola light 3
Aqua Monaco Ginger Beer/Ginger Ale/Tonic 3.5
Looza orange/apple/tomato 3
Ice tea MAISON 5
Fresh Orange Juice 5

HOT DRINKS

Coffee/Capuccino 2.5/3.5
Green tea jasmin BIO 4
Black tea with red fruits BIO 4.5
Red tea Pina Colada infusion BIO 4.5
Rooibos infusion BIO 4
Fresh mint tea 4.5
Fresh ginger tea 4.5

DIGESTIFS

Limoncello 7
Cointreau 7
Amaretto di Saronno 6
Cognac Ottard VS 7
Baileys 7
Sake Junmai Ginjo (Kanbara) 7
Poire Williams 7
Grappa 8

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RED WINES

GUDULE BIO : Grenache, Cabernet 6.5/25
Périgord : Ordalia, Merlot 4.5/14/19
Savoie : Pinot noir BIO - Domaine Perrier 2015 29
Bordeaux Supérieur : M de Martet 23
Côtes du Rhône BIO : Les Crottes, Dieu-le Fit 36
Haut-Médoc : Château Beauséjour 2015 29
Saint-Nicolas de Bourgueil : Domaine Mabileau 30
Italie, Puglia : Negroamaro BIO 29
Espagne, Mancha : Mundo de Yuntero Tempranillo/Syrah 22
Saint Emilion Grand-Pey-Lescours 2015 Grand cru 49

WHITE WINES

GUDULE Mauzac, Melon de Bourgogne, Chenin 24
Périgord : Ordalia, Sauvignon 4.5/14/19
Loire : Sancerre, 2017, Domaine Picard 7.5/35
Louis Eschenauer, Chardonnay 4.5/14/19
Paradis, 100 % Vermentino 23

ROSÉS WINES

GUDULE Merlot Gamay 22
Louis Eschenauer Cinsault 4.5/14/19
Côte de Provence : R de Ramatuelle 25

BUBBLES

Cava Jupiter 6.5/25
Prosecco "Corda" Frizzante 30
Champagne Bruno Paillard 59

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