

MENU

BAR BURBURE X BART&SALLY

Chef Bart Gils — known from Signatuur and Bar(t)-a-vin —
takes over Bar Burbure with his irresistible bar food creations.

Expect craftsmanship and comfort food in a series of refined bites and small plates.

Wednesday & Thursday - 18h00-22h00

HOMEMADE COLD CUTS - BERKEL (FRESHLY SLICED)

Bart's Favourites - Selection of Cold Cuts €17

Belgian Cheese Selection / Fig Mostarda / Toast €19

DIPS&BITES

Pimientos del Padron / Smoked Sea Salt / Black Garlic €10

Burrata & Sweet Point Pepper Dip / Crackers €10

Toast Canibale - Homemade Brioche Toast €16

North Sea Fishcakes - Thai Inspired €16

CHEF'S SIGNATURES

Sushi - Seabass / Cucumber / Furikake €16

Irish Mor Oyster / Gin / Bergamot / Eggplant - p.pcs. €7

Gnocchi / Mussels / Lemon Thyme €16

Veal Sweetbread Yakitori - BBQ €19



- BURBURE BITES -

Allow us to treat you to some comforting food...
From 17h00 to 22h00

REYPENAER €11

1Y+ Cheese – Crackers – Fig Confiture

GORDAL €11

Gordal Olives from Western Spain - 12pcs.

PÂTÉ - by Invincible Restaurant €19

Pâté of Game & Chartreuse – Brioche – Fig Confiture

TRUFFLE CROQUE €14

Cheddar - Truffle Spread - 4pcs.

WAGYU CROQUETTES - by MEY bistro €18

Handmade Croquettes of Wagyu – 6pcs.

HUMMUS €14

Seasoned Pumpkin & Chickpea Hummus – Crackers

CHARCUTERIE - by MEY bistro €22

Variation of Meat Cuts – Sliced on the BURBURE BERKEL

CAVIAR 30gr €99

Imperial Heritage Caviar 'Oscietra Royal' 30gr
- Brioche – Crème Fraîche - Chives

Stay Hydrated - 0.75L Water - €6

