

Suggestion menu € 59,00

Norman Oysters 'Utah Beach'

1/2 grilled lobster with herbs (+ €9,00)

Shrimp croquettes homemade // fried parsley // lemon

Carpaccio of Belgian Red // homemade goose liver 'Toulouse' // parmesan shavings

Malines asparagus Flemish style

Malines asparagus // smoked salmon // mousseline sauce (+ €2,50)

Prime rib roasted on the wood fire // mixed salad // fresh fries // béarnaise sauce

Vol-au-vent of guinea fowl // mousseline sauce // fresh frites

Grilled sea bass // mixed salad // herb purée

Scottish lamb crown // warm vegetables // gratin dauphinois (+ €9,00)

Forest fruit soup // vanilla ice cream

Crème Brûlée

Irish coffee

Julia's cheese selection (+ €6,00)



Brasserie
JULIA'S
Brugge

If one takes a starter as a main course, a supplement of € 3,50 will be charged.

Allergen information available at the bar

Apero to share

Lollipops of grilled Belgasconne pork belly	€ 14,00
Gratinated snails with garlic	€ 14,00
Homemade surf and turf croquettes with Zeebrugge shrimps and belly bacon from Belgasconne pork	€ 14,00
Homemade fried fish sticks // tartare sauce // lemon	€ 14,00
Norman oysters 'Utah Beach' (per piece)	€ 4,00
Dok Di San Daniele Formata dry cured ham	€ 14,00
Salame Nostrale La Bottega Di Ado	€ 14,00
Coppa Stagionata La Bottega Di Ado	€ 14,00
Julia's ham selection	€ 19,00
Albondigas // mozzarella	€ 14,00
Meatballs in spicy tomato sauce	
Smoked salmon toast // onion // lemon	€ 19,00

TIP! Delicious with Royal Belgian Caviar

Royal Belgian Caviar

10 gram	€ 28,00
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Starters

Norman Oysters 'Utah Beach'	€ 24,00
1/2 grilled lobster with fine garden herbs	€ 34,50
Shrimp croquettes homemade with Zeebrugge shrimps // fried parsley // lemon	€ 22,00
Carpaccio of Belgian Red // homemade goose liver 'Toulouse' // Parmesan shavings	€ 21,00
Homemade foie gras 'Toulouse' with its confits	€ 27,00
Fish soup // rouille // toast	€ 14,00
Creamy lobster soup	€ 14,50
Home smoked eel (as a whole)	€ 27,00
Malines asparagus Flemish style	€ 23,00
Malines asparagus // smoked salmon // mousseline sauce	€ 28,50
Burrata salad // avocado // basil pesto	€ 18,50

Main dishes

Prime rib roasted on the wood fire // mixed salad // fresh fries // pepper sauce, béarnaise sauce or mushroom cream sauce	€ 35,50
Wood-fired roasted rib eye of the Belgian red (ripened for 5 weeks) // mixed salad // fresh fries // pepper sauce, béarnaise sauce or mushroom cream sauce	€ 41,50

Vol-au-vent of guinea fowl // mousseline sauce // fresh frites	€ 30,50
Angus steak pepper flambéed with Armagnac // fresh fries // mixed salad	€ 34,00
Scottish lamb crown // warm vegetables // gratin dauphinois	€ 43,00
Roasted sole (500gr.) // mixed salad // fresh fries	€ Day-price
Eel in green	€ 35,00
Grilled sea bass // mixed salad // herb purée	€ 31,50

Chefs' selection

Premium ribeye selected by the chef // mixed salad // fresh frites // pepper sauce, béarnaise or mushroom cream sauce	€ 50,50
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Sweets

Chocolate lava cake // vanilla ice cream	€ 10,50
Crème brûlée	€ 8,50
Dame Blanche	€ 9,50
Coupe advocate	€ 9,50
Forest fruit soup // vanilla ice cream	€ 10,50
Cheese assortment 'Julia's'	€ 15,00