

VINOOTHÉQUE

BISTRO

Authentic Flavours - Fine Wines & Beers

*Mussel
Delights*

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MUSSEL MENU

STEAMED MUSSELS

€9.50

with Thai spices

Recommended La Chouffe, Belgian Beer 8% 33cl, €5.95

La Chouffe is an unfiltered blonde beer which is re-fermented in the bottle.

It is pleasantly fruity, spiced with coriander, and with a light hop taste.

It is also famous for the elves that feature on the bottle and glass.

MUSSELS MARINIERE

€9.50

cooked in white wine, cream, parsley, leeks

Recommended Achel Blond, Belgian Beer 8% 33cl, €5.95

A nice subtle golden blond beer with a delicate hop character,

it's light and fruity with a hint of fruit.

RISOTTO

€13.50

with asparagus, mussels, chardonnay

Recommended Chablis, Barton & Guestier

Glass 150ml €7.50/ Bottle 750ml €38.00

A light, powerful dry wine with flinty mineral notes and

a long finish of the Chardonnay grape.

LINGUINE WITH MUSSELS

€19.50

linguine pasta, mussels, lobster reduction, cherry tomatoes, basil

Recommended Pinot Blanc, Les Princes Abbes, Schlumberger

Glass 150ml €6.00/Bottle 750ml €29.00

A young, light, lemon yellow wine with a dominance of fruit fragrances

and a fine floral aroma.

MUSSELS AND PRAWN PLATTER

€24.50

sauté of mussels, six prawns, laced in a tomato and spring onion
salsa accompanied with focaccia

Recommended Duvel, Belgian Beer 8.5% 33cl, €5.95

Duvel is a special bottle conditioned ale that takes 90 days to brew.

It is well hopped with Saaz Saaz and Styrian Goldings.

It has a dry aroma and slightly bitter after taste and is probably

Belgium's most famous beer.

If you have a food allergy or intolerance, please ask our staff before ordering your food and drink.