



BEEF TARTARE OF THE PIEMONTESE BREED BASIL – HONEY TOMATO – PARMIGIANO REGGIANO	15.00
ROYAL BELGIAN CAVIAR OSCIETRA 10 GRAM – 30 GRAM – 50 GRAM	30.00 – 80.00 – 110.00
CARPACCIO OF THE CHIANINA BREED ROCKET SALAD – PARMIGIANO REGGIANO	18.00
PALETA IBÉRICO DI BELLOTA CURED FOR 36 MONTHS	25.00
SECRETO 07 COLD CUT OF DRY AGED RUBIA GALLEGA	22.00
PORCHETTA D'ITALIA COLD CUT OF THE DUROC BREED	14.50
PAN CRISTAL WITH CARPACCIO OF SMOKEY BEEF TOMATO – BELL PEPPER – ONION	18.50
ROASTED BONE MARROW WIT – BLAUW BREED	12.50
SLOW COOKED DUROC PORK BELLY ORIENTAL LACQUERED – BELGIAN PICKLES SAUCE – CAULIFLOWER	15.00
PULLED PORK OF THE DUROC BREED HOMEMADE TORTILLA'S – OXHEART CABBAGE – 4 PIECES	15.00
WAGYU BURGER (70 GR) TARRAGON – PICKLE – ONION	18.50
HOMEMADE JAMÓN IBÉRICO CROQUETTES 4 PIECES	12.50
HOMEMADE SHRIMP CROQUETTES 4 PIECES	18.50

IN OUR SHARING CONCEPT YOU CAN DISCOVER DIFFERENT APPETIZERS FROM OUR MENU,
WE ADVISE YOU TO HAVE 3 PIECES FOR 2 PERSONS.
WE ONLY SERVE THIS BEFORE THE MAINCOURSE, NOT AS A MAINCOURSE.

ON FRIDAYS & SATURDAYS WE ONLY SERVE A COMBO OF SHARING DISHES AND MAIN COURSE,
SO OUR MEAT GETS THE TIME IT NEEDS.

**Gillis bites
to share**



CARNE CRUDA ALLA PIEMONTESE – ITALY	1P – 32.00
TOP SIRLOIN FILET: SIMMENTAL – AUSTRIA	1P – 42.50
TOP SIRLOIN STEAK: WAGYU A5+ KAGOSHIMA (200 GR) – JAPAN	1P – 130.00
STRIP STEAK: DARK RED FRISONA – 25 DAYS DRY AGED – SPAIN	1P – 55.00
STRIP STEAK: FREYGAARD SASHI AAA PLATINUM – 50 DAYS DRY AGED – FINLAND	1P – 60.00
STRIP STEAK: BIANCO DELLA CORTE – 45 DAYS DRY AGED – ITALY	1P – 60.00
RIBEYE STEAK: ROMAGNOLA – 30 DAYS DRY AGED – ITALY	2P – 145.00
RIBEYE STEAK: MARCHIGIANA – 45 DAYS DRY AGED – ITALY	2P – 140.00
RIBEYE STEAK: MANZETTA D'ABRUZZO – 55 DAYS DRY AGED – ITALY	2P – 145.00
RIBEYE STEAK: BIANCA DELLA CORTE – 45 DAYS DRY AGED – ITALY	2P – 145.00
RIBEYE STEAK: SIMMENTAL – 45 DAYS DRY AGED – AUSTRIA	2P – 135.00
RIBEYE STEAK: CAPRICO D'ORO – 25 DAYS DRY AGED – SPAIN	2P – 140.00
RIBEYE STEAK: FREYGAARD SASHI AAA PLATINUM – 50 DAYS DRY AGED – FINLAND	2P – 145.00
RIBEYE STEAK: NOIR DE BALTIQUE – 50 DAYS DRY AGED – BALTIC COAST	2P – 145.00
RIBEYE STEAK: DARK RED FRISONA – 40 DAYS DRY AGED – SPAIN	2P – 155.00
RIBEYE STEAK: SWAMI – 40 DAYS DRY AGED – DENMARK	2P – 155.00
BISTECCA FIORENTINA – 18 DAYS DRY AGED – ITALY	2P – 150.00
SIDES INCLUDED: CHOOSE YOUR OWN POTATO DISH & YOUR VEGETABLES BELGIAN HOMEMADE FRIES – COLD POTATO SALAD – ROSEMARY ROASTED POTATOES MIXED SALAD – ROASTED GREEN ASPARAGUS WITH PARMIGIANO REGGIANO AND BACON	
EXTRA SIDES	
TOMATO SALAD	6.50
SAUCE OF THE DAY	3.00
MAINS	
GRILLED CARABINEROS (+- 120 GRAM/PIECE) WITH SIDE DISHES BY CHOICE, STARTING FROM 2 PIECES	35.00/PIECE
OSSOBUCCO WITH SIDE DISHES BY CHOICE	38.50

BRAM & JOZEFIE ARE HAPPY TO HELP YOU WITH YOUR CHOICE OF STEAKS.

GOOD GREAT THINGS TAKE TIME! OUR BEEF IS A SLOW FOOD PRODUCT,
IT TAKES TIME TO DRY AGE AND TO GRILL IT (+- 45 MINUTES), SO TAKE YOUR TIME TO EAT IT...

ON FRIDAYS & SATURDAYS WE ONLY SERVE A COMBO OF SHARING DISHES AND MAIN COURSE,
SO OUR BEEF GETS THE TIME IT NEEDS.

**Gillis beef
selection
& mains**