



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
VITELLO TONNATO PAN SOPLAO – CAPERS	18.50
CARPACCIO OF SMOKEY BEEF PAN CRISTAL – 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 BEEF SLIDER (70 GR) BURGER BUN – TARRAGON – PICKLE – ONION	18.50
HOMEMADE JAMÓN IBÉRICO CROQUETTES 4 PIECES	12.50
SARDINILLAS WITH OLIVE OIL PAN CRISTAL – CONFITURA DE TOMATE	16.00

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 – 160.00
STRIP STEAK: CHIANINA – 40 DAYS DRY AGED – ITALY	1P – 65.00
STRIP STEAK: DARK RED FRISONA – 25 DAYS DRY AGED – SPAIN	1P – 55.00
STRIP STEAK: FREYGAARD SASHI AAA PLATINUM – 25 DAYS DRY AGED – FINLAND	1P – 60.00
RIBEYE STEAK: SCOTTONA PIEMONTESE – 40 DAYS DRY AGED – ITALY	2P – 145.00
RIBEYE STEAK: FLAMINIO – 50 DAYS DRY AGED – ITALY	2P – 145.00
RIBEYE STEAK: BARÀ PUSTERTALER – 50 DAYS DRY AGED – ITALY	2P – 155.00
RIBEYE STEAK: FREYGAARD SASHI AAA PLATINUM – 25 DAYS DRY AGED – FINLAND	2P – 145.00
RIBEYE STEAK: BLACK ANGUS FROM THE AZORES – 30 DAYS DRY AGED – PORTUGAL	2P – 155.00
RIBEYE STEAK: MINHOTA – 40 DAYS DRY AGED – PORTUGAL	2P – 160.00
RIBEYE STEAK: BARROSA "DOP" – 40 DAYS DRY AGED – PORTUGAL	2P – 175.00
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
OSSOBUCO 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**