



BEEF TARTARE OF THE PIEMONTESE BREED TOAST – CAPERS – TARRAGON	15.00
BEEF TARTARE OF THE PIEMONTESE BREED DELUXE TOAST – ROYAL BELGIAN CAVIAR OSCIETRA	45.00
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	28.00
SECRETO 07 COLD CUT OF DRY AGED RUBIA GALLEGA	26.00
PIZZETTA MOZZARELLA – NDUJA – SALSICCIA AL FINOCCHIO – CIME DI RAPA	15.00
ROASTED BONE MARROW, WIT – BLAUW BREED TOAST	18.50
SLOW COOKED DUROC PORK BELLY ORIENTAL LACQUERED – ENDAMAME – BEAN SPROUTS – SESAME – PUFFED RICE	12.50
HOMEMADE PULLED PORK TORTILLA'S, DUROC BREED 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
HOMEMADE SHRIMP CROQUETTES 4 PIECES	12.50

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 (AT LEAST 1 PER PERSON) AND MAIN COURSE,  
SO OUR MEAT GETS THE TIME IT NEEDS.

IF NECESSARY, ASK FOR OUR ALLERGEN LIST

**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: 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
T-BONE: BISTECCA ALLA FIORENTINA – NOT DRY AGED – ITALY	2P – 150.00
RIBEYE STEAK: SCOTTONA PIEMONTESE – NOT DRY AGED – ITALY	2P – 145.00
RIBEYE STEAK: BLACK ANGUS VAN DE AZOREN – 50 DAYS DRY AGED – PORTUGAL	2P – 155.00
RIBEYE STEAK: MINHOTA – 50 DAYS DRY AGED – PORTUGAL	2P – 165.00
RIBEYE STEAK: NOIRE DE BALTIQUE – 30 DAYS DRY AGED – POLAND	2P – 145.00
RIBEYE STEAK: FREYGAARD SASHI AAA PLATINUM – 30 DAYS DRY AGED – FINLAND	2P – 150.00
RIBEYE STEAK: AVILENA-NEGRA IBERICA – 30 DAYS DRY AGED – SPAIN	2P – 145.00
RIBEYE STEAK: CAPRICO D'ORO – 30 DAYS DRY AGED – SPAIN	2P – 150.00
SIDES INCLUDED: CHOOSE YOUR OWN POTATO DISH & YOUR VEGETABLES BELGIAN HOMEMADE FRIES – POTATO WITH SOUR CREAM – POTATOES AU GRATIN MIXED SALAD – ROASTED CABBAGE WITH HOMEMADE SAUCE AND FRIED ONIONS	
EXTRA SIDES	
CHICORY (GRONDWITLOOF) WITH MAYONAISE	6.50
SAUCE OF THE DAY	3.00
MAINS	
GRILLED CARABINEROS WITH SIDE DISHES BY CHOICE	70.00
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 (AT LEAST 45 MINUTES), SO TAKE YOUR TIME TO EAT IT...

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SO OUR MEAT GETS THE TIME IT NEEDS.

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**Gillis beef  
selection  
& mains**