



COLD CUTS

BEEF TARTARE – TOAST HOLSTEIN BREED	15.00
BEEF TARTARE – ROYAL BELGIAN CAVIAR OSCIETRA – TOAST HOLSTEIN BREED	45.00
BEEF CARPACCIO – ROCKET SALAD – PARMIGIANO REGGIANO CHIANINA BREED	18.00
PALETA IBERICO – CURED FOR 36 MONTHS 100% IBERICO DE BELLOTA	28.00
SECRETO 07 DRY AGED CARPACCIO OF THE RUBIA GALLEGA BREED	26.00

CLASSICS

ROYAL BELGIAN CAVIAR OSCIETRA – BLINIS – SOUR CREAM 10GR – 30GR – 50GR	30.00 – 80.00 – 110.00
ROASTED BONE MARROW – TOAST BELGIAN WIT-BLAUW BREED	12.50

GILLIS' SIGNATURE BITES

SLOW COOKED DUROC PORK BELLY ORIENTAL LACQUERED – SESAME	16.50
PULLED PORC, DUROC BREED HOMEMADE TORTILLAS – OXHEART CABBAGE – 4 PCS	15.00
BEEF CROQUETTES HOLSTEIN BREED – 5 PCS	18.50
GRILLED WAGYU A5+ – SERVED PURE JAPANESE BLACK BREED OF KAGOSHIMA – 100 GR	75.00

BY EXCEPTION

YELLOWFIN TUNA TATAKI SHRIMP CRACKERS – SESAME – WAKAME	19.50
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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**

COLD CUT

BEEF TARTARE: HOLSTEIN 1P – 32.00

GRILL

TOP SIRLOIN FILET: DAILY SELECTION BY BRAM 1P – 42.50

TOP SIRLION STEAK: WAGYU VAN JAPANESE BLACK – A5+ KAGOSHIMA (250 GR) – JAPAN 1P – 175.00

RIBEYE STEAK: HOLSTEIN – NOT DRY AGED – THE NETHERLANDS 1P – 55.00

RIBEYE STEAK: SIMMENTAL – NOT DRY AGED – AUSTRIA 1P – 55.00

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: PODOLICA – 35 DAYS DRY AGED – ITALY 2P – 155.00

RIBEYE STEAK: BIANCO DELLA CORTE – 35 DAYS DRY AGED – ITALY 2P – 145.00

RIBEYE STEAK: CARIMA "UNIQUE" – 40 DAYS DRY AGED – ITALY 2P – 160.00

RIBEYE STEAK: MONTBÉLIARDE – 40 DAYS DRY AGED – FRANCE 2P – 150.00

RIBEYE STEAK: AUBRAC – 20 DAYS DRY AGED – FRANCE 2P – 155.00

RIBEYE STEAK: HOLSTEIN – 20 DAYS DRY AGED – THE NETHERLANDS 2P – 155.00

RIBEYE RACK: DARK RED FRISONA – 25 DAYS DRY AGED – SPAIN 2P – 150.00

BY EXCEPTION

GRILLED CARABINEROS SHRIMPS 70.00

OSSOBUCO ALLA MILANESE 38.50

SIDES INCLUDED: CHOOSE YOUR OWN POTATOES AND VEGETABLES

HOMEMADE BELGIAN FRIES – POTATO WITH SOUR CREAM AND CHIVES – POTATOES AU GRATIN

MIXED SALAD – ROASTED OXHEART CABBAGE WITH HOMEMADE SAUCE AND FRIED ONIONS

EXTRA SIDES

GRONDWITLOOF (BELGIAN ENDIVE) WITH MAYONAISE 6.50

SAUCE OF THE DAY 3.00

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...

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 beef
selection
& mains**