

Belgian savoury dishes



BELGIAN fries

Don't call them French fries... the only tasty fries are Belgian! The real Belgian *frietjes* or *frites* are thickly cut and quickly fried twice, with some cooling time in between. This makes them crunchy on the outside, while they remain soft on the inside.

Put salt or species and some sauce on them (mayonnaise or andalouse) and enjoy!

Grey shrimp croquettes

Belgian grey shrimp croquettes have a thick and creamy bechamel and grey shrimps filling can be served as a starter with fried parsley or as a main course with salad, bread or fries

Grey shrimps are small tasty shrimps. They are fished along the North Sea coast.



Asparagus, Flemish Style

The traditional and authentic way to serve Belgian asparagus is Flemish Style: boiled or steamed and served with chopped hardboiled eggs, parsley and a clarified butter sauce. Taste it when it's in season (between the end of April to the end of June).

Mussels "Marinière"

Mussels are steamed in white wine, in a big black mussel pot. "Moules marinière" also contain shallots, parsley, and butter. You can add cream, garlic, ... and eat them with fries or bread.



Waterzooi

The original dish is made with fish (*Viszooitje*), but chicken waterzooi (*Kippenwaterzooi*) is also quite popular. Besides fish or chicken, the stew usually has carrots, onions,

celery, leeks, potatoes and herbs (parsley, thyme and bay leaves).



Flemish stew

it's a stew in which beef and onions are simmered in Belgian beer for hours.

The sauce is thickened with bread slathered in mustard, onion, and some seasoning

Ham and endive gratin (Chicon au gratin)

Ham and endive gratin is a dish that combines this leafy vegetable with a regional cheese or bechamel and prime boiled ham, traditionally served with mashed potato.



Filet Américain



“Filet Américain” is seasoned raw minced beef served cold (like the French “*steak tartare*”). Various seasonings are added to the beef: raw or pickled onion, egg yolk, Worcestershire or Tabasco sauce, ketchup, mustard, parsley, shallots, capers, salt, pepper and oil. It’s mostly served with fries.

Do you want to discover more of our specialities?

Spend some holiday in Belgium. There are many things to see, do and taste!