



## L'HEURE DE L'APERRO

**HAPPY HOUR**

**EVERY DAY | 4:30PM – 6:30PM**

### SELECTIONS OF FINE WINE

**\$8.00**

*Cava, Gran Valor, NV Spain*

*Sparkling Rosé, Poema, NV Spain*

*Grenache Blanc-Viognier, Les Dauphins,  
Cotes du Rhone 2022*

*Rose, Les Dauphins, Reserve,  
Cotes du Rhone 2023*

*Chef's choice red Bordeaux wine*

### DRAFT BEER \$7

*Blanche de Belga / Stella Artois*

*Book your next event with us at The Chalet.*

*To inquire email [info@belgacafe.com](mailto:info@belgacafe.com)*



## OUR COCKTAILS \$9

**SUMMER GIN & TONIC**

*Basil -cucumber infused gin,  
Fever-Tree cucumber sparkling tonic, big ice*

**ROYAL BELGIAN MULE**

*Housemade lemon Jenever, ginger liqueur, ginger beer*

**PINK SANGRIA**

*Chef's vision of what's really good sangria*

## BITES TO SHARE

**\$3 OFF DURING HAPPY HOURS**

**GOUGERES WAFFLES 14.00**

*Not so classic, French cheese puffs, our cheese cream,  
Blue cheese, Gruyère cheese*

**GRILLED LAMB KOFTA 15.00**

*grilled ground lamb kebab, cilantro, mint, tahini, Greek yogurt, harissa*

**BECHAMEL BEEF STEWED CROQUETTES 17.00**

*Mustard dip, and pickled vegetables, parsley*

**A SMALL POT OF BLANCHE DE BELGA MUSSELS 17.00**

*Blanche de Belga beer, shallots, butter, garlic, parsley, mussel sauce*

**SLOW COOKED PORK BELLY BITES 15.00**

*Brussel sprouts salad, buttermilk dressing, BBQ sauce*

**BELGA'S ORIGINAL FRIES 9.50**

*Belgian frietjes, homemade trio mayonnaise*

*A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff. Please note this fee is not a tip.*