

“Here at Brouge we add a touch of Belgium to our menu. Mixing both modern British and Belgian influences we aim to serve great dishes that complement our range of drinks. Our food is made from fresh local market produce sourced daily and prepared onsite by our talented chefs”

Fresh Belmont Bakery Breads with Balsamic & Olive Oil (v)	£1.95
Marinated Olives (v)	£1.95
Belgian Canapés of Smoked Sausage, Olives, Cheese & Mustards	£3.25

Starters & Salads

Soup of the Day served with Fresh Bread (See Daily Specials)	£4.35
Barbary Duck & Pork Rillettes served with Toasted Bread	£4.95
Baked Brie with Roasted Courgettes & Tomatoes with a Balsamic Dressing (v)	£5.50
Scottish Poached & Smoked Salmon Terrine topped with Lemon Prawns	£5.95
Baked Figs & Goat’s Cheese wrapped in Parma Ham & drizzled with a Honey Balsamic	£6.35
Baby Back Ribs with a Sweet Honey & Lambiek Beer Sauce topped with Chilli & Spring Onion	£5.95
Mozzarella & Tomato Salad with a Basil Dressing (v)	Starter £4.95 Main £7.95
Warm Asparagus Salad with Shaved Parmesan & Raspberry Vinaigrette (v)	Starter £5.95 Main £10.95
‘Tomates Crevettes’ Beef Tomato filled with Spicy Avocado & Prawns with a Cocktail Sauce	Starter £5.50 Main £9.95

Moules Frites

Fresh Scottish rope grown mussels sourced from Billingsgate market daily. They are served in our mussel pots with a bucket of frites and fresh bread

Moules à la Crème, White Wine, Garlic, Onion & Cream	£11.95
Thai Green Curry Scented Mussels cooked with Coconut Cream	£11.95
Moules Marinière, White Wine, Garlic, Onion, Carrot, Celery & Thyme	£11.95
Mussels with a Mediterranean Red Pepper & Tomato Sauce	£11.95
Mussels with Spicy Tomatoes, Peppers & Chorizo	£12.95

Mains

A Belgian tradition is to use beer in the recipe. Belgian Beers are full of flavour making them ideal for cooking. The cooking process takes out the alcohol in our sauces so that they are family friendly.

‘Flemiche’ Belgian Leek, Mushroom & Goat’s Cheese Tarte served on a Leaf Salad with Frites (v)	£8.95
‘Stoemp Saucisse’ Award Winning Pork Sausages with an Onion Bruin Beer Gravy & Stoemp	£9.75
Flemish Fish Pot with North Atlantic Cod, Scallops & Scottish Mussels served with Frites	£12.95
Homemade Steak, Mushroom & Belgian Ale Pie served with Frites	£9.95
‘Konijn Met Bier’ French Rabbit in a Amber Beer, Smoked Bacon & Prune Sauce with Stoemp	£14.95
Risotto made with Roasted Butternut Squash, Chilli & Garlic topped with Toasted Pine Nuts, Rocket & Parmesan Shavings (v)	£9.95
‘Waterzooi de Poulet’ English Chicken Breast Supreme with New Potatoes, Leeks & Carrots in a Cream & White Beer Sauce	£11.95
Sausage Cassoulet made with Flageolet Beans, White Pudding, Award Winning Pork & Berkshire Wild Boar Sausages in a Mediterranean Sauce over a bed of Stoemp	£10.95
‘Gigot a la Cuillere’ Braised Shank of New Zealand Lamb served with a Fruit Beer, Redcurrant & Garlic Jus on a bed of Stoemp	£14.95
8oz Prime Rib Eye Steak served with Red Onion Marmalade, Cherry Tomatoes, a Red Wine Balsamic Reduction & Bucket of Frites ‘Add Garlic Butter £1.00 or a Mushroom Sauce £1.75	£14.95
Brouge Burger with Frites & Coleslaw (Select Chicken Breast, Prime Beef or Portobello Mushroom & Goat’s Cheese ‘v’) Additional Burger toppings; English Cheddar £0.60, Swiss Gruyere Cheese £0.90, Irish Blue Cheese £1.00, Portobello Mushroom £1.00, Goat’s Cheese £1.00, Bacon £1.00, Chorizo £1.00	£8.95

Sides

Beer Braised Red Cabbage	£2.50
Veg of the Day	(see Daily Specials)
Bucket of Frites with Devos Lemens Mayo	£3.00
Rocket & Parmesan Salad	£3.00
Stoemp (Belgian Mash with Potatoes, Swede, Parsnip & Carrot)	£2.50
Mixed Salad	£2.50

Desserts

Vanilla Ice Cream with a choice of Raspberry, Chocolate, Caramel or Strawberry Sauce	£4.25
Banoffee Pie served with Banana Liqueur Whipped Cream & Fresh Bananas	£5.50
Chef’s Choice Homemade Cheesecake (see Daily Specials)	£4.95
Flemish Fruit Salad made with Seasonal Fruits in a Spiced Champagne Jus served with Ice Cream & Homemade Speculoos Biscuits	£5.50
Strawberry Meringue Glace with Fresh Strawberries, Vanilla Ice Cream, Whipped Cream and Raspberry Coulis	£5.50
Traditional Belgian Waffle with a choice of; Vanilla Ice Cream & Caramel Sauce	£4.95
Fresh Strawberries & Raspberry Coulis with Chantilly Cream	£5.50
Chocolate Sauce, Chocolate Chips & Vanilla Ice Cream	£5.25

Kids Menu Available - Ask the Staff

Please be aware that we cannot guarantee that all of our dishes are free of nut traces. Please let us know of any allergies you may have, as all the ingredients used are not listed

Brouge

à la carte menu

*Lunch & Early Evening
2 Course Menu Offer*
£9.95

Mon - Fri 12-7pm, Sat 12-6pm

Ask staff for Menu

(excludes Bank Holidays & Rugby Days)

Brouge
Bistro &
Belgian
Beer Cellar
5 Hill Street,
Richmond
TW9 1SX.

Join us for Fish &
Chips Tuesdays
£11 for Fresh Fish
& Frites and a Free
Glass of Wine or
Beer

Brouge at The Old Goat
241 Hampton Road,
Twickenham
TW2 5NG.

Join us for our Sunday Carvery,
with choice of Meats & Veg

