

# Bruxelles Wine List

## Red Wine .....

*Experience the beautiful collaboration between the Best French Wine Producer 2019, Paul Mas & the Louis Fitzgerald Group who together bring you the best quality wines. Two family businesses that have a similar vision about quality & provenance have come together to create outstanding wines & represent both families in their pursuit of quality & enjoyment.*

**Cabernet Sauvignon, France** €6.7 €25  
Chateau Paul Mas  
Full body, soft tannins, ripe fruit flavours on the middle palate with good acidity & persistence 12

**Merlot, France** €6.7 €25  
Chateau Paul Mas  
This wine has a stunning velvety tannins & lush berries, with rich flavours on the nose 12

**Malbec, Argentina** €7 €28  
Finca Los Primos  
Young wine with the classic malbec aromas of ripe plum & violet flowers with subtle hints of vanilla 12

**Tempranillo, Spain** €37  
Bodegas Marques de Vitoria Crianza  
Attractive cherry-red evolving into ruby-red. The nose shows warmth, with dry notes from the barrel; vanilla & cinnamon. Background of blackberries & strawberries 12

**Valpolicella Ripasso, Italy** €48  
Valpolicella Ripasso Superiore  
Deep ruby red. Intense with scents of spices, black cherries & plums. The taste is dry with sweet tannins, velvety & well bodied 12

## Rosé .....

**Rosé, France** 1/4 bottle €6.9  
Grenache Syrah Paul Mas  
Paul Mas rose is a generous & round wine, displaying nice cherry & floral aromas which evolve towards quince & liquorice notes 12

## White Wine .....

**Sauvignon Blanc, France** €6.7 €25  
Chateau Paul Mas  
The nose is complex with gooseberries, citrus & tropical fruits. Very rich in taste, with good acidity & well balanced 12

**Chardonnay, France** €6.7 €25  
Chateau Paul Mas  
Aromas of pineapple, hazelnuts & toasted bread notes. Soft on the palate with good acidity 12

**Pinot Grigio, Italy** €6.7 €25  
I Castelli, Delle Venezie  
Intense aromas of green apple, delicate pear flavours with a lingering after taste of Artemisia flowers. It is fresh & easily drinkable 12

**Sauvignon Blanc, New Zealand** €8 €32  
Sileni Marlborough Vintage Selection  
Classic gooseberry characters, with stone fruit & melon overtones. The palate is fresh & well balance 12

## Sparkling .....

### Prosecco on Tap

€8.5

Refreshing & bubbly with a bouquet of apples & white flowers 12

**Prosecco, Italy** €36  
Corderie Valdobianedene DOCG Extra Dry  
Light straw yellow in colour. The bouquet is elegant, clean cut & fruity for the typical aroma. The taste is pleasantly lightly acid & harmonious 12

**Prosecco Spumante, Italy** €48  
Casa Gheller Prosecco Valdobianedene  
Intensely fruity aroma with tinges of ripe golden apple followed by a pleasant & elegant floral sensation reminiscent of acacia flowers. Fresh, slightly sweet & soft on the palate 12

**Champagne, France** €95  
Pommery Brut Royale  
A rounded rich delicate wine that lingers in the mouth. In short, a clean taste with no dryness 12



# BRUXELLES

est. 1886

Dublin's Cosmopolitan Pub  
Bruxelles, 7 Harry Street, Dublin 2

[www.bruxelles.ie](http://www.bruxelles.ie)

## Soups

- Beef & Barley Broth** €6  
Served with Guinness brown bread 1,3,7,9
- Seafood Chowder** €8  
Mix of fresh & smoked fish in a creamy white wine sauce. Served with soda bread 1,2,4,7,14

## Salads & Sandwiches

- Club Sandwich** €12  
Grilled garlic & thyme marinated chicken, candy bacon, cheddar cheese, fried egg, beef tomato & crisp baby gem lettuce on a floured bap served with chips & salad 1,3,7,12
- Caesar Salad** €10.5  
Candy bacon, grated parmesan, garlic & herb focaccia croûtons on a bed of crisp baby gem lettuce with house caesar dressing 1,3,7,8,9,10,11  
**Add Chicken €3**

- Open Smoked Salmon & Atlantic Red Tail Prawn Sandwich** €13  
Glenmar Smokehouse Salmon & lemon poached Atlantic red tail prawn on buttered Guinness brown bread with crisp caper, gherkins & baby leaf salad 1,2,3,4,7,10,12
- Clonakilty Black Pudding & Poached Pear Salad** €11  
Citrus & chilli poached pear, Clonakilty black pudding bon bon, goat's cheese with grilled chorizo sausage & baby mixed leaf salad 1,7,12

- Caprese Salad** €9  
Layers of fresh mozzarella & beef tomato, basil & rocket salad with balsamic reduction 7,12

- Bruxelles Sticky Chicken Wings** €11.5  
Crispy chicken wings tossed with Louisiana hot sauce, served with a side of blue cheese dip & curled celery sticks 3,7,8,9,12

## Sides €4.95

- Sauté Wild Mushroom**
- Flake Sea Salt & Rosemary Chips**
- Stir Fried Pak Choi & Roast Garlic**
- Crispy Breaded Onion Rings** 1,3,7
- Tossed Garden Salad**
- Sweet Potato & Parmesan Fries** 7

### ALLERGEN INFO

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soyabeans, 7 Lactose, 8 Nuts, 9 Celery, 10 Mustard  
11 Sesame, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs  
All our beef & poultry products are sourced from Irish suppliers.

Please note bills may not be split during busy periods. **SERVICE NOT INCLUDED**

## From the Sea

- Smithwicks Beer Battered Fish & Chips** €15  
Lightly battered cod & chips served with homemade chunky tartar sauce & house salad 1,3,4,6,10
- Thai Fish Cake** €12.5  
Two crispy breaded cakes filled with fresh & smoked Irish fish, mash potato, coriander & chilli. Served with pickled fennel & orange, rocket salad with tarragon aioli 1,3,4,7,9,12



### Bruxelles Signature Oysters

Large Connemara oysters served with pickled ginger lemon wedge & tabasco sauce 14

- 3 Oysters on crushed ice** €12.5  
**6 Oysters on crushed ice** €20

## Old Favourites

- Bangers & Mash** €14  
Heaney's extra large leek & pork sausages with creamy mash potato, caramelised onion gravy 3,7,9,10
- Traditional Bacon & Cabbage** €14.5  
Slow boiled Galway cured bacon served with buttered savoy cabbage, mashed potato & creamy parsley sauce 7,9,10,12

- Homemade Shepard's Pie** €14  
Ground Wicklow lamb & vegetables in a rich onion gravy topped with creamed Dubliner cheese mash potato. Served with house salad 7,9,10,12
- Slow Cooked Beef & Guinness Stew** €14.5  
Melt in your mouth strips of beef marinated & cooked in Guinness with root vegetables 7,9,10,12

- Bruxelles Gourmet Beef Burger** €14.5  
8oz lean mince burger, crispy breaded onion rings, pickle relish, sweet roast red pepper & cashel blue cheese served between a brioche bap with chips 1,3,7,10,12
- Vegan Friendly!**
- Gnocchi Arrabiata** €13  
Potato gnocchi with chilli & garlic based tomato sauce, wilted baby spinach 1,12

## Desserts €5.95

- Bread & Butter Pudding**  
Guinness reduction & sweetened chantilly cream 1,3,7
- Old Fashioned Trifle**  
Strawberry jelly & sponge topped with custard cream & chocolate shavings 1,3,7
- Homemade Chocolate Brownie**  
Chocolate sauce & vanilla ice cream 1,3,7
- Sit back & enjoy the moment with an Irish Coffee 7,12 ... €8.5**