

APPETIZERS

NACHOS

Spicy nachos, matured Gouda sauce, guacamole, jalapeños, salsa sauce, young onions, red onions

CHICKEN TENDERS

4 pieces with BBQ sauce

MARINATED CHICKEN WINGS

6 pieces of marinated chicken wings with herbs and honey, with BBQ sauce

8.50€

6.50€

9.50€

SMOKED ONION RINGS

8 pieces with BBQ sauce

PARMESAN CROQUETTES

8 pieces - Cheeseball, parmesan shavings, lemon

BE SHARE HOT

Cheeseball, parmesan shavings, smoked onion rings and chicken tenders with BBQ sauce

5.90€

6.90€

10pc 20pc

8.30€ 15.80€

STARTERS

BRUSCHETTA

Toasted farmhouse bread, sliced fresh tomatoes, olive oil flavoured with with garlic, thyme and rosemary, basilic, balsamic cream

SHRIMP CROQUETTES

2 pieces, fried parsley, lemon

9.50€

14.70€

CARPACCIO

Thinly sliced lean beef filet, olive oil, parmesan, balsamic cream, pesto, arugala salad, toasted farmhouse bread

CRISPY FRIED SMELT FISH

Small fried fish, homemade tartar sauce, lemon

10.50€

9.50€

SALADS

CAESAR SALAD

Romaine salad, marinated chicken fillet, parmesan, homemade croutons, Caesar sauce

LEBANESE SALAD

Falafel, hummus, lebanese tabbouleh, feta, arugala salad, cherry tomatoes, cucumber, lemon

BURRATA TOMATO SALAD

Tomato salad, creamy burrata, olive oil, balsamic cream, salt, pepper, arugala salad, served with 2 pieces of toasted farmhouse bread

16.90€

15.80€

16.50€

LOADED FRIES

BRAVAS FRIES

Fresh fries, chorizo, red onions, smoked paprika, old gouda cheese, green chili pepper, brava sauce

TRUFFLE FRIES

Fresh fries, brie sauce, fried onions, young onions, parmesan shavings, truffle dressing

CHEESY FRIES

Fresh fries, grilled bacon, gouda sauce

7.50€

7.90€

7.90€

KIDS 11.90€

BURGER

With or without cheese, Charolais meat
+ fries with sauce of your choice

OR

CHICKEN TENDERS

+ Fries, sauce of your choice

DESSERT

1 scoop of ice cream (different flavours), water ice
or 1/2 waffle

-12 YEARS

**Allergen information is available from our staff.
Please do not hesitate to ask.**

AND MORE
















PORK TEXAS RIBS*	23.90€
Lacquered with BBQ sauce, mixed salad, fresh fries	
AMÉRICAIN	19.50€
(180gr) Charolais, young onions, capers, homemade sauce, served with 2 slices of toasted farmhouse bread, mixed salad, fresh fries	
ITALIAN TARTAR	19.50€
(180gr) Charolais, olive oil, tomato tapenade, parmesan, basil, pine nuts, served with 2 slices of toasted farmhouse bread, mixed salad, fresh fries	
BEEF SHORT RIBS*	23.90€
Mixed salad, fresh fries	
FILET PUR	32.00€
(200gr) Fillet of Charolais beef, mixed salad, fresh fries and 1 sauce of your choice	
BLACK ANGUS ENTRECOTE STEAK	34.00€
(350gr) Mixed salad, fresh fries and 1 sauce of your choice	
BLACK ANGUS COTE À L'OS	42.00€
(+/- 550gr) Mixed salad, fresh fries and 1 sauce of your choice	
FREE RANGE HALF CHICKEN*	22.90€
Flavoured with thyme, rosemary and herbs de Provence, served with fresh fries and apple sauce	

OUR HOMEMADE SAUCES - CHORON, BEURRE MAITRE D'HOTEL, PEPPER OR CHIMICHURRI

*SLOW COOKING AT LOW TEMPERATURE BY BE BURGER AND MORE

BURGERS

Charolais beef (150GR)  | FALAFEL  | QUORN 

BRUSSELS ( /  / )	16.90€	MEMPHIS * 	15.50€
Patty of your choice, grilled bacon, passendale,, pickled red onions, iceberg lettuce, mustard mayonnaise Be Burger sauce		Pulled pork, cheddar cheese, paprika, onions, tomatoes, iceberg salad, BeBurger sauce	
NEW YORK ( /  / )	16.50€	ALASKA 	15.50€
Patty of your choice, grilled bacon, passendale,, pickled red onions, iceberg lettuce, mustard mayonnaise Be Burger sauce		Breaded hake fillet, homemade tartar sauce, tomatoes, romaine salad	
ACAPULCO ( /  / )	15.90€	LISBONNE 	16.50€
Patty of your choice, grilled bacon, passendale,, pickled red onions, iceberg lettuce, mustard mayonnaise Be Burger sauce		Marinated chicken, chorizo, feta, red onions, tomatoes, sweet pepper tapenade, jalapeños, rocket and iceberg salad	
NAPOLI ( /  / )	15.90€	BURGER EXTRAS	
Patty of your choice, mozzarella, red onions, pepper-olive-pine nut mix, cherry tomatoes, pesto, rocket and iceberg salad, Beburger sauce		JALAPEÑOS 	1.00€
		CHEESE	2.50€
		GRILLED BACON	2.00€
		EXTRA PATTY	4.50€

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SIDE DISHES

FRESH FRIES	3.90€	MIXED SALAD	4.60€
Served with a sauce of your choice		Roman salad, radishes, cherry tomatoes, cucumber, pickled onions, fried onions, dressing	
SWEET POTATO FRIES	4.90€	Sauces : mayonnaise, ketchup, BBQ, Be Burger, Be Burger 'spicy', Extra sauce 1.00€	
Served with a sauce of your choice		Truffle mayonnaise sauce 1.00€	

DESSERTS

DAME BLANCHE

6,50€

Vanilla ice cream (2 scoops), homemade chocolate sauce, whipped cream

MOELLEUX AU CHOCOLAT

6,50€

Homemade chocolate sauce, vanilla ice cream, whipped cream

COLONEL BE BURGER

6,50€

Lemon sorbet, Absolut Vodka (1cl)

DÉLICE BE BURGER PASSION

6,50€

Passionfruit sorbet, Gin Tanqueray (1cl)

BRUSSELS WAFFLE

6,50€

Powdered sugar, vanilla scoop, homemade chocolate sauce, whipped cream

WELCOME TO BE BURGER **AND MORE**, WHERE WE COMBINE OUR LOVE OF BURGERS WITH NEW GOURMANDS DISHES.

Our expanded menu offers delicious and indulgent dishes inspired by Belgian-French brasserie cuisine and international classics, all prepared with the same high-quality, premium ingredients that have made our burgers famous.

At Be Burger **And more**, we believe in bringing people together around good food in a warm and welcoming environment. We take great care and attention to every ingredient, from the herbs and spices we use to create our signature sauces, to the choice of Charolais beef raised in Belgium. It comes from an ancient breed of cattle from the Charolais region of France, and is known for its white colour and mild, pronounced flavour.

We offer unique burgers with a twist that makes a difference, like our homemade sauce, pickled onions and brioche bun delivered fresh every morning from a local baker. And for those who aren't inspired by burgers, our menu also offers gourmet dishes such as our range of **And more**. At Be Burger **And more**, there's something for everyone.

Join us for a romantic dinner for two or a group party. At Be Burger **And more**, we create a warm, friendly and welcoming atmosphere where you can gather with family and friends to enjoy a great meal. We look forward to welcoming you and introducing you to our delicious burgers and dishes.

We would like to express our gratitude to our chefs Ibrahim, Raphael and Christophe who have created the new menu at Be

Burger **And More**. Their culinary passion and talents have resulted in a selection of exceptional dishes that will delight our guests. We are proud of their outstanding work and deeply grateful for their contribution to our dining experience. But also to Sam, our expert mixologist, for his precious help in creating our drinks menu. His talent and creativity have given life to unique drinks that will delight you.

WE WISH YOU A GREAT TIME WITH US! THE BE BURGER **AND MORE** TEAM

beburger.be



YOUR OPINION MATTERS !

Follow us on Facebook and
Instagram @be_burger



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BE BURGER And more



APERITIFS

BE BURGER A sparkling aperitif based on Chardonnay white wine with notes of ginger and stawberry	7.30€
APEROL SPRITZ	9.20€
GIN TONIC Tanqueray Gin, Schweppes tonic, lime (Hendrickx + 2.50€)	10.20€
PROSECCO – BOSCO DEL MERLO WHITE	7.40€  33.00€ 
PROSECCO – BOSCO DEL MERLO ROSÉ	33.00€

COCKTAILS

PINK COLLINS Tanqueray Gin, lemon juice, cane sugar, Schweppes hibiscus	10.50€  27.50€ 
INDIAN COLLINS Tanqueray Gin, lemon juice, cane sugar, Schweppes tonic, lemon	10.50€ 
DAIQUIRI FRAISE Rhum Havana, strawberry juice and syrup, lemon	10.50€  27.50€ 
MOSCOW MULE Absolut Vodka, Ginger Beer & Chili, lime	10.50€  27.50€ 
PINA COLADA Rhum Havana, pineapple juice, juice and coconut cream	10.50€ 
LONDON MULE Tanqueray Gin, lemon, Schweppes Ginger Beer & Chili	10.50€ 
MOJITO Havana Rum, cane sugar, lime - Mint, strawberry or passion fruit	10.50€ 
	100cl 

MOCKTAILS

VIRGIN MOJITO Cane sugar, lime - Mint, strawberry or passion fruit	9.20€
VIRGIN COLADA Pineapple juice, juice and coconut cream	9.20€
VIRGIN STRAWBERRY DAIQUIRI Strawberry juice and syrup, lemon	9.20€
ALCOHOL FREE SPRITZ	9.80€
ALCOHOL FREE GIN TONIC Tanqueray Gin 0%, Schweppes tonic, lime	9.80€

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NACHOS  Spicy nachos, matured gouda sauce, guacamole, jalapeños, salsa sauce, young onions, red onions	8.50€
CHICKEN TENDERS 4 pieces with BBQ sauce	6.50€
MARINATED CHICKEN WINGS 6 pieces of marinated chicken wings with herbs and honey, with BBQ sauce	9.50€
SMOKED ONION RINGS 8 pieces with BBQ sauce	5.90€
PARMESAN CROQUETTES 8 pieces - Cheeseball, parmesan shavings, lemon	6.90€
BE SHARE HOT	10pc 8.30€ 20pc 15.80€
CRISPY FRIED SMELT FISH Small fried fish, homemade tartar sauce, lemon	9.50€

BEERS

On tap	25 cl	50cl
CRISTAL	3.70€	6.30€
BE BURGER BEER	4.30€	6.70€
	33 cl	50cl
SAINT-HUBERTUS BLANCHE	5.10€	7.90€

Bottles	25 cl	33 cl
HAPKIN Belgian IPA	-	5.50€
DUVEL	-	5.10€
CRISTAL 0.0%	3.90€	-
KRIEK LIENDEMANS	5.10€	-
CHOUFFE	-	5.50€
SAINT-HUBERTUS TRIPLE	-	5.50€

WINE

Red	12 cl	50cl	75 cl
LOUIS BOURISSET Cuvée "Les pierres dorées", Gamay noir, Bourgogne, France	5.50€	19.50€	28.50€
DOMAINE FOND CROZE Cuvée "Confidence", Grenache & Syrah, Côtes du Rhone, France	-		30.50€
CHATEAU LESCALLE Bordeaux supérieur, Merlot-Cabernet, France	6.50€	20.50€	31.00€
CHATEAU BEAUPRÉ "LA GRIFFE" Bio Coteaux d'Aix-en-Provence, Syrah-Cabernet Sauvignon, France	-		35.00€

White	12 cl	50 cl	75 cl
DOMAINE RAPHAEL MIDOIR Touraine, Sauvignon, France	5.00€	17.50€	26.00€
DOMAINE BOUSQUET Chardonnay & Torrontes, Argentine	6.50€	20.50€	31.00€
Rosé			
ROSÉ 6ÈME SENS Bio Languedoc-Rousillon, Grenache-Syrah-Cinsault, France	5.50€	16.50€	23.50€
INSOLENCE D'ESTANDON Côte de Provence, Grenache & Syrah, France	-		28.50€

HOMEMADE & SOFTS

	25 cl	50 cl
HOMEMADE LEMONADE Lemon juice, cane sugar, water	3.50€	5.90€
HOMEMADE ICE TEA Earl Grey tea, cane sugar, peach syrup	3.50€	5.90€
HOMEMADE ORANGEADE Preserved orange juice, tropical syrup, strawberry syrup, and ginger syrup Jus d'orange frais, sirop tropical, sirop de fraise et sirop gingembre	3.50€	5.90€

	25 cl	50 cl	1L
MINERAL WATER CHAUDFONTAINE Still, Sparkling	2.90€	4.80€	6.60€
		20 cl	40 cl
COCA-COLA, COCA ZERO, FANTA, SPRITE		3.50€	5.80€
MINUTE MAID Apple, Orange		3.50€	5.80€
TAO Pomegrenade Bio		4.10€	

HOT DRINKS

EXPRESSO	3.00€
AMERICANO	3.60€
DOUBLE EXPRESSO	4.10€
CAPPUCCINO	4.20€
LATTE MACCHIATO	4.70€
All our coffees are available decaffeinated	
FRESH MINT TEA	4.50€
TEA, INFUSION	4.10€
Green tea, Earl Grey, Chamomile, Red berries	

DIGESTIFS

LIMONCELLO 4cl	6.50€
AMARETTO 4cl	6.50€
BAILEYS 4cl	6.50€

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And more

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