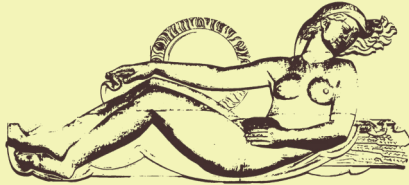


P L E I N
P U B L I K



50°50'39.9"N 4°21'26.4"E

F O O D

LUNCH
12:00 – 14:30

OPEN SANDWICH

Our sourdough bread is locally sourced, copiously prepared with love and served with a fresh salad and veg.

ROASTED PAPRIKA DIP	15
Sweet heat. Nutty depth. No meat, no problem.	
ITALIAN BURRATA	14
Creamy, herby chimichurri, porchetta goodness. Italy called.	
<i>Meat +1</i>	
LOADED BOLLO SAUCE	16
Messy. Saucy minced veal. Worth every napkin.	
'CROQUE' RUB EYE STEAK	19
Juicy, cheesy, slightly over the top. Finished with our homemade black pepper mayo.	

ALL DAY

CHEESE CROQUETTES	14
Garniture variable.	
BRUSCHETTA À GRIGNOTER	9
Comme balthazar veut.	
LOCAL CHEESES OU CHARCUTERIE BIEN CHOISIE	14
Carefully Curated by Balthazar.	
PANISSE MARSEILLAISE	11
Aka Crunchy chickpea fries, black pepper aioli & rosemary salt.	

STICKY PORKBELLY BITES	11
DIY herbal wraps meets porkbelly shiso leaf, Thai basil & little gem Salad.	
CRUNCHY POPCORN CHICKEN	12
24h marinated chicken turned into CRUNCH. Creamy ranch dressing & 7-spice.	
CAULIFLOWER WINGS	13
Veggies meet streetfood with a kick Jalapeno mayo & smoked paprika	
CEASAR SALAD	18
Classic. Crunchy chicken & runny egg unapologetically bold.	
BURRATA	15
Fresh green asparagus, crunchy buckwheat. Dangerously elegant.	
DOUBLE SMASHED BURGER	19
Crispy bacon, lettuce, cheddar. Served with wedges and mayo. Juicy, spicy, and seriously satisfying. <i>Meat variant +1</i>	
POTATO WEDGES	6
BREAD & OLIVE OIL	4, 5
“La Source” handmade bread. Less gluten. More love.	
PANCAKES	8, 5
Chocolate or red fruit coulis with whipped cream.	
DESSERT OF THE DAY	
Changing cakes, sweets & pastries. Ask our staff.	

DINNER

18:00h – 22:00h (Sunday till 20:00)

MUSHROOM CANNELLONI	19
Confit lemon ricotta & zingy tomato sauce Soft, rich, and quietly showing off.	
CRISPY SKIN WHITING FISH	22
Beurre blanc & greens Light fish. Flirting with butter.	
STEAK “ROBBESPIERE”	25
Parmesan, olive & sundried tomato Steak dressed up as a salad.	
PORCHETTA	23
Fregola, chimichurri & fennel Fat, acid, crunch. Zero restraint.	
POINTY CABBAGE	13
White bean, chili oil, vadouvan The vegetarian that wins arguments.	
SAUCE + 1	
HOMEMADE/SPECIAL SAUCE + 1,7	
KIDS, VEGGIE, HALAL, ALLERGIES?	
TELL US. ON S'ARRANGE	

DRINKS

BELGIAN DRAFT BEERS 25cl

STELLA - lager 5%	3,6
STELLA 50cl - lager 5%	7
DUVEL - strong golden ale 8,5%	5,5
DUVEL 666 - golden ale 6,66%	5,3
LA CHOUFFE - amber ale 8%	5,6
CHERRY CHOUFFE - fruit beer 8%	5,6
VEDETT IPA - indian pale 5,5%	4,9
LIEFMANS FRUITESSE - red fruit beer 3,8 %	4,9
TRIEPEL D'ANVERS - triple blond 8,5%	5,6

BOTTLED BEERS 33cl

DUVEL TRIPEL HOP CITRA - IPA 8,5%	5,9
VEDETT BLOND - lager 5,2%	5,4
VEDETT WHITE - wheat beer 4,7%	5,5
MAREDSOUS BROWN (ABBAYE) - double 8%	5,9
SALITOS - tequila lager 5,9%	5,8
SALITOS ICE - lemon & mint lager 5,2%	5,8
SALITOS SPRITZ - bitter orange with sparkling fizz 5,0%	5,8
CORONA - mexican lager 4,6%	5,8

NON ALCOHOLIC BEERS

STELLA 0%	3,6
FREE IPA 0,5%	5,3
CORONA 0,0%	4,9
CHOUFFE 0,4%	5,2
LIEFMANS 0%	4,3

SOFT DRINKS

HOMEMADE ICED TEA / HOMEMADE LEMONADE	4,9
PEPSI/PEPSI MAX/7UP/MIRINDA(ORANGE)	3,6
FEVER TREE Indian Tonic / Mediterranean Tonic / Ginger Beer / Pink Grapefruit	4,6
FRESH JUICE Mango-maracuja / strawberry / orange	5,4
ALMDUDLER 35cl / low sugar / austrian herbal soda	4,5
STILL/SPARKLING WATER 25cl glass / 50cl bottle	3/4,9
REDBULL	5,1

HOT DRINKS

ESPRESSO	3
AMERICANO	3,2
DOUBLE ESPRESSO	3,9
CAPUCCINO	4,2
LATTE	4,5
ICED LATTE	4,5
HOT CHOCOLATE / + chantilly	4,3/4,8
FRESH TEA mint OR ginger	4,8
TEA Black / green / chamomile	3,9
SIRUPS + 0,5	

WHITE WINES

PIERRE HENRI Chardonnay, Languedoc (FR)	5,6/20/29
L' AUBE 2023, Vignoble Des Trois Rois (BE)	38
BLANC VI NATURAL Xarel-lo, Vins Petxina, Catalonia, (ES)	41

ROSÉ WINES

PIERRE HENRI Syrah, Languedoc (FR)	5,6/20/29
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RED WINES

VILLA BOTANICA 2022 Cabernet, Syrah, Pays d'Oc (FR)	5,6/20/29
PINOTIN 2023, Wijndomein Petrushoeve, Tielt Winge (BE)	36
ROSSO DI MONTALCINO 2023, Collosorbo, Toscane (IT)	42

SPARKLING

CAVA MASIA SALAT BIO (SP) Xarello, Parellada, Macabeo, Penedes (ES)	7,9/37
G. H. MUMM Cordon Rouge, Brut Rosé	82/112

SPRITZ & APERITIFS

PUBLIEK SPRITZ With Italicus bergamot liqueur	12,5
APRICOT SPRITZ With apricot liqueur & grapefruit	12
HUGO SPRITZ	11,5
HUGO SPRITZ 0% With Elderflower, cava 0%, sparkling	10
SPRITZ 0% Bitter 0%, cava 0%, sparkling water	10
SPRITZ TOWER 6 spritz in a special holder / tree, 2 of each OR 6 the same	58
LILLET - White / red / rosé & Tonic Fever Tree	10
ITALICUS - Bergamot liqueur & fever tree tonic	12
LIMONCELLO - Villa Massa & Tonic Fever Tree	11
RICARD 4 cl	4,9
ITALICUS 5 cl	9,6

COCKTAILS

PORNSTAR MARTINI Absolut vodka, passion fruit, vanilla liqueur, lime juice, orange flower, foamer	13,5
BLACK MARGARITA Olmecca tequila, triple sec, blackberry, honey sirup, lime juice	13
LAZY RED CHEEKS Absolut vodka, homemade raspberry coulis, violet syrup, lime	13
ESPRESSO MARTINI Absolut Vodka, coffee liqueur, espresso, cassonade syrup	13
BASIL SMASH - Basil, beefeater gin, lemon, sugar, pepper	13
MANGO INFERNO (A PLEIN PUBLIEK CREATION) Havana 3y, spicy mango sirup, coconut water, lemon, orange flower, foamer	13
MOSCOW MULE - Absolut vodka, ginger beer, lime juice	12

MOCKTAILS

CRUMBLE (A PLEIN PUBLIEK CREATION) Apple, Opius Nigredo (caramel, coffee), maple syrup, cinamon	9
VIRGIN BASIL SMASH Fresh basil, cedar's crisp 0% gin, lemon, sugar, pepper	9
VIRGIN LAZY RED CHEEKS Homemade raspberry coulis, violet syrup, lime	8
VIRGIN MANGO INFERNO (A PLEIN PUBLIEK CREATION) Spicy mango, lemon juice, coconut water, orange flower, foamer	8

GIN 5cl	
BEEFEATER	8,5
BEEFEATER 24	11,6
MONKEY 47	13,8
MALFY ROSA	11,8
PLYMOUTH	11,6

WHISKY 5cl	
JAMESON	8,5
JAMESON BLACK BARREL	9,5
JAMESON CASKMATE	9,5
CHIVAS REGAL 12 YEARS	10,9
CHIVAS REGAL 18 YEARS	14,9
REDBREAST 12 YEARS	13,8
ABERLOUR 12 YEARS	13,2
MONKEY SHOULDER	12,7
FOUR ROSES (BOURBUN)	8,5

VODKA 5cl	
ABSOLUT	8,5
ABSOLUT ELYX	10,6

RUM 5cl	
HAVANA CLUB 3 AÑOS	8,5
HAVANA CLUB ESPECIAL	8,5
HAVANA CLUB 7 AÑOS	10,6
HAVANA CLUB MAESTROS	14,6

TEQUILA/MEZCAL 5cl	
OLMECA BLANCO	8,5
OLMECA REPOSADO GOLD	8,5
MEZCAL DEL MAGUEY VIDA	13,9

DIGESTIVE 5cl	
AMARETTO VILLA MASSA	8,5
LIMONCELLO VILLA MASSA	8,5
KAHLÛA (COFFEE LIQUEUR)	8,5
SAMBUCA RAMAZZOTI	8,5
COGNAC MARTELL VSOP	9,6
MARTELL CORDON BLEU	14,3

SHOT 3CL	
BASIC	5,0
PREMIUM	7,0

P L E I N
P U B L I E K



50°50'39.7"N 4°21'18.8"E

ONE CHECK PER TABLE / FOR YOUR PARTY
OR B2B EVENT MAIL TO: bxl@pleinpuliek.be

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