



## 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*

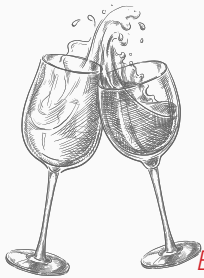
*Chardonnay, Camille Le Labrie, France 2021*

*Chef's choice white wine*

*Chef's choice red 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

### FALL SPRITZ

*Aperol, good apple cider, sparkling wine, golden apple*

### WHITE PORT & TONIC

*Taylor fladgate chip dry port, Fever-Tree light tonic*

### WITH LOVE FROM FALL (HOT)

*Hot red wine, fall spices, armagnac*

### HOME SWEET HOME (HOT)

*Jameson Orange, ginger liquor, hot apple cider*

## 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 15.00

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

#### SLOW COOKED PORK BELLY BITES 14.00

*Brussel sprouts salad, buttermilk dressing, BBQ sauce*

#### BELGA'S ORIGINAL FRIES

*Belgian frietjes, homemade trio mayonnaise 9.5*

*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.*