

Pizza

Carpaccio Pizza

Mozzarella, Tomatoes, Beef Carpaccio, Artichoke Heart, Arugula, shaved Parmesan and Truffle oil 15,5

Parma Pizza

Mozzarella, Tomatoes, Parma ham, grilled Eggplant- Sicilian style, candied Cherry Tomatoes, Arugula and shaved Parmesan Cheese 16

Bresaola Pizza

Mozzarella, Tomatoes, Bresaola, grilled Artichokes, Arugula and shaved Parmesan cheese 16,5

Vegetarian Pizza

Tomatoes, Mozzarella, Courgette, grilled Aubergine, Artichokes and Arugula 15,5

Scampi and Seafood Pizza

Tomatoes, Mozzarella, Scampi, Squid, Seafood and grilled Courgette 16

Smoked Salmon and Spinach Pizza

Tomatoes, Mozzarella, Smoked Salmon and Red Onions 16,5

Pizza: Les Deux Petits Diabes

Tomatoes, Mozzarella, grilled Beef fillet, grilled Courgette, shaved Parmesan cheese and Arugula 16

Four cheeses Pizza

Tomatoes, Mozzarella, Taleggio, Gorgonzola and Parmesan 16

Kids menu

Spagetti Napolitana 9,5
 Spagetti with Parma ham and Parmesan cheese 11
 Penne with mixed Vegetables 9,5
 Four cheese Rigatoni 11

Extras

Pan fired Vegetables in Olive Oil 5,5
 Pasta served with tomato Coulis and Basil 4,5
 Hash Brown 3,5
 Mixed Salad 4,5
 Extra Parma Ham 4
 Extra wholemeal dough 1
 Extra gluten-free flours 2
 Extra Salcicia (Italian sausage) 3,5

New suggestions every two weeks

Drinks

Beers from the Tap

Jupiler 25cl 2,8
 Jupiler 33cl 3,3

Beers

Leopold 7 (ambrée ou rubis) 4,5
 White Hoegaarden 3,3
 Jupiler NA 2,8
 Kriek St Louis 3,3
 Carlsberg 3,3
 Leffe Blonde 3,8
 Chimay Bleue 3,8
 Duvel 3,8
 Thorberg IPA 4,5

Water and Softdrinks

Pepsi 2,7
 Pepsi max 2,7
 Schweppes Tonic 2,7
 Schweppes Bitter Lemon 2,7
 Schweppes Agrum 2,7
 Orangina 2,7
 Ice Tea 2,7
 Peach Ice Tea 2,7

Bru 1L 6
 Bru 1/2 L 3,5
 Bru 1/4 L 2
 (still or slightly sparkling)

Juices

Orange Juice 2,7
 Apple Juice 2,7
 Grapefruit Juice 2,7
 Tomato Juice 2,7

Sirop

Grenadine, mint or violet 0.5

Hot Drinks

Coffee 3
 Decaffeinated Coffee 3
 Cappuccino with whipped cream 3,5
 Cappuccino Italian style 3,5
 Thee 3
 Fresh Mint Thee 4
 Lait russe 3,5

Aperitivo

Aperitif of the house 7,5
 Sergio Mionetto Spumante 6,5
 Martini (white, red) 6
 Porto (white, red) 6
 Pineau 5,5
 Kirr 5,5
 Kirr Royal 7,5
 Campari Orange 7
 Pastis 5,5
 Pisang Orange 7
 Pasa Orange 6
 Picon 6
 Sherry Dry 6
 Rosso Antico 6
 Mojito 8,5
 Caipirinha 8,5
 Etc...

Alcohols

J&B 8,5
 Johnnie Walker 8,5
 Jameson 8,5
 Jack Daniels 8,5
 Rhum Havana Club 8,5
 Rhum Havana Club Especial 8,5
 Vodka Absolut 8,5
 Gin Gordon 8,5

Pousses-Café

Amaretto di Saronno 8,5
 Cognac Lagrange 8,5
 Armagnac Larresingle 8,5
 Calvados Boulard 8,5
 Cointreau 8,5
 Mirabelle d'Alsace 8,5
 Poire d'Alsace 8,5
 Prune d'Alsace 8,5
 Sambucca Molinari 8,5
 Grappa Bonollo 8,5
 Liqueur 43 8,5
 Avena 8,5
 Limoncello 8,5
 Mandarine Napoléon 8,5
 Grand Marnier 8,5
 Baileys 8,5



Rue des deux chaussées 80

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Appetizers

Trio of Bruschetta	15
Gratin of Artichoke Hearts	15
Beef Carpaccio (with Basil, Parmesan Cheese and Extra Virgin Olive Oil)	16
Beef Carpaccio (with Artichoke Hearts, Arugula and Parmesan Cheese)	16,5
Carpaccio of seared Duck Breast (magret) with Truffles Oil	16,5
Swordfish Carpaccio with Arugula en Lime Juice	17,5
Anti Pasti	17
Scampi's: Les Deux Petits Diables (With fondue of Fresh Tomatoes, Garlic and Basil)	16,5
Eggplant Parmigiana	14,5
Baby Octopus fried in Garlic butter	13,5
Fried Scarmoza	15

All ours starters can also be ordered as a main dish.

Pasta

Vegetarian Lasagna	16
Pappardelle with Scampi	17
Rigatoni with Four cheeses	16,5
Penne with vegetables (New Recipe!)	16
Conchiglione with Seafood (New Recipe!)	17
Cannelloni with Ricotta, Spinach and Minced meat (pork and beef)	16
Farfalle with Cherry Tomatoes, Mozzarella and Parma ham	16
Tortellini (with Ricotta, Artichoke Hearts, Black Olives, Tomatoes and Sage)	16
Bucatini with Calamari, Aubergine and Chilli Sauce	16
Fresh Salmon Tagliatelle (Deglazed in White Wine and served with fresh Tomato sauce with basil)	18,5
Linguine with Boursin, Pancetta, Black Olives and Artichokes Hearts	16
Neapolitan Spaghetti	13
Pappardelle pasta with a creamy truffle sauce and Parmesan Shavings	19
Rigatoni e Salsiccia (fresh Italian sausage) Cherry Tomatoes, Aubergine and Oregano	19
Pasta Roll with Aubergine, Parma ham and Mozzarella (degazed in white wine and served with Fresh Tomato sauce with basil and arugula)	19
Spaghetti al Aglio e Peperoncino	13
Linguine with Anchovies	14,5
Spaghetti with Baby Octopus fried in olive oil, garlic and sweet Chili	18,5

All our pasta dishes can be ordered with either gluten free or whole grain pasta

Salads

<i>Salad with Smoked Salmon and Fresh Spinach</i> (Mixed salad, smoked Salmon, grilled Scampi, fresh Spinach, Tomatoes, Cucumber, fried Shitake, Radish, Walnut oil and Wine vinegar)	17
<i>Red Mullet Salad</i> (Fried Red Mullet fillets, Arugula, mixed Salad, fried Shitake, fried Green Asparagus, Artichoke Hearts, Tomatoes, Cucumber, Balsamic Vinegar and Olive Oil)	17
<i>Exotic Salad</i> (Mixed Salad, Avocado, Pineapple, Mango, Smoked Salmon, Dill, Mozzarella, Cherry Tomatoes, Balsamic Vinegar, Olive Oil)	15,5
<i>Chicken Salad</i> (Leaf salad, Chicken fillets marinated with Lime, Cucumber, Peppers, semi-dried Tomatoes, Mushrooms, Sherry Vinegar and Olive Oil)	16
<i>Salad: Les Deux Petits Diables</i> (Grilled Beef Fillet flavoured with Rosemary, Mixed salad, Arugula, Tomatoes, Cucumber, grilled Zucchini, Radish, Parmesan Cheese, Balsamic Vinegar, Olive Oil)	16,5
<i>The Oriental Salad</i> (Mixed salad, fried Calamari, Red Onions, Pickles, Tomatoes, Cucumber, Black Olives, Asparagus, Coriander, Lime Juice and Olive Oil)	16
<i>Parma Salad</i> (Mixed greens, Arugula, roasted Aubergine, Tomatoes, Cucumber, grilled Artichoke Hearts, Parma Ham, Parmesan Cheese, Balsamic Vinegar and Olive Oil)	17
<i>Salad with Veal Liver</i> (Mixed Salad, semi-dried Tomatoes, Cucumber, Palm Hearts, fried Shitake, Potatoes, fried Veal livers deglazed in Balsamic Vinegar and Olive Oil)	16
<i>Hot Goat Cheese salad with grilled Pancetta</i> (Mixed salad, Radish, grilled Courgette, Cucumber, candied Tomatoes, fried green Asparagus)	17
<i>Tomatoes and Mozzarella di buffalo with Parma Ham</i>	16
<i>Pata Negra (served with mixed Salad and Toasts grilled with olive oil)</i>	25,5

All our dishes are cooked on-the-fly and our pasta is served Al dente

Risotto

Risotto with Seafood and grilled calamari	22
Risotto e Salsiccia (fresh italian sausage) in a fresh ceps mushroom cream	19,5

Fish Dishes

Scampi: Les Deux Petits Diables (12 pieces) (served in a Fondue of Fresh Tomatoes with Garlic and Basil, with Pasta)	23
Grilled Gambas (Giant Prawns Marinated in Olive Oil and Herbs, grilled and served on a bed of Arugula with Baby Vegetables fried in Olive Oil)	24
Sea Bream fillets fried Tuscany style (served with Artichoke Hearts sauce, semi-dried Tomatoes, Green Asparagus, Black Olives, Potatoes and a hint of Tomato Coulis with basil and deglazed in white wine)	25
Pan fried semi-cooked Salmon (Salmon deglazed with raspberry vinegar), caramelized with Acacia Honey and Toasted Sesame Seeds, served with mixed vegetables and pan fried Vegetables with rosemary)	23,5

Meat Dishes

Rib Eye Steak (Argentina) (Grilled and served with mushroom sauce, pan fried Vegetables with rosemary and Hash Brown fritters)	26
Parmigiana Veal Scallop (Served with Tagliatelle)	22,5
Calf's Liver, Venetian style (Served with Tagliatelle)	24
Chicken Scallop, Sicilian style (Chicken Scallop topped with Parma ham and grilled with Parmesan cheese served with sundried Tomato sauce and Vegetable Risotto)	20

Eating remains a pleasure that anyone should enjoy but in order to do so kindly give us time to serve you