

Our chef changes the menu every week to reflect the season and his inspiration.

Put together your own menu

Soup of the day	€ 9
Baked egg in brioche, mushrooms, Ossau Iraty	€ 16
Mont D'or to be shared	€ 19
Pan-fried red prawns from Argentina with pesto	€ 16
Bone marrow, whelk meat, herb-crusted	€ 15
Veal crown with mushrooms	€ 29
Pork chop Iberico Blackwell	€ 16
Bone-in rib steak (1kg for 2 persons), pepper sauce and béarnaise	€ 70
Angus beef ribeye, shallot, tarragon	€ 24
Pan-fried mushrooms	€ 8
Caramelised Belgian endive	€ 6
Spinach and chard gratin	€ 8
Parsnip mousseline	€ 6
Roasted glazed vegetables	€ 8
Crushed deep-fried potatoes	€ 5
Chef's "stoemp" (potato and vegetable mash)	€ 7
Baked pineapple, salted butter caramel sauce, yuzu, almond milk ice-cream	€ 8
Tatin tart, vanilla ice cream	€ 8
Comice pear and quince crumble	€ 8
Creme brulee	€ 8
Molten chocolate cake, vanilla ice-cream	€ 8

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