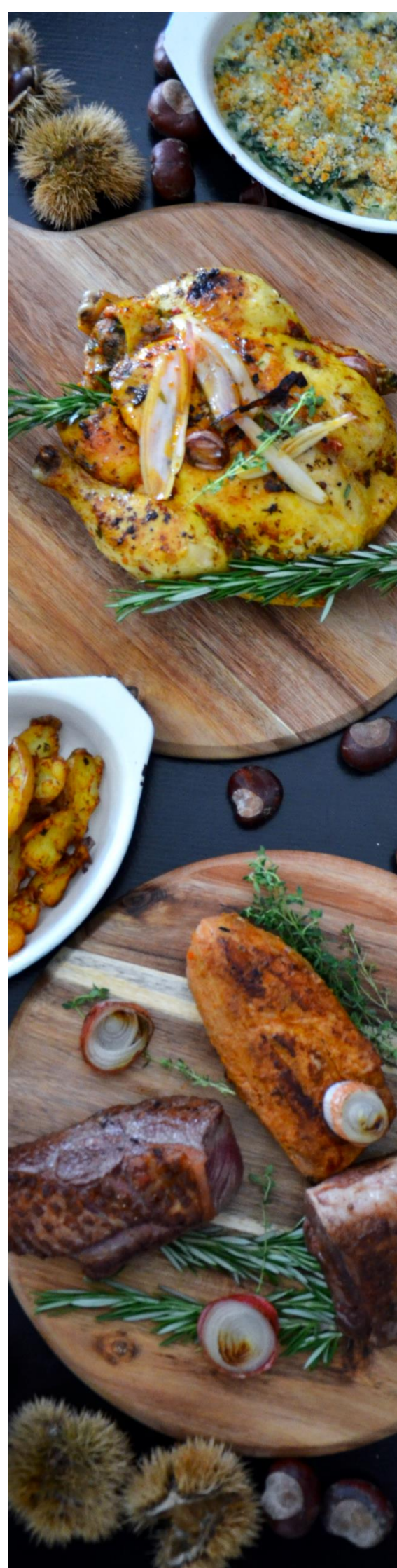


*Our chef changes the menu every week to reflect the season and his inspiration.*

*Put together your own menu*

Baked egg in brioche, mushrooms, Ossau Iraty	€16
Fricassée of buckwheat crozet pasta, tartuffata sauce, Beaufort cheese, country ham	€14
Cream of Red Hokkaido squash, Fourme d'Ambert cheese, toasted bread	€13
Bone marrow, whelk meat, herb-crusted	€15
Veal lard with herbs, mushrooms, sun-dried tomatoes and olives	€16
Lacquered pork shoulder, scallion and peanuts	€16
Bone-in rib steak (1kg for 2 persons)	€70
Angus beef ribeye, shallot, tarragon	€24
Lamb shank confit, plums and sesame seed	€20
Black and white pudding	€14
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
Baked banana, hot chocolate, whipped cream	€8
Comice pear and quince crumble	€8
Raw and confit blueberries, cream cheese panna cotta, meringue	€8
Molten chocolate cake, vanilla ice-cream	€8



Sentier de l'Embarcadère 1, 1000 Brussels  
+32 (0)2 372 92 92  
info@chaletrobinson.be

