

SPRING | SUMMER 2022

GROUP MENU





MENU ROBINSON

47 € | pers. - served at the table - min. 10 pers.

Starters

Shrimp croquettes, herb and lemon salad

or

Vitello tonnato, parmesan crisp, capers and young shoots

or

Burrata with caviar of aubergine, basil, black garlic and smoked almonds

Main courses

Beef with sesame, salad, crunchy vegetables, rice

or

Hake, cherry tomatoes, olives, basil, sauce with candied lemon

or

Lasagne of summer vegetables, mushrooms, aubergine, courgette, dried tomatoes, summer truffle

Desserts

Lava cake, scoop of vanilla ice cream

or

Panna cotta with red fruit, mint, basil

MENU SLOW FOOD

37 € | pers. - served at the table - min. 10 pers.

Starters

Salmon marinated with beetroot, mango tartar, cucumber, pomegranate and fennel with lemon

or

Old Bruges fondue, deep-fried parsley and lemon

Main courses

Fillet of corn-fed free-range chicken, courgette tagliatelle and dried tomato

or

Sea Bream with two pestos, grilled asparagus, rucola, parmesan and baby potatoes

or

Falafel with red lentils, summer salad, cheese and wild garlic sauce

Desserts

Apple pie, almond, scoop of vanilla ice-cream

or

Crème brûlée with vanilla





CHILDREN'S MENU

18 € | pers. - served at the table - for children under 12

Starters

Cheese fondue

Main courses

Minced beef, small salad, fries with ketchup

or

Fish & chips

Dessert

Two scoops of ice cream (choice of vanilla, chocolate, strawberry or raspberry)



OFYR MENU

Barbecue and campfire

40 € | pers. min. 45 pers.

Fewer than 45 people? Please e-mail us!



Meat & fish

Marinated corn-fed chicken with candied lemon, savory, pistou, coriander

Belgian Holstein beef with sumac

Veal and grain

Kefta, yoghurt sauce with mint and sage

Salmon baked on one side, herb salsa

Hot snacks

Fennel with honey and caraway

Courgette with lemon thyme

Maize with chimichurri Aubergine with tahini and oregano

Cauliflower with cumin and rosemary

Cherry tomatoes with sage

Potatoes with sour cream and chives

Salads

Quinoa with green vegetables, sumac

Green beans, tomatoes, feta cheese, za'atar

Salad of figs, cress, radishes, roasted hazelnut

Romaine lettuce, parmesan



Vegan and vegetarian options on request



No dessert



No dessert



BUFFET

40 € | pers. - Buffet style -
min. 30 pers.

Belgian buffet

Liege salad
Salad of smoked duck breast fillet and fine
goat cheese
Salad of chicory, apple, roasted hazelnut
Salmon Bellevue with chimichurri
Beef tartare
Shrimp croquettes
Liege meatballs
Grilled seasonal vegetables
Steamed potatoes

Italian buffet

Beef carpaccio, rucola, parmesan
Buffalo mozzarella, lemon oil, fresh herbs
Italian-style beef tartare
Charcuterie platter
Broccoli and Sardinian pecorino cheese salad
Farfalle salad with red pesto
Ravioli with truffle
Grilled seasonal vegetables
Sautéed potatoes with rosemary



WALKING DINNER

40 € | pers - min. 35 pers.

Small plates and glasses
Choose 4 savoury and 2 sweet dishes

Cold small plate dishes

Beef tartare

Carpaccio of Holstein beef, pan-fried mushrooms, truffle vinaigrette

Marinated salmon with beetroot and wasabi cream

Hot small plate dishes

Portobello stuffed with feta, ricotta and herbs

Fish fritters with curry and crispy vegetables, Deep-fried prawns
with chimichurri

Slow-cooked veal, spicy grilled artichoke

Grey shrimp croquettes, lemon and kale

Old Bruges fondue with truffle

Grilled aubergine with black garlic, basil, grain mix, hummus

Glasses

Risotto with forest mushrooms, young shoots

Velouté of butternut, scallops, espuma of Fourme d'Ambert

Slow-cooked egg, pan-fried mushrooms, truffle

Desserts

Crème brûlée with vanilla Chocolate mousse or pavlova Tiramisu
with speculoos

Rice pudding, caramel with salted butter

Mini waffle with chocolate, or caramel, or whipped cream

Pear and quince crumble

PROEVERTJES

Aperitief & dessert

Zakuskis (3 pieces) - 7.50 € | pers.

*Platter of delicacies (for approx. 10 pers.) -
25 € | platter*

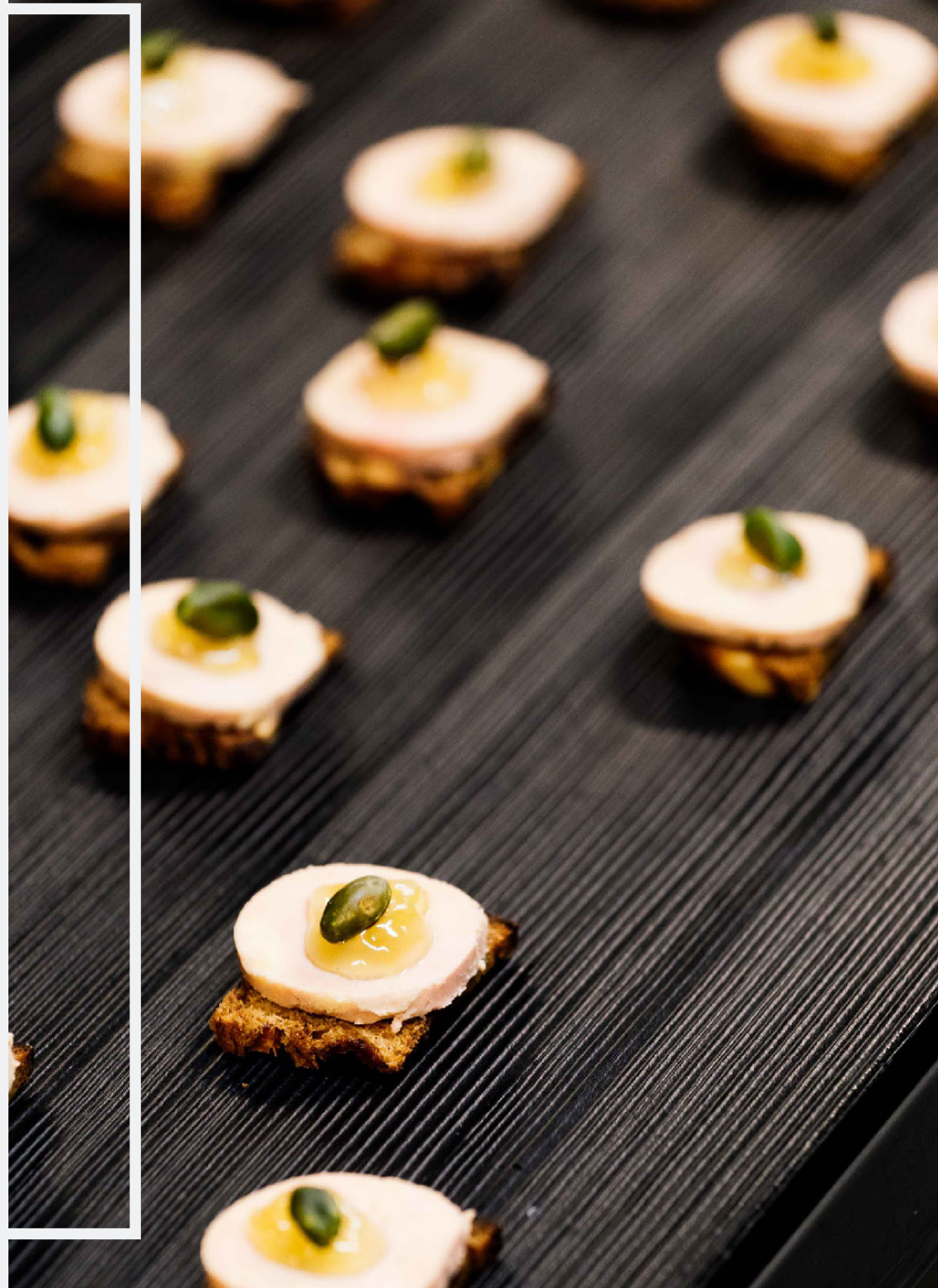
Hummus, aubergine caviar, tapenade, Old Bruges cheese, serrano ham, coppa, ham with truffle

Assortment of small dessert glasses - 8 € | pers.

For example: crème brûlée, chocolate mousse, panna cotta, etc.

Robinson waffles - 9 € | pers. (min. 30 pers.)

Mini waffles to share, with toppings (of hot chocolate, whipped cream of the house, salty caramel, sugar or jam)



BEVERAGES AND APERITIFS

Aperitif packages

Champagne Monopole Heidsieck, 30 minutes unlimited - 18 € | pers.

Cava Herencia Jarras, 30 minutes unlimited - 10 € | pers.

Two coupes of Monopole Heidsieck champagne for 15 € | pers.

Package price 34€

Bru waters, soft drinks (Coca-Cola, Coca-Cola Zero), Cristal draft beer, coffee, tea

WHITE WINES: Pouilly Fumé Argile à Silex 2017 - Domaine Chatellier

RED WINES: Château Patache d'Aux 2011 - Médoc Cru Bourgeois

Package price 24€

Bru waters, soft drinks (Coca-Cola, Coca-Cola Zero), Cristal draft beer, coffee, tea

WHITE WINES: Château Mémoires - Bordeaux - Sauvignon

RED WINES: Ju de vie - Domaine de la Graveirette, Biodynamique

Package price 20€

Bru waters, soft drinks (Coca-Cola, Coca-Cola Zero), Cristal draft beer, coffee, tea

WHITE WINES: Clos de Belloc Réserve - Pays d'Oc 2018

RED WINES: Haut de Belloc - Pays d'Oc 2018



Wines may change
according to the
season, availability and
the chef's wishes



Chalet Robinson is the ideal venue for a business lunch, dinner with the team, a family party or a dinner with friends. Enjoy the group menu or hire the entire location and have an unforgettable time. Enjoy Chalet Robinson, the caterer Choux de Bruxelles, the KTCHN concept or our foodtrucks.

If your event takes place within the current month, get more information on our group menu today! Please e-mail
info@chaletrobinson.be

*Or perhaps you'd like to hire Chalet Robinson? E-mail us for a tailor-made offer, at
event@chaletrobinson.be*



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