

TO SHARE

Duo of hummus, grilled Lebanese bread	12
Bruschetta Robinson Mozzarella, tomatoes, seeds, lamb's lettuce.....	13
Mini croquettes Shrimps, Brugge old cheese or a mix of both	
7 pieces.....	10
12 pieces.....	15
Robinson board selection of cheese and ham.....	16
Grilled sandwich with brie from goat's milk	16
Sandwich with filet américain and summer truffle ...20	
Waffle pancake with poached and fried egg cream with garlic, herbs, bacon.....	13
Waffle/pancake with smoked salmon Parmesan, poached egg, herbs, pickles.....	14
Dierendonck spare ribs	15
Fresh fries mayonnaise & ketchup.....	4
Fresh sweet potato fries yoghurt sauce, feta.....	5
Sauces Robinson, truffle mayonnaise.....	+0,5

APERITIVES

Aperol Spritz Aperol, prosecco, sparkling water.....	9
Lillet blanc with tonic.....	9
Hugo Prosecco, elderflower syrup, sparkling water.....	9
Ricard	6
Martini Bianco, rosso.....	5
Campari with freshly-squeezed orange juice + 4€.....	5
Crodino 0%	8
Porto offley Red, white.....	9
Kir Witte wijn.....	6
Kir royal Champagne.....	10
Pineau des charentes with Picon +1€.....	5

COCKTAILS

White sangria	15
Mimosa Orange juice, cava.....	8
Mojito Bacardi white rum, cane sugar, lime.....	9
Caipirinha Cachaça, lime, cane sugar.....	9
Negroni Campari, martini, gin.....	11
Basil Smash Gin Bombay, lemon, basil.....	12
Moscow Mule Vodka Eristoff, lime, ginger beer.....	10
London Mule Gin Bombay, lime, ginger beer.....	12
Pisco Sour Pisco, egg white, lemon juice, cane sugar.....	12
Bloody Mary Vodka, tomato juice, lemon juice.....	11
Hibiscus Gin Bombay, hibiscus syrup, lemon, egg white, Creole Bitters..	12
Virgin Mojito	7
Virgin Gimber Mule Ginger, lemon, ginger ale.....	8

BUBBLES

Royal de Jarras Blanc de blanc.....	6	28
Heidsieck & Co Mopole Blanc de blanc.....	10	63
Colin 1er cru Brute blanc de blanc.....		69
Pommery Brut		85
Heidsieck & Co Mopole Rosé brut.....		7



ALL DAY

MAIN COURSES

Only for lunch (12pm-2.30pm) & dinner (6-10pm)

Burrata with aubergine caviar basil, black garlic & almonds.....	15
Crok'salade hummus, tzatziki, aubergine caviar, courgette, yoghurt.....	19
Summer lasagne vegetables, dried tomatoes, summer truffle.....	21
Polpettes veal and beef meatballs, tomato sauce, rocket salad, parmesan, fries.....	23
Tagliata of beef sirloin parmesan, patatas bravas or fries.....	28
Beef burger tomatoes, scarmoza cheese, tapenade, rocket & crunchy parma.....	21
Filet américain salad, fresh fries.....	22
Dierendonck Spare ribs puree, artichokē & parmesan.....	25
Fish and chips sole, tartar sauce with yoghurt and feta.....	21
Lacquered squid mayonnaise & red curry sauce, courgette coleslaw.....	24
Sweet potato fries as a side dish.....	+1

KIDS MENU

Hamburger, salad, fries, ketchup.....	12
Fish & chips.....	12

PANCAKES & WAFFLES

Natural, with sugar	8
Chocolate or whipped cream or salted caramel	9
Mikado Chocolate, scoop of vanilla ice cream, whipped cream.....	10
Blueberries Whipped cream, maple syrup, pecan nuts.....	12

DESSERTS

Crème brulée with vanilla.....	9
Panna cotta with red fruit, mint.....	10
Café gourmand trio of mini desserts.....	12
Lava cake, scoop of vanilla ice cream	10
Plate of fresh seasonal fruit & whipped cream.....	10

SORBET & ICE CREAM

1 scoop your choice.....	3
2 scoop your choice.....	4
3 scoop your choice.....	6
Dame Blanche Chokotoff coulis	8

Ice cream: vanilla, chocolate, mocha, speculoos
Sorbet : strawberry, raspberry, lemon

WATER & SOFT DRINKS

Bru still or sparkling 25 cl.....	3,5
Bru still or sparkling 50 cl.....	4,5
Bru still or sparkling 1 l.....	7,5
Syrups Grenadine, spearmint, elderflower	0,5
Coca-cola Original Taste or Zero.....	3,2
Ice tea	3,8
Fever Tree Ginger beer, tonic, ginger ale.....	4
Apple juice	5
Pear juice	5
Organic juice Apple, carrot, ginger	6,9
Tomato juice	5
Fruit juice of the day	5
Orange juice	5
Iced tea of the house	4
Lemonade of the house	4
YOKO Matcha bio	5
Club-Mate	4,5

TEA TIME

Lungo Espresso Ristretto Déca	3
Double Espresso	4
Café au lait	4,5
Italian cappuccino with milk froth	4
Hot chocolate with chocolate chips	4,5
With hazelnut, vanilla, speculoos syrup.....	+0,5
With Amaretto.....	+1,5
Tea black, green, rooibos chai, rooibos peach.....	3,5
Fresh mint tea	4
Infusions Herbal Tea from Aswan(agrume hisbiscus), Brighton (mint).....	3,5

SPIRITS

Bombay Sapphire Dry Gin 5cl & soft.....	10
Hendrick's Gin 5cl & soft.....	13
Gin Mare 5cl & soft.....	15
Shot : Tequila	4
Shot	5
William Lawson's* or Jack Daniels*	7
Talisker*	10
Bacardi* white or brown	7
Eristoff*	7
Club-Mate + alcoholic drinks	8
Digestif Disaronno Amaretto, Limoncello, Cointreau, Sambuca.....	8
Digestif Eau de Villée, Poire William, Grappa, Calvados Otard VSOP, Grand Marnier	9
Cognac Hennessy	8

*extra

Soft drinks - 3
Fever tree - 4

BEER

Draught beer - Cristal	25cl : 3,5	50cl : 5
Draught beer - Vedett IPA	25cl : 4	50cl : 7
Draught beer - Chouffe	25cl : 4	50cl : 7
Draught beer - Duvel 666	25cl : 4,5	50cl : 8
Vedett Blond 33cl.....		4
La Cambre IPA or La Cambre blonde 33cl.....		4,5
Théorème de L'empereur - L'Ermitage 33cl.....		5,5
LIEFMANS "Fruitesse" 33cl.....		4,5
Duvel 33cl.....		4,5
Cristal 0% 33cl.....		4
Vedett Extra White 33cl.....		4
Gouden Carolus Whiskey infused 33cl.....		5

DRINKS

WHITE WINE

	<i>Class</i>	<i>Bottle</i>
CLOS DE BELLOC Pays d'Oc – Réserve	5	24
CHATEAU MEMOIRE Bordeaux – Sauvignon biologic.....	5,5	26
SANS BOIS NI LOI – Domaine Julien Auroux - Biologic.....		37
BLANCO PANALBA LOPEZ – Espagne, Robera – Chardonnay – Biodynamic.....		42
POUILLY FUME “Argile à Silex” Domaine Bouchié Chatellier – Sauvignon	9	45

ROSÉ WINE

	<i>Class</i>	<i>Bottle</i>
SECRET OF PINK Biologique - Sable de Camargue.....	5,5	25
SUMMERTIME Côtes de Provence.....	6	27
SUMMERTIME - Côtes de Provence (Magnum 1,5L).....		45

RED WINE

	<i>Class</i>	<i>Bottle</i>
L'OC DE LA BOUYSSÉ Languedoc-Roussillon – Biologic.....	5	24
JU DE VIE Vallée du Rhône – biologique – Domaine de la Graveirette.....	6	27
CHATEAU PEYBONHOMME-LES-TOURS Cru Bourgeois Premières Côtes de Blaye – Biodynamic.....		32
CHIANTI RUFINA “Frascole” Italie – Chianti Ruffina DOCG - Organique.....		34
CHEVERNY « Domaine de Montcy » Loire – Biologic.....	8	36
CHATEAU PATACHE D'AUX – Médoc Cru Bourgeois – Culture raisonnée		42
CHÂTEAU PETIT BOCQ - Saint-Estèphe Bordeaux – Merlot & Cabernet sauvignon		49



CHALET ROBINSON

WINES