



AUTUMN | WINTER 22-23

GROUP MENUS





ROBINSON MENU

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

Starters

Shrimp croquettes, emulsion of clams with butter

Or

Soft leek, curry vinaigrette, spicy yogurt

Or

Smoked Holstein beef carpaccio, fried mushrooms, candied tomatoes with Parmesan cheese and hazelnuts

Main Courses

Slow cooked veal, butternut squash mousseline, artichoke, poivrade and gratin Dauphinois

Or

Mi-cuit of salmon, tian of pesto vegetables, hazelnuts, spinach, baby potatoes

Or

Spelt risotto with seasonal mushrooms, pumpkin, Parmesan crisp

Desserts

Chocolate Moelleux, scoop of vanilla ice cream

Or

Tarte tatin, salted butter caramel, speculoos ice cream

SLOW FOOD MENU

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

Starters

Oud Brugge cheese croquettes, roasted pumpkin, fresh parsley and
lemon

Or

Eggplant caviar biscuit, candied onion and glazed carrot

Or

Burrata, thyme roasted Portobello, eggplant caviar

Main Courses

Breast fillet of Malines chicken, celery mousseline, candied
butternut squash and roasted hazelnuts

Or

Fried sea bass, grilled eggplants, humus with turmeric,
honey sauce and tahini

Or

Creamy polenta, fried mix of mushrooms,
Parmesan cheese (vegan option)

Desserts

Crème brûlée

Or

Apple and pear crumble almond milk ice cream





without dessert



Belgian Buffet

Liège salad

Smoked duck breast salad, goat cheese

Chicory salad, apple, roasted nuts

Salmon Bellevue with chimichurri

Beef tartare « américain »

Shrimp croquettes

Liège meatballs

Grilled seasonal vegetables

Steamed potatoes

Italian Buffet

Beef carpaccio, rucola, Parmesan cheese

Mozzarella di Bufala, lemon oil, garden herbs

Italian beef tartare

Charcuterie plate

Broccoli salad, Pecorino Sarde

Farfalle salad, red pesto

Truffle ravioli

Grilled seasonal vegetables

Italian sautéed potatoes with rosemary

BUFFETS

40 € / pers - Buffet - Min. 30 pers



3 CHEESES FONDUE

30€ | pers - Min. 4 pers
Fondue pots served at the table

Fondue with porcini mushrooms, natural, tomato, Tartufata

Pickled vegetables

Salad with fresh herbs and young sprouts, winter vegetables

Artisanal silver onions and pickles

Artisanal meat dish

Lumps of bread

SAYOYARD BUFFET

39€ | pers - buffet - min. 40 pers

Bagnes Raclette

Tartiflette scented with truffle, braised green vegetables

Meat platter and « viande des Grisons »

Herb salad, flowers and young sprouts

Mashed potatoes with Reblochon

Farm chicken, gently cooked with smoked hay

Artisanal silver onions and pickles

Sourdough bread

Desserts





WALKING DINNER

40€/pers - Min 35 pers

Mini-dishes and verrines:
Selection of 4 savory and 2 sweet plates

Cold mini-plates

Beef starter

Holstein beef carpaccio, fried mushrooms, truffle vinaigrette

Salmon marinated with beetroot, wasabi cream

Warm mini-plates

Portobello filled with feta, ricotta, and herbs

Accra of fish, curry, crispy vegetables

Fried prawns, chimichurri

Slow cooked veal, grilled artichoke poivrade

Grey shrimp croquettes, lemon, fried kale

Old Bruges and truffle croquettes

Grilled eggplants with black garlic, basil, cereal mix, humus

Verrines

Risotto from forest mushrooms, young sprouts

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

Slow-cooked egg, fried mushrooms, truffle emulsion

Desserts

Vanilla Crème Brûlée

Chocolate Mousse or Pavlova

Tiramisu with speculoos

Rice porridge, salted butter caramel

Mini homemade waffles (chocolate, caramel or whipped cream)

Crumble of pear and quince

KIDS MENU

18€ | pers – served at the table – for kids until the age of 12

Starter

Cheese croquettes

Main course

Minced beef, small salad, fries and ketchup

ou

Fish & chips

Dessert

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

TASTINGS

Apéritifs & desserts

Zakouskis (3pc) 7,5€ | pers

*Sharing dishes (for about 10 pers)
25€ | dish*

Humus, eggplant caviar, tapenade, Oud Brugge cheese, Serrano ham, Coppa, truffle ham

*Assortment of mini dessert
8€ | pers*

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

*Robinson waffles – 9€ | pers
(min 30 pers)*

Mini waffles to share with toppings (hot chocolate, fresh whipped cream, caramel sea salt, sugar, jam)



DRINKS & APÉRITIFS

Aperitif formula

Champagne Monopole Heidsieck during 30 min à volonté – 18€/pers

Cava Herencia Jarras during 30 min à volonté – 10€/pers

Two glasses of Champagne Monopole Heidsieck - 15€/pers

Forfeit 34€

Bru water, soft drinks (Coca-Cola, Coca-Cola zero), Cristal beer on tap, coffee and tea

WHITE: Pouilly Fumé « Argile à Silex » Domaine Bouchié Chatelier - Sauvignon

RED: Epicure – Château Valcombe – Côtes du Rhône – Réserve - Bio

Forfeit 26€

Bru water, soft drinks (Coca-Cola, Coca-Cola zero), Cristal beer on tap, coffee and tea

WHITE Réserve - AOC Côtes du Rhône

RED: Ju de vie - Domaine de la Graveirette, biodynamic

Forfait 22€

Bru water, soft drinks (Coca-Cola, Coca-Cola zero), Cristal beer on tap, coffee and tea

WHITE La Salette Côtes de Gascogne – Duffour - Bio

RED: L'Oc de la Bouysse Languedoc-Roussillon - Bio



The wines can change depending on the season, the availability and the preferences of the chef



CHALET ROBINSON

Chalet Robinson is the ideal location for your business lunches, your company dinners, your family parties or dinners among friends. From a group menu to a total privatization, you can enjoy a unique experience thanks to the Restaurant Chalet Robinson, the caterer Choux de Bruxelles, the concept KTCHN or even our food trucks.

For all your events organized within the month, you can get more information about the menus here:

info@chaletrobinson.be

To privatize the Chalet Robinson and obtain a quote for a tailor-made catering service, you can contact:

event@chaletrobinson.be

