



SPRING | SUMMER 2023

GROUP MENU



WWW.CHALETROBINSON.BE



MENU ROBINSON

49€ | per person - table service - min. 10 persons

Kindly let us know at least three days in advance what each member of your party would like to eat. The number of settings confirmed up to 24 hours in advance will be regarded as final and will be used as a basis for your invoice.

Starters

Carpaccio of Holstein beef, cucumber tartare, capers, tomatoes, pesto and Parmesan

or

Beetroot-cured salmon, horseradish cream, mango tartare, avocado

or

Aubergine, bulgur, pomegranate, yoghurt, pesto, tomatoes and mint

Main courses

Sea bass with two types of pesto, grilled asparagus and Parmesan

or

Low-temperature veal, vegetable tian, truffle jus

or

Lasagne of aubergines, sun-dried tomatoes, Feta, Parmesan, Mozzarella

Desserts

Molten chocolate cake

or

Red berry pavlova

For parties of 50 people or more, we ask you to choose one starter, one main course and one dessert for the entire group, or to opt for one of our buffets. As always, we are happy to accommodate any allergies.

SLOW FOOD MENU

39€ | per person - table service - min. 10 persons

Kindly let us know at least three days in advance what each member of your party would like to eat. The number of settings confirmed up to 24 hours in advance will be regarded as final and will be used as a basis for your invoice.

Starters

Vitello tonnato, marinated capers, cherry tomatoes, truffle cream
or

Burrata, petits pois gazpacho, mint, basil and croutons

Main courses

Saithe, melted leeks, garlic & herb butter

or

Chicken, rosemary jus, baby carrots, bouchon-style potatoes

or

Robinsonsalade, avocado, feta, koraallinzen, jonge spinaziescheuten, radijs, zurige vinaigrette

Desserts

Crème brûlée with Madagascar vanilla

or

Panna cotta with red berries

For parties of 50 people or more, we ask you to choose one starter, one main course and one dessert for the entire group, or to opt for one of our buffets. As always, we are happy to accommodate
3 any allergies.



A child's menu card is centered on a dining table. The table is set with a white tablecloth, a glass of water with a lemon slice, a bowl of salad, and a plate of food. The menu card is white with a black border and contains the following text:

CHILDREN'S MENU

19€ | pers - servi à table – pour les enfants de moins de 12 ans

Starter

Cheese fondue

Main courses

Minced beef, small salad, French fries and ketchup
or
Chicken nuggets, small salad, French fries and ketchup

Dessert

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

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Starter

Cheese fondue

Main courses

Minced beef, small salad, French fries and ketchup

or

Chicken nuggets, small salad, French fries and ketchup

Dessert

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



OFYR MENU

Charcoal barbecue

€ 42 per person - min. 45 persons. For parties of less than 45 persons, please email us !

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MEAT & FISH

Preserved lemon marinated corn-fed chicken, wild basil, pistou, coriander

Beef Onglet, chimichurri sauce

Veal and cereal kofta, mint and sage yoghurt

Fillet of sea bass, Sauce Vierge

HOT SIDE DISHES

Fennel with honey & caraway

Courgette, lemon thyme

Chimichurri sweetcorn

Aubergine tahini, oregano

Cauliflower with cumin & rosemary

Cherry tomatoes with sage

Potatoes, sour cream with chives

SALADS

Quinoa with greens and sumac

Green beans, tomatoes, Feta, za'atar

Salad of figs, cress, radish, roasted hazelnuts

Romaine lettuce Caesar salad, Parmesan



WITHOUT DESSERT



Vegan & vegetarian options available on request



BUFFETS

40 € / per person - Buffet -
Min. 30 persons

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WITHOUT DESSERT

BELGIAN BUFFET

Salade liégeoise
Salad of smoked duck breast, mature goat's cheese
Salad of chicory, apple, roasted hazelnuts
Bellevue salmon with chimichurri
Steak tartare
Shrimp croquettes
Meatballs à la liégeoise
Seasonal grilled vegetables
Steamed potatoes - Freshly cooked French fries

ITALIAN BUFFET

Carpaccio of beef, rocket, Parmesan
Mozzarella di Bufala, lemon oil, herbs
Italian-style tartare of beef
Charcuterie board
Broccoli & Pecorino salad
Sardinian farfalle salad, red pesto
Truffle ravioli
Grilled seasonal vegetables
Italian-style fried potatoes with rosemary



WALKING DINNER

40€/pers - Min 35 pers

Nous demandons de connaître les choix de chacun au moins trois jours à l'avance. Le nombre de couverts réservés jusqu'à 24h avant votre événement sera considéré comme définitif et servira de base à la facturation

Small plates and verrines:
choose 4 savoury + 2 sweet ones

Cold small plates

Tartare of beef

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

Beetroot-cured salmon, wasabi cream

Hot small plates

Portobello mushroom stuffed with Feta, Ricotta, herbs

Fish fritters, curry, crispy vegetables

Fried king prawns, chimichurri sauce

Low-temperature veal, grilled artichoke poivrade

Sand shrimp croquettes, lemon, fried kale

Fondue with Vieux Brugge and truffle

Grilled aubergines with black garlic, basil, seed mix, hummus

Verrines

Wild mushroom risotto, microgreens

Cream of butternut squash, scallop, Fourme d'Ambert espuma

Low-temperature egg, pan-fried mushrooms, truffle foam

Desserts

Vanilla crème brûlée

Chocolate mousse or Pavlova Tiramisu with speculoos

Rice pudding, salted caramel

Mini waffles with chocolate, caramel or whipped cream

Panna cotta with red berries

TASTINGS

Aperitifs & desserts

Kindly let us know at least three days in advance what each member of your party would like to eat. The number of settings confirmed up to 24 hours in advance will be regarded as final and will be used as a basis for your invoice.

ZAKOUSKIS (3 PER PERSON) – 7,5€/PERS

“AMUSETTES” PLATTER (SERVES ABOUT 10) –
25€/PLATTER

Hummus, aubergine caviare, tapenade, Vieux Brugge cheeses,
Serrano ham, Coppa, truffle ham

SELECTION OF MINI DESSERT VERRINES –
9 € PER PERSON

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

ROBINSON WAFFLES – 10 € PER PERSON
(MIN. 30 PERSONS)

Mini waffles with a selection of toppings (warm chocolate sauce,
home whipped cream, fleur de sel caramel, sugar, jam)

Live cooking for parties of 50 people or more



DRINKS & APERITIFS

Aperitif formulas

Two glasses of Bulles Herencia Jarras – € 14 per person

Two glasses of Champagne Heidsieck & Co Monopole Brut silver - € 17 per person

€ 34 per person

½ bottle of white or red wine + ½ bottle of mineral water + 1 coffee or tea

WHITE: Pouilly Fumé “Argile à Silex” - Domaine Bouchié Chatelier - Sauvignon

RED: Epicure – Château Valcombe – Côtes du Rhône - Organic

€ 26 per person

½ bottle of white or red wine + ½ bottle of mineral water + 1 coffee or tea

WHITE: Réserve - Côtes du Rhône AOC

RED: Ju de vie - Domaine de la Graveirette - Biodynamic

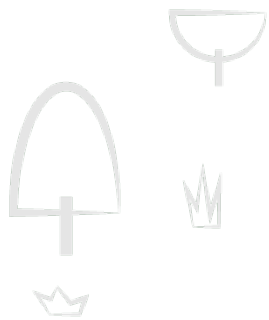
€ 22 per person

½ bottle of white or red wine + ½ bottle of mineral water + 1 coffee or tea

WHITE: La Salette - Côtes de Gascogne - Organic

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





Chalet Robinson is the ideal venue for all your business lunches, corporate dinners, family events and dinners with friends. For a unique, total group to private dining experience with Restaurant Chalet Robinson, Catering Service Choux de Bruxelles, the KTCHN concept or our food trucks.

For further information about our menus for events that take place within the month, please contact us at: info@chaletrobinson.be

To book out Chalet Robinson for a private event with a bespoke catering service, please contact us at: event@chaletrobinson.be

