



CHALET ROBINSON

SPRING | SUMMER 2024

# GROUP MENUS



[WWW.CHALETROBINSON.BE](http://WWW.CHALETROBINSON.BE)





CHALET ROBINSON

Nestled in a verdant setting in the heart of the Bois de la Cambre, Chalet Robinson is the perfect place for business lunches, team buildings, family celebrations, weddings, or dinners with friends. Our Chef offers generous dishes made with fresh, seasonal ingredients in an authentic and warm atmosphere. Attentive to your needs, we provide personalized alternatives on request to accommodate any dietary restrictions you may have.

For further information about our group menus, please feel free to contact us by email: [info@chaletrobinson.be](mailto:info@chaletrobinson.be) or by phone at +32 2 372 92 92.







€55€ | pers.  
Min. 10 pers.

## ROBINSON MENU

Served at  
the table

### STARTERS

Burrata, green asparagus and basil lemon gazpacho, smoked almonds  
or  
Beetroot-marinated salmon, pickled vegetables, green herb tahini sauce

### MAIN COURSES

Sea Bass fillet, grilled eggplant caviar, tahini, lemon, fresh herbs, rosemary baby potatoes  
or  
Beef tagliata with basil pesto, rocket, Parmesan, Italian-style potatoes\*  
or  
Pappardelle with green asparagus, pistachio pesto

### DESSERTS

Chocolate lava cake with vanilla ice cream  
or  
Pavlova with red fruits

\* We recommend cooking the steak medium-rare. This applies to the entire group and cannot be altered

To facilitate the planning of your event, please inform us of each guest's choices at least three days in advance. The number of reserved covers up to 24 hours before your event will be considered final and will serve as the basis for billing.

For groups of 50 people or more, we kindly ask you to choose a single option for the starter, main course, and dessert for the entire group, or opt for the "buffet" option. Please inform us if you have any food allergies.



€45 | pers.  
Min. 10 pers.

## SLOWFOOD MENU

Served at  
the table

### STARTERS

Vieux-Brugge cheese and truffle croquettes, herb salad , lemon  
or  
Smoked Holstein beef carpaccio, herb roasted zucchini

### MAIN COURSES

Black cod, sour yogurt, confit leeks, coriander oil, rosemary baby potatoes  
or  
Roasted eggplant with coriander pesto, labneh, pomegranate, hazelnuts, Lebanese  
bread  
or  
Slow-cooked chicken stuffed with smoked scamorza and spinach, pea mousseline,  
pepper sauce, rosemary baby potatoes

### DESSERTS

Vanilla crème brûlée  
or  
Chocolate mousse

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€19 | pers.  
Up to 12 years old

## CHILDREN'S MENU

Served at  
the table

### STARTER

Cheese croquette

### MAIN COURSES

Pasta with tomato sauce, parmesan  
or

Chicken nuggets, small salad, French fries and ketchup

### DESSERT

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





## OFYR MENU

€ 45 | Pers.

### CHARCOAL BARBECUE

Min. 45 Pers.

#### 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, vierge sauce  
Vegan and vegetarian options available on request

#### 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

Excluding dessert

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€45 | pers.  
Min. 30 pers.

## BELGIAN BUFFET

Liège salad  
Smoked duck breast salad with aged goat cheese  
Chicory salad with apples and roasted hazelnuts  
Bellevue salmon with chimichurri  
American-style beef tartare  
Shrimp croquettes  
Liège-style meatballs  
Grilled seasonal vegetables  
Steamed potatoes  
Freshly cooked French fries  
EXCLUDING DESSERT

€45 | pers.  
Min. 30 pers.

## ITALIAN BUFFET

Veal saltimbocca with sage  
Carpaccio of beef, rocket, parmesan  
Mozzarella di bufala, lemon oil, herbs  
Italian-style beef tartare  
Cannelloni with ricotta and sauce  
Charcuterie board  
Broccoli and pecorino salad  
Sardinian farfalle salad with red pesto  
Truffle ravioli  
Grilled seasonal vegetables  
Italian-style fried potatoes with rosemary  
EXCLUDING DESSERT

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€45 | pers.  
Min. 35 pers.

## WALKING DINNER

4 savoury  
+  
2 sweet

### 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

Pavlova with red berries

Tiramisu with speculoos

Rice pudding, salted caramel

Mini waffles with chocolate, caramel or whipped cream

Panna cotta with red berries

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## TASTINGS

### AMUSE-BOUCHE

ZAKOUSKIS (3 PIECES) - €7,5 | PERS.

“AMUSETTES” PLATTER - € 25

For about 10 people

Hummus, aubergine caviar, tapenade, Vieux Brugge cheese, Serrano ham, Coppa, truffle ham

### DESSERTS

ASSORTMENT OF MINI SWEET VERRINES - €9 | PERS.

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

ROBINSON WAFFLES - € 10 | PERS.

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

Live cooking for groups of 50 people or more







## DRINKS & APERITIFS

### APERITIFS

One glass of Herencia Jarras sparkling wine – €6 | pers.  
Two glasses of Herencia Jarras sparkling wine – €11 | pers.  
One glass of Champagne Heidsieck & Co Monopole Brut silver – €9,5 | pers.  
Two glasses of Champagne Heidsieck & Co Monopole Brut silver – €17 | pers.

### PACKAGE €22 | PERS.

½ bottle of red, white or rosé house wine + ½ bottle of still or sparkling water + 1 coffee or tea or herbal tea

### PACKAGE € 26 | PERS.

½ bottle of red or white wine + ½ bottle of still or sparkling water + 1 coffee or tea or herbal tea

WHITE: Réserve - Côtes du Rhône AOC  
RED: Ju de vie - Domaine de la Graveirette - biodynamic

### PACKAGE € 34 | PERS.

½ bottle of red or white wine + ½ bottle of still or sparkling water + 1 coffee or tea or herbal tea

WHITE: Pouilly Fumé « Argile à Silex » - Domaine Bouchié Chatelier - Sauvignon  
RED: Chianti Rufina "Frascole" Sangiovese, Canaiolo, Colorino, organic

The wines may vary depending on the seasons and availability.  
Beverage packages are required for the entire table. Alternatives are available for those who do not drink alcohol.