



FOOD MENU

CHALET ROBINSON

ALL DAY
12-22:00




TO SHARE AND STARTERS

<p> SAVORY WAFFLE WITH PESTO, SUN-DRIED TOMATO TAPENADE FRIED EGG, FRESH HERBS 18</p> <p> SAVORY WAFFLE WITH PESTO, SAUTÉED MUSHROOMS PARMESAN CREAM, FRESH HERBS 18</p> <p> COUNTRY PÂTÉ HOMEMADE PICKLES SAUCE, PICKLES 17</p> <p> ROBINSON BOARD SELECTION OF CHEESE AND HAM, BURRATA, ROASTED ZUCCHINI, PICKLED VEGETABLES, FRESH HERBS, TAPENADE 21</p>	<p>MINI-CROQUETTES SHRIMPS, BRUGES OLD CHEESE WITH TRUFFLE OR A MIX OF BOTH 7 PIECES 12 PIECES 16 22</p> <p> CROQUETTES : BRUGES OLD CHEESE WITH TRUFFLE 1 PIECE 2 PIECES 8,5 16</p> <p>CROQUETTES : GREY SHRIMP 1 PIECE 2 PIECES 11 21</p> <p>FRESH FRIES 6</p> <p>FRESH SWEET POTATO FRIES 7</p> <p>ROBINSON SAUCE SLIGHTLY SPICY 2</p> <p>TRUFFLE MAYONNAISE 2</p> <p>MAYONNAISE KETCHUP 1</p>
--	--

WAFFLES & PANCAKES

PLAIN WITH SUGAR	8
CHOCOLATE OR WHIPPED CREAM OR SALTED CARAMEL	11
MIKADO CHOCOLATE, SCOOP OF VANILLA ICE CREAM, WHIPPED CREAM	11
SPECULOOS SPECULOOS SPREAD, SCOOP OF SPECULOOS ICE CREAM	11

DESSERTS

<p> BLUEBERRY PAVLOVA 11</p> <p>TARTE TATIN WITH CARAMELIZED APPLES SCOOP OF VANILLA ICE CREAM 11</p> <p> CRÈME BRÛLÉE WITH HAZELNUT 10</p> <p>BERGAMOT LEMON CREAM ITALIAN MERINGUE AND CRUMBLE 11</p> <p>APPLE AND PEAR CRUMBLE ALMOND MILK ICE CREAM 11</p> <p> CHOCOLATE MOUSSE WITH CARAMELIZED PECANS 11</p>	<p>CAFÉ GOURMAND TRIO OF MINI DESSERTS 13</p> <p>CHOCOLATE LAVA CAKE WITH FLEUR DE SEL SCOOP OF VANILLA ICE CREAM 12 <small>15 MINUTES COOKING TIME</small></p> <p>SORBETS & ICE CREAM 1 2 3 SCOOP(S) YOUR CHOICE 3 6 8,5</p> <p> HOMEMADE ICE CREAM: VANILLA, CHOCOLATE, MOCHA, SPECULOOS</p> <p> SORBET: STRAWBERRY, RASPBERRY, LEMON</p> <p> DAME BLANCHE WITH CHOKOTOFF COULIS 10</p>
---	---

FEEL FREE TO ASK US FOR THE ALLERGENS LIST.

 GLUTENFREE

 LACTOSEFREE

 VEGETARIAN

12-14:30



18-22:00

STARTERS

	SEASONAL VEGETABLE VELOUTÉ WITH GRILLED VEGETABLES AND SEEDS	14		SCAMPI WITH BEURRE BLANC CANDIED LEMON, FRESH HERBS	18
	CARROT MOUSSELINE WITH GINGER, BURNT SHALLOTS SEED CRUMBLE, PARMESAN	14		SMOKED HOLSTEIN BEEF CARPACCIO MUSHROOMS, SOYBEANS, PARMESAN	22
	ARTICHOKE, GRILLED GOAT CHEESE PARSNIP MOUSSELINE, FRESH HERBS	16		SALMON TARTARE GRANNY SMITH APPLES, ZUCCHINI AND CURRY CREAM, HERB SALAD	19
	ROASTED BUTTERNUT SQUASH TOASTS, GOAT CHEESE LAMB'S LETTUCE, PUMPKIN SEEDS	16			

MAIN COURSES

	CREAMY POLENTA WITH TRUFFLE SAUTÉED MUSHROOMS, SPINACH, PARMESAN (VEGAN OPTION AVAILABLE UPON REQUEST)	23		BEEF TAGLIATA SWISS CHARD, SHALLOTS, PARMESAN, BÉARNAISE SAUCE, SIDE OF YOUR CHOICE	29
	ORECCHIETTE WITH BLACK GARLIC BURRATA, OYSTER MUSHROOMS, BASIL	25		LOW-TEMPERATURE COOKED POULTRY SAUTÉED MUSHROOMS, FRESH TAGLIATELLE, THYME SAUCE	26
	WINTER LASAGNA WITH TRUFFLE MUSHROOMS, WINTER VEGETABLES	25		ROBINSON BURGER BRIOCHE BUN, BACON, CARAMELIZED ONIONS, CHEDDAR, SPICY ROBINSON SAUCE, SIDE OF YOUR CHOICE	24
	CRISPY POTATO RÖSTI, FETA AND VEGETABLES ROCKET PESTO, SAUTÉED MUSHROOMS, POACHED EGG, HERB SALAD	21		AMÉRICAIN SALAD , SIDE OF YOUR CHOICE	24
	SALAD WITH BREADED GOAT CHEESE, ROASTED BUTTERNUT SQUASH SEEDS, FRESH HERBS	24		SIDES	
	DUO OF SOLE FILLETS GREEN PARSLEY SAUCE, LEMON AND BUTTER, CAPERS, HERB SALAD, SIDE OF YOUR CHOICE	PRICE OF THE DAY		FRESH FRIES	
	SEA BREAM FILLET CARROT MOUSSELINE WITH GINGER, SWISS CHARD, SIDE OF YOUR CHOICE	27		FRESH SWEET POTATO FRIES	
				ROASTED BABY POTATOES	
				GREEN SALAD	
				SAUTÉED GREEN BEANS AND SOYBEANS WITH HERBS AND CRUSHED NUTS	
				CARROT MOUSSELINE WITH GINGER	

KIDS MENU

	CHICKEN TENDERS AND HOMEMADE COMPOTE SIDE: FRENCH FRIES WITH KETCHUP OR CARROT MOUSSELINE	14
	PASTA WITH FRESH TOMATO SAUCE PARMESAN	14