



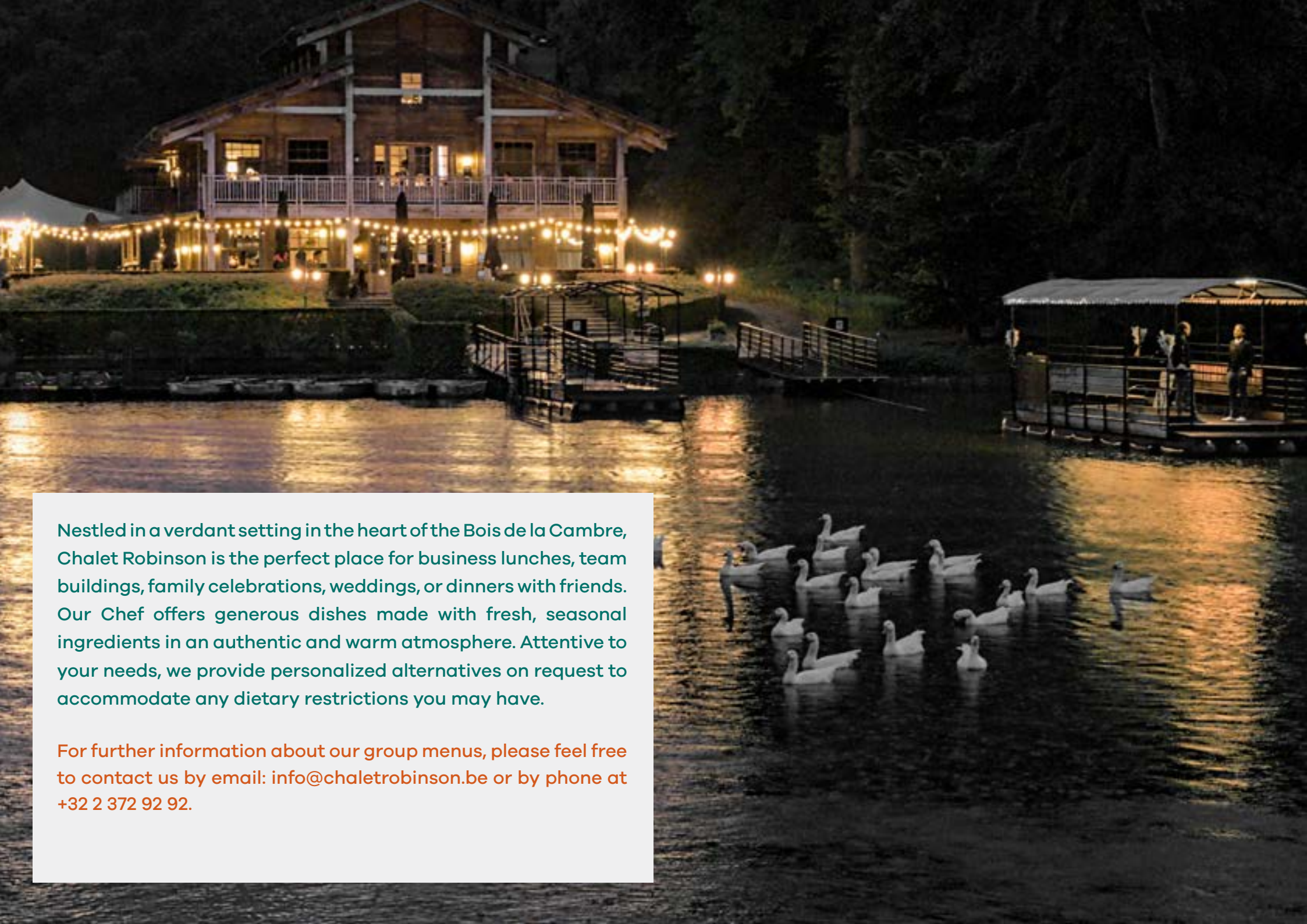
CHALET ROBINSON

WINTER 2024 | 2025

# GROUP MENUS



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



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 | p.  
Min. 10 p.

## MENU ROBINSON

Table  
service

### STARTERS

Shrimp croquettes, beurre blanc with cockle juice, herb salad, lemon  
or  
Smoked Holstein beef carpaccio, mushrooms, soybeans, parmesan  
ou  
Artichoke, grilled goat cheese, parsnip mousseline, fresh herbs

### MAIN COURSES

Sea bass fillet, carrot mousseline with ginger, swiss chard, baby potatoes  
or  
Tagliata\* of beef, swiss chard, shallots, parmesan, béarnaise sauce, baby potatoes  
or  
Winter vegetable lasagna with truffle and parmesan

### DESSERTS

Chocolate fondant with vanilla ice cream  
ou  
Apple and pear crumble, almond milk ice cream

\* 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 | p.  
Min. 10 p.

## SLOWFOOD MENU

Table  
service

### STARTERS

Vieux-Bruges cheese and truffle croquettes, parsley, lemon  
or  
Carrot mousseline with ginger, burnt shallots, seed crumble, parmesan

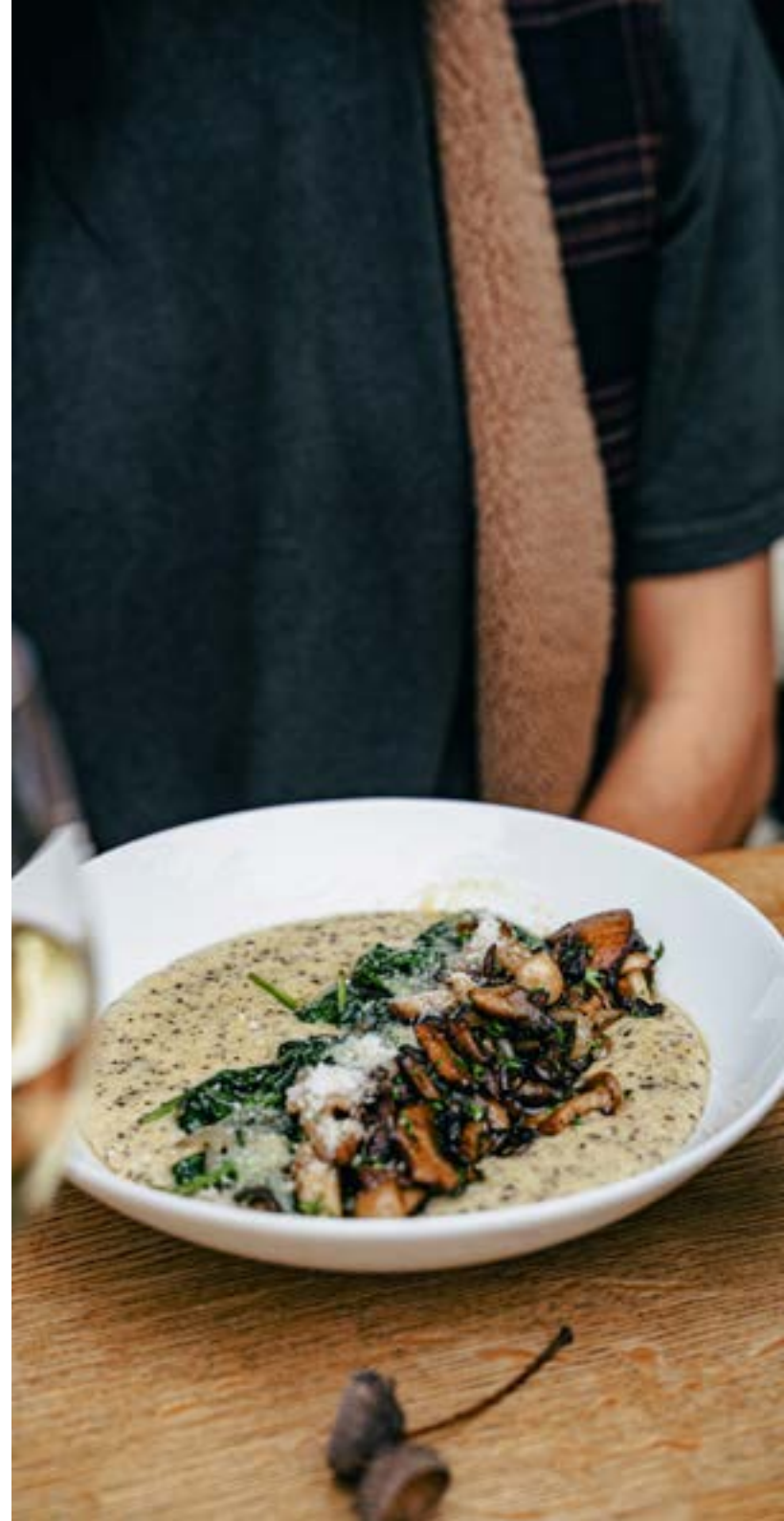
### MAIN COURSES

Sea bream fillet, snow pea mousseline, fregola sarda, roasted seeds  
or  
Chicken supreme, roasted butternut squash, sautéed mushrooms, thyme jus, baby potatoes  
or  
Creamy truffle polenta, sautéed mushrooms, spinach, parmesan (vegan option available upon request)

### DESSERTS

Hazelnut crème brûlée  
or  
Chocolate mousse with caramelized pecans

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.



€19 | p.  
up to 12 y.o.

## CHILDREN'S MENU

Table  
service

### STARTER

Cheese croquette

### MAIN COURSES

Pasta with tomato sauce, parmesan  
or

Chicken tenders, homemade compote, French fries and ketchup

### DESSERT

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





€45 | p.  
Min 45 p.

## SAVOYARD BUFFET

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

Smoked chicken, beef pastrami with smoked bacon

Artisanal silver onions and pickles

Sourdough bread

EXCLUDING DESSERT

The number of reserved covers up to 24 hours before your event will be considered final and will serve as the basis for billing.

€35 | p.  
Min. 4 p.

## 3 CHEESES FONDUE

FONDUE POT SERVED AT THE TABLE

Fondue with comté, beaufort and emmental (200 grammes per person)

Pickled vegetables

Salad with fresh herbs and young sprouts, winter vegetables

Artisanal silver onions and pickles

Artisanal meat dish

Potatoes with thyme and rosemary

Lumps of bread

EXCLUDING DESSERT





€45 | p.  
Min. 30 p.

## BELGIAN BUFFET

Liege salad  
Salad of smoked duck breast fillet and fine goat cheese  
Salad of chicory, apple, roasted hazelnut  
Salmon fillet Belle Vue with chimichurri  
Beef tartare  
Shrimp croquettes  
Liège-style meatballs  
Grilled seasonal vegetables  
Steamed potatoes  
Fresh french fries

EXCLUDING DESSERT

€45 | p.  
Min. 30 p.

## ITALIAN BUFFET

Veal Saltimbocca with Sage  
Beef carpaccio, rocket salad, parmesan  
Buffalo mozzarella, lemon oil, fresh herbs  
Italian-style beef tartare  
Cannelloni with ricotta and sauce  
Charcuterie platter  
Broccoli salad, Sardinian pecorino cheese  
Farfalle salad, red pesto  
Ravioli with truffle  
Grilled seasonal vegetables  
Sautéed potatoes with rosemary

EXCLUDING DESSERT







€47 | p.  
Min. 35 p.

## WALKING DINNER

4 savoury  
+  
2 sweet

### COLD PLATES

Turmeric hummus, sun-dried tomatoes, cucumber, radish, pomegranate, fresh herbs  
Mini burrata, hazelnut pesto, crispy toast  
Smoked eggplant caviar, labneh, naan bread  
Salmon tartare, Granny Smith apple, zucchini cream with curry  
Belgian-style beef tartare, French fries  
Holstein beef carpaccio, ricotta and parmesan cream, caramelized red onions, beets  
Scallop carpaccio with citrus, pink peppercorns, pomegranate

### HOT PLATES

Grey shrimps croquettes, white butter sauce with clam jus, lime  
Vieux-Bruges and truffle fondue, fried parsley, lemon  
Sole fillets, carrot ginger mousseline, white butter sauce  
Sea bass, black garlic eggplant caviar, mashed potatoes  
Truffle ravioli, roasted hazelnuts, parmesan  
Creamy polenta, ricotta, spinach, parmesan  
Slow-cooked breast fillet of Maline, thyme jus, seasonal mushrooms, baby potatoes  
Veal tendrons in herb crust, artichokes, black garlic sauce

### DESSERTS

Crème brûlée with vanilla  
Chocolate mousse or pavlova  
Tiramisu with speculoos  
Rice pudding with caramel and salted butter  
Mini homemade waffles (chocolate, caramel or whipped cream)  
Panna cotta with red fruits

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.

## TASTINGS

### APPETIZERS

HAPJES (3STUKS) €8 | P.

“AMUSETTES” PLATTER - €25

For 10 people

Hummus, eggplant caviar, tapenade, Oud Brugge cheese, Serrano ham, coppa, truffle ham.

### DESSERTS

ASSORTMENT OF MINI SWEET VERRINES €10 | P.

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

ROBINSON WAFFLES - 10 € | P.

Mini waffles to share

With toppings: warm chocolate, fresh whipped cream, salted caramel, sugar, jam.

Live cooking from 50 people.







## DRINKS AND APPETIZERS

### APPETIZERS

Sparkling wine Royal de Jarras, Blanc de Blancs

1 glass: €6 | p. – 2 glasses: €11 | p.

Champagne Heidsieck & Monopole Brut silver

1 glass: €9,5 | p. – 2 glasses: €17 | p.

### €25 | P. PACKAGE

1 cocktail (Gin tonic, Apérol spritz, bartender's cocktail or mocktail)

2 glasses of white or red house wine

½ bottle of still or sparkling BRU water

### €22 | P. PACKAGE

1 glass of sparkling wine

2 glasses of white or red house wine

½ bottle of still or sparkling BRU water

### €19 | P. PACKAGE

2 glasses of white or red house wine

½ bottle of still or sparkling BRU water

1 coffee or tea or herbal tea

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.