

FOOD MENU

CHALET ROBINSON

ALL DAY 12-22:00

TO SHARE AND STARTERS

VP	SAVORY WAFFLE WITH PESTO, SUN-DRIED TOMATO TAPENADE FRIED EGG, FRESH HERBS	18	MINI-CROQUETTES SHRIMPS, BRUGES OLD CHEESE WITH TRUFFLE OR A MIX OF BOTH 7 PIECES 12 PIECES	16 22
VP	SAVORY WAFFLE WITH PESTO, SAUTÉED MUSHROOMS PARMESAN CREAM, FRESH HERBS	18	CROQUETTES: BRUGES OLD CHEESE WITH TRUFFLE 1 PIECE 2 PIECES	8,5 16
	COUNTRY PÂTÉ HOMEMADE PICKLES SAUCE, PICKLES	17	CROQUETTES : GREY SHRIMP 1 PIECE 2 PIECES	11 21
			FRESH FRIES	6
**	ROBINSON BOARD SELECTION OF CHEESE AND HAM, BURRATA, ROASTED	21	FRESH SWEET POTATO FRIES	7
	ZUCCHINI, PICKLED VEGETABLES, FRESH HERBS, TAPENADE		ROBINSON SAUCE SLIGHTLY SPICY	2
			TRUFFLE MAYONNAISE	2
	OVEN-ROASTED REBLOCHON, HONEY, THYME, TOASTED BREAD	19	MAYONNAISE KETCHUP	1

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

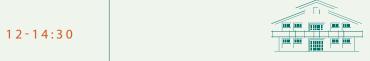
BLUEBERRY PAVLOVA	11	CAFÉ GOURMAND TRIO OF MINI DESSERTS	13
TARTE TATIN WITH CARAMELIZED APPLES SCOOP OF VANILLA ICE CREAM	11	CHOCOLATE LAVA CAKE WITH FLEUR DE SEL SCOOP OF VANILLA ICE CREAM	12
CRÈME BRÛLÉE WITH HAZELNUT	10	15 MINUTES COOKING TIME	
BERGAMOT LEMON CREAM ITALIAN MERINGUE AND CRUMBLE	11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

FEEL FREE TO ASK US FOR THE ALLERGENS LIST.



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VEGETARIAN



18-22:00

19

STARTERS

14

16

16

HERB SALAD

SEASONAL VEGETABLE VELOUTÉ WITH **GRILLED VEGETABLES AND SEEDS** ARTICHOKE, GRILLED GOAT CHEESE PARSNIP MOUSSELINE, FRESH HERBS WILD MUSHROOM TOAST, PARMESAN CREAM, FRESH HERBS

SCAMPI WITH BEURRE BLANC CANDIED 20 LEMON, FRESH HERBS SMOKED HOLSTEIN BEEF CARPACCIO 22 MUSHROOMS, SOYBEANS, PARMESAN SALMON TARTARE GRANNY SMITH (*) APPLES, ZUCCHINI AND CURRY CREAM,

MAIN COURSES

\\P\\ \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	CREAMY POLENTA WITH TRUFFLE SAUTÉED MUSHROOMS, SPINACH, PARMESAN (VEGAN OPTION AVAILABLE UPON REQUEST)	23
P	ORECCHIETTE WITH BLACK GARLIC BURRATA, OYSTER MUSHROOMS, BASIL	26
P	WINTER LASAGNA WITH TRUFFLE MUSHROOMS, WINTER VEGETABLES	25
P	CRISPY POTATO RÖSTI, FETA AND VEGETABLES ROCKET PESTO, SAUTÉED MUSHROOMS, POACHED EGG, HERB SALAD	22
P	SALAD WITH BREADED GOAT CHEESE, ROASTED BUTTERNUT SQUASH SEEDS, FRESH HERBS	24
**	DUO OF SOLE FILLETS GREEN PARSLEY SAUCE, LEMON AND BUTTER, CAPERS, HERB SALAD, SIDE OF YOUR CHOICE	PRICE OF THE DAY
*	SEA BREAM FILLET CARROT MOUSSELINE WITH GINGER, SWISS CHARD, SIDE OF YOUR CHOICE	28

IRISH BEEF RIBEYE, SEASONAL VEGETABLES, BÉARNAISE SAUCE, CHOICE OF SIDE	32
LOW-TEMPERATURE COOKED POULTRY SAUTÉED MUSHROOMS, FRESH TAGLIATELLE, THYME SAUCE	28
ROBINSON BURGER BRIOCHE BUN, BACON, CARAMELIZED ONIONS, CHEDDAR, SPICY ROBINSON SAUCE, SIDE OF YOUR CHOICE	25
AMÉRICAIN SALAD, SIDE OF YOUR CHOICE	25
SIDES	
FRESH FRIES	
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