



FOOD MENU

## CHALET ROBINSON

ALL DAY  
12-22:00

## TO SHARE AND STARTERS

	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
	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
	ROBINSON BOARD SELECTION OF CHEESE AND HAM, BURRATA, ROASTED ZUCCHINI, PICKLED VEGETABLES, FRESH HERBS, TAPENADE	21	FRESH FRIES	6
	OVEN-ROASTED REBLOCHON, HONEY, THYME, TOASTED BREAD	19	FRESH SWEET POTATO FRIES	7
			ROBINSON SAUCE SLIGHTLY SPICY	2
			TRUFFLE MAYONNAISE	2
			MAYONNAISE   KETCHUP	1

## WAFFLES &amp; 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	3   6   8,5
	APPLE AND PEAR CRUMBLE ALMOND MILK ICE CREAM	11	 HOMEMADE ICE CREAM: VANILLA, CHOCOLATE, MOCHA, SPECULOOS	
	CHOCOLATE MOUSSE WITH CARAMELIZED PECANS	11	 SORBET: STRAWBERRY, RASPBERRY, LEMON	
			 DAME BLANCHE WITH CHOKOTOFF COULIS	10

FEEL FREE TO ASK US FOR THE ALLERGENS LIST.

 GLUTENFREE LACTOSEFREE VEGETARIAN

12-14:30



18-22:00

## STARTERS

<p> SEASONAL VEGETABLE VELOUTÉ WITH GRILLED VEGETABLES AND SEEDS</p> <p> ARTICHOKE, GRILLED GOAT CHEESE PARSNIP MOUSSELINE, FRESH HERBS</p> <p> WILD MUSHROOM TOAST, PARMESAN CREAM, FRESH HERBS</p>	<p>14</p> <p>16</p> <p>16</p>	<p> SCAMPI WITH BEURRE BLANC CANDIED LEMON, FRESH HERBS</p> <p> SMOKED HOLSTEIN BEEF CARPACCIO MUSHROOMS, SOYBEANS, PARMESAN</p> <p> SALMON TARTARE GRANNY SMITH APPLES, ZUCCHINI AND CURRY CREAM, HERB SALAD</p>	<p>20</p> <p>22</p> <p>19</p>
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## MAIN COURSES

<p> CREAMY POLENTA WITH TRUFFLE SAUTÉED MUSHROOMS, SPINACH, PARMESAN (VEGAN OPTION AVAILABLE UPON REQUEST)</p> <p> ORECCHIETTE WITH BLACK GARLIC BURRATA, OYSTER MUSHROOMS, BASIL</p> <p> WINTER LASAGNA WITH TRUFFLE MUSHROOMS, WINTER VEGETABLES</p> <p> CRISPY POTATO RÖSTI, FETA AND VEGETABLES ROCKET PESTO, SAUTÉED MUSHROOMS, POACHED EGG, HERB SALAD</p> <p> SALAD WITH BREADED GOAT CHEESE, ROASTED BUTTERNUT SQUASH SEEDS, FRESH HERBS</p> <p> DUO OF SOLE FILLETS GREEN PARSLEY SAUCE, LEMON AND BUTTER, CAPERS, HERB SALAD, SIDE OF YOUR CHOICE</p> <p> SEA BREAM FILLET CARROT MOUSSELINE WITH GINGER, SWISS CHARD, SIDE OF YOUR CHOICE</p>	<p>23</p> <p>26</p> <p>25</p> <p>22</p> <p>24</p> <p>PRICE OF THE DAY</p> <p>28</p>	<p>IRISH BEEF RIBEYE, SEASONAL VEGETABLES, BÉARNAISE SAUCE, CHOICE OF SIDE</p> <p>LOW-TEMPERATURE COOKED POULTRY SAUTÉED MUSHROOMS, FRESH TAGLIATELLE, THYME SAUCE</p> <p>ROBINSON BURGER BRIOCHE BUN, BACON, CARAMELIZED ONIONS, CHEDDAR, SPICY ROBINSON SAUCE, SIDE OF YOUR CHOICE</p> <p> AMÉRICAIN SALAD, SIDE OF YOUR CHOICE</p> <p> SIDES</p> <p>FRESH FRIES</p> <p>FRESH SWEET POTATO FRIES</p> <p>ROASTED BABY POTATOES</p> <p>GREEN SALAD</p> <p>SAUTÉED GREEN BEANS AND SOYBEANS WITH HERBS AND CRUSHED NUTS</p> <p>CARROT MOUSSELINE WITH GINGER</p>	<p>32</p> <p>28</p> <p>25</p> <p>25</p> <p>25</p>
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## KIDS MENU

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