



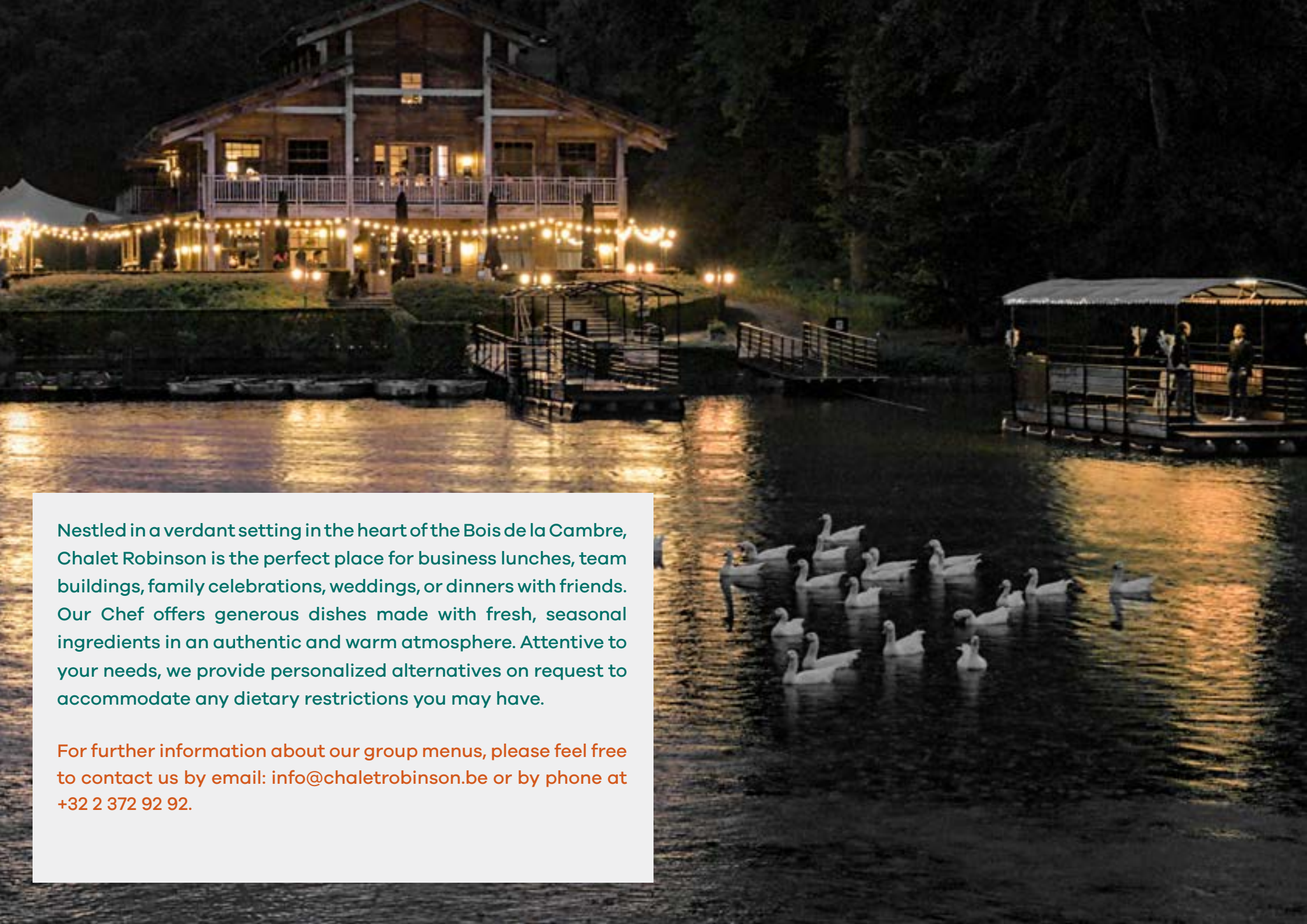
CHALET ROBINSON

WINTER 2024 | 2025

GROUP MENUS



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 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

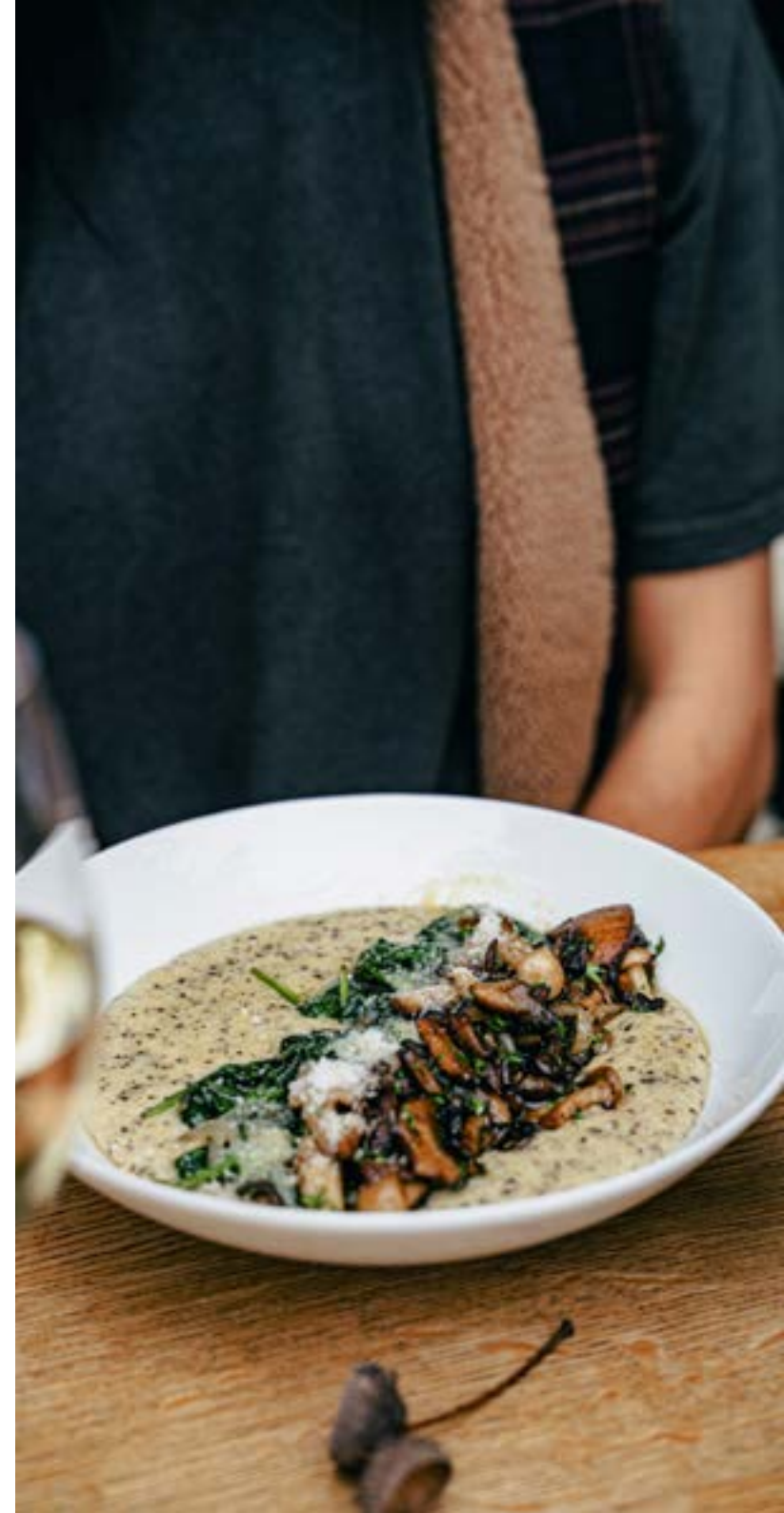
MAIN COURSES

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

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€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

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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.