



FOOD MENU

CHALET ROBINSON

ALL DAY
12-22:00

TO SHARE AND STARTERS

 SAVORY WAFFLE WITH PESTO, SUN-DRIED TOMATO TAPENADE PIMIENTOS WITH SUMAC	18	MINI-CROQUETTES SHRIMPS, BRUGES OLD CHEESE WITH TRUFFLE OR A MIX OF BOTH 7 PIECES 12 PIECES	16 22
 SAVORY WAFFLE WITH PESTO, SMOKED EGGPLANT CAVIAR PAN-FRIED EGG, HERB SALAD	18	 CROQUETTES BRUGES OLD CHEESE WITH TRUFFLE 1 PIECE 2 PIECES	9 17
 PRESERVED LEMON HUMMUS CRUNCHY CHICKPEAS AND NAAN BREAD	17	CROQUETTES SHRIMPS 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
		FRESH SWEET POTATO FRIES	7
		ROBINSON SAUCE SLIGHTLY SPICY	2
		TRUFFLE MAYONNAISE	2
		MAYONNAISE KETCHUP	1

WAFFLES & PANCAKES

PLAIN WITH SUGAR	10
CHOCOLATE OR WHIPPED CREAM OR SALTED CARAMEL	12
MIKADO CHOCOLATE , SCOOP OF VANILLA ICE CREAM, WHIPPED CREAM	12
SPECULOOS SPECULOOS SPREAD, SCOOP OF SPECULOOS ICE CREAM	12

DESSERTS

 COCONUT MOUSSE CARAMELIZED PINEAPPLE, TOASTED COCONUT FLAKES, AND CHOCOLATE CRUMBLE (VÉGAN)	12	CAFÉ GOURMAND TRIO OF MINI DESSERTS	13
WHITE CHOCOLATE AND LEMON LAVA CAKE RASPBERRY SORBET	12	VANILLA CRÈME BRÛLÉE	10
 VANILLA PANNA COTTA PASSION FRUIT AND MANGO	12	SORBET & ICE CREAM	
CITRUS CHEESECAKE RED BERRIES AND TOASTED ALMONDS	12	1 2 3 SCOOP(S) YOUR CHOICE	3 6 8,5
CHOCOLATE LAVA CAKE WITH FLEUR DE SEL SCOOP OF VANILLA ICE CREAM (15 MINUTES COOKING TIME)	12	 HOMEMADE ICE CREAM: VANILLA, CHOCOLATE, MOCHA, SPECULOOS	
		 SORBET: STRAWBERRY, RASPBERRY, LEMON	
		 DAME BLANCHE MET COULIS VAN CHOKOTOF	10

FEEL FREE TO ASK US FOR THE ALLERGENS LIST.

 GLUTENFREE

 LACTOSEFREE

 VEGETARIAN

12-14:30



18-22:00

STARTERS

 MINI HERB POTATO RÖSTI FETA, TAHINI AND MINT SAUCE 14	 SCAMPI WITH BEURRE BLANC CANDIED LEMON, FRESH HERBS 18
 ZAATAR-MARINATED CORN 14	 SMOKED HOLSTEIN BEEF CARPACCIO 24
 CHIMICHURRI SAUCE (VEGAN)	 GREEN ASPARAGUS, BUFFALO STRACCIATELLA, PESTO, PICKLED ONIONS
 TRUFFLED VITELLO TONNATO CAPER BERRIES, RADISHES, SUN-DRIED TOMATOES AND PARMESAN CRUMBLE 17	 PUGLIAN BURRATA ANDALUSIAN GAZPACHO, CRISPY CROUTONS 19

MAIN COURSES

 CRUNCHY QUINOA BABY SPINACH, FETA, POMEGRANATE, AVOCADO, OLIVES, WATERMELON, AND RADISH (VEGAN OPTION AVAILABLE UPON REQUEST) 23	MALINE'S SLOW-COOKED POULTRY CAESAR SALAD GRILLED ASPARAGUS, SOFT-BOILED EGG, PARMESAN CRISP 27
 RED LENTIL FALAFELS FETA-YOGURT SAUCE, HERB SALAD (VEGAN OPTION AVAILABLE UPON REQUEST) 23	 IRISH BEEF RIBEYE SALAD , BÉARNAISE SAUCE, SIDE OF YOUR CHOICE 34
 VEGETABLE AND GOAT CHEESE LASAGNA SUN-DRIED TOMATOES, BABY SPINACH 26	ROBINSON BURGER BRIOCHE BUN, BACON, CARAMELIZED ONIONS, CHEDDAR, SPICY ROBINSON SAUCE, SIDE OF YOUR CHOICE 26
 RED CURRY CODFISH ACCRAS SAUTÉED VEGETABLES AND WILD RICE 24	 AMÉRICAIN SALAD , MAYONNAISE, SIDE OF YOUR CHOICE 26
DUO OF SOLE MEUNIÈRE PARSLEY COULIS AND CAPER BERRIES, SIDE OF YOUR CHOICE 32	
 VEAL POLPETTE CONFIT CHERRY TOMATO SAUCE, PESTO, ARUGULA, AND PARMESAN, SIDE OF YOUR CHOICE 23	
 GRILLED OCTOPUS RED PEPPER PURÉE, SAUCE VIERGE TOMATO&MANGO, SIDE OF YOUR CHOICE 36	
	

SIDES

FRESH FRIES

FRESH SWEET POTATO FRIES

PATATAS BRAVAS

GREEN SALAD

SAUTÉED GREEN BEANS AND SOYBEANS WITH HERBS AND CRUSHED NUTS

WILD RICE

KIDS MENU

CHICKEN TENDERS AND HOMEMADE COMPOTE 14
SIDE: FRENCH FRIES WITH KETCHUP OR WILD RICE

 **PASTA WITH FRESH TOMATO SAUCE** PARMESAN 14