



CHALET ROBINSON



SPRING - SUMMER 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

Beetroot-marinated salmon, avocado cream, fennel, and citrus

or

Smoked Holstein beef carpaccio, green asparagus, buffalo stracciatella, pesto, pickled onions

or

Puglian burrata, andalusian gazpacho, crispy croutons

MAIN COURSES

Beef tagliata, chimichurri sauce, arugula, parmesan, and mini herb potato rösti

or

Medium-rare salmon with za'atar, tahini sauce, grilled asparagus, and baby potatoes

or

Vegetable and goat cheese lasagna, sun-dried tomatoes, baby spinach

DESSERTS

Coconut mousse, caramelized pineapple, toasted coconut flakes, and chocolate crumble

or

Citrus cheesecake, red berries and toasted almonds

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

Truffled vitello tonnato, caper berries, radishes, sun-dried tomatoes and parmesan crumble
or
Old Bruges and truffle croquettes, parsley, and lemon

MAIN COURSES

Pollock with two pestos, confit leeks, arugula, and parmesan
or
Cuckoo chicken supreme, artichoke purée, and baby potatoes
or
Red lentil falafels, feta-yogurt sauce, herb salad (vegan option available upon request)

DESSERTS

Vanilla crème brûlée
or
Vanilla panna cotta, passion fruit and mango

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

Fish & chips with ketchup and homemade compote

DESSERT

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



€47 | p.
Min 45 p.

MENU OFYR

Buffet

MEAT & FISH

Preserved lemon marinated corn-fed chicken, wild basil, pistou, coriander
Beef onglet, chimichurri sauce
Veal and cereal kofta, mint and sage yoghurt
Fillet of sea bass, vierge sauce
Vegan and vegetarian options available on request

HOT SIDE DISHES

Fennel with honey & caraway
Courgette, lemon thyme
Chimichurri sweetcorn
Aubergine tahini, oregano
Cauliflower with cumin & rosemary
Cherry tomatoes with sage
Potatoes, sour cream with chives

SALADS

Quinoa with greens and sumac
Green beans, tomatoes, feta, za'atar
Salad of figs, cress, radish, roasted hazelnuts
Romaine lettuce Caesar salad, Parmesan

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

€47 | p.
Min 30 p.

BELGIAN BUFFET

Buffet

Lettuce salad with fine goat cheese and walnuts
Salad of chicory, apple, roasted hazelnut
Salmon fillet Belle Vue with chimichurri
Beef tartare
Flemish beef cheek carbonnade
Shrimp croquettes
Heirloom tomatoes with grey shrimp and chervil mayo
Liège-style meatballs
Grilled seasonal vegetables
Steamed potatoes
Fresh french fries

EXCLUDING DESSERT

€47 | p.
Min 30 p.

ITALIAN BUFFET

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

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





€45 | p.
Min 35 p.

WALKING DINNER

4 savoury
+
2 sweet

SMALL COLD PLATES

Beef tartare

Holstein beef carpaccio, fried mushrooms, truffle vinaigrette
Marinated salmon with beetroot and wasabi cream

SMALL HOT PLATES

Stuffed portobello with feta, ricotta and herbs

Fish fritter with curry and crispy vegetables

Deep-fried prawns with chimichurri

Slow-cooked veal, grilled artichoke with pepper

Grey shrimp croquettes, lemon, fried kale

Old Bruges and truffle croquettes

Grilled eggplants with black garlic, basil, cereal mix, humus

GLASSES

Risotto with forest mushrooms and vegetable shoots

Velouté of butternut, scallop and espuma of Fourme d'Ambert

Slow-cooked egg, fried mushrooms, truffle emulsion

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

ZAKOUSKIS (3 PIECES) €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: €7 | p. – 2 glasses: €13 | p.

Champagne Heidsieck & Monopole Brut silver

1 glass: €10 | p. – 2 glasses: €18 | p.

€26 | 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

€23 | 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.