



CHALET ROBINSON

WINTER 2025 - 2026

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

Scallop carpaccio, citrus fruits, butternut squash, hazelnuts
or
Burrata, pea and wasabi jus, garlic toast, pickled vegetables

MAIN COURSES

Cod, zucchini with black garlic, red curry, baby potatoes
or
Veal slow-cooked in an herb crust, carrot and ginger purée, rich jus, roasted
portobello mushrooms
or
Truffle ravioli, parmesan, fresh herbs

DESSERTS

Coconut mousse, caramelized pear, white chocolate crumble and
coconut flakes
or
Chocolate fondant with fleur de sel, almond milk ice cream

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.

MENU SLOWFOOD

Table
service

STARTERS

Vieux-Brugge cheese fondue, fried parsley, lemon
or

Holstein beef carpaccio, mushrooms, crispy parmesan, pesto

MAIN COURSES

Sea bream, baby spinach, parsnip purée, saffron butter, baby potatoes
or

Chicken vol-au-vent, wild mushrooms, fresh herbs, homemade fries
or

Petit épeautre wheat, parmesan and Beaufort emulsion, sautéed chanterelles,
green salad

DESSERTS

Vegan crème brûlée with coconut milk and vanilla
or

Pumpkin panna cotta, caramelized nuts

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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 yo.

CHILDREN'S MENU

Table
service

STARTERS

Cheese croquette

MAIN COURSES

Pasta with tomato sauce, parmesan
or

- Fish & chips with ketchup and homemade compote

DESSERT

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

3 CHEESES FONDUE

Table
service

FONDUE POT SERVED AT THE TABLE

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 45 p.

SAVOYARD BUFFET

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

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€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



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€47 | pers.
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

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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.

PACKAGE €26 | P.

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

PACKAGE €23 | P.

1 glass of sparkling wine

2 glasses of white or red house wine

½ bottle of still or sparkling BRU water

PACKAGE €19 | P.

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