



CHALET ROBINSON

SPRING - SUMMER 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.

We are here to answer any questions you may have about allergens.



GLUTEN FREE



LACTOSE FREE



VEGETARIAN



VEGAN



55 € | pers.
Min. 10 pers.

ROBINSON MENU

Served at
the table

STARTERS

Shrimp croquettes with fried parsley and lemon
or

- 🌿 Beef carpaccio with capers, Parmesan cream, pickled onions,
sun-dried tomatoes, and arugula

MAIN COURSES

- 🌿 Beef tagliata, arugula, crispy Parmesan, sun-dried tomatoes,
olives, basil oil with spring onions
or

- 🌿🌿 Grilled sea bass, eggplant caviar, cherry tomatoes, shallots,
baby potatoes, herbs
or

- 🌿🌿 Charred eggplant, pesto, labneh, pomegranates, hazelnuts, quinoa
🌿 Vegan option available upon request

DESSERTS

Chocolate cake with fleur de sel, served with vanilla ice cream
or

- 🌿 Pavlova with red berries

To help us plan your event, please let us know each guest's selections at least three days in advance. The number of reservations confirmed up to 24 hours before your event will be considered final and will serve as the basis for billing.

For groups of 30 or more, we ask that you select a single choice for the appetizer, main course, and dessert for the entire group or opt for the "buffet" option. We are, of course, flexible regarding food allergies.

45 € | pers.
Min. 10 pers.

SLOWFOOD MENU

Served at
the table

STARTERS

- ✓ Croquettes with truffle-infused Vieux Brugge cheese, fried parsley and lemon
or
- ✓ 🌾 Burrata, fennel, citrus fruits, hazelnut pesto, dill, and toasted buckwheat

MAIN COURSES

- 🌾 Sea bream with fennel, creamy fish stock, baby potatoes
or
- 🍲 Cuckoo supreme with red curry, Thai vegetables, wild rice
or
- ✓ 🌾 Crunchy quinoa, baby spinach leaves, feta, olives, watermelon,
avocado, radishes, pomegranates
🌿 Vegan option available upon request

DESSERTS

- 🌾 Vanilla crème brûlée
or

Chocolate mousse with hazelnut praline crunch and fleur de sel

To help us plan your event, please let us know each guest's selections at least three days in advance. The number of reservations confirmed up to 24 hours before your event will be considered final and will serve as the basis for billing.

For groups of 30 or more, we ask that you select a single choice for the appetizer, main course, and dessert for the entire group or opt for the "buffet" option. We are, of course, flexible regarding food allergies.





19 € | pers.
Under 12 years

CHILDREN'S MENU

Served at
the table

STARTERS

✓ Cheese croquettes

MAIN COURSES

🌾 Veal meatballs, fresh tomato sauce, Parmesan cheese, French fries
or
Fish & chips with ketchup, salad

DESSERT

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

47 € | pers.
Min. 30 pers.

BELGIAN BUFFET

Buffet

✓🌱 Lettuce salad with aged goat cheese and walnuts

🌱🌾 Chicory salad with apples and roasted hazelnuts

🍷🌾 Bellevue salmon with chimichurri

🍷🌾 American beef tartare

Shrimp croquettes

🍷🌾 Heirloom tomatoes, white shrimp, and chervil mayonnaise

Liège-style meatballs

🍷🌾 Flemish-style braised beef cheek

🌱🌾 Grilled seasonal vegetables

🌱🌾 Steamed potatoes

🌱🌾 Fresh-cut fries

EXCLUDING DESSERT

47 € | pers.
Min. 30 pers.

ITALIAN BUFFET

Buffet

🍷🌾 Veal Saltimbocca with Sage

🍷🌾 Beef Carpaccio, Arugula, Parmesan

✓🍷🌾 Buffalo Mozzarella, Lemon Oil, Fresh Herbs

🍷🌾 Italian-Style Beef Tartare

✓ Ricotta and Sage Cannelloni

🍷🌾 Charcuterie Platter

✓🍷🌾 Broccoli Salad, Sardinian Pecorino

✓ Farfalle salad with red pesto

✓ Truffle ravioli

🌱🌾 Grilled seasonal vegetables

🌱🌾 Italian-style sautéed potatoes with rosemary

EXCLUDING DESSERT





47€ | pers.
Min 45 pers.

OFYR MENU

Buffet

PROTEINS

 Yellow chicken marinated in candied lemon, savory, pistou, and cilantro

 Belgian Holstein beef with sumac pepper
Veal kefta with herbs, mint and sage yogurt

 Sea bass fillet, extra virgin olive oil

  Vegetarian and vegan options available upon request

HOT SIDE DISHES

Fennel with honey and caraway

Zucchini with lemon thyme

Corn with chimichurri

Eggplant with tahini and oregano

Cauliflower with cumin and rosemary

Vine tomatoes with sage

Potatoes with chive sour cream

SALADS

 Quinoa with green vegetables and sumac

 Green beans, tomatoes, feta, za'atar

 Salad with figs, watercress, radishes, and toasted hazelnuts

 Caesar salad with romaine lettuce and Parmesan

EXCLUDING DESSERT

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



47 € | pers.
Min. 50 pers.

STANDING RECEPTION

1 small cold plate + 2 small heated plates + 1 verrine + 2 desserts

Standing
dinner,
served on trays

SMALL COLD PLATES

Beef tartare

Holstein beef carpaccio, sautéed mushrooms, truffle vinegar

 Beet-marinated salmon, wasabi cream

SMALL HEATED PLATES

  Portobello mushrooms stuffed with feta, ricotta, and herbs

 Fish fritters, curry, and crisp vegetables

 Fried prawns with chimichurri sauce

 Slow-cooked veal with grilled artichokes

Croquettes with gray shrimp, lemon, and fried kale

 Vieux-Brugge and truffle fondues

  Grilled eggplant with black garlic, basil, mixed seeds, and hummus

VERRINES

Risotto with wild mushrooms and baby greens

Cream of butternut squash soup with scallops and Fourme
d'Ambert foam

Soft-boiled egg with sautéed mushrooms and truffle foam

DESSERTS

 Vanilla Crème Brûlée

Chocolate Mousse

 Pavlova with Red Berries

Speculoos Tiramisu

 Rice Pudding with Salted Caramel

Mini Waffles with Chocolate, Caramel, or Crème Fraîche

 Panna Cotta with Red Berries

To help us plan your event, please let us know your selections (4 savory and 2 sweet) at least three days in advance. The number of reservations confirmed up to 24 hours before your event will be considered final and will serve as the basis for billing.

22€ | pers.
Min. 10 pers.

AFTERWORK OPTION 1

1 selection per category

Standing dinner,
sharing at
high tables

CATEGORY 1

Mini shrimp croquettes

✓ Mini Vieux Brugge & truffle croquettes

🍷 Fried scampi with tartar sauce

Charcoal-grilled prawns with soy sauce

✓ 🌱 Warm Mont d'Or

CATEGORY 2

Robinson Platter:

aged cheeses, seasonal hams, fresh vegetables

🌱 Vegetarian Platter:

pickled vegetables, vegetable tempura, fresh vegetables

CATEGORY 3

🌱 🍷 Eggplant caviar, fresh herbs, dips

✓ Hummus, candied lemon, za'atar, naan bread

🌱 Buckwheat, lentil, and vegetable meatballs

🌱 Thai-style wheat meatballs

CATEGORY 4

🌱 🍷 Fresh French fries

🌱 🍷 Sweet potato fries

🍷 🍷 Fried smelt with fresh herbs and tartar sauce

🍷 Fried calamari with tartar sauce

🌱 Vegetable spring rolls

🌱 Vegetable samosas

To help us plan your event, please let us know your selections (one per category) at least three days in advance. The number of reservations confirmed up to 24 hours before your event will be considered final and will serve as the basis for billing.





23€ | pers.
Min. 10 pers.

AFTERWORK OPTION 2

Standing
dinner, at high
tables

ROBINSON BURGER

100% beef ground beef, bacon, caramelized onions,
cheddar cheese, mildly spicy Robinson sauce

🌿 🍷 Bowls of fresh fries

🍷 🍷 Mayonnaise

🌿 Vegetarian option available

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

TASTINGS

APPETIZERS

ZAKOUSKIS (3 PIÈCES) - 8€ | PERS

"AMUSETTES" PLATTER - 25 €

For 10 people

Hummus, eggplant caviar, tapenade, Vieux-Bruges cheese, Serrano ham, coppa

DESSERTS

ASSORTMENT OF MINI SWEET VERRINES €10 | PERS

For example : creme brûlée, chocolate mousse, panna cotta, coconut mousse,...

ROBINSON WAFFLES - 10 € | PERS

Mini waffles to share with toppings
(hot chocolate, whipped cream, salted caramel, sugar, jam)
Live cooking for groups of 50 or more





DRINKS AND APPETIZERS

APPETIZER MENUS

Royal de Jarras Sparkling Wine, Blanc de Blancs

1 glass: 7€ | pers. – 2 glasses : 13 € | pers.

Heidsieck & Monopole Brut Silver Champagne

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

PACKAGE 26 € | PERS

1 cocktail (gin and tonic, Aperol Spritz, bartender's special, or mocktail)

2 glasses of house white or red wine

½ bottle of still or sparkling BRU water

PACKAGE 23 € | PERS

1 glass of sparkling wine

2 glasses of house white or red wine

½ bottle of still or sparkling BRU water

PACKAGE 19 € | PERS

2 glasses of house white or red wine

½ bottle of still or sparkling BRU water

1 cup of coffee, tea, or herbal tea

Wines may vary depending on the season and availability. The selected beverage package is required for the entire table. Alternatives are available for guests who do not drink alcohol.