

MENU		 CHALET ROBINSON	ALL DAY 12-22H00
TO SHARE AND STARTERS			
 VEGETARIAN BOARD ROASTED CAULIFLOWER, HUMMUS, TAPENADE, BURRATINA, KALAMATA OLIVES, PICKLED VEGETABLES, FETA, CHANTENAY CARROTS	21	 CHICKEN FRIED SPRING ROLLS PEANUT SAUCE	18
ROBINSON BOARD SELECTION OF CURED HAM AND CHEESES, BURRATA, ROASTED CAULIFLOWER , PICKLED VEGETABLES, FRESH HERBS, TAPENADE	24	 FRIED SMELT TARTARE SAUCE, LEMON, FRESH HERBS	13
 PUMPKIN SOUP COCONUT MILK AND LEMONGRASS, ROASTED BUTTERNUT, PUMPKIN SEEDS	16	MINI-CROQUETTES WITH SHRIMP OR TRUFFLED OLD BRUGES CHEESE OR MIX 7 PIECES 12 PIECES	16 22
 SOURDOUGH TOAST PARMESAN CREAM, WILD MUSHROOMS	17	 TRUFFLED OLD BRUGES CHEESE CROQUETTES 1 PIECE 2 PIECES	9.5 18
 BEEF CARPACCIO WILD MUSHROOMS, CRISPY PARMESAN, PESTO	18	SHRIMP CROQUETTES 1 PIECE 2 PIECES	13 24
 OVEN-BAKED CAMEMBERT MAPLE SYRUP, THYME, WALNUTS, TOASTED BREAD	18	 FRESH FRIES	6
		 FRESH SWEET POTATOES FRIES	7
		ROBINSON SAUCE SLIGHTLY SPICY	2
		TRUFFLE MAYONNAISE	2
		MAYONNAISE KETCHUP	1
WAFFLES & PANCAKES			
PLAIN WITH SUGAR			10
CHOCOLATE WHIPPED CREAM SALTED BUTTER CARAMEL			11
MIKADO CHOCOLATE SCOOP OF VANILLA ICE CREAM, WHIPPED CREAM			12
SPECULOOS SPECULOOS CREAM, SCOOP OF SPECULOOS ICE CREAM			12
DESSERTS			
 POACHED PEAR IN RED WINE LEMON SORBET, DRIED FRUIT CRUMBLE	13	THIN APPLE TART VANILLA ICE CREAM	11
 DARK CHOCOLATE MOUSSE CANDIED ORANGES, CARAMELIZED WALNUTS	11	CAFÉ GOURMAND TRIO OF MINI DESSERTS	13
CHOCOLATE LAVA CAKE FLEUR DE SEL, SCOOP OF VANILLA ICE CREAM (15 MINUTES COOKING TIME)	13	 ICE CREAM AND SORBETS 1 2 3 SCOOP(S) YOUR CHOICE	3 6 8.5
CREAMY SPECULOOS MOUSSE CARAMELIZED APPLES	11	ARTISANAL ICE CREAMS : VANILLA, CHOCOLATE, MOCHA, SPECULOOS	
		 SORBETS : STRAWBERRY, RASBERRY, LEMON	
		 DAME BLANCHE CHOKOTOFF SAUCE	10

12-14H30



18-22H00

MAIN COURSES

 AUTUMN SALAD BUTTERNUT, FETA, RED LENTILS CHICKPEAS, YOGURT CREAM  VEGAN OPTION AVAILABLE ON REQUEST 22	 AMERICAIN GREEN SALADE (SIDE OF YOUR CHOICE) 26
 CUMIN-ROASTED CAULIFLOWER HUMMUS, HAZELNUTS, BASIL OIL (SIDE OF YOUR CHOICE) 20	BURGER ROBINSON 100% BEEF MINCED MEAT, BACON, CARAMELIZED ONIONS, CHEDDAR CHEESE, SLIGHTLY SPICY ROBINSON SAUCE (SIDE OF YOUR CHOICE) 26
 ROASTED SALMON COCONUT-LEMONGRASS SAUCE, SWISS CHARD, KING OYSTER MUSHROOMS (SIDE OF YOUR CHOICE) 28	GRILLED IRISH RIBEYE WILD MUSHROOM SAUCE, GREEN SALAD (SIDE OF YOUR CHOICE) 38
 COD FISH AND CHIPS TARTARE SAUCE, SALAD 26	 SIDES :  GREEN SALAD  FRESH FRIES  FRESH SWEET POTATOES FRIES  ROASTED POTATOES YOGHURT SAUCE
 BEEF CHEEK CARBONNADE ROOT VEGETABLES (SIDE OF YOUR CHOICE) 28	ROBINSON SAUCE SLIGHTLY SPICY 2 TRUFFLE MAYONNAISE 2 MAYONNAISE KETCHUP 1
 HONEY-GLAZED RIBS GINGER, SALAD (SIDE OF YOUR CHOICE) 34	

SHARING PLATE

 WHOLE CHICKEN WITH ROSEMARY AND THYME VEGETABLES, CANDIED LEMON, SALAD, FRESH FRENCH FRIES AND FRESH SWEET POTATO FRIES (2 PEOPLE) 27,50 /PERS	
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KIDS' DISHES

 COD FISH AND CHIPS 15	
 PASTA WITH FRESH TOMATO SAUCE PARMESAN 13	

WE ARE AT YOUR DISPOSAL FOR ANY INFORMATION ON FOOD ALLERGENS



GLUTEN FREE



VEGETARIAN



LACTOSE FREE



VEGAN