



CHALET ROBINSON

WINTER 2026 - 2027

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.

MENU ROBINSON

Served
at the
table

STARTERS

🍷🌱 Sea bream ceviche, ponzu, sesame, pickled onions, Granny Smith apple
or

🌱🌾 Burrata, roasted pears with honey, thym, roasted hazelnuts
or

Shrimp croquettes, fried parsley, lemon

MAIN COURSES

🍷🌱 Roasted salmon, coconut-lemongrass sauce, swiss chard, Chantenay carrots,
baby potatoes

or

Confit veal, wild mushrooms, parsnip mousseline, thyme juice

or

🌱🌾 Red lentil salad, butternut, chickpeas, yogurt cream, feta

🌱 Vegan option available on request

DESSERTS

Chocolate lava cake with fleur de sel, scoop of vanilla ice cream
or

Creamy speculoos mousse, caramelized apples

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.

47 € | pers.
Min. 10 pers.

MENU SLOWFOOD

Served
at the
table

STARTERS

✓ Truffled Vieux Brugge cheese croquettes, fried parsley, lemon
or

🌿 Beef carpaccio, wild mushrooms, pesto, crispy parmesan cheese

MAIN COURSES

Yellow poultry, sweet potato mousseline with ginger, broccolini, beef juice
or

🌿 Seared sea bream, Neapolitan sauce, eggplant caviar, baby potatoes
or

🌿 Cumin-roasted cauliflower, hummus, hazelnuts, basil oil, boulgour

DESSERTS

🌿 Dark chocolate mousse, candied oranges, caramelized walnuts
or

Thin apple tart, vanilla ice cream

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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

✓ Pasta with fresh tomato sauce parmesan
or

🍷 Fish & chips, ketchup

DESSERT

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

35/38€ | pers.
Min 2 pers.

3 CHEESES FONDUE

Table
service

FONDUE POT SERVED AT THE TABLE
NATURE - 35 € | PERS or TRUFFLE - 38 € | PERS*

**One choice of fondue per table*

✓🌿🍷 Comté, beaufort and emmental (200 gr per person)

🍷🍷 Artisanal meat dish

🌿🍷 Salad with fresh herbs, young sprouts, winter vegetables

🌿🍷 Pickled vegetables

🌿🍷 Artisanal silver onions and pickles

🌿🍷 Potatoes with thyme and rosemary

✓🌿 Lumps of bread

EXCLUDING DESSERT





47€ | pers.
Min 45 pers.

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 € | pers.
Min. 30 pers.

BELGE BUFFET

Buffet

- ✓🌿🍷 Lettuce salad with fine goat cheese and walnuts
 - 🌿🍷 Salad of chicory, apple, roasted hazelnut
 - 🍷🍷 Salmon fillet Belle Vue with chimichurri
 - 🍷🍷 Beef tartare
 - Shrimp croquettes
 - Liège-style meatballs
 - 🍷 Flemish beef cheek carbonnade
 - 🌿🍷 Grilled seasonal vegetables
 - 🌿🍷 Steamed potatoes
 - 🌿🍷 Fresh french fries
- EXCLUDING DESSERT

47 € | pers.
Min. 30 pers.

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. 50 pers.

WALKING DINNER

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

Standing
dinner,
served on tray

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.

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

CAKE(S) - 10 € | PERS

Of your choice (from 8 people):
Almond cheesecake & red fruits
or

Chocolate praline biscuit cake, burnt cream and dark chocolate mousse





DRINKS AND APPETIZERS

APPETIZERS

Sparkling wine Royal de Jarras, Blanc de Blancs

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

Champagne Charles Lafitte

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