



THE RESTAURANT IS OPEN 7 DAYS A WEEK
(EXCEPT SATURDAY AND SUNDAY LUNCHTIMES)
KITCHEN OPEN FROM 12PM TO 2.30PM AND FROM 7PM TO 10.30PM.
RUE DU CHÂTELAIN 25 - 1050 BRUXELLES

MENU



APERITIFS	FLUTE R DE RUINART	20
	APEROL SPRITZ	14
	MOSCOW MULE - BASIL SMASH - PIMM'S - CAÏPIRIHNA	16
	GIN & TONIC - NEGRONI	16
SIGNATURES	PISAYA - PISCO, VANILLA, YUZU, HAZELNUT, PASSION, COCO	17
	MEDITERRANEAN MELODY - AMARETTO, PISTACHIO, ORANGE BLOSSOM	17
	SUZETTE - GRAND MARNIER, PEAR, ORANGE ZEST	17
	GASPARINI'S DREAM - VODKA, LIMONCELLO, YUZU, SALTED BUTTER CARAMEL	17
	CALDI - TEQUILA, CAMPARI, COFFIE, VANILLA	17
	BASIL FIZZ - GIN, BERGAMOT, BASIL, VERJUS	17
MOCKTAILS	IKEBANA - GIN 0%, ROSE, LYCHEE, YUZU	14
	MERINA - GIN 0%, VANILLA, VIOLET	14
	TROPICAL - STRAWBERRY, PASSION, ORANGE BLOSSOM, TONIC	14
	VIRGIN BASIL SMASH - GIN 0%, BASIL, COCO, CUCUMBER	14
FOR THE TABLE TO SHARE OR NOT	SALMON CRISPY RICE, PONZU SAUCE	32
	CRISPY LANGOUSTINES, BASIL MAYONNAISE	38
	TERRINE OF FOIE GRAS CONFIT, WARM HOMEMADE BRIOCHE	32
	MACARONI HAM & CHEESE CROQUETTE, SPICY MAYO	16
	CAVIAR DAURICUS IMPÉRIAL 50 GR, BLINIS	135
STARTERS	SLICED AVOCADO, OLIVE OIL & LEMON	16
	PORCINI MUSHROOM TOAST, PARSLEY AND PARMESAN	24
	GRUYÈRE SOUFFLÉ	21
	BLUEFIN TUNA TARTARE, AVOCADO & SESAME	24
	SLICED SEA BASS, OLIVE OIL & ESPELETTE PEPPER	24
	PAN-FRIED SCALLOPS, SPINACH, WHITE WINE EMULSION	28
	GRILLED PRAWNS WITH BEURRE BLANC SAUCE AND LEMONGRASS	24
	LOBSTER RAVIOLI, CURRY-COCO	29
	ROASTED OCTOPUS, CREAMY SWEET POTATOES, CHIPOTLE	28
	BURGUNDY SNAILS, PARSLEY BUTTER & GRILLED BREAD	22
	BEEF CARPACCIO, PLAIN AND SIMPLE	24



MAINS	ODETTE CHEESEBURGER, CHEDDAR, CARAMELIZED ONIONS, FRENCH FRIES	29
	CAESAR SALAD, SCHNITZEL-STYLE POULTRY	27
	CLASSIC BEEF TARTARE, FRENCH FRIES & SALAD	30
	TRADITIONAL BEEF FILLET FLAMBÉED WITH COGNAC, PEPPER SAUCE	44
	ROASTED LAMB CHOPS, GREEN BEANS & GRATIN DAUPHINOIS	42
	CHICKEN WITH MORELS AND VIN JAUNE, MASHED POTATOES	34
	MI-CUIT SALMON, MISO BUTTER, PAK CHOI	32
	SMALL SOLE FISH, BROWN BUTTER, LEMON & PARSLEY	42
TO SHARE	ASIAN-STYLE TUNA TATAKI	34
	LINGUINE ODETTE, LEMON AND PARMESAN	24
TO SHARE	600G BLACK ANGUS USA RIBEYE STEAK*	125
	PUMPKIN RISOTTO, ROASTED SCALLOPS, PARMESAN	65
	LINGUINE WITH WHOLE LOBSTER, HOMEMADE BISQUE, CANDIED TOMATOES	85
SIDES AND SAUCES	*2 SIDES AND ONE SAUCE OF YOUR CHOICE	
	MASHED POTATOES	6
	HOME-MADE FRIES	6
DESSERTS	WHITE RICE	5
	BEAUTIFUL GREEN SALAD	5
	SAUTÉED SEASONAL VEGETABLES	8
	GREEN PEPPER	5
	BÉARNAISE	5
	MORELS	7
TO SHARE	VIERGE	5
	BEURRE BLANC	5
	THAI VINAIGRETTE	4
	CRÊPES SUZETTE FLAMED WITH GRAND MARNIER	16
	CHOCOLATE FONDANT, GOOEY CENTER, VANILLE ICE CREAM	14
	CRÈME BRULÉE WITH TAHITI VANILLA	13
	CHEESECAKE, RED BERRY COULIS	12
TO SHARE	PROFITEROLES, VANILLA ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM	15
	HOME-MADE ICE CREAMS AND SORBETS, YOUR CHOICE	9
	ICE CREAM : VANILLA - PISTACHIO - HAZELNUT / SORBETS : MANGO - LEMON - RASPBERRY	
TO SHARE	FRESHLY MADE SOFT-SERVE ICE CREAM, DAME BLANCHE STYLE	24
	BRIOCHE FRENCH TOAST, SALTED BUTTER CARAMEL, VANILLA ICE CREAM	16
	PAVLOVA WITH RED BERRIES	16