



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
	TOISON D'OR - FIR TREE WHISKY, BLUE TEA, MANDARINE NAPOLEON	17
	BASIL FIZZ - GIN, BERGAMOT, BASIL, VERJUS	17
MOCKTAILS	IKEBANA - GIN 0%, ROSE, LYCHEE, YUZU	14
	KUMALY - CARDAMOM, CHRISTMAS TEA, VERJUS, HONEY, OPIUS AMARO	14
	TROPICAL - KIWI, PASSION, ORANGE BLOSSOM, TONIC	14
	VIRGIN BASIL SMASH - GIN 0%, BASIL, COCO, CUCUMBER	14
	ODETTE ICED TEA - SEASONAL	10
FOR THE TABLE TO SHARE OR NOT	SALMON CRISPY RICE, PONZU SAUCE	26
	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	18
	WILD MUSHROOM TOAST, BEURRE NOISETTE MOUSSELINE	24
	GRUYÈRE SOUFFLÉ	21
	PAN-FRIED SCALLOPS, SPINACH, WHITE WINE EMULSION	28
	SLICED SEA BASS, OLIVE OIL & ESPELETTE PEPPER	24
	BLUEFIN TUNA TARTARE, AVOCADO & SESAME	24
	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	24
	BEEF CARPACCIO, PLAIN AND SIMPLE	24



MAINS	ODETTE CHEESEBURGER, CHEDDAR, CARAMELIZED ONIONS, FRENCH FRIES	29		
	CAESAR SALAD, SCHNITZEL-STYLE POULTRY	28		
	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		
	ASIAN-STYLE TUNA TATAKI	34		
LINGUINE ODETTE, LEMON AND PARMESAN	24			
TO SHARE	LINGUINE WITH WHOLE LOBSTER, HOMEMADE BISQUE, CANDIED TOMATOES	85		
	PUMPKIN RISOTTO, ROASTED SCALLOPS, PARMESAN	65		
	ROASTED VEAL CHOP 800G*, SEASONAL MUSHROOMS, VIN JAUNE SABAYON,	95		
	ROBUCHON-STYLE MASHED POTATOES			
SIDES AND SAUCES	MASHED POTATOES	6	GREEN PEPPER	5
	HOME-MADE FRIES	6	BÉARNAISE	5
	WHITE RICE	5	MORELS	7
	BEAUTIFUL GREEN SALAD	5	VIERGE	5
	SAUTÉED SEASONAL VEGETABLES	8	BEURRE BLANC	5
			THAI VINAIGRETTE	4
DESSERTS	CRÊPES SUZETTE FLAMED WITH GRAND MARNIER	16		
	CRÈME BRULÉE WITH TAHITI VANILLA	13		
	CHOCOLATE FONDANT, GOOEY CENTER, VANILLE ICE CREAM	14		
	TAHITIAN VANILLA MILLEFEUILLE, SALTED BUTTER CARAMEL, PRALINE PECAN	16		
	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		