



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




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APERITIFS	FLUTE R DE RUINART - HUGO - BELLINI - ROSINI	20
	SPRITZ - APEROL - CAMPARI - ELDERFLOWER	14
	ALL CLASSIC COCKTAILS	16

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SIGNATURES COCKTAILS	BASIL FIZZ - GIN, BERGAMOT, BASIL, GINGER, VERJUICE	17
	LA CARIOCA - CACHAÇA, MANGO, CACAO, POPCORN, LEMONGRASS	17
	ROMÉO ET ODETTE - RHUM SAINT JAMES, STRAWBERRY, PEACH, PORTO 2011	17
	YOUKOUNKOUN - MEZCAL, CLEMENTINE, APEROL, AMARO MONTENEGRO	17

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COCKTAIL WITHOUT ALCOHOL	IDYLLE - APPLE, LICHEE , YUZU, OPIUS ALBEDO, GINGER ALE	14
	MONGIBELLO - PINEAPPLE, SPECULOOS, ORGEATP	14
	PINKY PROMISE - GIN 0%, RASPBERRY, PEACH, VANILLA, SODA	14
	ODETTE ICED TEA - GREEN TEA, BASILIC	10

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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 4 PIECES	16
	CAVIAR DAURICUS IMPÉRIAL 50 GR, BLINIS	135

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STARTERS	SLICED AVOCADO, OLIVE OIL & LEMON	18
	GRUYÈRE SOUFFLÉ	22
	PAN-FRIED SCALLOPS, FOIE GRAS, PEKING DUCK BROTH	36
	SEA BASS TARTARE, GRANNY SMITH, DAURICUS CAVIAR	38
	BLUEFIN TUNA TARTARE, AVOCADO & SESAME	26
	SALMON SASHIMI, PONZU SOJA	24
	GRILLED PRAWNS WITH BEURRE BLANC SAUCE AND LEMONGRASS	24
	LOBSTER RAVIOLI, CURRY-COCO	32
	ROASTED OCTOPUS, CREAMY SWEET POTATOES, CHIPOTLE	28
	BURGUNDY SNAILS, PARSLEY BUTTER & GRILLED BREAD	22




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MAINS	ODETTE CHEESEBURGER, CHEDDAR, CARAMELIZED ONIONS, FRENCH FRIES	29
	CAESAR SALAD, SCHNITZEL-STYLE POULTRY	27
	CLASSIC BEEF FILLET TARTARE, FRENCH FRIES & SALAD	32
	CANARD À L'ORANGE, CAROTS, DAUPHINE POTATOES	38
	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	36
	MI-CUIT SALMON, MISO BUTTER, PAK CHOI	34
	ROASTED COD, SAUCE MOUSSELINE, GREY SHRIMPS	42
	SMALL SOLE FISH, BROWN BUTTER, LEMON & PERSLEY	42
	ASIAN-STYLE TUNA TATAKI	38
	LINGUINE ODETTE, LEMON AND PARMESAN	26

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TO SHARE	MONKFISH, LIGHT CURRY SAUCE, STEAMED VEGETABLES, WHITE RICE	75
	LINGUINE WITH WHOLE LOBSTER, HOMEMADE BISQUE, CANDIED TOMATOES	95
	600 G BLACK ANGUS USA RIBEYE STEAK *	125
	<i>*2 SIDES AND ONE SAUCE OF YOUR CHOICE</i>	

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SIDES AND SAUCES	MASHED POTATOES	6	GREEN PEPPER	5
	HOME-MADE FRIES	6	BÉARNAISE	5
	WHITE RICE	5	MORELS	7
	BEAUTIFUL GREEN SALAD	5	THAI VINAIGRETTE	4
	SAUTÉED SEASONAL VEGETABLES	8		

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DESSERTS	CRÊPES SUZETTE FLAMED WITH GRAND MARNIER	16
	CRÈME BRULÉE WITH TAHITI VANILLA	14
	CHOCOLATE FONDANT, GOOEY CENTER, VANILLE ICE CREAM	14
	TAHITIAN VANILLA MILLEFEUILLE, SALTED BUTTER CARAMEL, PRALINE PECAN	16
	TATIN TART, VANILLA ICE CREAM	16
	HOME-MADE ICE CREAMS AND SORBETS, YOUR CHOICE	10
	ICE CREAM : VANILLA - PISTACHIO - HAZELNUT / SORBETS : MANGO - LEMON - RASPBERRY	

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TO SHARE	FRESHLY MADE SOFT-SERVE ICE CREAM, DAME BLANCHE STYLE	24
	BRIOCHE FRENCH TOAST, SALTED BUTTER CARAMEL, VANILLA ICE CREAM	18
	PAVLOVA WITH RED BERRIES	18