



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 - HUGO - BELLINI - ROSINI	20
	SPRITZ - APEROL - CAMPARI - ELDERFLOWER - ITALICUS	15
	ALL CLASSIC COCKTAILS	17

SIGNATURES COCKTAILS	SUMI - SAKE PLUM, BLACK LEMON, YUZU JUICE, CHAMPAGNE	22
	CALAVERA - MEZCAL, MANGUO, ANCHO REYES CHILLI VERDE, LIME JUICE	18
	LA MÉDINA - PISCO, APRICOT, TONKA BEAN, LIME JUICE, ORANGE BLOSSOM	18
	KAMELEON - BOURBON, APPLE, CHAMOMILE, VANILLA, PANDAN	18

COCKTAIL WITHOUT ALCOHOL	IDYLLE - PINEAPPLE, LICHEE , YUZU JUICE, GINGER ALE	14
	JAKARTA SOUR - APPLE, MATCHA, VANILLA, LEMON JUICE	14
	PINKY PROMISE - GIN 0%, RASPBERRY, PEACH, VANILLA, SODA	14
	ODETTE ICED TEA - GREEN TEA WITH RED FRUIT, BASILIC	10

FOR THE TABLE TO SHARE OR NOT	SALMON CRISPY SUSHI	22
	CRISPY LANGOUSTINES, BASIL MAYONNAISE	38
	IBERIAN HAM CROQUETTES	18
	HOMEMADE HUMMUS, TURKISH BREAD	14
	CAVIAR DAURICUS IMPÉRIAL GOLD 50 GR, BLINIS	135

STARTERS	SLICED AVOCADO, OLIVE OIL & LEMON	20
	SPRING ROLLS, LETTUCE & SWEET AND SOUR SAUCE	22
	BURRATINA, TOMATO AND BASIL VARIETIES	22
	SHRIMP SALAD, YUZU, AND HEART OF LETTUCE SALAD	26
	SEA BASS TARTARE, LECHE DE TIGRE & CORIANDER OIL	28
	SIMPLY TUNA CARPACCIO	26
	CRAB ROLL - CRAB, FENNEL & LIGHT AIOLI	34
	GRILLED PRAWNS WITH BEURRE BLANC SAUCE & VERBENA	24
	LOBSTER RAVIOLI, CURRY-COCO	32
	ROASTED OCTOPUS, BROAD BEANS, BASIL & CHIMICHURI	28
BURGUNDY SNAILS, PARSLEY BUTTER & GRILLED BREAD	25	



MAINS	ODETTE CHEESEBURGER, CHEDDAR & CARAMELIZED ONIONS	29
	CAESAR SALAD, SCHNITZEL-STYLE POULTRY	28
	BEEF TARTARE, LEMON, BASIL & PARMESAN	32
	CRISPY SWEETBREADS WITH MORELS, VIN JAUNE & GREEN ASPARAGUS	46
	TRADITIONAL BEEF FILLET FLAMBÉED WITH COGNAC, PEPPER SAUCE	46
	ROASTED LAMB CHOPS, GREEN BEANS & GRATIN DAUPHINOIS	42
	CHICKEN WITH MORELS AND VIN JAUNE	36
	MI-CUIT SALMON, MISO BUTTER & PAK CHOI	34
	ROASTED SEA BASS, SAUCE VIERGE & SEASONAL VEGETABLES	34
	SMALL SOLE FISH, BROWN BUTTER, LEMON & PERSLEY	42
ASIAN-STYLE BEEF TATAKI	40	
LINGUINE ODETTE, LEMON AND PARMESAN	26	
GREEN ASPARAGUS RISOTTO, STRACCIATELLA	29	

MAINS TO SHARE FOR TWO	600 G BLACK ANGUS USA RIBEYE STEAK *	65 P.P
	*2 SIDES AND ONE SAUCE OF YOUR CHOICE	
	LINGUINE ALLE VONGOLE	32 P.P

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

DESSERTS	CRÊPE 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 & PRALINÉ 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	

DESSERTS TO SHARE OR NOT	BRIOCHE FRENCH TOAST, SALTED BUTTER CARAMEL, VANILLA ICE CREAM	19
	DAME BLANCHE STYLE, FRESHLY MADE SOFT-SERVE ICE CREAM	24
	STRAWBERRY MELBA	24