



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 - ITALICUS | 15 |
| | ALL CLASSIC COCKTAILS | 17 |

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| SIGNATURES COCKTAILS | ROMÉO ET ODETTE - RHUM SAINT JAMES, STRAWBERRY, PEACH, PORTO 2011 | 18 |
| | CALAVERA - MEZCAL, MANGUO, ANCHO REYES CHILLI VERDE, LIME JUICE | 18 |
| | LA MÉDINA - PISCO, APRICOT, TONKA BEAN, ORANGE BLOSSOM | 18 |
| | KAMELEON - BOURBON, APPLE, CHAMOMILE, VANILLA, PANDAN | 18 |

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| COCKTAIL WITHOUT ALCOHOL | IDYLLE - APPLE, LICHEE , YUZU, GINGER ALE | 14 |
| | MONGIBELLO - PINEAPPLE, SPECULOOS, ORGEAT | 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 SUSHI | 22 |
| | CRISPY LANGOUSTINES, BASIL MAYONNAISE | 38 |
| | IBERIAN HAM CROQUETTES | 18 |
| | HOMEMADE HUMMUS, TURKISH BREAD | 14 |
| | CAVIAR DAURICUS IMPÉRIAL GOLD 50 GR, BLINIS | 135 |

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| STARTERS | SLICED AVOCADO, OLIVE OIL & LEMON | 20 |
| | FLEMISH - STYLE ASPARAGUS | 22 |
| | GRUYÈRE SOUFFLÉ | 23 |
| | CASSEROLE EGG, BROAD BEANS, PEAS & PARMESAN CHEESE | 22 |
| | SEA BASS TARTARE, GRANNY SMITH, DAURICUS CAVIAR | 38 |
| | SIMPLY TUNA CARPACCIO | 26 |
| | LOBSTER ROLL | 38 |
| | GRILLED PRAWNS WITH BEURRE BLANC SAUCE AND LEMON COMBAVA | 24 |
| | LOBSTER RAVIOLI, CURRY-COCO | 32 |
| | ROASTED OCTOPUS, BROAD BEANS, BASIL & CHIMICHURI | 28 |
| | BURGUNDY SNAILS, PARSLEY BUTTER & GRILLED BREAD | 25 |



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| MAINS | ODETTE CHEESEBURGER, CHEDDAR, CARAMELIZED ONIONS, FRENCH FRIES | 29 |
| | CAESAR SALAD, SCHNITZEL-STYLE POULTRY | 28 |
| | CLASSIC BEEF FILLET TARTARE, FRENCH FRIES & SALAD | 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, MASHED POTATOES | 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 | |

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| 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 |

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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 | 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, 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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| DESSERTS TO SHARE OR NOT | FRESHLY MADE SOFT-SERVE ICE CREAM, DAME BLANCHE STYLE | 24 |
| | BRIOCHE FRENCH TOAST, SALTED BUTTER CARAMEL, VANILLA ICE CREAM | 19 |
| | PAVLOVA WITH RED BERRIES | 18 |