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 - LIMONCELLO	15
ALL CLASSIC COCKTAILS	17

SIGNATURES COCKTAILS

SUMI - SAKE PLUM, BLACK LEMON, YUZU JUICE, CHAMPAGNE	22
SUNFLOWER - GIN, ELDERFLOWER , APRICOT, PASSION FRUIT, COCONUT	18
CALAVERA - MEZCAL, MANGUO, ANCHO REYES CHILLI VERDE, LIME JUICE	18

COCKTAIL WITHOUT ALCOHOL

HANAMI - APPLE, ROSE, ROOIBOS, VANILLA, LIME	14
PINKY PROMISE - GIN 0%, RASPBERRY, PEACH, CUCUMBER, SODA	14
ODETTE ICED TEA - SEASONAL TEA, CINNAMON	10

STARTERS

SLICED AVOCADO, OLIVE OIL & LEMON	20
WILD MUSHROOMS TOAST, GARLIC-PARSLEY SAUCE & PARMESAN	25
SALMON CRISPY SUSHI	22
CRISPY LANGOUSTINES, BASIL MAYONNAISE	38
TRUFFLE CHEESE CROQUETTE	25
RED TUNA TARTAR, SHISO TEMPURA, AVOCADO & PONZU	27
SLICED SEA BASS, OLIVE OIL & LIME	26
PAN-FRIED SCALLOPS, CARAMELIZED ENDIVES & BEURRE BLANC	29
LOBSTER RAVIOLI, CURRY-COCO	32
GRUYÈRE SOUFFLÉ, MÂCHE SALAD	22
BURGUNDY SNAILS, PARSLEY BUTTER & GRILLED BREAD	25
SPRING ROLLS, LETTUCE & SWEET AND SOUR SAUCE	22
TERRINE OF FOIE GRAS, ONION CONFIT & BRIOCHE	29
CAVIAR DAURICUS IMPÉRIAL GOLD 50 GR, BLINIS	135

MAINS

ROASTED SEA BASS, SAUCE VIERGE & SEASONAL VEGETABLES	34
HALF-COOKED SALMON, TERIYAKI & PAK CHOI	34
SMALL SOLE FISH, BROWN BUTTER, LEMON & PERSLEY	42
LINGUINE ODETTE, LEMON AND PARMESAN	26
ODETTE CHEESEBURGER, CHEDDAR & CARAMELIZED ONIONS	29
VEAL SWEETBREADS WITH MUSHROOMS, BABY CHICORY & ALBUFERA SAUCE	47
DUCK CONFIT PARMENTIER WITH A HAZELNUT CRUMBLE	32
HAND-CUT BEEF TARTARE	32
TRADITIONAL BEEF FILLET, PEPPER SAUCE FLAMBÉED WITH COGNAC	46
ROASTED LAMB CHOPS, GREEN BEANS & GRATIN DAUPHINOIS	42
CHICKEN WITH MORELS AND VIN JAUNE	36
ASIAN-STYLE BEEF FILET TATAKI	40

MAINS TO SHARE FOR TWO

600 G BLACK ANGUS USA RIBEYE STEAK * **2 SIDES AND ONE SAUCE OF YOUR CHOICE*	65 P.P
WHOLE LOBSTER LINGUINE, SLOW ROASTED TOMATOES & BASIL	55 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
VANILLA ICE CREAM PROFITEROLE WITH CHOCOLATE SAUCE	16
TAHITIAN VANILLA MILLEFEUILLE, SALTED BUTTER CARAMEL & PRALINÉ PECAN	16
MANGO, LIME & PASSION FRUIT PAVLOVA	14
HOME-MADE ICE CREAMS AND SORBETS, YOUR CHOICE ICE CREAM : VANILLA, ISTACHIO, HAZELNUT, STRAWBERRY/ SORBETS : MANGO, LEMON, RASPBERRY	10

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