



the menu

[THE RESTAURANT]
BY PIERRE BALTHAZAR

END OF THE YEAR 2018

the menu

December 24th 2018 at The Restaurant

Mise en bouche

« Cannelloni » of Saint-Jacques scallops
Passion Fruit / Dill

Tartare of matured and marinated beef
« Collection » Beets

64° Egg / Chanterelle mushrooms
Croutons / Comté foam

Bass fillet / Raw ravioli
Onion / Coriander

Roasted fowl / Truffle / Celery

Christmas Log of white cheese
Lemon / Pineapple

Coffee and sweet treats

100€ per person
50€/children younger than 10

Wine selection 40€
or wine « à la carte

December 31st 2018 at The Restaurant

Mise en bouche

Langoustine tartare / Creamy mozzarella
Belgian caviar

Grated Foie Gras / Brioche
Textured Apple

Saint-Jacques scallops / Marrow
Wild mushrooms / Lace of squid ink

Royal bream / Ravioli tartare
Coriander / Onion

Hind fillet / Truffle / Celery

Orange supreme / Rosehip tea
Chocolate bavarois

White Chocolate Heart / Dried fruit
Biscuit / Mango coulis

Coffee and sweet treats

160€ per person
80€/children younger than 10

Wine selection 45€
or wine « à la carte

BUFFET

December 31st 2018
on the 27th floor

Mise en bouche

Cold buffet

Marinated salmon with red beets
Saint-Jacques scallops lightly soured
with passion fruit
Semi-cooked marinated tuna,
organic quinoa and grated lemon
Chicory leaf, ham mousse
from the Ardennes
Mozzarella, lemon oil,
salmon egg and oyster
Royal chicken and truffle
Smoked breast and goose liver paté
with chicory confit
Prawn salad, tomato
and « ras el hanout » spices
Vichyssoise and chiffonade
of smoked salmon
Beef carpaccio with Asian flavours

Seafood counter

Hollow oysters
Flat oysters
Shrimp «bouquet» and grey shrimps
Winkles and sea shells
Assorted mussels

Hot buffet

Creamy soup with chanterelle mushrooms
Fillet of wild boar
Chestnuts and candied pears
Caramelized endives
Chicken with tarragon
Apple mousse with black truffle
Candied winter vegetables
Royal bream with Thai lemongrass
Basmati rice and wok vegetables
Assortment from
our Belgian Cheese Masters
Grapes and dried fruits

Dessert buffet

New Year's heart
Fresh fruit
An assortment
of chocolate glasses and coffee
A range of mousses and fruit Bavarian
Coffee & Mignardises

160€ per person

Wine selection 40€
or wine « à la carte »

Buffet dinner will be followed by a dance party.



THE RESTAURANT

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www.therestaurant.be