



GROUP MENUS

Good Food. Cold Beer. Great Company.

————— FOR PARTIES OF 8 TO 120 GUESTS —————

FOOD MENUS

Five packages, from a two-course lunch to a walking dinner.
Open a menu to see every dish. Prices exclude VAT. For group
bookings, a 50% deposit is automatically required.

Adaptations are available for allergies and dietary requirements.
Additional staff and venue hire costs may apply
depending on the event format.



TWO-COURSE MENU

FROM €32 — 8-120 Guests

Choose one starter and one main course.

8–50 guests — choose up to 2 options per course
51–120 guests — choose 1 option per course
The same menu is served to the entire table.

OUR CLASSICS TO START

Cheese Croquettes

Old Bruges and Abbey cheese

Garlic Scampi with Hoegaarden White Beer

Burrata & Mutabal (vegetarian)

Creamy burrata & smoky roasted
aubergine mutabal

MAIN COURSES

Weekly specials

Change according to the season and our Chef's inspiration,
and are therefore not communicated in advance. Example: Liège-style
meatballs; mussel vol-au-vent; scampi & avocado salad

¼ Roast Chicken

Roasting juices, fresh-cut fries, homemade
apple compote and mayonnaise

Aubergine Parmigiana (vegetarian)

Roasted eggplant, tomato sauce
and Parmesan cheese

DESSERTS

Chocolate Mousse or Crème Brûlée

+ €8



THREE-COURSE MENU

FROM €43 — 8-120 Guests

All starters are served sharing-style in the centre of the table for
everyone to enjoy, followed by a main course and dessert.

8–50 guests — choose up to 2 options for the main course and dessert
51–120 guests — choose 1 option for the main course and dessert
The same menu is served to the entire table.

SHARING STARTERS

Garlic Scampi with Hoegaarden White Beer

Mixte of Mini Croquettes

Old Bruges cheese & shrimp bisque croquettes

Tahini Caesar Salad

Romaine lettuce, Parmesan cheese, homemade
croutons, bacon and tahini dressing

Potato Mille-Feuille

Isigny cream & trout roe

Belgian Cheese Board (vegetarian)

Selection of Belgian cheeses

MAIN COURSES

Weekly specials

Change every week according to the season and our
Chef's inspiration, and are therefore not communicated
in advance. Example: Liège-style meatballs; mussel
vol-au-vent; scampi & avocado salad

¼ Roast Chicken

Roasting juices, fresh-cut fries, homemade
apple compote and mayonnaise

Aubergine Parmigiana (vegetarian)

Roasted eggplant, tomato sauce
and Parmesan cheese

DESSERT

Dame Blanche

Gaston vanilla ice cream, chocolate sauce
and homemade whipped cream

Homemade Chocolate Mousse

Dark chocolate, homemade whipped cream,
fleur de sel and olive oil



AFTERWORK

FROM €19 — 8-120 Guests

The Afterwork Package includes 5 bites per person.

For receptions lasting more than one hour, we recommend adding 3 additional bites per person, available on request.

BITES

**Garlic Scampi with
Hoegaarden White Beer**

Mixte of Mini Croquettes
Old Bruges cheese & shrimp bisque croquettes

Tahini Caesar Salad
Romaine lettuce, Parmesan cheese, homemade croutons, bacon and tahini dressing

Potato Mille-Feuille
Isigny cream & trout roe

Belgian Cheese Board (vegetarian)
Selection of Belgian cheeses



WALKING DINNER

FROM €40 — Min. 50 Guests

A generous and dynamic dining experience, designed for guests to move, mingle and enjoy a variety of dishes throughout the event. Includes 7 tasting dishes and 1 dessert per guest.

For events lasting more than 3 hours, we recommend adding 2 additional tasting dishes per person.

TASTING

Caponata
Confit aubergine, celery, capers, olives, tomato sauce & basil

Shallot Tarte Tatin

2 Mini Shrimp Croquettes

Sea Bream Ceviche
Sea bream marinated in ponzu, herb oil, lime & crème fraîche

Mini Toast Cannibal
Belgian-style beef tartare on crispy toast

Seoul-Style Popcorn Chicken
Crispy chicken with Korean gochujang sauce

Fresh-Cut Fries
Carbonnade sauce & mayonnaise served on the side

1 DESSERT PER PERSON (CHOOSE ONE)

Dame Blanche
Gaston vanilla ice cream

Mixed Berry Pavlova



THANKSGIVING & END-OF-YEAR MENU

FROM €52 — 8-120 Guests

A winter three-course menu, created by our Chef using the best seasonal products.

The starter and main course are each accompanied by a perfect beer pairing.

The main course is carved tableside by our Maître d'Hôtel, accompanied by a beer presentation highlighting the story, craftsmanship and perfect serve behind each pairing.

8–50 guests — choose up to 2 options for the main course and dessert
51–120 guests — choose 1 option for the main course and dessert

STARTERS

Sea Bream Ceviche

Sea bream, citrus leche de tigre, lime, fresh herbs & chilli

Beetroot Tartare

Finely diced beetroot, fresh herbs & a tangy dressing

MAIN COURSES

Roasted Turkey ±€8

Thanksgiving-style roasted turkey, traditional stuffing, cranberry sauce, roasted winter vegetables & rich turkey gravy

Coucou de Malines

Roasting juices, fresh-cut fries, homemade apple compote and mayonnaise

Roasted Cauliflower (vegetarian)

Whole roasted cauliflower, tahini, labneh, pomegranate, fresh herbs & toasted almonds

DESSERTS

Homemade Chocolate Mousse

Dark chocolate, homemade whipped cream, fleur de sel and olive oil

Bûche de Noël



BEVERAGE PACKAGES

Complete your event with one of our beverage packages, from a simple lunch package to an open bar or a flexible ticket system for afterwork events.



LUNCH PACKAGE

€12 PER PERSON

0.5 L water per person:
still or sparkling

1 drink of your choice:
beer 33 cl, Stella 50 cl, glass of wine
(+€1) or soft drinks

Coffee or Tea

AFTERWORK TICKETS

€3,10 / €11,20 PER TICKET

A flexible system, ideal for afterwork, events,
networking and informal receptions.

Beverage ticket — €3,10 / ticket
1 ticket = soft drink or 25 cl beer
2 tickets = 33 cl special beer

Cocktail ticket — €11,20 / ticket
1 ticket = 1 cocktail



OPEN BAR

2H — €20 · 3H — €26 · 4H — €32 PP

Welcome aperitif:
Spritz by Stella
(alcohol-free option),
beer 33 cl

Selection of beers and
/or alcohol-free beers,
wine and soft drinks

Coffee & tea

Cocktails are not included.

Additional open bar hour
± €10 per person

Cocktail package
± €12 per person / hour

