

## GROUPS & EVENTS

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# WINE & DINE - 75 PP

Celebrate in style with our WINE & DINE formula — a complete all-in menu with dishes and drinks for groups of up to 14 people.\* No need to choose in advance, making it perfect for surprise parties or last-minute plans.

\*For groups larger than 14, the same menu is available — we just ask for your dish selections 7 days in advance so our kitchen can prepare everything perfectly.

### APERITIF – CHOICE OF

#### **Mont Marçal Cava Brut Reserva**

#### **Chique Madam**

Grey Goose vodka, passion fruit, vanilla, Mont Marçal Cava Brut Reserva

#### **French Lemonade**

St. Germain elderflower liqueur, Cointreau, lime, soda

#### **Ceci n'est pas un pigeon (mocktail)**

Thomas Henry Pink Grapefruit, lime, pomegranate.

### AMUSE-BOUCHE

#### **Artichoke croquette**

with tartufata mayo, smoked paprika and lemon zest.

### STARTER

#### **Steak Tartare “Monroe”**

Hand-cut tartare from West Flemish Red beef, seasoned with brown butter, sumac, tarragon mayo & garden cress.

or

#### **Comté Cheese Croquette**

Our homemade deluxe cheese croquette with parsley, cress & lemon.

or

#### **Tuna Tartare**

Fresh southern-style tuna tartare with shallot, chives, egg cream & green herb-sesame vinaigrette.

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## MAIN COURS

### **Bavette**

Irish flank steak grilled on the Bastard BBQ.

Served with fresh beef-dripping fries, homemade mayo, a crisp green salad & pepper sauce.

or

### **Seabass**

With aubergine caviar & olive tapenade. Served with veal jus, basil oil & baby potatoes in the skin.

or

### **Ravioli Gigante!**

Two large ravioli filled with ricotta.

Finished with young spinach, tomato vinaigrette, beurre blanc with vin jaune, basil oil and aged balsamic.

## INCLUDED DRINKS

½ bottle of Rare Vineyards **house wine** (Languedoc, France)

or

**3 draft beers**

or

**3 soft drinks** of choice

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Still & sparkling Chaudfontaine water on the table

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Vergnano coffee / Satemwa tea after the meal

## OPTIONAL UPGRADES

- Upgrade your wines + 5  
switch to our chef's wine selection
- Swap your coffee for an Espresso Martini + 9
- Add a cheese platter (4 types of cheese) +15
- Add a dessert + 9

Choose from:

### **Dame Blanche**

Homemade vanilla ice cream with Madagascar vanilla, chocolate espresso crunch, Callebaut chocolate sauce & whipped cream

or

### **Apple**

Warm homemade tarte tatin with our own vanilla ice cream

or

### **Cheesecake**

Creamy baked Basque cheesecake, chef's secret recipe, served with homemade compote