

GROUPS & EVENTS

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 Madame

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.

STARTER

Steak Tartare “Monroe”

Hand-cut tartare from Belgian Black Angus beef, seasoned with brown butter, sumac, tarragon mayo & garden cress.

or

Comté Cheese Croquette

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

or

Porchetta Tonato

A delicious twist on the classic Vitello Tonnato, featuring our homemade porchetta. Tender pork belly, slow-cooked and rolled with fresh herbs, then crisped to perfection on the BBQ. Finished with a creamy tuna sauce, rocket and grated smoked ricotta.

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MAIN COURSE

Bavette

Beautiful Belgian Black Angus bavette, grilled to perfection on the Bastard BBQ.
Served with fresh beef-dripping fries, homemade mayo, a crisp green salad & pepper sauce.

or

Young Dover Sole

Classic pan-fried Young Dover Sole with a lemon butter sauce and freshly chopped parsley,
served with a fresh side salad, yoghurt vinaigrette and cress.
Accompanied by fresh fries fried in beef tallow and homemade mayonnaise.

or

Ravioli Gigante! VEGETARIAN

Two oversized ricotta-filled ravioli, finished with a butternut squash cream and sautéed wild mushrooms. Served with rocket and basil oil.

INCLUDED DRINKS

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

or

3 draft beers

or

3 soft drinks of choice

Still & sparkling Chaudfontaine water on the table

Vergnano coffee / Satemwa tea after the meal

OPTIONAL UPGRADES

- | | |
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| - 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

Homemade Chef's Tiramisu

Silky mascarpone cream layered with Sardinian almond biscuits, soaked in Vergnano espresso
and Luxardo Amaretto, delicately finished with cocoa powder.

or

Cheesecake

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