The Poet

RENAISSANCE
BRUSSELS HOTEL

STARTERS

Oyster Bar "Fines de Zelande"

Italian Charcuterie Board

Beef Carpaccio
truffle / parmesan / peppery rucola

Honey-Roasted Salmon
horseradish cream & toast

Foie Gras
mango chutney & fleur de sel

Honey-Roasted PumpKin
coriander / feta / pistachio

Kasha
roasted parsnip / goat cheese & nuts /
citrus dressing

MAINS

Carving Station
mustard-roasted leg of lamb
chermoula roast beef
gravy & béarnaise sauce

Roasted Salmon
mussels & scampi, leek fondue,
crayfish cream

Roasted Winter Roots

Rosemary-Roasted
Grenaille Potatoes

Wild Mushroom Risotto
truffle oil

DESSERTS

Selection of Belgian Cheese
Chocolate Feuillantine
Assortment of Macarons
Mini Mousseline Tropezienne
Speculoos & Lime Tiramisu
Red Velvet Cake

Vegetarian

€90,00 p.p. | Welcome drink included | Wine pairing €40 p.p.

All prices are in euros and include VAT and service charge.
List of allergens is available upon request.

BOOK YOUR SEAT HERE

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