



A LA CARTE

COMME CHEZ SOI

BRUSSELS

Starters

Euros

- ✂ Mousse of ham from the Ardennes «Pierre Wynants» 35,00 ♦
- Barbet red mullet fillet, fennel and sweet onion fondue, aniseed flavoured shellfish jus..... 50,00
- ✂ Salad of North Sea lobster with black truffles and potatoes 105,00
- Royal Belgian caviar «Oscietra» Special Selection for Comme chez Soi (50 gr) 160,00

- ✂ Sole fillets with a mousseline of Riesling and shrimps 50,00 ♦
- Dieppe scallops, razor clam, fermented cabbage, smoked sturgeon
- Caviar supplement Imperial Gold (10gr) 25,00 € 55,00
- ✂ Sole fillets with lobster medallions and cream sauce 75,00
- ✂ Potato mousseline with crab, shrimps and Royal Belgian
- caviar «Oscietra» white oyster butter with chive 105,00

Main courses

- ✂ Sole fillets with a mousseline of Riesling and shrimps 65,00 ♦
- Confit brill in flavoured oil, celeriac,
- veal's head, Gruyère d'Alpage AOP, sage 75,00 ♦
- ✂ Sole fillets with lobster medallions and cream sauce 105,00 ♦
- ✂ Potato mousseline with crab, shrimps and Royal Belgian,
- caviar «Oscietra» white oyster butter with chive 185,00

- Grilled veal filet, veal sweetbread,
- béarnaise with hazelnut butter, pommes pont neuf (for 2 ppl) pp 65,00 ♦
- Saddle of hare, creamy Pomerol coulis with Tierenteyn mustard,
- sauté of wild mushrooms (for 2 ppl) pp 70,00 ♦
- Rack of venison with smoked cranberries, black pudding,
- shoulder confit with rosemary, wild mushrooms, scorzonera 75,00 ♦

✂ : Evergreen

The warm desserts are presented on a special list.
Please order them at the beginning of the meal.

♦ Dishes with a second service.

In case of a very wide range of "à la carte" orders,
waiting time could be longer.

We thank you for your understanding.

Service and Taxes included

Please advise us of any allergies or specific food restrictions.

For the respect of our teams, we close our house at 4:30 pm and 00:15 am