



ARTFOOD  
T R A I T E U R

## Selection 2019

*The gourmet art of enchanting your guests*

Our prices are indicative and do not include VAT (6 % on deliveries, 12% and 21% for full service) and may change according to the number of guests, the type of event and the venue of the event. Our menu is subject to change depending on seasonal products available on the market.

Our sales team is entirely at your disposal in order to work out a personalised estimate.

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# CONTENTS

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ECOLOGICALLY SOUND VISION.....	2
COCKTAIL APPETISERS– WALKING DINNER .....	3
COCKTAIL FORMULAS .....	7
COCKTAIL STATIONS .....	9
SEATED DINNER.....	11
COCKTAIL AND SEATED DINNER FORMULA .....	13
COLD BUFFETS.....	14
HOT BUFFET DISHES .....	16
SALAD BUFFETS.....	18
GARDEN PARTY - BARBECUE.....	19
DINNER STATIONS .....	21
SWEET CORNER.....	25
DESSERT STATIONS .....	26
SUPPER STATIONS.....	27
DELIVERED BUSINESS LUNCHES .....	28
DRINKS .....	31
OUR SERVICES.....	33



# ECOLOGICALLY SOUND VISION

## *Our commitment to organic food*



Ever alert to the environmental impact of consumerism on our planet, we offer a sustainable alternative with all the items on our menu by using minimum 20% of organic products as well as locally sourced products where possible.

Should you so wish, we can cater your event with 100% organic products.

Certification Certisys <http://www.certisys.eu> N°1401826

## *Our Weforest commitment*



Trees to save the climate.

In order to reduce our carbon footprint, we contribute to the natural regeneration of the sub-tropical forest of Meghalaya in India by supporting the actions of the WeForest NGO.

## *Our Ecodynamic commitment*



We have been awarded the 'Ecodynamic Enterprise' label that is the official recognition of companies that adopt a healthy and sustainable management policy.

## *Our commitment to food safety*



We have obtained the FASFC (Federal Agency for the Safety of the Food Chain) 'Smiley' label that guarantees optimal food safety via the HACCP (Hazard Analysis Critical Control Point). This label provides a guarantee for our clients that all the legal obligations in terms of food safety and hygiene have been strictly observed. It also provides a guarantee of quality throughout the whole food chain right through to your plate.

- The selection of our suppliers; HACCP system, commitment to products, etc.
- The traceability of our products in order to avoid GMOs, palm oil, etc.
- Checks on our workshops to fulfil quality requirements
- Total integrity throughout the hot and cold food chain
- Control of allergens

## *Our commitment to sustainable food*



We have just been awarded the Good Food label that supports and offers guidance to restaurants/caterers who adopt a sustainable approach.

The criteria for obtaining this label are based on the following: consumption of local and seasonal products, animal protein alternatives, ecologically produced foods and reducing food wastage to a minimum.



# COCKTAIL APPETISERS – WALKING DINNER

OUR APPETISERS ARE DELICIOUS AND PERFECTLY PRESENTED AND ARE IDEAL FOR ALL OCCASIONS; FOR APERITIFS OR WALKING DINNERS, THEY WILL DELIGHT YOUR GUESTS. MINIMUM 20 APPETISERS FOR EACH ITEM.

## On tall tables price/person

Mixed platter with crudités and home-made grissini with parmesan	2.50€
Platter of crisps made with seasonal forgotten vegetable	2.50€
Platter of crunchy appetisers accompanied by an assortment of dips (hummus, tapenade, etc.)	2.50€
Gourmet planks (vegetables, tapenade, antipasti, grissini, olives, cheese, etc.)	6.00€

## Cold appetisers 1.50€ each

Vitelotte potatoes with caviar cream ~ Antipasti brochette ~ Club sandwich of duck foie gras on gingerbread ~ Cherry tomato stuffed with shrimps ~ Melon balls wrapped in Parma ham ~ Blini with salmon ~ Club sandwich with red mullet, mozzarella and tapenade ~ Potato stuffed with foie gras, topped with fleur de sel ~ Parmesan crisp with foie gras and lentils ~ Vegetable tartare on endive leaves ~ Diced semi-cooked albacore tuna with Piment d'Espelette ~ Sliced young goat's cheese on gingerbread ~ Chicken lollypop with sesame seeds ~ Mushrooms stuffed with lentil mousse ~ Bintje potato stuffed with salmon eggs and wasabi ~ Club sandwich of smoked duck breast on gingerbread ~ Parmesan trio ~ Meatball with coriander ~ New potato with vegetable mousse ~ Rolled pancake with Italian ham ~ Tatin of smoked duck with apple

## Lollipops 1.50€ each

Cube of salmon marinated in wasabi ~ Goat's cheese in 3 colours ~ Sashimi with albacore tuna and sesame ~ Antipasti lollypop ~ Club sandwich with duck foie gras on gingerbread ~ Cherry tomato stuffed with shrimps ~ Melon ball wrapped in Parma ham ~ Foie gras praline ~ Rolled pancake with smoked salmon and trout roe ~ Teriyaki chicken ~ Duck breast with mango ~ Thai style chicken ball ~ Cube of swordfish with Piment d'Espelette ~ Vegetarian antipasti ~ Polenta lollypop with olive and basil ~ Mini tomato stuffed with goat's cheese

## Spoons 1.60€ each

Beef carpaccio with parmesan ~ Albacore tuna tartare with coriander ~ Scallop tartare with celery and hazelnut aroma ~ Fresh salmon tartare with herbs ~ Lobster cocktail with tarragon\* ~ Avocado and crab ~ Smoked salmon and young goat's cheese parcel ~ Brown shrimp tartare ~ Rolled pancake with smoked salmon and trout roe ~ Canard with chutney ~ Hummus with sesame ~ Scallop carpaccio with truffle oil ~ Smoked trout with beetroot tapenade ~ Vitello Tonnato with capers ~ Sweet and sour scampi ~ Seasonal vegetable mousse and Bresaola crisps ~ Royal seabream carpaccio with shrimps perfumed with rice vinegar ~ Octopus carpaccio with bell pepper trio and Piment d'Espelette ~ Poached quail's egg with nutmeg and watercress ~ Tomato and mozzarella on basil and pistachio nut pesto

\* supplement 1.00€



### **Cold soups\* 2.90€ each**

Cucumber emulsion with tapenade ~ Andalusian gazpacho with lumpfish roe cream ~ Tomato soup with quark and vanilla ~ Courgette gazpacho, lemon thyme emulsion ~ Cream of green asparagus soup with brown shrimps ~ Water melon gazpacho with basil-perfumed oil

\* The services of a cook are needed

### **Cold verrines (40gr) 4.00€ each**

Salmon tartare with fresh herbs ~ Tabbouleh with mint and tandoori chicken ~ Calamari salad marinated in lime ~ Trio of guacamole, crab and tomato ~ Duck and sweet potato parmentier ~ Quinoa with beetroot and wakame ~ Veal and feta tartare ~ Cauliflower tabbouleh ~ Thai-style beef ~ Provençal vegetable flan ~ Stir-fried tofu with ginger and Thai basil ~ Scampi with coriander and soy bean sprouts ~ Italian-style steak tartare with parmesan shavings ~ Albacore tuna tartare with ginger and coriander ~ Lobster and broccoli tartare with bisque sauce\* ~ New Wave tartare (salmon, foie gras, scallops)\* ~ Crayfish with seasonal garnish\* ~ Shrimp cocktail ~ Seasonal vegetable tartare with granola ~ Pan-fried Mediterranean-style squid ~ Tomato with pine nuts

\* supplement 1.00€

### **Mini cold plates (15x14cm) 6.50€ each**

Beef carpaccio with old parmesan ~ Scallop carpaccio with truffle oil ~ Sliced chicken marinated in lemon and tarragon ~ Slow-cooked duck supreme with apple molasses ~ Octopus with Niçoise-style stuffing and octopus ink ~ Cod brandade with chorizo ~ Foie gras carpaccio with balsamic vinegar ~ Crayfish tartare with multi-herb-infused oil\* ~ Italian-style steak tartare ~ Salmon cube in citrus fruit marinade with avocado ~ Seasonal vegetable sprouts with sherry vinegar ~ Vitello Tonnato with baby capers ~ Vegetable tartare with black olive oil ~ Beetroot carpaccio with black radish with ginger ~ Albacore tuna tartare marinated in lime juice ~ Royal sea bream carpaccio with wasabi, shrimps and marinated baby fennel

\* supplement 1.00€

### **Hot appetisers\* 1.50€ each**

Banana and/or prune wrapped in bacon ~ Chicken saté with yoghurt and mint sauce ~ Smoked salmon and horseradish quiche ~ Croque-monsieur with Orval cheese ~ Provençal quiche ~ Scampi brochette with sesame ~ Muffin with basil pesto ~ Red mullet with creamed goat's cheese Niçoise-style ~ Mini pizza with seasonal toppings ~ Mozzarella and basil bruschetta ~ Crispy goat's cheese with honey and herbs ~ Corolla of mushrooms and mozzarella ~ Mozzarella and basil tartlet

\* The services of a cook are required

### **Croquettes and Tempura\* 2.30€ each**

Chicken croquette ~ Shrimp croquette\* ~ Cheese croquette ~ Thai shrimp tempura ~ Antilles-style accra ~ Asian assortment (spring rolls, etc.) ~ Vegetable tempura

\* The services of a cook are required



### Hot soups\* 3.30€ each

Cream of watercress with brown shrimps ~ Mushroom and hazelnut cappuccino ~ Lobster bisque ~ Carrot and coriander ~ Cream of white asparagus ~ Cream of parsnip with parsley ~ Butternut and chestnut

\* The services of a cook are required

### Hot verrines\* (40g) 4.00€ each

Chicken fricassée with truffle ~ Warm crème brûlée with parmesan ~ Cod brandade with chorizo ~ Pan-fried devilled scampi ~ Poached quail's egg on a bed of truffle-perfumed leeks ~ Potato espuma with black truffle ~ Creamy risotto with morel mushrooms ~ Wild mushroom and chestnut risotto ~ Baked scallop with 5- aroma celery mousse ~ Slow-cooked rabbit, white carrot mousse with multi-herb infused oil ~ Brill with brown shrimps in a bisque liqueur ~ Saffron-perfumed quinoa with grilled vegetables, bell pepper cappuccino ~ Ravioli with baby rabbit in broth ~ Sweet verrines ~ Caramelised sweetbreads with pea coulis ~ Pan-fried baby squid with coriander ~ Sautéed rabbit with chorizo-perfumed gravy ~ Quail fricassée with grapes

\* The services of a cook are required

### Mini hot casseroles\* (30gr) 5.00€ each

Lobster ravioli, green asparagus with bisque sauce ~ Gillardeau n°5 oyster with white butter sauce and horseradish (min 50 oysters) ~ Scrambled eggs with truffle ~ Goat's cheese and thyme ravioli ~ Duck breast with rhubarb and gingerbread croutons ~ Monkfish saltimbocca, creamy celery purée ~ Scallops with liquorice ~ Sliced veal with parsnip mousseline ~ Hamburger with foie gras ~ Slow-cooked lamb, turnip mousse and pea coulis ~ Crispy fried calf's sweetbreads with morel mushrooms ~ Pan-fried foie gras with cider ~ Saltimbocca with sage and mozzarella ~ Lobster in a bisque sauce ~ Crayfish in verbena broth ~ Veal kidneys, soubise sauce on smashed new potatoes ~ Warm medley of green asparagus and lobster

\* The services of a cook are required

### Trendy Bowls \* 12.00€ each

Pumpkin and coriander hummus with pea and radish sprouts ~ Fennel and broad bean tartare with beetroot vinaigrette ~ Crispy fried salmon with fresh spinach pesto, celeriac tartare ~ Red tuna tataki with wakame and crumbled nori ~ Spring roll with Peking duck, soy beans and lotus flower ~ Giant scampi with yellow carrot coulis and salsify crisps ~ Unilateral fillet of pikeperch, asparagus sprouts and mangetouts

\* The services of a cook are required

### Sweet appetisers (8gr) 1.00€ each

Chocolate truffle ~ Macaron ~ Chocolate orange sticks ~ Florentines with dried fruit and nuts ~ Coconut rocks ~ Mini brownies ~ Mini cake ~ Cookies ~ Mini 'merveilleux' ~ Mini choux pastries ~ 'Diplomate' ~ 'Financier'

### Sweet bites (16gr) 2.00€ each

Baby choux pastry ~ Chocolate tartlet ~ Seasonal fruit tartlet ~ Caramel and walnut tartlet ~ Mini 'merveilleux' ~ Chocolate and nut brownies ~ 'Tropézienne' ~ 'Misérable' ~ Chocolate crunch ~ Apple tatin ~ Energy balls



### **Sweet lollipops** 1.50€ each

Soft salt butter caramel ~ Floral macaron ~ Strawberry with chocolate ~ Cape gooseberry\* ~ Florentine ~ Selection of pralines ~ Fruit trio ~ Chocolate truffle

\* supplement 1.00€

### **Sweet spoons** 1.60€ each

Pavlova with red fruit ~ Seasonal fruit tartare ~ Panna cotta with coconut milk ~ Raspberry crémeux ~ Tiramisu with coffee and speculoos ~ Cheesecake with crumble ~ Ricotta with purple carrot ~ Mini tomato with mascarpone and basil ~ Sweet potato and almond mousse ~ Italian-style lemon meringue mousse ~ Chocolate mousse with orange zest

### **Sweet verrines** (30gr) 3.50€ each

Pavlova with red fruit ~ Chocolate mousse with praliné ~ Tiramisu with speculoos ~ Apple crumble with ginger ~ Panna cotta with citrus fruit and coconut milk ~ Pineapple tartare with vanilla and mint ~ Crème brûlée with tea\* ~ Lemon and ginger shortbread ~ Chia seeds with coconut milk and citrus fruits ~ Strawberry and mascarpone muesli ~ Strawberry tartare with basil and lime ~ Rice pudding with raspberries ~ Fruit tartare with mint ~ Illy coffee and amaretto mousse

\* supplement 1.00€



# COCKTAIL FORMULAS

Prices are by way of indication only based on a minimum of 50 people and may vary depending on the number of guests and the duration of the event. Complete choice of dishes on request and possibility of choosing the bubbles and wines according to your wishes.

## **Cocktail Discovery Formula 18.00€**

Cava Misolfa Brut Reserva Bio

White wine: Pablo Claro Chardonnay Bio

Red wine: Montmija Syrah Claude Vialade Pays d'Oc Bio

Organic Silly beer, Bru mineral water, soft drinks, organic fruit juices

Home-made flavoured water (min100 guests) from April to September

Platter of crudités and grissini

Chef's selection of 3 cold appetisers, 3 lollipops, and 2 cold appetiser spoons

Hot option 2 hot appetisers for 2.00€

## **Business Cocktail Formula 25.00€**

### **Bernard Delmas Crémant de Limoux cuvée passion Bio**

White wine: El Picoteo-Bodegas Piqueras Bio

Red wine: Paul Jaboulet Aîné – Biographie "Organic" Côtes du Rhône Bio

Organic Silly beer, Bru mineral water, soft drinks, organic fruit juices

Home-made flavoured water (min100 guests) from April to September

Platter of crudités and grissini

Chef's selection of 2 cold appetisers, 2 lollipops, 2 cold appetiser spoons and 3 cold main course verrines (20cl) (40g)

## **Gourmet Cocktail Formula 35.00€**

Champagne Bonnet-Ponson Brut 1er Cru

White wine: El Picoteo-Bodegas Piqueras Bio

Red wine: Paul Jaboulet Aîné – Biographie "Organic" Côtes du Rhône Bio

Organic Silly beer, Bru mineral water, soft drinks, organic fruit juices

Home-made flavoured water (min100 guests) from April to September

Platter of crudités and grissini

Chef's selection of 2 cold appetisers, 2 hot appetisers, 2 cold appetizer spoons and 2 cold main course verrines (40g), 2 hot main course verrines (40gl), 2 dessert bites





**Cocktail Stations Formula 38.00€ (min 100 people)**

Cava Misolfa Brut Reserva Bio

White wine: Pablo Claro Chardonnay Bio

Red wine: Montmija Syrah Claude Vialade Pays d'Oc Bio

Organic Silly beer, Bru mineral water, soft drinks, organic fruit juices

Home-made flavoured water (min100 guests) from April to September

Platter of crudités and grissini

Assortment of 5 items of your choice: cold, hot and appetisers, lollipops, savoury and sweet spoons

Choice of 2 cocktail stations ([see selection](#))

**Elegance Cocktail Formula 42.00€**

Champagne Bonnet-Ponson Brut 1er Cru

White wine: Domaine Trichon Chardonnay AOC Bugey Bio

Red wine: **Château Grand-Pey-Lescours, Saint-Emilion Grand Cru Bio**

Organic Silly beer, Bru mineral water, soft drinks, organic fruit juices

Home-made flavoured water (min100 guests) from April to September

Platter of crudités and grissini

Assortment of 2 cold appetisers, 2 hot appetisers, 3 cold appetiser spoons.

2 cold main course verrines (40g), 2 hot main course verrines (40g), 1 soup,

2 plates and 2 dessert verrines

**Trendy Cocktail Formula 44.00€ (min 60 people)**

Cava Misolfa Brut Reserva Bio

White wine: Pablo Claro Chardonnay Bio

Red wine: Villa Harmonia Rosso Bio

Organic Silly beer, Bru mineral water, soft drinks, organic fruit juices

Home-made flavoured water (min100 guests) from April to September

Platter of crudités and grissini

Assortment of 3 savoury trendy bowls and 1 trendy dessert bowls such as:

Octopus tentacle, sun-dried tomato with deep-fried basil ~ Casserole of beef cheek with baked figs and

gingerbread ~ Trio of kale tempura, Jade and yellow courgette in Satsuki sauce ~ Red lentils with coconut

and lemongrass and Thai basil ~ Baby leeks with vinaigrette, black rice risotto ~ Fillet of beef, balsamic

caramel, parmesan tile biscuit

**\* Conditions for the fixed-price formulas:**

*Fixed price based on minimum 50 people with 2-hour cocktail, drinks and material included (bar, tall tables, tableware, etc.). For the drinks we allow for maximum 1/3 bottle per person. Over and above this, we charge for time and goods. Our fixed prices do not include service and logistics costs.*



# COCKTAIL STATIONS

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Ideal for adding zest to your receptions with chefs who cook on the spot for your guests..  
The examples below give you an idea of the style you can expect:

## **Healthy Shots Cocktail Station 8.00€**

Fresh seasonal fruit and/or vegetable juices prepared on the spot in front of your guests.

## **Perfumed Water Cocktail Station 6.00€**

Strawberry-Lemon-Basil ♦ Orange-Blueberry ♦ Watermelon-Mint ♦ Orange-Cucumber ♦  
Pink Grapefruit-Rosemary ♦ Blueberry-Lavender ♦ Orange-Flat-leaf Parsley

## **Cocktail Bar Station 18.00€**

Three cocktails made on the spot in front of your guests: Mojito ♦ Caïpirinha ♦ Tequila Sunrise ♦ Bloody Mary ♦  
Caipirosca ♦ Cosmopolitan ♦ Strawberry Daiquiri, etc.  
Gin Cocktails: perfumed with rose petals, liquorice, black pepper, cucumber

## **Iberica Cocktail Station 10.00€/pers Special Bellota 20.00€/pers**

Pata Negra sliced from a holder on the spot in front of your guests and accompanied by Manchego cheese,  
Catalan bread, sun-dried tomatoes, olives, etc.

## **Teppanyaki Cocktail Station 10.00€**

Assortment of meat saté and marinated fish, crunchy vegetables accompanied by noodles. All stir-fried on  
the spot in front of your guests.

## **Tartare Cocktail Station 6.00€**

Chopped and seasoned on the spot in front of your guests. Choice of two tartares:

Steak tartare using local beef ♦ Italian-style steak tartare ♦ Salmon tartare with coriander ♦ Albacore tuna  
tartare with bruschetta, parmesan, etc.

## **Hot Foie Gras Cocktail Station 7.00€**

Pan-fried duck foie gras cooked in front of your guests accompanied by caramelised apple, sauces,  
gingerbread, etc. (1 slice)

## **Sushi Cocktail Station 7.50€**

Selection of sushi, maki, sashimi, California rolls, etc. prepared on the spot in front of your guests.

## **Casserole Cocktail Station 8.00€**

Assortment of mini seasonal casseroles cooked on the spot: Scampi with fresh tomatoes ♦ Sautéed mushrooms  
♦ Scallops with lemongrass ♦ Thai sliced chicken ♦ Sliced suckling pig with caramel ♦ Pan-fried foie gras with  
vanilla and fleur de sel ♦ Crayfish and red curry dim sum



### **Papillotes Cocktail Station 8.00€**

Assortment of 2 mini papillotes made with seasonal products and cooked on the spot: Red mullet with goat's cheese ♦ Scampi with fennel ♦ Scallops with liquorice ♦ Seasonal vegetables ♦ Scampi with fresh tomatoes ♦ Sliced chicken fillets with mushrooms ♦ Calamari with lemon and coriander ♦ Suckling pig with tartufata, etc.

### **Espuma Cocktail Station 6.00€**

Assortment of 3 dishes with seasonal espuma prepared on the spot: Beetroot espuma on a bed of lentils ♦ Watercress espuma on a bed of brown shrimps ♦ Green asparagus espuma on a bed of smoked salmon ♦ Potato parmentier espuma on a bed of leeks with truffle ♦ Foie gras espuma ♦ Lobster bisque espuma on a bed of sprouting vegetables and granny smith apple, etc.

### **Shellfish Cocktail Station 10.00€ (min 100 people)**

Assortment of 2 flat oysters and 2 deep oysters opened on the spot and served with accompaniments: rye bread, shallot vinegar, lemon, etc. All served on a bed of ice

### **Fritto Misto Cocktail Station 6.00€**

Assortment of delicious deep-fried fish with a saffron-perfumed rouille: scampi, calamari, mini smelt, cube of swordfish, cube of cod etc. (Requires a powerful extractor hood or to be cooked outdoors)

### **Croquette Cocktail Station 9.00€**

Assortment of tasty home-made croquettes, with brown shrimps, cheese and ham. Fried on the spot and accompanied by sauces and different salads. (Requires a powerful extractor hood or to be cooked outdoors)

### **Elegance Cocktail Station (estimate on request)**

Pan-fried scallops prepared on the spot in front of your guests and served with a truffle espuma.  
Pan-fried crayfish cooked on the spot in front of your guests and served with a lemongrass broth. Caramelised calf's sweetbreads prepared on the spot and served with apple molasses and leeks with truffle

#### **\* Conditions for Cocktail Stations**

*In addition to cocktails and based on minimum 50 people with one station for two hours (three items per person); does not include service. The formula includes the cost of decoration as well as the material for your station.*



# SEATED DINNER

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We can prepare a customised gastronomic meal using the best seasonal products according to your tastes and dietary restrictions.

## **Cold starters spring/summer 13.00€**

Salmon marinated in citrus fruits, white carrot mousse, avocado extract  
Sea bream carpaccio with shrimps, wasabi aroma, marinated baby fennel  
King crab with Piment d'Espelette, guacamole, sun-dried plum tomatoes  
Tagliata of Simenthal beef with rocket, old parmesan shavings, balsamic caramel  
Slow-cooked strips of veal marinated in sage and lemon, beefheart tomato, little gem lettuce  
Saffron-perfumed quinoa with grilled vegetables, bell pepper and smoked paprika emulsion (vegetarian)

## **Hot starters spring/summer 16.00€**

Lobster ravioli, red curry espuma, hearts of bok choy and sweet vinaigrette  
Poached fillet of sole, brown shrimps and chervil liqueur  
Flash-fried scallops, celery and granny smith tartare, pea coulis  
Spring vegetable tempura with Japanese vinaigrette (vegetarian)  
Pigeon, broad beans, Taggiasca olive sauce  
Suckling pig dim sum with ginger, combava broth with Jasmin Mandarin

## **Main courses spring/summer 18.00€**

Fillet of line-caught seabass with verbena, poivrade artichoke, sun-dried tomato curl  
Saddle of cod with brown shrimps and leeks, potato mousse, truffle gravy  
Venere rice risotto with Sicilian aubergine and Parmigiano Reggiano shavings (vegetarian)  
Peking duck breast with Sichuan pepper, fried figs and caramelised apple  
'Patte Jaune' chicken suprême, baby vegetable filo parcels with chorizo-perfumed gravy  
Crown of lamb with green asparagus, chickpea galette, thyme gravy  
Roast veal fillet buttered green asparagus, morel mushroom sauce (+2.00€)  
Striploin steak of 7-week aged Holstein beef, pont neuf potato, meat juices (+10.00€)

## **Desserts spring/summer 7.00€**

Dome of Pavlova with red fruit (individual or per table of 8)  
Warm vine peach trio  
Guanja chocolate moelleux with a melting heart of red fruit and bourbon vanilla ice cream  
Strawberry soup perfumed with mint and elderflower iced teardrops  
Brittany shortbread, ginger crèmeux, dark chocolate whipped cream  
Zabaglione with Spumante and forest fruits, almond milk sorbet



### **Cold starters autumn/winter 15.00€**

Scallop carpaccio, cauliflower tabbouleh, crumbled truffle

Half Canadian lobster with salade folle and foie gras, orange-perfumed vinaigrette (+3.00€)

Sprout carpaccio with ewe's milk cottage cheese (vegetarian)

Duck breast cooked at 61°, medley of leeks and sprouting vegetables, truffle-perfumed vinaigrette

Roast deboned quail on beetroot carpaccio with daikon radish and ginger

Duck foie gras cooked in a muslin wrap, hibiscus jelly, date and chestnut chutney

### **Hot starters autumn/winter 16.00€**

Brill in winter vegetable broth with nori seaweed

Flash-fried scallops, celery and hazelnut tartare, creamed butternut and chestnut

Open sandwich with wild mushrooms, poached farmhouse egg with balsamic vinegar sauce (vegetarian)

Baby rabbit ravioli in broth, finely diced celery and Jerusalem artichoke

Slow-cooked wild pigeon, pigeon drumstick croquettes, baby spinach leaves

Nugget of calf's sweetbreads with apple molasses, Sakura Cress with hazelnut oil, pollen crisp (+3.00€)

### **Main courses autumn/winter 18.00€**

Fillet of monkfish, bouillabaisse liqueur, slow-cooked baby fennel, bouchon potato

Saddle of pikeperch with morel mushrooms, Ratte potato mousseline (+2.00€)

Semi-cooked wild Scottish salmon, seasonal vegetable tatin, watercress liqueur

Potato risotto, shards of chestnut, shavings of mature parmesan (vegetarian)

Duck breast, roast polenta, braised endives and trompette mushrooms

'Patte Jaune' chicken suprême with apple molasses glaze, parsnip mousse, wild mushrooms

Fillet of veal, tangy reduced sauce with girolles mushrooms, salsify confit

Fillet of Charollais beef, winter vegetables, pont neuf potatoes, espuma of Béarnaise sauce (+3.00€)

### **Game from the Ardennes 23.00€**

Fillet of young wild boar, Jerusalem artichoke mousseline

Roast pheasant suprême with forgotten vegetables, braised endives

Fillet of venison on a bed of wild mushrooms and creamed parsnips

### **Desserts autumn/winter 7.00€**

Revisited tarte tatin, crème caramel, semi-salted butter and speculoos

Deconstructed dame blanche with Guanaja (individual or per table of 8)

Suzette-style French toast with Mandarine Napoléon liqueur

Zabaglione with spiced clementine in champagne, pistachio nut granola

Bitter chocolate crust with a hint of Corsican citron, lemon thyme and granita

Vacherin with almond milk and raspberries

### **Options**

Cocktail snacks depending on the menu 8.00€

Trou Normand, apple sorbet and Calvados or Coupe Colonel, lemon sorbet and vodka 3.50€

Platter or buffet of cheeses aged by our Master cheese maker Charly 7.00€



# COCKTAIL AND DINNER FORMULA

COCKTAIL AND DINNER FORMULA - 95.00€

## Welcome cocktail

Assortment of 5 appetisers

## 3-course meal served at table

Cold starters:

See Menu

Main courses:

See Menu

Desserts:

See Menu

## Drinks for the cocktail and the meal

Cava Misolfra Brut Reserva Bio (only for the cocktail)

White wine: Pablo Claro Chardonnay Bio

Red wine: Montmija Syrah Claude Vialade Pays d'Oc Bio

Soft drinks: Bru mineral water, organic fruit juice etc. Buffet with Nespresso coffee and tea

## Materiel

Classic table and tableware

Round tables for min. 10 people, black or white table cloths, white napkins, black velvet folding chairs, Cabernet glassware, white porcelain plates with silver border, Eternum stainless steel cutlery

*(For other choices, see decoration catalogue)*

## Personnel

The necessary personnel to ensure the perfect service for your dinner based on one hour of cocktails and two hours for dinner.

We allow for three hours preparation and two hours clearing away.

## Option:

### Cocktail

Bernard Delmas Crémant de Limoux Bio +3.00€, Champagne Bonnet-Ponson +5.00€,

Champagne Taittinger +12.00€, Champagne Roederer +13.00€

### Wine - Gourmand 3.00€

White wine: El Picoteo-Bodegas Piqueras Bio

Red wine: Paul Jaboulet Aîné – Biographie "Organic" Côtes du Rhône Bio

### Wine - Elegance 5.00€

White wine: Domaine Trichon Chardonnay AOC Bugey Bio

Red wine: **Château Grand-Pey-Lescours, Saint-Emilion Grand Cru 2015 Bio**

### \* Conditions for this formula

Complete formula only based on minimum 100 people for a cocktail lasting one hour and a dinner of two hours and full formula of eight hours per member of staff. The formulas include the material for guaranteeing the perfect execution of your event, including preparing the room, serving, clearing up and cleaning up the premises. The fixed price for drinks includes max. ½ bottle per person. Over and above this we charge for time and goods. We charge €30 per hour/per member of staff in addition to the fixed price for the formula. Heavy kitchen equipment is not included.

13



# COLD BUFFETS

OUR BUFFETS ARE AVAILABLE FOR A MINIMUM OF 20 PEOPLE AND CAN INCLUDE HOT DISHES ON REQUEST

## **Discovery Cold Buffet 22.00€ (Min. 20 people)**

Slow-, semi-cooked salmon, radish crisp and seasonal sprouting vegetables

Swordfish carpaccio with slow-cooked vegetables

Sautéed organic tofu with virgin sesame oil (vegetarian)

Caramelised tenderloin fillet of suckling pig with prunes

Chicken saté marinated in lemon, olives and tarragon

Semi-cooked beef tagliata with rocket and parmesan shavings

### Accompaniments

Assortment of 5 seasonal salads, sauces, olive oil, butter and wholegrain bread rolls

Hot dishes also available: see the selection below

## **Sensation Cold Buffet 25.00€ (Min. 20 people)**

Salmon marinated gravlax style with vodka and pomegranate

Octopus carpaccio with vanilla and Sakura Cress

Sautéed scampi with sesame and Thai-style vegetables

Rouleau of grilled courgette with goat's cheese and honey (vegetarian)

Slow-cooked duck breast in a fan shape, pollen

Vitello Tonnato carpaccio with olives and capers

### Accompaniments

Assortment of 5 seasonal salads, sauces, olive oil, butter and wholegrain bread rolls

Hot dishes also available: see the selection below

## **Elegance Cold Buffet 35.00€ (price does not apply during the Christmas period – min. 30 people)**

Slices of semi-cooked Albacore tuna, fennel marinated with Piment d'Espelette

Cassolette of lemon sole and brown shrimps with slow-cooked leeks

Verrine of lobster with asparagus in weck jars

Rillettes of preserved duck leg with juniper

Foie gras cooked in a muslin wrap, seasonal fruit chutney, home-made brioche

Fillet of lamb stuffed with tartufata, mushroom duxelle

### Accompaniments

Assortment of 5 seasonal salads, sauces, olive oil, butter and wholegrain bread rolls

Hot dishes also available: see the selection below

## **True Belgian Cold Buffet 25.00€**

Roulade of fillet of plaice with Zeeland mussels and celery

Trout trio: rillettes, smoked, roe on bintje potatoes

Tomato stuffed with North Sea brown shrimps

Fillet of suckling pig in a traditional grain mustard crust

Filet d'Anvers with traditional garnish

Coucou de Malines with apple molasses glaze and slow-cooked grapes

### Accompaniments

Assortment of 5 seasonal salads, sauces, olive oil, butter and wholegrain bread rolls

Hot dishes also available: see the selection below



### **Mediterranean Cold Buffet 25.00€**

Squid marinated in lemon and coriander  
Sautéed scampi with olives and raw vegetable tagliatelle  
Fillet of sea bass with artichokes and sun-dried tomatoes  
Marinated and grilled vegetable antipasti  
Beef carpaccio with parmesan and rocket  
Veal escalope pizzaiola

#### Accompaniments

Assortment of 5 seasonal salads, sauces, olive oil, butter and wholegrain bread rolls

Hot dishes also available: see the selection below

### **Cheese Party Buffet 18.00€**

Assortment of cheeses aged by our Master cheesemaker Charly, from the best regions of Belgium, France and Italy.

#### Accompaniments

Assortment of 5 seasonal salads, sauces

Assortment of jams, nuts as well as wide choice of special bread

### **Continental Breakfast Buffer 15.00€**

(min. 20 people)

Assortment of four cold cuts and 4 cheeses, smoked salmon, etc.  
Sweet assortment: fresh fruit salad, organic jams, cereals, yoghurts, etc.  
Selection of mini breakfast pastries (2 per person)  
Selection of wholegrain bread rolls (2 per person)

#### Hot option:

Eggs cooked on the spot - supplement 3.00€ per person

Eggs as you like them: scrambled, fried, boiled, omelette, etc.

### **Healthy Breakfast Buffet 18.00€**

(Min. 20 people 72 hours in advance)

Verrine of fresh fruit salad  
Verrine with chia cream – rice pudding style  
Green market-fresh smoothies  
Super healthy pancakes with jam, organic fruit  
Yoghurt with granola

### **Brunch Buffet 25.00€**

Mini breakfast pastries and bread rolls (croissants, pains au chocolat, crisp bread rolls, etc.)  
Savoury assortment with smoked salmon, cheese, cold cuts, farmhouse butter, etc.  
Sweet assortment with jam, chocolate spread, cereals, yoghurt, etc.  
Caesar salad, pasta salad with grilled vegetables, quinoa tabbouleh  
Home-made cake, fresh fruit salad,

Live: Eggs cooked on the spot

Scrambled eggs, bacon, diced tomato, mushrooms, etc.

Accompanied by bacon, sausage, onions





# HOT BUFFET DISHES

AVAILABLE EXCLUSIVELY AS A COMPLEMENT TO COLD BUFFETS. CHOICE OF ONE DISH FROM THE SELECTIONS BELOW. SUPPLEMENT OF €5 FOR ADDITIONAL DISHES FOR A MINIMUM OF 40 PEOPLE

## Discovery Hot Dishes 7.00€

Grilled saddle of salmon with tarragon, slow-cooked leeks and steamed potatoes with white butter  
Scampi in coconut milk with red curry spices, basmati rice with herbs  
Filet of sea bream with black olives and clams, saffron rice with coriander  
Grilled chicken suprême with tarragon, slow-cooked Mediterranean vegetables  
Suckling pig fricassée with prunes and conchigliette with cheese  
Casserole dish with preserved duck leg with green cabbage and steamed potatoes  
Beef sautéed with smoked paprika and seasonal garnish

## Sensation Hot Dishes 9.00€

Fillet of red mullet with broad beans, baked vermicelli with Swiss chard  
Baked sea bass with artichokes and chorizo-perfumed sauce, sautéed potatoes with thyme  
Fillet of red mullet with basil, Ebly with Provençal vegetables  
Fillet of plaice stuffed with shrimps, finely sliced vegetables  
Grilled chicken suprême with paella spices, saffron-perfumed round-grain rice  
Duck breast with Starking apple, potato gratin with mustard  
Slow-cooked shoulder of lamb with olives, spelt with seasonal vegetables

## Elegance Hot Dishes 11.00€

Fillet of sole poached in Chablis, white carrot and parsley risotto  
John Dory with smoked eel, Tio Pepe sauce, celery mousseline  
Semi-cooked swordfish with oregano sliced on the spot and served with slow-cooked bell pepper and sautéed potatoes  
Lobster and sole fricassée in a light bisque sauce with green cabbage  
Farmhouse guinea fowl in yellow wine, sautéed wild mushrooms with seasonal vegetable mousse  
Veal loin with vanilla, sliced on the spot, smashed potatoes with truffle oil  
Roast leg of lamb with thyme, sliced on the spot, Mediterranean vegetable tian  
Fillet of venison with chocolate, cranberries, traditional accompaniments  
Fillet of veal with wild mushrooms, pumpkin mousseline

## Mediterranean Hot Dishes 8.00€

Fillet of wolfish with sauce vierge, thinly sliced vegetables and linguini with basil  
Scampi with tomato and sweet peppers, basil, and linguini with olives  
Lamb moussaka with aubergine caviar  
Turkey osso-bucco, gnocchi Napolitano gratin  
Sautéed chicken with tarragon, penne with parmesan sauce  
Sautéed lamb marinated in lemon and rosemary, orzo  
Veal involtini with mozzarella and basil



### **Vegetarian Hot Dishes 8.00€**

Seasonal vegetable hotpot

Sautéed tofu with sesame and Thai-style vegetables

Lasagne with 10 vegetables and pesto

Spanish omelette with watercress and asparagus, Chavignol goat's cheese

Ravioli with buratta and mozzarella and tomatoes with basil oil

Vegetable Flemish stew with seitan

### **True Belgian Hot Dishes 9.00€**

Cod and Zeeland mussels in a broth with light saffron perfume and vegetables, steamed potatoes

Rabbit in Kriek with cherries, straw potato cake

Liège style meatballs with pilau rice

Beef stew with Leffe beer and speculoos, potato mousseline

Ghent-style chicken waterzooi, pilau rice



# SALAD BUFFETS

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Our salads are prepared using at least 20% of organic products.

*Chef's seasonal selection according to market supply such as:*

## **January**

Chopped winter vegetables with cumin ~ Beetroot salad with baby spinach leaves – Brussels sprout salad with goat's cheese – White bean salad with spring onions ~ Potato salad with lardons

## **February**

Celery salad with dates and roast hazelnuts ~ Lentil salad with aged sherry ~ salad of forgotten vegetables with hazelnut oil ~ Penne salad with walnut pesto ~ Romanesco cauliflower salad with almonds

## **March**

Quinoa and beetroot salad ~ Red cabbage salad ~ Leeks in cider vinegar with chestnuts ~ Salad duo of curried carrots ~ Salad of roast potato with sweet peppers

## **April**

Detox salad ~ Salad with soy beans and tofu ~ Eibly and spring vegetable salad ~ Artichoke salad with pumpkin seeds ~ Prima verde potato salad

## **May**

Cauliflower tabbouleh with fresh herbs ~ Sun-dried Provençal vegetable salad ~ Bulgur tabbouleh salad ~ Green bean salad ~ Conchigliette pasta salad with basil

## **June**

Green vegetable salad with hazelnut oil ~ Tomato and mozzarella di buffala ~ Aubergine and rosemary salad ~ Tabbouleh with fresh mint ~ Farfalle pasta salad with pesto and parmesan

## **July**

Cucumber and tarragon salad ~ Quinoa salad with coriander ~ Courgette and feta salad ~ Purple carrot salad with sunflower seeds ~ Greek pasta with rocket and sun-dried tomatoes

## **August**

Swiss chard salad with cumin ~ Pissaladière salad ~ Melon and cucumber salad with basil ~ Rigatoni and grilled aubergine salad with mozzarella ~ Grenaille potato salad with spring onions and sweet peppers

## **September**

Grated carrot salad with orange and spring onions ~ Quinoa tabbouleh with fresh herbs ~ Salad of grilled vegetable piperade ~ Italian-style pasta salad ~ Mangetout and radish salad

## **October**

Yellow and white carrot salad with cumin and coriander ~ Endive and apple salad with chives ~ Green bean and walnut salad ~ Slightly acidic sweet potato salad ~ Spelt and butternut squash salad

## **November**

Cauliflower tabbouleh with hazelnut oil ~ Mushroom salad with truffle oil and flat-leaf parsley sprouts ~ Orecchiette pasta and Swiss chard salad ~ Thai salad ~ Liège-style potato salad

## **December**

Oyster mushroom salad with Vieux Brugge cheese ~ Winter salad with wild rice ~ Buckwheat salad with dried fruits and nuts ~ Green cabbage salad with lardons ~ Salad of forgotten vegetables



# GARDEN PARTY - BARBECUE

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WE HAVE A RANGE OF BARBECUE BUFFETS TO MEET ALL NEEDS: VEGETARIAN, FISH, ROTISSERIE, etc.

Our buffets are available for a minimum of 20 people and from 20.00€

## **Barbecue Starters 7.50€**

Tri-tomato carpaccio with mozzarella di bufala ~ Swordfish carpaccio with lime and ~ Bruschetta with hummus and tapenade ~ Assortment of grilled vegetarian antipasti

## **Summer Barbecue 20.00€**

Scampi brochette with lime and coriander

Vegetable brochette with basil pesto

Chicken saté with tandoori spices

Skirt steak with ginger and lemongrass

Lamb chop marinated in thyme

Assortment of merguez and chipolata sausages

**Option:** Half lobster grilled with multi-herb infused oil 15.00€

### Accompaniment

Jacket potato

Assortment of 5 seasonal salads

Sauces: butter with garlic and fresh herbs ~ beetroot sauce ~ cocktail sauce ~ yoghurt with fresh herbs ~ basil pesto ~ multi-herb infused virgin olive oil ~ Assortment of wholegrain bread rolls

## **Solstice Barbecue 23.00€**

Swordfish brochette marinated with Piment d'Espelette

Saddle of salmon with spring onions

Duck breast saté with hoisin sauce

Pork spare ribs marinated in honey and paprika

Shoulder of lamb stuffed with tapenade and rosemary

Farmhouse sausage and American-style bacon

**Option:** Half lobster grilled with multi-herb infused virgin olive oil 15.00€

### Accompaniment

Jacket potato

Assortment of 5 seasonal salads

Sauces: butter with garlic and fresh herbs ~ beetroot sauce ~ cocktail sauce ~ yoghurt with fresh herbs ~ basil pesto ~ multi-herb infused virgin olive oil ~ Assortment of wholegrain bread rolls



### **Vegetarian Barbecue 20.00€**

Salmon brochette with lime and coriander  
Seabass and broccoli en papillote  
Tofu brochette with marinated seitan  
Tomato brochettes with olive oil and basil  
Grilled vegetable medley with chives and lemon  
Grilled sweet potato with cream and dill sauce

#### Accompaniment

Jacket potato

Assortment of 5 seasonal salads

Sauces: butter with garlic and fresh herbs ~ beetroot sauce ~ cocktail sauce ~ yoghurt with fresh herbs ~ basil pesto ~ multi-herb infused virgin olive oil ~ Assortment of wholegrain bread rolls

### **Equinox Barbecue 29.00€ (min 50 people)**

Tuna fillet with Piment d'Espelette  
Sea bream flash fried on the spot  
Vegetable brochette with basil pesto  
Prime rib of Charolais beef (sliced on the spot)  
Escalope of veal marinated with tarragon  
Peking duck with Szechuan pepper (sliced on the spot)

**Option:** Half lobster grilled with multi-herb infused virgin olive oil 15.00€

#### Accompaniment

Jacket potato

Assortment of 5 seasonal salads

Sauces: Béarnaise prepared on the spot – Chauron sauce – green peppercorn sauce yoghurt with fresh mint ~ Provençale sauce ~ multi-herb infused virgin olive oil ~ basil pesto ~ assortment of wholegrain bread rolls

### **Seafood Barbecue 39.00€ (min 50 people)**

Half lobster grilled with multi-herb infused oil  
Brochette of barely cooked scallops with lemongrass  
Fillet of tuna with Piment d'Espelette  
Giant scampi brochette with lime  
Whole sardine grilled with almonds and coriander

#### Accompaniment

Assortment of 5 seasonal salads

Sauces: aigrelette sauce with garlic with chives ~ beetroot sauce ~ cocktail sauce ~ yoghurt with fresh mint ~ basil pesto ~ multi-herb infused virgin olive oil ~ Assortment of wholegrain bread rolls

### **Our meat brochettes\***

Whole stuffed meadow-reared suckling pig	22€/pers
Suckling pig ham	20€/pers
Whole stuffed Pyrenees lamb	26€/pers
Whole Pyrenees leg of lamb	28€/pers

#### Accompaniment

Jacket potato

Assortment of 5 seasonal salads

Sauces: butter with garlic and fresh herbs ~ beetroot sauce ~ cocktail sauce ~ yoghurt with fresh herbs ~ basil pesto ~ multi-herb infused virgin olive oil ~ Assortment of wholegrain bread rolls

\*based on 100 guests with 7 hours service including laying table but not including material (Approximately 8.00€ extra per person for fewer than 100 guests)



# DINNER STATIONS

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A GREAT OPPORTUNITY FOR YOUR GUESTS TO ADMIRE LIVE COOKING – MINIMUM 50 PEOPLE  
PRICE ON DEMAND FROM  
16.00€

## **Soup Bar Station**

*Assortment of three delicious seasonal soups with different toppings, garnish and condiments*

## **Pasta Station**

Pasta cooked and sautéed on the spot in front of your guests

### **Choice of 3 pasta dishes from the following suggestions:**

Conchigliette with smoked salmon ~ Italian-style linguini vongole ~ Penne all'arrabiata ~ Rigatoni à la carbonara ~ Parpadelle with mushrooms ~ Tagliatelle with pesto

## **Street Food Station**

*Choice of one dish from the following suggestions:*

Mini pitta prepared on the spot with chicken or beef and served with condiments, crudités, sauces...

Durum wrap with chicken or beef and served with condiments, crudités, sauces Tacos stuffed with chicken or beef and served with condiments, crudités, sauces

## **Steamed Food Station**

*Dishes steamed (in Asian baskets) in front of the guests*

Assortment of seasonal vegetables (parsnip, carrot, broccoli, Vitelotte potato) and fish (cod, salmon, plaice, etc.)

Accompanied by a choice of: lemon juice, virgin olive oil with fresh herbs, yoghurt sauce, etc.

## **Wok Station**

Stir-fried chicken with red curry and coconut milk

Stir-fried scampi with coriander and noodles

## **Tagine Station**

Chicken tagine with preserved lemon

Vegetable tagine with almonds and coriander

## **Weck Station**

*Assortment of hot and cold weck jars depending on market supply such as:*

Smoked fish rillettes ~ Forgotten vegetable mousse ~ Duck rillettes ~ Mushroom tartufata ~ Fermented forgotten vegetables ~ Navarin of lamb ~ Oven roast Provençal vegetables

## **Mini Casserole Station**

*Assortment of 4 hot mini casseroles depending on market supply such as:*

Cod brandade with chorizo, Chicken with mushrooms, Duck Parmentier, Beef Bourignion, Forgotten vegetables (parsnips, salsify and Chinese artichokes, etc.), Oven-baked salmon with mashed vegetable topping



### **Bintje Potato Station**

Assortment of 6 hot and cold stuffed bintje potatoes accompanied by 3 salads such as:

Smoked salmon with whipped cream with chives ~ Goat's cheese and bacon ~ Mushrooms with balsamic sauce ~ Onion confit ~ Mousse de foie gras ~ Brown shrimps ~ Goat's cheese and ham ~ Chicken waterzooi ~ Gratin with bacon and Reblochon ~ Lentil and tartufata mousse

### **Trendy Bowls Station**

Skirt steak with Bordelaise sauce ~ Rack of lamb with thyme and potato gratin ~ Slow cooked fillet of suckling pig in apple molasses glaze ~ Flash-fried fillet of seabass with artichoke ~ Millefeuille of lamb moussaka ~ 'Patte Jaune' chicken suprême with wild mushrooms ~ Fillet of veal, mushroom cappuccino ~ Filet of pikeperch with morel mushrooms ~ Poached fillet of plaice with watercress and brown shrimps ~ Morel mushroom risotto ~ Baby rabbit ravioli on a bed of creamed lentils ~ Shrimp ravioli with green cabbage

### **Traditional Station**

Assortment of three traditional recipes served in classic casseroles:

Coq au vin, Beef bourguignon, Navarin of lamb, Chicken waterzooi, Flemish-style beef stew, Vegetable hot pot, etc.

### **Healthy Salad Station**

Our chef will help you put together your salad with seasonal ingredients:

Carrots, celery, soy sprouts, apple, quinoa, bulgur, sun-dried tomatoes, grilled chicken, wheat salad, grilled vegetables, green lentils, avocado, endive, smoked salmon, red cabbage, cauliflower florets, etc. Accompanied by different dressings: yoghurt sauce, lime, olive oil, rapeseed oil, hazelnuts, etc.

### **American Station**

Kidney bean and bacon salad ~ Caesar salad ~ Waldorf salad ~ Roast potatoes

#### **Hot dishes:**

Hamburger cooked on the spot with accompaniments

Veggie burger cooked on the spot with accompaniments

### **Savoy Station**

Assortment of Savoy cold cuts~ Savoy salad ~ Mixed salad leaves~ Potato salad ~ Endive and walnut salad, etc.

#### **Choice of one dish from the following suggestions:**

Tartiflette with Savoy Roussette cheese

Raclette with half-wheel of Savoy cheese with accompaniments

### **Tartare Station**

Choice of three tartares chopped on the spot – from the following suggestions:

Belgian style steak tartare ~ Salmon tartare with ginger and coriander ~ Veal tartare with traditional mustard and capers ~ Tuna tartare with sun-dried tomatoes and parmesan ~ Seasonal vegetable tartare ~ served with condiments and accompaniments

### **Asian Station**

Spring rolls ~ Beef and coriander salad ~ Scampi and lemongrass salad ~ Rice salad with mango ~ Assortment of prawn crackers ~ Rice vermicelli with basil

#### **Hot dishes:**

Stir-fried chicken with red curry and coconut milk

Stir-fried scampi with coriander and noodles



### Tapas Station

Galician-style octopus ~ Mussel salad ~ Spanish omelette ~ Meatballs with coriander ~ Spanish country ham ~ Marinated peppers ~ Andalusian gazpacho ~ Scampi in garlic ~ Grilled goat's cheese ~ Lentil salad with chorizo ~ Manchego cheese

#### **Hot dish:**

Paëlla with seafood and chorizo

### Nordic Station

Salmon marinated with dill ~ Smoked trout roes ~ Rollmops ~ Smoked halibut ~ Marinated herrings ~ Shrimp salad ~ Beetroot salad ~ Celery salad ~ Potato salad with parsley ~ Cucumber salad ~ Rye bread, polar ~ Sour cream, dill

#### **Hot dish:**

Semi-cooked escalope of salmon with horseradish sauce

### Italian Station

Beef carpaccio with basil and parmesan ~ Assortment of home-made antipasti ~ Tuscany-style octopus salad ~ Bruschetta with tomato and smoked mozzarella e ~ Italian-style pasta salad

#### **Choice of 1 hot dish from the following:**

Grilled fillet of swordfish, lemon juice with parsley

Turkey Osso-Bucco Napolitano

Roman-style veal saltimbocca

### Landes Station

Assortment of foie gras ~ Duck rillettes ~ Périgord salad with duck confit ~ Salad with preserved duck gizzards ~ Sarladaise potatoes ~ Lentil salad ~ White bean salad ~ Assortment of bread rolls and brioches

#### **Hot dish:**

Duck breast with Landes-style potatoes

### Belgian Station

Steak tartare prepared and chopped on the spot ~ Bintje potatoes stuffed with young goat's cheese and lardons ~ Tomatoes stuffed with North Sea brown shrimps ~ Ardennes cold cuts and blood sausage ~ Poached eggs with verdurette sauce ~ Salade Liégeoise

#### **Choice of 1 dish from the following:**

Ghent-style chicken waterzooi

Ostend-style fish waterzooi

Rabbit in Kriek with braised endives

Flemish stew with pilau rice





### **Middle Eastern Station**

Octopus salad with lime ~ Middle Eastern-style meatballs ~ Barbecued vegetables with cumin ~ Crudités with feta ~ Middle Eastern-style tabbouleh ~ Aubergine caviar ~ Hummus

#### **Hot dish:**

Couscous Royal with accompaniments

### **Japanese Station**

Assortment of sushi ~ Maki ~ Sashimi and California rolls ~ Steamed dim sum ~ Wakame seaweed salad ~ Kohlrabi salad marinated in soy sauce ~ Miso soup

#### **Hot dish:**

Teriyaki-style beef saté

### **Russian Station**

Blini with caviar and iced vodka shooter ~ Salmon roe ~ Marinated herring ~ Smoked salmon ~ Smoked trout ~ Beetroot borscht ~ Gherkins with salt ~ Beetroot salad ~ Potato salad ~ Devilled eggs ~ Sour cream ~ Rye bread ~ Black bread

#### **Hot dish:**

Beef Stroganoff with kasha

### **BBB (Bleu, Blanc, Belge) Station**

Beef Tagliata (BBB), cooked on the spot, accompanied by your choice of:

Bed of rocket ~ Chopped endives ~ Baby spinach leaves ~ Cherry tomatoes ~ Sun-dried tomatoes ~ Chopped red onion ~ Parmesan shavings ~ Cube of goat's cheese ~ Nuts and dried fruit ~ Pumpkin seeds ~ Chopped basil, etc.

Aged balsamic glaze ~ Organic Kalios olive oil ~ coarsely ground salt ~ pepper ~ etc.

#### **\* Conditions for stations:**

*Based on minim 50 people and 2 hours of service. The fixed price includes decoration and the material for your station. Service and clearing up not included, etc.*



# SWEET CORNER

OUR PASTRIES ARE HOME MADE, THE PERFECT WAY TO END A MEAL OR FOR AFTERNOON TEA

## **Tradition** (Min 60 people) 5.00€

Assortment of seasonal tarts, such as: cherry ~ apple ~ brownie ~ tatin ~ strawberries ~ rice ~ clafoutis ~ sugar ~ cheesecake ~ pecan ~ sweet potato ~ rhubarb ~ apricot ~ raspberry, etc.

## **Gourmet Dessert Buffet** 6.00€

**Chef's selection of 4 desserts (minimum 20 people), 5 desserts (minimum 40 people), 7 desserts (minimum 80 people), 9 desserts (minimum 140 people), 11 desserts (over 200 people) such as:**

Crème brûlée ~ Seasonal fruit salad ~ Strawberries with basil ~ Chocolate mousse ~ Artfood Pavlova with fruit ~ Dark chocolate gateau ~ Tiramisu with speculoos ~ Cheesecake ~ Selection of choux pastries ~ Ile flottante with caramel ~ Brownies with chocolate and nuts ~ Apple crumble with cinnamon ~ Rice pudding with Bourbon vanilla ~ Panna cotta ~ Seasonal fruit tart, etc.

## **Mini Dessert** (min 40 people) 6.00€

**Assortment of 5 dessert bites (+- 16g) from our range such as:**

Mini choux pastries ~ Seasonal fruit tart ~ 'Misérable' ~ Mini éclair ~ Brownies ~ Chocolate crunch ~ Mini 'merveilleux' ~ Selection of chocolate lollipops ~ Tiramisu spoon, etc.

## **Glasses** (Minimum 40 people) 8.00€

**Assortment of 3 verrines (+- 30g) from our range such as:**

Chocolate mousse praliné ~ Panna cotta with citrus fruits and coconut milk ~ Pineapple tartare with vanilla and mint ~ Strawberry and mascarpone muesli

## **Gourmet variety** (Minimum 40 people) 8.00€

Assortment of 2 verrines (+- 30g) and 2 dessert bites from our menu

## **Fruit galore etc.** 12.00€ (in season)

Our pastry chef's selection of red fruit in a big serving dish accompanied by toppings like meringue, sour cream, nuts, coulis, granola, etc..

## **Healthy Dessert** (Minimum 60 people) 10.00€

Assortment of Energy Balls ~ Apple crumble with nuts ~ Seasonal fruit smoothies ~ Rice pudding with coconut milk and chia seeds ~ Citrus fruit salad with basil and pumpkin seeds ~ Dried fruits and nuts ~ Baked sweet potato with vanilla ~ Carrot cake

## **Gateau on request** from 8.00€

Personalised gateau or Vacherin-style cake



# DESSERT STATIONS

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## **Candy Bar Dessert Station 6.00€**

Assortment of cupcakes, lollipops, marshmallows, sweets, macarons, chocolate truffles, strawberry and chocolate lollipops, caramels, crystallised fruits, dried fruits and nuts

## **Brittany Dessert Station 5.00€**

Pancakes cooked on the spot with accompaniments:  
Whipped cream, brown sugar, melted chocolate, etc.

## **Chocolate Fountain Dessert Station 8.00€**

Chocolate Fountain accompanied by seasonal fruit, marshmallow, etc.

## **Belgian Dessert Station 8.00€**

Waffles ~ Dame blanche ~ Chocolate mousse ~ Sugar tart ~ Rice tart ~ Apples with apple molasses ~ Speculoos-perfumed mousse ~ Chocolate and green tea flan

## **Ice Cream Dessert Station 4.00€**

Choice of 3 sorbets and 3 ice creams from the following:  
Vanilla, chocolate, pistachio, speculoos, banana, apple, strawberry, lemon, mango, etc.  
Accompanied by different toppings (whipped cream, chocolate shavings, etc.)  
Option: hire of ice cream trolley 150€ excl. transport

## **Candy Floss or Popcorn Dessert Station 4.50€ (min 100 people)**

Candy Floss or Popcorn prepared on the spot in front of your guests

## **Iced Yoghurt Dessert Station 8.00€ (ne pas vendre pour l'instant glace roulée...)**

Iced yoghurt accompanied by different toppings (fresh fruits, coulis, cookies, hazelnuts, caramel, etc.)

### **\* Conditions for dessert stations:**

Minimum 50 people, excluding service – prices for 1 person.



# SUPPER STATIONS

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## **Hamburger Supper Station 5.00€**

Mini beefburger(1/person) cooked on the spot with an assortment of sauces and condiments

## **Panini Supper Station 5.00€**

Panini, croque-monsieur and foccacia cooked on the spot (1/person) with accompaniments

## **Pitta Supper Station 5.00€**

Mini pitta prepared on the spot stuffed with chicken (1/person) with condiments, crudités, sauces, etc.

## **Pasta Supper Station 5.00€**

Choice of pasta dishes:

Tagliatelle with pesto, Rigatoni carbonara, Penne all'arrabiata, linguini with salmon, etc.

## **Brittany Sweet or Savoury Supper Station 5.00€**

Pancakes cooked on the spot (2 /person) with accompaniments

## **Cheese Supper Station 7.00€**

Assortment of cheeses aged by Charly, from the best regions of Belgium, France and Italy with an assortment of salads, organic jam and special bread

## **Antipasti Supper Station 7.50€**

Assortment of cold cuts, beef carpaccio, grilled vegetables, tomato with mozzarella, bread, etc.

## **Onion Soup Supper Station 3.50€**

Onion soup, cheese, croûtons (1/person)

### **\* Conditions for these stations:**

*Minimum 100 people, excluding service, one portion per person*



# BUSINESS LUNCH WITH DELIVERY SERVICE

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FOR YOUR MEETINGS AND CONFERENCES WE HAVE CREATED A BUSINESS LUNCH MENU THAT IS VARIED AND BALANCED. ALL OUR RECEPTACLES ARE IN PORCELAIN OR GLASS IN ORDER TO ENSURE A SUSTAINABLY SOUND ASPECT FOR YOUR EVENTS .

**ORDERS NO LATER THAN 48 HOURS BEFOREHAND.**

## COLD PLATTERS

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*Our cold platters are chosen according to market supply and are delicious and varied, served with bread and butter* **Minimum 5 platters.**

Platter of the day	17.00€
Cold cuts platter	19.00€
Fish platter	21.00€
Vegetarian platter of the day (no meat, but with dairy products,)	18.00€
Vegan platter of the day	18.00€
Theme platter (lobster, Landes, Nordic, etc.) on request	

## LUNCH BOWL

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*Our lunch bowls are made with fresh and health products depending on market supply, served with bread and butter.*

**Minimum 5 bowls.**

Daily lunch bowl	17.00€
Meat lover lunch bowl	19.00€
Fish lover lunch bowl	21.00€
Vegetarian lunch bowl (no meat, but with dairy products, eggs)	18.00€
Vegan lunch bowl (no meat or other animal products)	18.00€



## BUFFETS OF THE DAY

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### **Cold Market Buffet** 20.00€ (de 8 à 25 pers. Max)

Assortment of 4 cold platters with produce fresh from the market made up of fish, meat and vegetarian platters

Assortment of 4 seasonal salads made up of at least 20% organic produce

Assortment of sauces, butter and wholegrain bread rolls

Dessert of the day

### **Mixed Market Buffet** 25.00€ (de 12 à 30 pers. Max)

Assortment of 4 cold platters with produce fresh from the market made up of fish, meat and vegetarian platters

Assortment of 4 seasonal salads made up of at least 20% organic produce

Hot dish made of produce fresh from the market (wrapped in aluminium, reheated by us)

Assortment of sauces, butter and wholegrain bread rolls

Dessert of the day

### **Cold Veggie Buffet** 25.00€ (15-25 people Max)

Assortment of 4 healthy cold platters (no meat or fish)

Assortment of 4 healthy seasonal salads

Assortment of healthy sauces, butter and wholegrain bread rolls

Healthy dessert of the day

## THE BAKER'S CORNER

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OUR SANDWICH LUNCH BUFFETS ARE VARIED AND OF PRIME QUALITY. THE FILLINGS ARE ALL MADE 100% IN HOUSE AND CHANGE ACCORDING TO MARKET SUPPLY.

**Orders for minimum 6 people**

### **Classic sandwich lunch buffet** 9.50€

Assortment of 5 closed sandwiches and dessert of the day

### **Semi-open sandwich lunch buffet** 13.50€

Assortment of 6 semi-open sandwiches and dessert of the day

### **Mixed sandwich lunch buffet** 14.50€

Assortment of 5 sandwiches made with a variety of different types of bread:

*Ciabatta, polar, wraps, bagel, burger bun, tramezzini* and dessert of the day

### **Healthy sandwich with salad lunch buffet** (100% vegetarian) 16.50€

Assortment of 3 wholegrain bread rolls and two health verrines (+/-40 g) and dessert of the day



### **Pain surprise with brioche bread**

3-kilo farmhouse loaf filled with 50 sandwiches on brioche bread

Mixed Pain Surprise	85.00€
Vegetarian or Cheese Pain Surprise	85.00€
Fisherman or Cold Cuts Pain Surprise	85.00€

We use seasonal, prime products where possible for fillings such as:

**Fisherman:** Crab with guacamole ~ Tuna in olive rillettes ~ Red mullet with red pepper coulis ~ Salmon marinated in ricotta ~ Brown shrimp tartare

**Vegetarian:** Grilled Provençal vegetables ~ Vegetable tartare ~ Beetroot and sprouting vegetables ~ Hummus ~ Lentil mousse with vegetables, etc.

**Cheese:** Ricotta with olives and basil ~ Goat's cheese mousse with sweet peppers ~ Passendale with dried fruits and walnuts ~ Tomato and mozzarella di buffala ~ Brie with apple molasses, etc.

**Cold cuts:** Beef carpaccio with rocket and parmesan ~ Chicken with tarragon and red pepper coulis ~ Italian ham with grilled aubergines ~ Club sandwich with ham and gouda

### **DESSERTS OF THE DAY**

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Dessert of the day depending on market supply	5.00€
Fruit salad of the day	6.00€
Assortment of 25 brochettes with fresh seasonal fruit	35.00€
6-kilo basket of seasonal fruit	25.00€



# DRINKS

FIXED PRICES FOR DRINKS DEPENDING ON THE NUMBER OF GUESTS AND THE TYPE OF EVENT - PRICE ON REQUEST

## Sparkling

- Cava Misolfa Brut Reserva Bio** 12.00€/btl  
*Blend of freshness, vivacity, purity and depth in this magnificently balanced wine.*
- Bernard Delmas Crémant de Limoux Bio** 19.00€/btl  
*Intense aroma on a base of yellow fruit and almond blossom. A generous and rich flavour develops on the palate with a mineral freshness towards the finish.*
- Champagne Bonnet-Ponson Brut Bio** 23.00€/btl 60.00€/Mgn  
*Aged in a cellar for at least 48 months, this champagne has a lovely aromatic complexity as well as a strong presence in the mouth.*
- Champagne Bonnet-Ponson Brut 1er Cru Non Dosé** 30.00€/btl  
*Aged in a cellar for at least 60 months, beautiful balance of freshness and maturity, dominated by the full-bodied and fruity Pinot character that mingles with a lovely mineral sensation.*
- Champagne Bonnet-Ponson Brut 1er Cru Rosé** 30.00€/btl  
*Initial attack on the nose of redcurrants with a hint of citrus fruits and spices. Balance of freshness and full-bodied character with an underlying dense texture mid palate on top of peaches and nectarines and raspberries.*
- Champagne Taittinger Brut Réserve** 48.00€/btl  
*The nose is very expressive and open, both fruity and light with aromas of peach and white flowers and vanilla. The attack on the palate is lively, fresh and harmonious.*
- Champagne Louis Roederer Brut 1er Cru** 50.00€/btl 98.00€/Mgn  
*Lovely balance between young and mature, seductive and characterful, fresh and full-bodied. Well-rounded and structured, elegant and energetic, with a unique resonance.*

## White wine

- Pablo Claro Chardonnay Bio** 10.00€/btl  
*Fruity on the palate with a pleasantly freshness, full-bodied texture with lovely concentration. Hints of wood, citrus fruits, exotic fruits and sweet spices.*
- El Picoteo-Bodegas Piqueras Bio** 12.00€/btl  
*Aged in oak vats to promote the development of intense aromas of citrus fruits and exotic fruits with an impressive finish. Yellow colour with splashes of green.*
- Domaine Trichon Chardonnay AOC Bugey Bio** 21.00€/btl  
*Lovely complexity of fruity and flowery aromas that fade onto a supple and light palate to offer a fresh dry wine with hints of citrus fruit.*
- Joseph Drouhin "Réserve De Vaudon" - Chablis 2017 Bio** 29.00€/btl  
*A lot of style and elegance with a lovely balance between sweetness and acidity that lends it a freshness with accentuated fruitiness and character.*
- Domaine de Riaux "Auguste" 100% Sauvignon - Pouilly Fumé 2017** 30.00€/btl  
*Very ripe, fruity aromas, floral and mineral nuances that form a magnificent ensemble of density and subtlety. A remarkable vivacity on the palate for this vintage.*





**Domaine des Sénéchaux - Châteauneuf-du-Pape 2017**

43.00€/btl

Aromas of exotic fruits, lemon zest and spices reveal the full complexity of this wine. The mineral touch is present with a hint of acidity that lingers at the finish.

**Domaine Faiveley Puligny Montrachet 2016**

75.00€/btl

The aromas of white flowers blend beautifully with the delicate scents of vanilla and hazelnut. After a mineral and frank attack on the palate, the charm lingers and the wine reveals its gourmet nature.

**Rosé wine****Pablo Claro Rosado Bio**

12.00€/btl

Lively and clear on the palate, with a lovely balance between fruit and freshness. A hint of hawthorn for its crowning glory.

**Château Réal Martin - "Perle de Rosé" - AOP Côtes de Provence**

20.00€/btl

The frank attack opens onto a long and lively palate underscored by aromas of exotic and citrus fruits. A crisp and frisky rosé.

**Red wine****Claude Vialade - Montmija Syrah Pays d'Oc Bio**

12.00€/btl

Intense and fruity aromas on hints of red fruit and a spicy and deep nose.

**Paul Jaboulet Aîné - "Biographie Organic" Côtes du Rhône Bio**

18.00€/btl

This wine opens on hints of black fruits and spices with a lovely freshness, a balance between intensity and silky tannins.

**Château Grand-Pey-Lescours - Saint-Emilion Grand Cru 2015 Bio**

22.00€/btl

45.00€/Mgn

This wine is supple in the mouth with perfumed hints of black fruits and undergrowth and has a lovely structure. The tannins are refined and elegant.

**Clos La Gaffelière - Saint Emilion Grand Cru 2015**

42.00€/btl

Second best wine from Château la Gaffelière, the first Saint Emilion Grand Cru Classé. In other words the crème de la crème of this appellation. A wine for which no compromises have been made with the structured suppleness of Merlot with and consistency. Lovely silky and balanced tannins.

**Domaine des Sénéchaux - Châteauneuf-du-Pape 2015**

47.00€/btl

A bouquet of aromas of raspberry and cherry mixed with subtle hints of vanilla and toast. The finish is elegant and lingers well.

**Echo de Lynch-Bages - Pauillac 2011**

56.00€/btl

Composed largely of Cabernet Sauvignon, a combination of structure and refinement, elegance and length. It stands out with its opulence and great generosity.

**Château Lagrange - Grand Cru Classé Saint Julien 2011**

73.00€/btl

The woody notes fit in perfectly with dominant mocha and caramel. Meaty on the attack, with an interesting acidity that lends it a broad tannin structure.

**Château Tournefeuille - Lalande de Pomerol 2016**

58.00€/Mgn

This full-bodied wine is generous on the palate and the tannins give this wine a charming, delicious character.

*Suggested wines dependent on available stocks.*

*Our experienced sales team will be happy to come up with a customised selection of wine and champagne to suit your specific needs.*



# OUR SERVICES

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## Delivery and transport

Fixed price for delivering Business Lunch to 19 districts within Brussels (excluding material)

19.00€

Fixed price for delivery (excluding material) to 19 districts within Brussels during weekends and national holidays

49.00€

Deliveries outside of Brussels including material

Price on request

Logistics

Price on request

**Materiel:** See catalogue for material and decorations

## Personnel

Waiter in Artfood apron or jacket – fixed price for 5 hours:

150.00€ (30.00€/h. extra)

Maître d'hôtel in suit, fixed price for 5 hours:

210.00€ (35.00€/ h. extra)

Cook, fixed price for 5 hours:

150.00 (30.00€/h. extra)

Chef fixed price for 5 hours:

180.00€ (35.00€/h. extra)

Hostess in black suit – min 5 hours:

4000€/h

Valet parking, toilet attendant, min 5 hours:

40.00€/h

Certified security guard – min 5 hours:

50.00€/h – 60.00€/h night

Sunday, national holidays, hours after midnight:

+ 2.50 €/h

Travel expenses for personnel outside of Brussels:

Price on request

