



Welcome at the Mess !

We thank you for your interest for the restaurant "Le Mess" for your event and we will endeavor to offer creativity and quality in optimal quality-price ratio.

The choice between the appetizers, starters and desserts should be notified to us 48 hours in advance.

Our group menus are made for groups of minimum 10 people. The number of seats reserved until 24 hours before your event will be considered final and will serve as a basis for invoicing.

Only respect for these few constraints enables us to guarantee a quality service.

We look forward to welcome you to the Mess and remain at your disposal for any further information.

Le Mess

Boulevard Louis Schmidt 1 – 1040 Bruxelles 02 734 03 36 – [info@lemess.com](mailto:info@lemess.com)



### **Wine packages\***

1/2 bottle of wine / pers

10 €/pers

Pays d'Oc - Clos de Belloc blanc 2016 - Vermentino Sauvignon

Pays d'Oc - Clos de Belloc rouge 2015 - Grenache, Syrah, Merlot

13€/pers

Bordeaux - Château Mémoires blanc 2015 - Sauvignon Organic

Bordeaux - Château Mémoires rouge 2015 - Cabernet, Sauvignon, Merlot Organic

16 €/pers

Coteaux d'Aix - Galinette 2015 - Biodynamics and nature

Bordeaux - Château Priolat 2012 - Cabernet Sauvignon

### **Drinks packages**

11 €/pers

Cava "Herencia", water and coffee

15 €/pers

Glass of Champagne Monopole Heidsieck, water and coffee

- *Any other wine from the card can also be served*

**Home made zakouskis 3/pers 6**



## Group menu (3 courses)

Menu at 40€/pers

Duo of grey shrimps croquettes, old Bugge and truffle  
Or

Red label Salmon tartare, advocado, ginger end coriander

or

millefeuille of vegetables, safran

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Coucou de Malines poultry low t° cooked, béarnaise, tarragon

or

Seabream, parsley, seasonal vegetables, virgin oil

or

Belgium quinoa butternut , kale

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Light tiramisu with cocoa and Belgian speculoos

Or

Pineapple carpaccio, passion fruit, cashew nuts

Or

Crème brûlée , orange zest



Festive menu 55€

4 courses

Chef' s tasting

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Fried scallops, raw and cooked chicory, espelette paper

Or

Matured Holstein beef carpaccio, pecorino, truffle oil

Or

Millefeuille of vegetables , carrot and safran perfume

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Suckling veal sirloin low temperature cooked, parsnipmuslin, salsify chips

Or

Norwegian skrei (cod), citrus fruit seasonal vegetables, kale pesto

Or

Quinoa risotto, truffle and parmesan

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The festive trio gourmand of le Mess

Pineapple carpaccio, dark chocolate “moelleux”, vanilla of Madagascar

Or

Any dessert “ a la carte “