



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 (max two different starters and two different dishes) 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**

LE MESS

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

12€/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

10 €/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

LE MESS

Group menu (3 courses)

Menu at 40 €/pers

Beet ravioli, pesto of Brussels oyster mushrooms, apple vinegar from the orchard

Or

« Old Brugge » cheese and truffle croquettes

or

Small Organic egg low t° cooking, county espuma, nutweg

Guinea fowl fillet low T° cooked - sariette, celery - orchard quince chutney

or

Sea bass fillet grilled, root vegetables Organic, rosemary from our glass roof

or

Belgian ORGANIC quinoa risotto and organic butternut

The duo gourmand of Le Mess

LE MESS

Festive Group menu (4 courses)

Menu at 55 €/pers

Scallop, broth and lemon leaf

Langoustine ceviche, yuzu coriander

Or

Matured Holstein beef carpaccio, salt of guerande end truffle oil

John dory fish - carrots risotto – parmesan – tarragon

Or

Milk-fed veal, low t° cooked, citrus thyme sauce

The festive Trio gourmand of le Mess