

L E M E S S

NATURAL, HEALTHY, LOCAL PRODUCTS  
CLASSIC & SEASONAL

# OUR LOCAL & SUSTAINABLE PRODUCERS

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## PERMAFUNGI

PERMA FUNGI is a cooperative with a social purpose that grows delicious oyster mushrooms and chicory in the cellars of Tour & Taxis, using recycled coffee grounds.



## GRAINES DE CURIEUX

Fresh, local and Belgian! Graines de Curieux is the brand name for products from Belgian sustainable agriculture by the company Land, Farm & Men. Our flagship product at Graine de Curieux is the delicious quinoa made in Belgium.



## INTERBIO

A group of local, seasonal, sustainable fruit and vegetable producers distributed by Restofrais.



## URBI LEAF

URBI LEAF is an urban farm in a cellar dedicated to the cultivation of micro-sprouts. Super small plants with great nutritional qualities, grown just a stone's throw from our homes, available in all seasons & with a low ecological footprint.



## BIGH

The Brussels Aquaponics Farm produces high quality, super-fresh & healthy products distributed across the in Brussels region. We cultivate aromatic herbs, fruits, vegetables & fish.



## SMILE KOMBUCHA

Kombucha is a delicious fermented beverage produced by fermenting tea with a culture of bacteria & yeast. The result is a refreshing and healthy drink combining the virtues of tea antioxidants with the organic acids & probiotics of raw fermentation.



## CHÈVRERIE DU CADEAU

Alain & Chantal live in Pont-à-Celles. They started their farm in 2008 with the help of their sons. Today they work with 100 goats & a dozen cows who help them make their delicious & local cheese.



**chambelland**

## CHAMBELLAND

Our breads are organic, naturally gluten-free, fermented with natural yeast & made with rice and buckwheat flours.



## KEFIR EAU VERTUEUSE

The ingredients of this Belgian Kefir are all organic: water, lemons and kefir grains that are fermented, beet sugar, figs & dates.



## DOMAINE LA FALIZE

Domaine La Falize has been an active farm for many years. From its conversion to organic farming 20 years ago, its activities have been accompanied by a desire to protect biodiversity.



## ECLO

We produce organic mushrooms & young herbs in the centre of Brussels.



## BRASSERIE DE LA SENNE

Brasserie de la Senne is at the origins of the 'new wave' of craft beer in Brussels.



## MANO MANO

The unique flavour of this coffee is the fruit of a global approach, which respects both humans and the environment. Hand in hand for a fair future.

# DRINKS

## SOFTS

Bru still or sparkling 1L	7
Bru still or sparkling 0,5L	4
Coca-Cola regular or Zero	3
Fever Tree Indian Tonic	4
Lipton Ice Tea	3
Orange juice	3
Syrup Grenadine, peach or cassis	1

## HEALTHY DRINKS

Biodynamic juice Apple - carrot - lemon - ginger	6
🍷 Apple juice Local, naturel	3,5
Squeezed Orange juice	5
🍷 Big Tom Spiced tomato	4
🍷 Kefir "Eau vertueuse" Fermented fruity water (sparkling)	5
🍷 Kombucha "Smile" Fermented tea	5

## COCKTAILS

Gin Pomelo Tonic, grapefruit, ginger, basil	12
Hendrick's Gin Cucumber & Tonic	12
Copperhead Gin Orange zest, coriander & Tonic	15
Mojito Fresh mint, lime, sugar, white rum	10
🍷 NUMAJO Elderberry syrup, lime, fresh mint, prosecco	10
Bloody Mary	10
Aperol Spritz / Select Spritz	10
🍷 Vodka Apple	10
Cocktail of The Month	10
Virgin Mojito	8
Virgin Pomelo	10

## BEERS

Vedett Blond or white	3,5
Duvel	4,5
Maredsous Blond	4
🍷 Taras boulba	4
🍷 Zinnebier	4
Carlsberg zero	4

## SPARKLING

Royal de Jarras – Blanc de Blancs Glass	6
Royal de Jarras – Blanc de Blancs Bottle	35
Champagne Heidsieck Monopole Glass	10
Champagne Heidsieck Monopole Bottle	65
Pommery Brut Royal Bottle	89

## APERITIF

Bellini	7
Kir White wine	6
Kir Royal Champagne	10
Campari	8
Ricard	7
Picon nature, white wine or beer	8
Martini Rosso or Blanco	6
Pineau des Charentes	6
Sherry blanc	6
Porto red or white	6

## RED - GLASS

🍷 Château Mémoires Bordeaux	5,5
🍷 Amour de Fruit Grenache Syrah - Côtes-du-rhône	7
🍷 Scabi Italie Sangiovese superior	7,5
🍷 Henri Marionnet Gamay	7,5

## WHITE - GLASS

🍷 Château Mémoires Sauvignon	5,5
Caldora Chardonnay	5,5
Argile à Silex Pouilly Fumé	10
🍷 Galinette Provence	8

## ROSE - GLASS

🍷 Pomponette Provence	7
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# WINES

RED	50CL	BOTTLE	W H I T E	50CL	BOTTLE
HAUT DE BELLOC 2020 - Pays d'Oc Grenache - Syrah - Merlot		22	HAUT DE BELLOC 2020 - Pays d'Oc Vermentino Sauvignon		22
CHÂTEAU PATACHE D'AUX 2016 - Médoc Cabernet Sauvignon - Merlot		45	CALDORA 2021 Terre di Chieti IGP - Chardonnay	19	28
🍷 CHÂTEAU MEMOIRES 2019 - Bordeaux Cabernet Sauvignon - Merlot	19	28	🍷 CHÂTEAU MEMOIRES 2020 - Bordeaux Sauvignon	19	28
🍷 COLOMBE DE PEYROU 2020 - Bordeaux Castillon Merlot - Cabernet Franc		38	SANCERRE « Le Chemin de Marloups » Sauvignon		42
🍷 MONTPLAISIR 2017 - Pays d'Oc sans sulfites Carignan - Merlot - Mourvèdre		39	POUILLY FUME « Argile à Silex » 2020 Sauvignon	34	49
🍷 H. MARIONNET 2020 « Première Vendange » Gamay vinification naturelle & sans sulfites	26	38	KLUISBERG 2020 - Hageland Pinot gris		39
🍷 PINOT NOIR - F. Engel 2020 - Alsace Pinot noir - servi frais		37	🍷 GALINETTE 2020 - Coteaux d'Aix Domaine de Sulauze - Grenache - Ugni - Clairette		39
🍷 AMOUR DE FRUIT 2019 - Méditerranée Grenache - Syrah - Cinsault - Carignann - Côtes-du-rhône	23	33	POUILLY FUISSE 2018 - Dominique Cornin Chardonnay		49
🍷 INGENIUM 2020 - Rioja Grenache nature et sans sulfite		38			
			<b>R O S E</b>	<b>50cl</b>	<b>Bottle</b>
🍷 DOMINIO DE LAERTES 2018/19 - Rioja Tempranillo - Graciano		35	🍷 POMPONETTE 2020 -Coteaux d'Aix Dom. de Sulauze - Grenache - Syrah - Cinsault	26	38
🍷 SCABI 2019 - San Valentino Sangiovese Superiore	26	38			
LES DERNIERES TERRES 2019 Vaucluse AOC - Dom. des Davids (Syrah - Merlot - Cab Franc)		38			
CHÂTEAU PETIT BOCQ 2017 2017 Merlot Cabernet Petit Verdot		59			
AD FRANCOS 2011 - Francs Côtes de Bordeaux Merlot Culture raisonnée		65			



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# STARTERS

## APPETIZERS

Mini old Brugge cheese croquettes	7
Mini shrimp croquettes	9
Shredded Serrano ham	10

## ARTISANAL CROQUETTES

Croquettes artisanales aux crevettes grises <b>Artisanale grijze garnaalkroketten</b> Handmade grey shrimps croquettes	16
Croquettes artisanales au Vieux Bruges et truffe <b>Kaaskroketten met Oude Brugge en truffel</b> Vieux Bruges and truffle croquettes	14
DUO de croquettes aux crevettes grises & Vieux Bruges et truffe <b>DUO grijze garnalen en Oud Brugge-truffel kroketten</b> DUO of grey shrimp croquette and Vieux Bruges and truffle croquette	15

## FISH

Ceviche de truite saumonée de BIGH, radis noir, crème de coco, citron vert <b>Ceviche van zalmforel van BIGH, rammenas, kokoscrème, limoen</b> Salmon trout ceviche from BIGH, black radish, coconut cream, lime	16
🍴 Salade de crevettes grises, chicons, ciboulette & cressonnette <b>Salade van grijze garnalen, witloof, tuinkers</b> Grey shrimp salad, chicory, cress	18
Tartare de saumon label rouge pomme verte, courgettes émulsion aux herbes <b>Tartaar van zalm Label Rouge, groene appel, emulsie van courgette met kruiden</b> Label Rouge salmon tartare, green apple, courgette emulsion with herbs	16

## VEGGIE

🍴 Asperges blanches de la Falize, petit œuf fermier basse t°, crèmeuse de cerfeuil <b>Witte asperges van Domaine de La Falize, klein hoeve-ei op lage temperatuur gegaard, crème van kervel</b> White asparagus from Domaine de La Falize, small slow-cooked farm egg, cream of chervil	17
🍴 Tatin d'aubergines blanches de BIGH, tomates, parmesan, émulsion de basilic <b>Tarte tatin van witte aubergines van BIGH, tomaten, parmezaan, emulsie van basilicum</b> Tarte Tatin of white aubergines from BIGH aquaponic urban farm, tomatoes, parmesan, basil emulsion	14
🍴 Carpaccio de betteraves, chèvre frais belge, coriandre, piment d'Espelette <b>Carpaccio van rode biet, verse Belgische geitenkaas, koriander, Espelette-peper</b> Beetroot carpaccio, fresh Belgian goat cheese, coriander, Espelette pepper	13
Frites, frietjes, french fries - Piment d'Espelette	3

## MEAT

Fines tranches de bœuf mariné, champignons de Bruxelles "Eclo", pickles d'oignons rouges, crème d'avocat <b>Fijne sneden van gemarineerd rundsvlees, kleine Brusselse paddenstoelen van Eclo, pickles van rode ui, crème van avocado</b> Fine slices of marinated beef, Brussels mushrooms "Eclo", red onion pickles, avocado cream	16
Vitello tonnato façon millefeuille de veau, sucrose, tomates confites <b>Vitello tonnato met millefeuille van kalfsvlees, little gem, gekonfijte tomaat</b> Vitello tonnato with veal millefeuille, little gem, candied tomato	16



# MAIN COURSES

## FISH

- 🍴 Truite saumonée de Bruxelles BIGH, tagliatelles 26  
de légumes émulsion de petits pois & amandes  
**Zalmforel van het Brusselse BIGH, tagliatelle van groenten,  
emulsie van erwten en amandelen**  
Salmon trout from BIGH aquaponic urban farm, vegetable  
tagliatelle, emulsion of peas and almonds
- Fish and chips de plie de la Mer du Nord, thym, 24  
sauce tartare, herbes fraîches  
**Fish & chips van pladijs uit de Noordzee, tijm, tartaarsaus, verse kruiden**  
North Sea plaice fish & chips, thyme, tartar sauce, fresh herbs
- Duo de solettes meunières de la mer du Nord 27  
**Zetong meunière uit de Noordzee**  
Duo of solettes 'meunière'
- Dorade grillée, chapelure à l'estragon, tian de légumes, 25  
huile vierge  
**Gegrilde goudbrasem, dragonkorst, tian van groenten,  
olijfolie van eerste persing**  
Grilled gilthead sea bream, tarragon crust, tian of vegetables,  
olive oil from the first pressing
- Salade de crevettes grises, chicons, ciboulette & cressonnette 26  
**Salade van grijze garnalen, witloof & tuinkers**  
Grey shrimp salad, chicory, chives & cress

## VEGGIE

- 🍴 Risotto d'épeautre "Graine de curieux", petits légumes, 19  
sésame, coriandre, pousse d'épinards  
**Risotto van spelt 'Graines de Curieux', groenten, sesam,  
koriander, spinaziescheuten**  
Organic "Graines de Curieux" spelt risotto, vegetables, sesa-  
me, coriander, spinach shoots
- 🍴 Raviole fraîche aux asperges, ricotta, râgout de champignons 19  
de BXL à l'ail fumé  
**Verse ravioli met asperges, ricotta, ragout van Brusselse  
paddenstoelen met gerookte look**  
Fresh ravioli with asparagus, ricotta, ragout of Brussels  
mushrooms with smoked garlic

## MEAT

- Pluma Ibérique laqué aux épices, basse t°, fondant d 26  
aubergines et bettes  
**Pluma iberico gelakt met kruiden, op lage temperatuur  
gegaard, fondant van aubergine en snijbiet**  
Slow-cooked Pluma Iberico lacquered with herbs, fondant  
of aubergine and Swiss chard
- Coucou de Malines cuit basse t°, crumble petits pois & 25  
Serrano, crème de bintje à la truffe  
**Mechelse koekoek op lage temperatuur gegaard, crumble  
van erwten en serranoham, crème van bintjes met truffel**  
Slow-cooked Malines hen, pea and serrano ham crumble,  
cream of bintje potatoes with truffle
- Ris de veau grillés, légumes verts, béarnaise légère 38  
**Gegrilde kalfszwezerik, groene groenten, lichte béarnaise**  
Grilled veal sweetbreads, greens, light bearnaise
- « Le Classic » filet américain Angus avec huiles aromatiques 21  
« De Klassieke » Angus rundstartaar met gearomatiseerde olie  
« The Classic » Angus beef tartare with aromatic oil
- Filet américain Angus à l'italienne 21  
**Vers gehakte tartaar van Angus rund op Italiaanse wijze**  
Italian-style Angus beef tartare
- \*Filet pur de boeuf Angus grillé 33  
\***Gegrilde filet van Angus rundvlees**  
\*Grilled Angus beef fillet
- \*Entrecôte de boeuf Angus grillée 29  
\***Gegrilde Angus entrecôte**  
\*Angus beef tenderloin

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\*Toutes nos viandes de boeuf sont sélectionnées avec soin et servies avec frites, salade, sauce choron, béarnaise ou poivre vert au choix.

\*Al ons rundvlees is zorgvuldig geselecteerd en wordt geserveerd met salade, frietjes en een saus te kiezen uit: béarnaise, choron of groene peper.

\*Our beef pieces are carefully selected and served with homemade French fries, salad and a sauce to choose from bearnaise, green pepper or choron sauce.

# DESSERTS

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☞ Salade de fraises de la Falize, sirop de fleurs de sureau & citron 9 <b>Salade van aardbeien van Domaine de la Falize, siroop van vlierbloesem &amp; citroen</b> Salad of strawberries from Domaine de la Falize, elderflower syrup & lemon	Tiramisu spéculoos 9 <b>Tiramisu met speculoos</b> Speculoos tiramisu
Fraise melba 9 <b>Aardbeien Melba</b> Strawberries Melba	Moelleux chocolat et noisettes, caramel beurre salé 10 <b>Chocolade en hazelnoot moelleux, gezouten caramel</b> Chocolate and hazelnut cake, salted butter caramel
☞ Crumble pommes rhubarbe, amande noisette, glace vanille 10 <b>Crumble van appel en rabarber, amandelen, hazelnoten, vanille-ijs</b> Apple and rhubarb crumble, almonds, hazelnuts, vanilla ice cream	Dame blanche et chocolat chaud 9 <b>« Dame blanche » met warme chocolade saus</b> « Dame blanche » with hot chocolate sauce
Le pain perdu du Mess, spéculoos, caramel beurre salé et vanille 11 <b>Gewonnen brood van Le Mess met speculaas, vanille, caramel</b> Le Mess French bun with speculoos, vanilla, caramel	Dame noisette et caramel au beurre fleur de sel 9 <b>« Dame noisette », boter-karamel met fleur de sel</b> « Dame noisette », salted butter caramel
Le café glacé du Mess 8 <b>De café glacé van de Mess</b> The café glacé from Le Mess	Le « Gourmand » du Mess 9 <b>« Gourmand » van de Mess</b> « Gourmand » of Le Mess
	“Colonel” sorbet citron 13 <b>“Colonel” sorbet van citroen</b> “Colonel” blood lemon sorbet

# HOT DRINKS

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☞ Coffee, Espresso, decaffeinate coffee 3	☞ Latte Macchiato 4
☞ Double espresso 4	Irish Coffee, Italian Coffee 10
☞ Cappuccino skimmed milk 3,5	Tea Earl grey, green tea, jasmijn, Ceylan 4
☞ Cappuccino skimmed almond milk 4	Tea with fresh mint leaves 4,5
☞ Cappuccino whipped cream 4	Infusion tea Verbena, Rooibos, Chamomile, Lime Tree, hibiscus 4
Hot Chocolat 4,5	

CAFÉ FAIRTRADE MANO MANO «COFFEE FOR RESPECT»



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# ALCOHOLS

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## WHISKY

Johnnie Walker Black label

12

William Lawson's

8

## SINGLE MALT

Aberlour 10 years

12

Glenmorangie

12

## BOURBON

Jack Daniel's

10

Jack Daniel's Single Barrel

13

Chivas 12 years

12

Chivas Four Roses

10

## RHUM

Bacardi Carta Blanca

8

Bacardi 8 Anos

11

## COGNAC

Otard VS

9

Otard XO

14

## ARMAGNAC

Armagnac Delord

9

## DIGESTIVES

Vodka Eristoff

8

Limoncello

6

Calvados Boulard

9

Mandarine Napoléon

10

Grappa Bonollo Nobile

9

Amaretto

9

Cointreau

9

Sambucca

9

Grand Marnier

8

Baileys

8

Vieille Prune

8

Poire Williams

8

Eau de Villée citron

8



## OUR SPACES

Enjoy an exceptional setting for your private or corporate events

Ground floor +/- 50 pers

Second floor +/- 55 pers

Green house +/- 40 pers

## INFORMATION

02 734 03 36

[info@lemess.be](mailto:info@lemess.be)

## TAKE AWAY

an order all our dishes are takeaway



**DON'T HESITATE TO ASK US OUR ALLERGENS LIST**