

L E M E S S

NATURAL, HEALTHY, LOCAL PRODUCTS
CLASSIC & SEASONAL

OUR LOCAL & SUSTAINABLE PRODUCERS



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 juice	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
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			
			R O S E	50cl	Bottle
🍷 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			



LOCAL, FRESH, NATURAL & NO PESTICIDES

STARTERS

APPETIZERS

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

ARTISANAL CROQUETTES

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

FISH

🍷 Ceviche de truite saumonée de BIGH, feuille de capucine, parfum de yuzu Ceviche van BIGH-zalmforel, blaadjes van Oost-Indische kers, yuzu-aroma BIGH salmon trout ceviche, Indian cress leaves, yuzu aroma	16
🍷 Salade de crevettes grises, tomates, chicons, ciboulette & cressonnette Salade van grijze garnalen, tomaat, witloof, tuinkers Grey shrimp salad, tomato, chicory, cress	18
🍷 Tartare de maatjes, pomme verte, haricots & jeunes oignons Maatjestartaar, groene appel, boontjes en lente-ui Herring tartare, green apple, beans and spring onion	16

VEGGIE

🍷 Fleur de courgette, ricotta confite, tombée de tomates cerises Courgettebloem, gekonfijte ricotta, sausje van kerstomaat Courgette flower, ricotta confit, cherry tomato sauce	15
🍷 Millefeuille tomates et aubergines, poivrons doux Millefeuille van tomaat en aubergine, zoete paprika Tomato and aubergine millefeuille, sweet paprika	14
🍷 Tartare de betteraves, pickles d'oignons rouge, piment d'Espelette Tartaar van rode biet, pickles van rode ui, Espelettepeper Red beetroot tartare, red onion pickles, 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 Fijne sneden van gemarineerd rundsvlees, kleine Brusselse paddenstoelen van Eclo, pickles van rode ui Fine slices of marinated beef, Brussels mushrooms "Eclo", red onion pickles	16
Vitello tonnato façon millefeuille de veau, sucrine, tomates confites Vitello tonnato met millefeuille van kalfsvlees, little gem, gekonfijte tomaat Vitello tonnato with veal millefeuille, little gem, candied tomato	16



MAIN COURSES

FISH

☞ Truite saumonée de Bruxelles BIGH, tian de courgettes, 26
huile vierge
**Brusselse BIGH-zalmforel, tian van courgette, extra vierge
olijfolie**
Brussels BIGH salmon trout, courgette tian, extra virgin olive
oil

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, émulsion 25
tomates cerises et origan
**Gegrilde goudbrasem, dragonkorstje, emulsie van kerstomaat
& oregano**
Grilled gilthead sea bream, tarragon crust, cherry tomato and
oregano emulsion

Salade de crevettes grises, chicons, ciboulette & cressonnette 26
Salade van grijze garnalen, witloof & tuinkers
Grey shrimp salad, chicory, chives & cress

VEGGIE

☞ Risotto de quinoa Graine de curieux, petits légumes, coco curry 19
Quinoarisotto 'Graines de Curieux', minigroenten, kokoscurry
Graines de Curieux quinoa risotto, mini vegetables, coconut curry

☞ Raviole fraîche, pousse d'épinards et chèvre fermier, 19
artichaut, basilic parmesan
**Verse ravioli, spinaziescheuten, verse geitenkaas, artisjok,
basilicum, parmezaan**
Fresh ravioli, spinach shoots, fresh goat cheese,
artichoke, basil, parmesan

MEAT

☞ Tagliata de veau, caviar d'aubergine, champignons 26
ERENGII de Bruxelles
**Tagliata van kalfsvlees, kaviaar van aubergine, Brusselse
erengii-oesterzwam**
Veal tagliata, aubergine caviar, Brussels erengii oyster
mushroom

☞ Coucou de Malines cuit basse t°, pommes grenailles 24
et thym frais, sauge et citron
**Mechelse koekoek op lage temperatuur gegaard, krieltjes
met verse tijm, salie en citroen**
Slow-cooked Maline hen, potatoes with fresh thyme, sage
& lemon

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

 LOCAL, FRESH, NATURAL & NO PESTICIDES

*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

☞ Salade de fruits rouges Salade van rood fruit Red fruits salad	9	Moelleux chocolat et noisettes, caramel beurre salé Chocolade en hazelnoot moelleux, gezouten caramel Chocolate and hazelnut cake, salted butter caramel	10
Fraise melba Aardbeien Melba Strawberries Melba	9	Dame blanche et chocolat chaud « Dame blanche » met warme chocolade saus « Dame blanche » with hot chocolate sauce	9
☞ Crumble aux fruits de saison, amande noisette, glace vanille Crumble met seizoen vruchten, amandelen, hazelnoten, vanille-ijs Seasonal fruit crumble, almonds, hazelnuts, vanilla ice cream	10	Dame noisette et caramel au beurre fleur de sel « Dame noisette », boter-karamel met fleur de sel « Dame noisette », salted butter caramel	9
Le café glacé du Mess De café glacé van de Mess The café glacé from Le Mess	8	Le « Gourmand » du Mess « Gourmand » van de Mess « Gourmand » of Le Mess	9
Tiramisu léger au speculoos Lichte tiramisu met speculaas Light tiramisu with speculoos	9	“Colonel” sorbet citron “Colonel” sorbet van citroen “Colonel” blood lemon sorbet	13

HOT DRINKS

☞ 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, jasmine, Ceylan	4
☞ Cappucino 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

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

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TAKE AWAY

an order all our dishes are takeaway



DON'T HESITATE TO ASK US OUR ALLERGENS LIST