

L E M E S S

NATURAL, HEALTHY, LOCAL
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.

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



DON'T HESITATE TO ASK US OUR ALLERGENS LIST



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

HEALTHY DRINKS

Biodynamic juice Apple - carrot - lemon - ginger	6
Apple juice Local, naturel	4
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	3,8
Duvel	5
Maredsous Blond	4,5
Taras boulba	4
Zinnebir	4
Carlsberg zero	4

SPARKLING

Royal de Jarras – Blanc de Blancs Glass	7
Royal de Jarras – Blanc de Blancs Bottle	38
Champagne Heidsieck Monopole Glass	11
Champagne Heidsieck Monopole Bottle	65
Pommery Brut Royal Bottle	89

APERITIF

Bellini	7,5
Kir White wine	7
Kir Royal Champagne	11
Campari	8
Ricard	7
Picon nature, white wine or beer	8
Martini Rosso or Bianco	7
Pineau des Charentes	7
Sherry blanc	7
Porto red or white	7

RED - GLASS

Château Mémoires Bordeaux	6
Amour de Fruit Grenache Syrah - Côtes-du-rhône	7
Scabi Italie Sangiovese superior	7,5
Dernières Terres Syrah - Merlot - Cab Franc	8

WHITE - GLASS

Château Mémoires Sauvignon	6
Caldora Chardonnay	6
Argile à Silex Pouilly Fumé	10
L'Inattendu Chardonnay - Cinsault - Viognier	8

ROSE - GLASS

Pomponette Provence	7
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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 Blanc	8
Bacardi 8 Anos	11

COGNAC

Otard VS	9
Otard XO	14

ARMAGNAC

Armagnac Delord	9
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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

WINES

RED	50CL	BOTTLE	WHITE	50CL	BOTTLE
HAUT DE BELLOC 2021 - Pays d'Oc Grenache - Syrah - Merlot		22	HAUT DE BELLOC 2021 - 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	29	CHÂTEAU MEMOIRES 2021 - Bordeaux Sauvignon	19	29
COLOMBE DE PEYROU 2019 - Bordeaux Castillon Merlot - Cabernet Franc		38	L'INATTENDU 2021- Domaine les Davids Chardonnay - Cinsault - Viognier		36
MONTPLAISIR 2018 - Pays d'Oc sans sulfites Carignan - Merlot - Mourvèdre		39	POUILLY FUME « Argile à Silex » 2021 Sauvignon	34	49
H. MARIONNET 2020 « Première Vendange » Gamay vinification naturelle & sans sulfites	26	38	KLUISBERG 2021 - Hageland Pinot gris		39
PINOT NOIR - F. Engel 2021 - Alsace Pinot noir - servi frais		37	GALINETTE 2020 - Coteaux d'Aix Domaine de Sulauze - Grenache - Ugni - Clairette		39
AMOUR DE FRUIT 2020 - Méditerranée Grenache - Syrah - Cinsault - Carignann - Côtes-du-rhône	23	33	POUILLY FUISSE 2020 - Dominique Cornin Chardonnay		49
INGENIUM 2020 - Rioja Grenache nature et sans sulfite		38			
			ROSE	50CL	BOTTLE
DOMINIO DE LAERTES 2019 - Rioja Tempranillo - Graciano		35	POMPONETTE 2021 - Coteaux d'Aix Dom. de Sulauze - Grenache - Syrah - Cinsault	26	38
SCABI 2020 - San Valentino Sangiovese Superiore	26	38			
LES DERNIERES TERRES 2019 Vaucluse AOC - Dom. les Davids Syrah - Merlot - Cab Franc		38			
CHÂTEAU PETIT BOCQ 2018 2017 Merlot Cabernet Petit Verdot		59			

STARTERS

APPETIZERS

-  Mini old Brugge cheese croquettes 7p 9
-  Serano Gran Reserva 14
-  Houmous, raw vegetables, sweet potato chips 13

ARTISANAL CROQUETTES

Croquettes artisanales aux crevettes grises 16
Artisanale grijze garnalkroketten
Handmade grey shrimps croquettes


Croquettes artisanales au Vieux Bruges et truffe 14

Kaaskroketten met Oude Brugge en truffel
Vieux Bruges and truffle croquettes


Duo de croquettes de crevettes grises 15
& Vieux Bruges et truffe

Duo van kroketten met grijze garnalen & Oude Brugge en truffel
Duo of grey shrimps croquettes & Vieux Bruges and truffle


FISH

-  Gravlax de saumon label rouge mariné à la betterave, zeste de citron 16

Gravlax van rode label zalm gemarineerd in rode biet, citroenschil
Gravlax of red label salmon marinated in beetroot, lemon zest

-  Tartare de crevettes grises, céleri boule, chicons, mayonnaise aux agrumes 18

Tartaar van grijze garnalen, knolselder, witloof, mayonaise met citrusvruchten
Grey shrimp tartare, celeriac, Belgian endives, citrus fruit mayonnaise


-  Noix de Saint-Jacques poêlées, cru et cuit de chicon 18


Gebakken Sint-Jakobsvruchten, rauwe en gekookte witloof
Pan-fried scallops, raw and cooked chicon


VEGGIE

-  Petit oeuf fermier basse T°, crème de céleri et bintje, muscade 14

Klein scharreleitje, gegaard op lage T°crème van selderij en bintje, nootmuskaat
Low T° free-range egg, cream of celery and bintje, nutmeg

-  Millefeuille de betterave, tartare d'algues, huile vierge 14

 **Millefeuille van rode biet, tartaar van zeewier, olie van eerste persing**
Beetroot millefeuille, seaweed tartar, virgin oil

-  Frites, frietjes, french fries - Piment d'Espelette 3

MEAT

-  Carpaccio de bœuf Holstein mariné, crème de cajou parfumée à la truffe 19

Carpaccio van gemarineerd Holstein rundvlees, cashewcrème op smaak gebracht met truffel
Carpaccio of marinated Holstein beef, cashew cream with truffle

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-  VEGAN
-  SANS GLUTEN
-  SANS LACTOSE

MAIN COURSES

FISH

-   Filet de bar rôti, fricassée de légumes, 27
passe-pierre, yuzu
Gebraden zeebaarsfilet, fricassee van groenten, zeekraal, yuzu
Roasted fillet of sea bass, fricassee of vegetables, passe-pierre, yuzu
-   Noix de Saint-Jacques poêlées, cru et cuit 29
de chicon
Geschroeide Sint-Jakobsvruchten, rauwe en gekookte witlof
Pan-fried scallops, raw and cooked chicon
-  Tartare de crevettes grises, céleri boule, 26
chicons, mayonnaise aux agrumes
Tartaar van grijze garnalen, knolselder, witloof, mayonaise met citrusvruchten
Grey shrimp tartare, celeriac, Belgian endives, citrus fruit mayonnaise
- Fish and chips de plie de la Mer du Nord, 24
thym, 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'

VEGGIE

- Raviole fraîche, ricotta, épinards, sauge et 20
butternut
Verse ravioli, ricotta, spinazie, salie en butternut
Fresh ravioli, ricotta, spinach, sage and butternut
-   Ragout de lentilles beluga belge, carottes, 19
 choux rouge et pomme façon "parmentier"
 **Stoofpot van Belgische beluga linzens, wortelen, rode kool en appel "parmentier" stijl**
Belgian lentil stew, beluga, carrots, red cabbage and apple "parmentier" style

MEAT

- Coucou de Malines façon vol au vent du Mess, 25
champignons ECLO, carottes, cerfeuil
Mess' Vol-au-Vent van Mechelse koekoek, ECLO paddenstoelen, wortel, kervel
Mess' Malines chicken Vol-au-Vent, ECLO mushrooms, carrot, chervil
(Supplément Ris de veau / Supplement +12
kalfszwezeriken / Sweetbreads supplement)
- Pluma de bellota, pommes "Anna", 28
thym citronné, chicons braisés
Pluma van bellota, pommes "Anna", citroentijm, gestoofde witloof
Pluma de bellota, "Anna" apples, lemon thyme, braised chicory
-  Ris de veau grillés, légumes verts, 38
béarnaise légère
Gegrilde kalfszwezerik, groene groenten, lichte béarnaise
Grilled veal sweetbreads, greens, light bearnaise
-  « Le Classic » filet américain Angus avec 21
huiles aromatiques
« 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 35
***Gegrilde filet van Angus rundvlees**
*Grilled Angus beef fillet
-  *Entrecôte de boeuf Angus grillée 30
***Gegrilde Angus entrecôte**
*Angus beef tenderloin



* Toutes nos viandes de bœuf 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.

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DESSERTS

🌱 Salade d'agrumes, menthe fraîche	9	🌱 Dame noisette et caramel au beurre fleur de sel	9
🌱 Salade van citrusvruchten, vers munt		« Dame noisette », boter-karamel	
🌱 Citrus fruit salad, fresh mint		« Dame noisette », salted butter caramel	
Le pain perdu brioché speculoos et caramel fleur de sel	12	Le « Gourmand » du Mess (trio de desserts maison)	10
Gewonnen briochebrood, speculaas en karamel fleur de sel		Trio van huisgemaakte desserts van Mess	
French toast, speculoos, sea salt caramel		Mess' triple homemade dessert	
Crumble pomme poire, amande noisette	10	🌱 "Colonel" sorbet citron	13
Appel-peer crumble, amandel, hazelnoot		🌱 "Colonel" sorbet van citroen	
Apple-pear crumble, almond, hazelnut		🌱 "Colonel" blood lemon sorbet	
🌱 Crème brûlée à l'orange	9	🌱 Le café glacé du Mess	8
Sinaasappel crème brûlée		De café glacé van de Mess	
Orange crème brûlée		The café glacé from Le Mess	
🌱 Moelleux chocolat et noisettes, caramel beurre salé	10	Tiramisu léger au speculoos	9
Chocolade en hazelnoot moelleux, gezouten caramel		Lichte tiramisu met speculaas	
Chocolate and hazelnut cake, salted butter caramel		Light tiramisu with speculoos	
🌱 Dame blanche et chocolat chaud	9		
« Dame blanche » met warme chocolade saus			
« Dame blanche » with hot chocolate sauce			

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, jasmin, Ceylan	4
Cappucino skimmed almond milk	4	Tea with fresh mint leaves	4,5
Cappuccino whipped cream	4	Infusion tea	4
Hot Chocolat	4,5	Verbena, Rooibos, Chamomile, Lime Tree, hibiscus	

CAFÉ FAIRTRADE MANO MANO «COFFEE FOR RESPECT»

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