

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.

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

TAKE AWAY

an order all our dishes are takeaway



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

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	5,5

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	11
NUMAJO Elderberry syrup, lime, fresh mint, prosecco	12
Bloody Mary	10
Aperol Spritz / Select Spritz	11
Vodka Apple	10
Virgin Mojito	9
Virgin Pomelo	10
Virgin Numajo	10

BEERS

Vedett Blond or white	4
Duvel	5
Maredsous Blond	4,5
Carlsberg zero	4
LOCAL BEER !	
Taras boulba	5
Zinnebir	5
IPA Barbe Rousse	5

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	69
Pommery Brut Royal Bottle	89

APERITIF

Bellini	8
Kir White wine	7
Kir Royal Champagne	12
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

Belloc - Merlot	5
🍷 Arriezu - Rioja	6,5
🍷 Marionnet Vieilles Vignes - Gamay (frais)	7,5
🍷 Amastuola - Negro Amaro	8

WHITE - GLASS

Belloc - Sauvignon	5
Caldora - Chardonnay	6
Château Favray - Pouilly Fumé	10
🍷 L'Inattendu Chardonnay - Cinsault - Viognier	8

ROSE - GLASS

🍷 Vergel - Monastrell	7
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 *naturel, no pesticides*

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
Four Roses	10

RHUM

Bacardi Blanc	8
Bacardi 8 Anos	11

COGNAC

Couvoisier 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

DESSERTS

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

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

CAFÉ FAIRTRADE MANO MANO «COFFEE FOR RESPECT»

DON'T HESITATE TO ASK US OUR ALLERGENS LIST

LOCAL, FRESH, NATURAL & NO PESTICIDES	<p>🌿 VEGAN</p> <p>🌿 GLUTEN FREE</p> <p> LACTOSE FREE</p>
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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 MEMOIRES 2019 - Bordeaux Cabernet Sauvignon - Merlot		35	CALDORA 2021 Terre di Chieti IGP - Chardonnay	19	28
🌿 CHÂTEAU PEYBONHOMME LES TOURS 2020 -Bordeaux Castillon Merlot - Cab Franc - Cab Sauv - Malbec		38	🌿 CHÂTEAU MEMOIRES 2021 - Bordeaux Sauvignon		35
🌿 MONTPLAISIR 2018 - Pays d'Oc sans sulfites Carignan - Merlot - Mourvèdre		42	POUILLY FUME « Château Favray » 2022 Sauvignon	34	49
🌿 H. MARIONNET 2020 « Vieilles Vignes » Gamay vinification naturelle & sans sulfites	26	38	🌿 GALINETTE 2020 - Coteaux d'Aix Domaine de Sulauze - Grenache - Ugni - Clairette		39
🌿 PINOT NOIR - F. Engel 2021 - Alsace Pinot noir - servi frais		42	POUILLY FUISSE 2020 - Dominique Cornin Chardonnay		55
🌿 AMOUR DE FRUIT 2020 - Méditerranée Grenache - Syrah - Cinsault - Carignann - Côtes-du-rhône		33	ROSE	50CL	BOTTLE
🌿 INGENIUM 2020 - Rioja Grenache nature et sans sulfite		45	🌿 VERGEL 2020 Monastrell		29
🌿 J F ARRIEZU 2021 - Rioja Tempranillo - Graciano	21	32	🌿 POMPONETTE 2021 -Coteaux d'Aix Dom. de Sulauze - Grenache - Syrah - Cinsault		45
🌿 AMASTUOLA 2020 - Puglia Negroamaro	26	38			

NOS AMIS PRODUCTEURS BELGES


🌿 LES DERNIERES TERRES 2019 Vaucluse AOC Domaine les Davids Syrah - Merlot - Cab Franc	49	🌿 L'INATTENDU 2021- Domaine les Davids Chardonnay - Cinsault - Viognier	26	38
CHÂTEAU PETIT BOCQ - ST ESTEPHE 2018 2017 Merlot Cabernet Petit Verdot				65
DOMAINE DU VATICAN 2018 Haut Medoc Merlot - (Petit Bocq)				57
🌿 DOMAINE DE GRAGNOS 2021 Grenache, Syrah, Carignan				33

VIN BELGE

 *naturel, no pesticides*

STARTERS

APPETIZERS

- Mini old Brugge cheese croquettes 7p 9
-  Serano Gran Reserva 16
- Houmous, raw vegetables, sweet potato chips 13

ARTISANAL CROQUETTES

- Croquettes artisanales aux crevettes grises 17
- Artisanale grijze garnaalkroketten**
Handmade grey shrimps croquettes
- Croquettes artisanales au Vieux Bruges et truffe 15
- Kaaskroketten met Oude Brugge en truffel**
Vieux Bruges and truffle croquettes
- Duo de croquettes de crevettes grises & Vieux Bruges et truffe 16
- Duo van kroketten met grijze garnalen & Oude Brugge en truffel**
Duo of grey shrimps croquettes & Vieux Bruges and truffle


FISH

-  Maki de saumon label rouge, crème de petits pois et herbes fraîches 16
- Maki van rode label zalm, erwtjesroom en verse kruiden**
Label rouge salmon maki, peas cream and fresh herbs
-  Tartare de crevettes grises, céleri boule, chicons, mayonnaise au Yuzu 18
- Tartaar van grijze garnalen, knolselder, witloof, mayonaise met Yuzu**
Grey shrimp tartare, celeriac, Belgian endives, Yuzu mayonnaise
-  Ceviche de Cabillaud aux agrumes 17
- Ceviche van kabeljauw met citrusvruchten**
Cod & citrus Ceviche

VEGGIE

- Petit oeuf fermier basse T°, crème d'asperge, tuile de Parmesan 14
- Scharreleitje, gegaard op lage T°, crème van asperge, sablé van Parmezaanse kaas**
Low-temp free-range egg, cream of asparagus, parmesan tuile biscuit
-  Céleri façon Canelloni, algues, pousses d'épinards et crème de courge 15
-  **Selderij op cannelloni-wijze, algen, spinaziescheuten en pompoencrème**
Cannelloni-style celery, seaweed, baby spinach and squash cream
-  Pluriel de carottes, cerfeuil et piment d'Espelette 14
-  **Worteltjes, kervel en espelettepeper**
Carrots, chervil and Espelette pepper
-  Frites, frietjes, french fries - Piment d'Espelette 4

MEAT

-  Carpaccio de bœuf Holstein mariné, cru de champignons, parmesan, tournesol grillé 19
- Carpaccio van gemarineerd Holstein rundvlees, rauwe champignons, gegrilde zonnebloem**
Carpaccio of marinated Holstein beef, raw mushrooms, Parmesan, grilled sunflower

MAIN COURSES

FISH

-  Filet de Sandre rôti aux herbes, passe-pierre, crème de céleri et persil 27
- Snoekbaarsfilet, zeekraal, seldercrème en peterselie**
Herb-baked zander, baby spinach, samphire greens, cream of celery and parsley
-  Dos de Cabillaud basse T°, brocolis, béarnaise végétale 26
-  **Kabeljauwrug gegaard op lage T°, broccoli, plantaardige bearnaisesaus**
Low-temp cod fillet, broccoli, vegetable Béarnaise
-  Tartare de crevettes grises, céleri boule, chicons, mayonnaise aux agrumes, frites 27
- Tartaar van grijze garnalen, knolselder, witloof, mayonaise met citrusvruchten, frietjes**
Grey shrimp tartare, celeriac, Belgian endives, citrus fruit mayonnaise, French fried
- Fish and chips de la mer du Nord, thym, sauce tartare, herbes fraîches 25
- Fish & chips uit de Noordzee, tijm, tartaarsaus, verse kruiden**
North Sea fish & chips, thyme, tartar sauce, fresh herbs

VEGGIE

- Tartare de betteraves, frites, salade 20
- Tartaar van bieten, frietjes, salade**
Beetroot tartare, French fries, salad
-  Rösti de légumes, guacamole de petits-pois et herbes fraîches 19
-  **Groentenrösti, guacamole van erwtjes en verse kruiden**
Vegetable rösti, peas and fresh herbs guacamole
- Millefeuille de légumes et pâtes fraîches basilique et parmesan 20
- Millefeuille van groenten en verse pasta, basilicum en Parmezaanse kaas**
Vegetable millefeuille, fresh pasta with basil and Parmesan

MEAT

- Coucou de Malines basse T°, crème et croustillant de pleurotes 25
- Mechelse koekoek gegaard op lage T°, crème en krokantje van oesterzwammen**
Low-temp roasted Malines chicken, oyster mushroom cream and crisps
- Pluma de bellota, pommes "Anna", crème de carottes, balsamique, romarin 29
- Pluma van bellota, pommes "Anna", crème van wortel, balsamico en rozemarijn**
Pluma de bellota, pommes Anna, cream of carrot, balsamico, rosemary
-  Ris de veau grillés, chicons braisés, pommes grenailles, sauce béarnaise 41
- Gegrilde kalfszwezerik, gestoofde witloof, grenaille-krielaardappels, bearnaisesaus**
Grilled sweetbreads, braised chicory, new potatoes, béarnaise sauce
-  « Le Classic » filet américain Angus avec huiles aromatiques 22
- « De Klassieke » Angus rundstartaar met gearomatiseerde olie**
« The Classic » Angus beef tartare with aromatic oil
-  Filet américain Angus à l'italienne 24
- Vers gehakte tartaar van Angus rund op Italiaanse wijze**
Italian-style Angus beef tartare
-  *Filet pur de boeuf Angus grillé 39
- *Gegrilde filet van Angus rundvlees**
*Grilled Angus beef fillet
-  *Entrecôte de boeuf Angus grillée 32
- *Gegrilde Angus entrecôte**
*Angus beef tenderloin

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