

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

## HEALTHY DRINKS

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

## COCKTAILS

Gin Pomelo <b>Tonic, grapefruit, ginger, basil</b>	12
Hendrick's Gin <b>Cucumber &amp; Tonic</b>	12
Copperhead <b>Gin Orange zest, coriander &amp; Tonic</b>	15
Mojito <b>Fresh mint, lime, sugar, white rum</b>	11
NUMAJO <b>Elderberry syrup, lime, fresh mint, prosecco</b>	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
<b>LOCAL BEER !</b>	
Taras boulba	5
Zinnebir	5
IPA Barbe Rousse	5

## SPARKLING

Royal de Jarras – Blanc de Blancs <b>Glass</b>	7
Royal de Jarras – Blanc de Blancs <b>Bottle</b>	38
Champagne Heidsieck Monopole <b>Glass</b>	11
Champagne Heidsieck Monopole <b>Bottle</b>	69
Pommery Brut Royal <b>Bottle</b>	89

## APERITIF

Bellini	8
Kir <b>White wine</b>	7
Kir Royal <b>Champagne</b>	12
Campari	8
Ricard	7
Picon <b>nature, white wine or beer</b>	8
Martini <b>Rosso or Blanco</b>	7
Pineau des Charentes	7
Sherry blanc	7
Porto <b>red or white</b>	7

## RED - GLASS

Belloc - Merlot	5
🍃 Arriezu - Rioja	6,5
🍃 Marionnet <i>Première Vendange - Touraine (frais)</i>	8
🍃 Domaine du Vatican - Haut Medoc ( <i>Petit-Bocq</i> )	11

## WHITE - GLASS

Belloc - Sauvignon	5
🍃 Secret de Cépage- Chardonnay	6
Argile à silex - Pouilly Fumé	11
🍃 L'Inattendu Chardonnay - Cinsault - Viognier	8

## ROSE - GLASS

🍃 Vergel - Monastrell	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
Four Roses	10

## RHUM

Bacardi Blanc	8
Bacardi 8 Anos	11

## COGNAC

Couvoisier VS	9
Otard X0	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

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


# 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	4,5
Cappuccino whipped cream	4,5	Infusion fresh mint leaves	4
Hot Chocolate	4,5	Infusion	4
		<b>Verbena, Rooibos, Chamomile, Lime Tree, hibiscus</b>	
		Tea Matcha	4,5
		Matcha Latte	5,5

CAFÉ FAIRTRADE MANO MANO «COFFEE FOR RESPECT»

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LOCAL, FRESH, NATURAL  
& NO PESTICIDES

-  VEGAN
-  GLUTEN FREE
-  LACTOSE FREE

# 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	 SECRET DE CEPAGE 2022 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 « ARGILE A SILEX » 2021 Sauvignon - fruité, délicat, élégant	35	55
 H. MARIONNET 2021 « Première Vendange » Gamay - vinification naturelle & sans sulfites	26	39	 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	<b>ROSE</b>	<b>50CL</b>	<b>BOTTLE</b>
 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 Merlot Cabernet Petit Verdot		65		
 DOMAINE DU VATICAN 2018 Haut Medoc Merlot - (Petit Bocq)		57	KLUISBERG 2021 - Hageland Pinot gris	45
 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 Dorade, zestes d'agrumes, gingembre, passe-pierre, algue dulce 17
- 🍷 **Ceviche van zeebrasem, citrusschil, gember, zeekraal dulce zeewier**  
Ceviche of sea bream, citrus zest, ginger, samphire, dulce seaweed

## VEGGIE

- Petit oeuf fermier basse T°, asperge belge, Parmesan 15
- Scharreleitje, gegaard op lage T°, Belgische asperges, sablé van Parmezaanse kaas**  
Low-temp free-range egg, Belgian asparagus, parmesan tuile biscuit

- 🌱 Tartare de betteraves, pomme, concombre aux herbes aromatiques 13
- 🍷 **Tartaar van biet, appel en komkommer met kruiden**  
Beetroot tartare, apple, cucumber with herbs

- Tian de courgette, huile vierge, crumble chèvre et menthe 14
- Tian van courgette, huile vierge, crumble van geitenkaas en munt**  
Tian of courgette, virgin oil, goat cheese and mint crumble
- 🌱 *Vegan option*

- 🍷 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, asperge belge, crème de céleri et persil 27
- Snoekbaarsfilet, Belgische asperges, seldercrème en peterselie**  
Herb-baked zander, Belgian asparagus, cream of celery and parsley

- 🍷 Filet de dorade grillée, tian de légume, gomasio ail des ours, citron et sésame 26
- Gegrilde zeebaarsfilet, tian van groenten, gomasio daslook citroen en sesam**  
Grilled fillet of sea bream, tian of vegetables, gomasio wild garlic lemon and sesame

- 🍷 Tartare de crevettes grises, céleri boule, chicons, mayonnaise au Yuzu, frites 27
- Tartaar van grijze garnalen, knolselder, witloof, Yuzu mayonaise, frietjes**  
Grey shrimp tartare, celeriac, Belgian endives, Yuzu 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 aux herbes aromatiques, frites, salade 20
- Tartaar van bieten met kruiden, frietjes, salade**  
Beetroot tartare with aromatic herbs, French fries, salad

- 🌱 Quinoa belge, légumes de printemps, parfum de kefir et coco 19
- 🍷 **Belgische quinoa, lentegroenten, kefir en kokos**  
Belgian quinoa, spring vegetables, kefir and coconut flavour

- Raviole fraiche ricotta, asperge, épinards et parmesan 21
- Verse ricotta ravioli, asperges, spinazie en parmezaan**  
Fresh ricotta ravioli, asparagus, spinach and parmesan

## MEAT

- 🍷 Tagliata de Coucou de Malines basse T°, béarnaise végétale, champignons de Bruxelles 25
- 🍷 **Tagliata van traag gegaarde Mechelse Koekoek, groenten bearnaise met Brusselse champignons**  
Tagliata of low temperature "Coucou de Malines", vegetable bearnaise with Brussels mushrooms

- 🍷 Filet pur de veau rôti au thym, pommes "Anna", jeunes carottes et artichauts 29
- Pure kalfsfilet gebraden met tijm, "Anna"-aardappels, jonge wortels en artisjok**  
Pure veal fillet roasted with thyme, "Anna" potatoes, baby carrots and artichokes

- 🍷 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 23
- 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

*\*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.*

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