

GROUP DINING



Thank you for your interest in organising your event at Restaurant Le Mess, we look forward to providing with you with an outstanding dining experience and an impeccable service.

Please let us know your choice of starters, main courses and desserts 3 or 4 days in advance.

Our group menus have been designed for parties of 10 people or more.

The number of settings confirmed up to 24 hours in advance will be regarded as final and be used as a basis for your invoice.

Compliance with these mere few requirements will enable us to guarantee you an excellent and efficient service at our special group rates.

We look forward to welcoming you to Le Mess and remain at your disposal for any further information you may require.

WINE FORMULA

1/2 bottle of wine per person (any other wine on our wine list can also be served)

€ 11 per person

Pays d'Oc - Clos de Belloc white 2018 - Vermentino Sauvignon
Pays d'Oc - Clos de Belloc red 2018 - Grenache, Syrah, Merlot

€ 14 per person

Secret de Cépage - Chardonnay - 2022 - Bio
Rioja - J F Arriezu 2021 - Tempranillo - Graciano

€ 18 per person

L'INATTENDU 2021, Domaine Les Davids
Cinsault, Viognier, Chardonnay

LES DERNIERES TERRES, Domaine Les Davids
Syrah - Merlot - Cab Franc

DRINKS FORMULA

€ 13 per person

Glass of Cava Royal de Jarras - water - coffee & tea

€ 17 per person

Glass of Champagne Monopole Heidsieck - water – coffee & tea

CANAPÉS

3 per person - € 8

Home-made, Chef Antonio's latest culinary inspiration

GOURMET MENU € 45

STARTERS

Label Rouge salmon maki, peas guacamole & fresh herbs

OR

Beetroot tartare, apple, cucumber and microgreens

OR

Duo of artisan shrimp croquettes and Vieux Bruges with truffle

MAIN COURSES

Grilled fillet of sea bream, tian of vegetables, gomasio wild garlic lemon and sesame

OR

Tagliata of low temperature "Coucou de Malines", vegetable bearnaise with Brussels mushrooms

OR

Belgian quinoa, spring vegetables, kefir and coconut flavour

DESSERTS

Duo gourmand

FESTIVE MENU € 55

STARTERS

Ceviche of sea bream, citrus zest, ginger, passe pierre and dulce seaweed

OR

Tian of courgette, virgin oil, fresh goat cheese crumble and fresh mint

OR

Duo of artisan shrimp croquettes and Vieux Bruges with truffle

MAIN COURSES

Roasted pike-perch fillet with herbs, Belgian asparagus, cream of celery and parsley

OR

Pure veal fillet roasted with thyme, "Anna" potatoes, baby carrots and artichokes

OR

Fresh ravioli with ricotta, asparagus, spinach and parmesan

DESSERTS

Festive trio

Belgian strawberry salad with mint and bergamot