

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 <b>Gin 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

## LOCAL BEER !

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 Bianco</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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 *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 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

<p>☞ Jus de melon verveine citronnée, fruits rouges  <del>☞</del> <b>Meloensap met citroenverbena, rood fruit</b>  <del>☞</del> Melon juice with lemon verbena and red fruit</p>	10	<p>☞ "Colonel" sorbet citron  <del>☞</del> <b>"Colonel" sorbet van citroen</b>  <del>☞</del> "Colonel" blood lemon sorbet</p>	13
<p>Crumble de fruits de saison et glace vanille  <b>Crumble met seizoensfruit en vanille-ijs</b>          Seasonal fruit crumble with vanilla ice cream</p>	10	<p><del>☞</del> Le café glacé du Mess  <del>☞</del> <b>De café glacé van de Mess</b>          The café glacé from Le Mess</p>	8
<p><del>☞</del> Moelleux chocolat et noisettes, caramel beurre salé  <b>Chocolade en hazelnoot moelleux, gezouten caramel</b>          Chocolate and hazelnut cake, salted butter caramel</p>	10	<p>Tiramisu léger au speculoos  <b>Lichte tiramisu met speculaas</b>          Light tiramisu with speculoos</p>	9
<p><del>☞</del> Dame blanche et chocolat chaud  <b>« Dame blanche » met warme chocolade saus</b>          « Dame blanche » with hot chocolate sauce</p>	9		
<p>Dame noisette et caramel au beurre fleur de sel  <b>« Dame noisette », boter-karamel met fleur de sel</b>          « Dame noisette », salted butter caramel</p>	9		
<p>Le « Gourmand » du Mess (trio de desserts maison)  <b>Trio van huisgemaakte desserten van Mess</b>          Mess' triple homemade dessert</p>	10		

# 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 <b>Verbena, Rooibos, Chamomile, Lime Tree, hibiscus</b>	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><del>☞</del> GLUTEN FREE</p> <p><del>☞</del> LACTOSE FREE</p>
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# WINES

RED	50CL	BOTTLE	WHITE	50CL	BOTTLE
HAUT DE BELLOC 2021 - Pays d'Oc <b>Grenache - Syrah - Merlot</b>	15	22	HAUT DE BELLOC 2021 - Pays d'Oc <b>Vermentino Sauvignon</b>	15	22
<del>☞</del> CHÂTEAU MEMOIRES 2019 - Bordeaux <b>Cabernet Sauvignon - Merlot</b>		35	<del>☞</del> SECRET DE CEPAGE 2022 <b>Chardonnay</b>	19	28
<del>☞</del> CHÂTEAU PEYBONHOMME LES TOURS 2020 -Bordeaux Castillon <b>Merlot - Cab Franc - Cab Sauv - Malbec</b>		38	<del>☞</del> CHÂTEAU MEMOIRES 2021 - Bordeaux <b>Sauvignon</b>		35
<del>☞</del> MONTPLAISIR 2019 - Pays d'Oc sans sulfites <b>Carignan - Merlot - Mourvèdre</b>		42	<del>☞</del> POUILLY FUME « ARGILE A SILEX » 2022 <b>Sauvignon - fruité, délicat, élégant</b>	35	55
<del>☞</del> H. MARIONNET 2021 « Première Vendange » <b>Gamay - vinification naturelle &amp; sans sulfites</b>	26	39	<del>☞</del> GALINETTE 2020 - Coteaux d'Aix <b>Domaine de Sulauze - Grenache - Ugni - Clairette</b>		39
<del>☞</del> PINOT NOIR - F. Engel 2021 - Alsace <b>Pinot noir - servi frais</b>		42	POUILLY FUISSE 2021 - Dominique Cornin <b>Chardonnay</b>		55
<del>☞</del> AMOUR DE FRUIT 2021 - Méditerranée <b>Grenache - Syrah - Cinsault - Carignann - Côtes-du-rhône</b>		33	<b>ROSE</b>	50CL	<b>BOTTLE</b>
<del>☞</del> INGENIUM 2020 - Rioja <b>Grenache nature et sans sulfite</b>		45	<del>☞</del> VERGEL 2022 <b>Monastrell</b>		29
<del>☞</del> J F ARRIEZU 2022 - Rioja <b>Tempranillo - Graciano</b>	21	32	<del>☞</del> POMPONETTE 2021 -Coteaux d'Aix <b>Dom. de Sulauze - Grenache - Syrah - Cinsault</b>		45
<del>☞</del> AMASTUOLA 2020 - Puglia <b>Negroamaro</b>	26	38			

## NOS AMIS PRODUCTEURS BELGES

<del>☞</del> LES DERNIERES TERRES 2020 Vaucluse AOC <b>Domaine les Davids Syrah - Merlot - Grenache</b>	49	<del>☞</del> L'INATTENDU 2021- Domaine les Davids Chardonnay - Cinsault - Viognier	26	38
CHÂTEAU PETIT BOCQ - ST ESTEPHE 2018 <b>Merlot Cabernet Petit Verdot</b>				65
<del>☞</del> DOMAINE DU VATICAN 2018 Haut Medoc <b>Merlot - (Petit Bocq)</b>				57
<del>☞</del> DOMAINE DE GRAGNOS 2021 <b>Grenache, Syrah, Carignan</b>				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 garnalkroketten**  
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

- Tartare de saumon label rouge, abricots frais fenouil, framboise 16

- Zalmtartaar Label Rouge, verse abrikozen, venkel, framboos**  
Red label salmon tartar, fresh apricots, fennel, raspberry

- Tartare de crevettes grises, céleri boule, mayonnaise au Yuzu 18

- Tartaar van grijze garnalen, knolselder, mayonaise met Yuzu**  
Grey shrimp tartare, celeriac, Yuzu mayonnaise

- Ceviche de bar au jus dynamique, piment d'espelette, algue dulce 17

- Ceviche van zeebaars met dynamisch sap, cayennepeper, dulse zeewier**  
Ceviche of bass, citrus zest, ginger, samphire, dulce seaweed

## VEGGIE

- Tatin de tomates d'Antan du domaine de la Falize 15

- Tomatentatin van weleer van het domein La Falize**  
Tatin of old-fashioned tomatoes from Domaine de la Falize

- Aubergine confite, béarnaise végétale, micro pousse de moutarde 13

- Gekonfijte aubergine, plantaardige bearnaise, microscheut van mosterd**  
Candied aubergine, vegetable bearnaise, mustard microgrowth

- Tartare de courgette, tomates du domaine de la Falize, nectarines, vinaigrette fruitée 14

- Courgettetartaar, tomaten van het domein La Falize, nectarines, fruitdressing**  
Zucchini tartar, Domaine de la Falize tomatoes, nectarines, fruity vinaigrette

- Frites, frietjes, french fries 4
- Piment d'Espelette

## 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

- Chiffonade de veau cuit basse t°, façon tonnato du Mess, micro pousse de basilic 18

- Chiffonade van op lage temperatuur gebakken kalfsvlees, op tonnatowijze van de Mess, microscheut van basilicum**

- Chiffonade of veal cooked at low temperature, Mess tonnato style, micro basil sprouts

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VEGAN

GLUTEN FREE

LACTOSE FREE

# MAIN COURSES

## FISH

- Filet de bar grillé, chapelure verte, choux fleurs

- rôti, émulsion de tomates cerises 28

- Gegrilde zeebaarsfilet, groene paneermeel, geroosterde bloemkool, emulsie van kerstomaten**  
Grilled fillet of sea bass, green breadcrumbs, roasted cauliflower, cherry tomato emulsion

- Truite saumonée BIGH, légumes du sud, caviar d'aubergine 26

- Zalmforel van BIGH, zuidse groenten, auberginekaviaar**  
BIGH Salmon trout, southern vegetables, eggplant caviar

- 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, tijd, tartaarsaus, verse kruiden**  
North Sea fish & chips, thyme, tartar sauce, fresh herbs

## VEGGIE

- Tartare de tomates, courgettes et nectarines frites, salade 20

- Tartaar van tomaten, courgettes en nectarines, frietjes, salade**  
Tomato, zucchini and nectarine tartar, French fries, salad

- Légumes d'été confits, sauce poivron rouge, cumin et piment d'espelette 19

- Gekonfijte zomergroenten, rodepepersaus, komijn en cayennepeper**  
Candied summer vegetables, red pepper sauce, cumin and Espelette pepper

- Millefeuille d'aubergine, courgette, pates fraîches, tomate cerise, parmesan 21

- Millefeuille van aubergine, courgetten, verse pasta, kerstomaat, parmezaan**  
Millefeuille of eggplant, zucchini, fresh pasta, cherry tomato, parmesan

## MEAT

- Coucou de Malines basse T°, pleurotes de bxl pommes grenailles, béarnaise végétale 25

- Op lage temperatuur gebakken Mechelse koekoek, Brusselse oesterzwammen, krielaardappelen, plantaardige bearnaise**  
Low temperature "Coucou de Malines", vegetable bearnaise with Brussels Pleurotes mushrooms

- Tagliata de veau rôti au thym, tomates confites, pommes Anna, chips de patate douce 29

- Tagliata van kalfsvlees met tijd, gekonfijte tomaten, Anna-aardappelen, chips van zoete aardappelen**  
Thym-roasted veal tagliata, tomato confit, "Anna" potatoes, sweet potatoes chips

- Ris de veau grillés, pommes grenailles, sauce béarnaise 41

- Gegrilde kalfszwezerik, grenaille-krielaardappels, bearnaisesaus**  
Grilled sweetbreads, 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.*