

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

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	4,5
🍃 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
Negroni	14

BEERS

Vedett Blond or white	4
Duvel	5
Maredsous Blond	5
Carlsberg zero	4
LOCAL BEER !	
Taras boulba	6
Zinnebir	6
IPA Barbe Rousse	6

SPARKLING

Royal de Jarras – Blanc de Blancs Glass	7,5
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 <i>Première Vendange - Touraine (frais)</i>	8
🍃 Domaine du Vatican - Haut Medoc (<i>Petit-Bocq</i>)	11

WHITE - GLASS

Belloc - Sauvignon	5
🍃 Caldora - Chardonnay	6,5
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 XO

18

ARMAGNAC

Armagnac Delord

9

DIGESTIVES

Vodka

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

 Pomme poire caramélisées, crème de cajou,  sarrasin grillé 10  Gecarameliseerde Appel en peer, cahew crème, gegrilde boekweit Caramelized apple and pear, cashews cream, toasted buckwheat	Le « Gourmand » du Mess (trio de desserts maison) 12 Trio van huisgemaakte desserts van Mess Mess' triple homemade dessert
Pain perdu du Mess, brioche et speculoos, caramel et vanille 13 Verloren brood van le Mess, brioche met speculaas en vanille French toast from Mess, brioche and speculoos, caramel and vanilla	 "Colonel" sorbet citron 14  "Colonel" sorbet van citroen  "Colonel" blood lemon sorbet
 Moelleux chocolat et noisettes, caramel beurre salé, vanille 11 Chocolade en hazelnoot moelleux, gezouten caramel, vanille Chocolate and hazelnut cake, salted butter caramel	 Le café glacé du Mess 9 De café glacé van de Mess The café glacé from Le Mess
 Dame blanche et chocolat chaud 10 « Dame blanche » met warme chocolade saus « Dame blanche » with hot chocolate sauce	Tiramisu au speculoos 9 Tiramisu met speculoos Tiramisu with speculoos
Dame noisette et caramel au beurre fleur de sel 10 « Dame noisette », boter-karamel met fleur de sel « Dame noisette », salted butter caramel	 Sorbet citron 8  Sorbet van citroen  Lemon sorbet
	Fromage belge du moment 13 De belgische kaas van de dag Belgium cheese

HOT DRINKS

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

CAFÉ FAIRTRADE MANO MANO «COFFEE FOR RESPECT»

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& NO PESTICIDES

 VEGAN
 GLUTEN FREE
 LACTOSE FREE

WINES

RED	50CL	BOTTLE	WHITE	50CL	BOTTLE
HAUT DE BELLOC 2021 - Pays d'Oc Grenache - Syrah - Merlot	16	23	HAUT DE BELLOC 2021 - Pays d'Oc Vermentino Sauvignon	16	23
🍷 CHÂTEAU MEMOIRES 2019 - Bordeaux Cabernet Sauvignon - Merlot		35	🍷 CALDORA - TERRE DI CHIETI Chardonnay	19	28
🍷 CHÂTEAU PEYBONHOMME LES TOURS 2020 - Bordeaux Castillon Merlot - Cab Franc - Cab Sauv - Malbec		38	🍷 CHÂTEAU MEMOIRES 2021 - Bordeaux Sauvignon		35
🍷 MONTPLAISIR 2019 - Pays d'Oc sans sulfites Carignan - Merlot - Mourvèdre		42	♥️ POUILLY FUME « ARGILE A SILEX » 2022 Sauvignon - <i>fruité, délicat, élégant</i>	37	55
🍷 H. MARIONNET 2021 « Première Vendange » Gamay - <i>vinification naturelle & sans sulfites</i>	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 2021 - Dominique Cornin Chardonnay		55
🍷 AMOUR DE FRUIT 2021 - Méditerranée Grenache - Syrah - Cinsault - Carignann - Côtes-du-rhône		33	ROSE	50CL	BOTTLE
🍷 INGENIUM 2020 - Rioja Grenache nature et sans sulfite		45	🍷 VERGEL 2022 Monastrell	20	29
🍷 J F ARRIEZU 2022 - Rioja Tempranillo - Graciano	21	32	🍷 POMPONETTE 2021 - Coteaux d'Aix Dom. de Sulauze - Grenache - Syrah - Cinsault		45
🍷 AMASTUOLA 2020 - Puglia Negroamaro		38			




NOS AMIS PRODUCTEURS BELGES

🍷 LES DERNIERES TERRES 2020 Vaucluse AOC Domaine les Davids Syrah - Grenache	49	🍷 L'INATTENDU 2021- Domaine les Davids Chardonnay - Cinsault - Viognier	26	38
CHÂTEAU PETIT BOCQ - ST ESTEPHE 2019 Merlot Cabernet Petit Verdot				
♥️ DOMAINE DU VATICAN 2018 Haut Medoc Merlot - (Petit Bocq)	38	57	KLUISBERG 2021 - Hageland Pinot gris	45
🍷 DOMAINE DE GRAGNOS 2021 Grenache, Syrah, Carignan		33		

VIN BELGE

STARTERS

APPETIZERS

- Mini old Brugge cheese croquettes 7p 12
- Serano Gran Reserva 16
-    Houmous, raw vegetables, sweet potato chips 14



ARTISANAL CROQUETTES



- Croquettes artisanales aux crevettes grises 18
- Artisanale grijze garnaalkroketten**
Handmade grey shrimps croquettes



- Croquettes artisanales au Vieux Bruges et truffe 16
- Kaaskroketten met Oude Brugge en truffel**
Vieux Bruges and truffle croquettes

- Duo de croquettes de crevettes grises & Vieux Bruges et truffe 17
- Duo van kroketten met grijze garnalen & Oude Brugge en truffel**
Duo of grey shrimps croquettes & Vieux Bruges and truffle


FISH



-   Saumon "label rouge" mariné, émulsion estragon, cerfeuil 16
- Gemarineerde "red label" zalm, emulsie van dragon en kervel**
Marinated red label salmon, emulsion tarragon, chervil

-   Tartare de crevettes grises, céleri boule, chicon, mayonnaise 19
- Tartaar van grijze garnalen, knolselder, witloof, mayonaise**
Grey shrimp tartare, celeriac, chicory, mayonnaise



-   Carpaccio de Dorade, dashi aux algues, zeste de citron 17
- Carpaccio van zeebrasem, dashi met zeewier, citronschild**
Sea bream carpaccio, seaweed dashi, lemon zest


VEGGIE



-  Ravioles de betterave, choux fleurs et cajou, graines de moutarde, râpé de brocoli 15




-   **Ravioli van rode biet, bloemkool en cashewnoten, moesterdzaadjes, geraspte broccoli**
Beetroot, cauliflower and cashew, mustard seeds, shredded broccoli

-  Tartare végétal de butternut, céleri, myrtilles sauvages, vinaigrette châtaigne, piment d'espelette 15



-   **Groententartar van butternut, selderij, wilde bosbessen, kastanjevinaigrette, Espelette peper**
Vegetable tartar of butternut, celery, wild blueberries, chestnut vinaigrette, espelette pepper

-  Tatin champignons de Bxl, crème de panais, thym frais 16



-   **Fijne taart met Brusselse paddestoelen, pastinaak-crème en verse tijm**
Tatin, Brussels mushrooms, parsnip cream, fresh thyme

-   Frites, frietjes, french fries 4,5
-  Piment d'Espelette

MEAT

-   Boeuf mariné, salade d'automne, poire, noix, pousses de moutarde 19

- Gemarineerd rundvlees, herfstsalade, peer, walnoten, mosterdscheuten**
Marinated beef, autumn salad, pear, walnut, mustard sprout

-   Gyozas de volaille fermière, coriandre frais, piment doux, marinade citron vert 16

- Gyozas van Hoevekip, verse koriander, zoete chilipeper, limoenmarinade**
Farm poultry gyozas, fresh coriander, sweet chilli, lime marinade

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MAIN COURSES

FISH



 Dorade Royale rôtie aux graines, écrasé pomme de terre & pousses d'épinards, crème de butternut et persil plat
Koninklijke zeebrasem geroosterd met zaden, zaden, aardappelpuree met spinaziescheuten, 27 butternutcrème en platte petersele
Royal sea bream roasted with seeds, mashed potatoes & spinach shoots, butternut cream and flat parsley



 Saumon "label rouge" basse T°, brocolis, jus de citron, gomasio de moutarde 27
"Red label" zalm op lage temperatuur, brocolis, citroensap, gomasio van mosterd
Low temperature "red label" salmon, broccoli, lemon juice, mustard gomasio

 Tartare de crevettes grises, céleri boule, 29
 chicon, mayonnaise, frites
Tartaar van grijze garnalen, knolselder, witloof, mayonaise, frietjes
Grey shrimp tartare, celeriac, Belgian endives, mayonnaise, French fries

 Fish and chips de la mer du Nord, 26
 thym, sauce tartare, herbes fraîches
Fish and chips uit de Noordzee, tijm, tartaar saus, verse kruiden
North Sea fish & chips, thyme, tartar sauce, fresh herbs



VEGGIE

 Tartare végétal de butternut, céleri, 22
 myrtilles, vinaigrette châtaigne et frites
Groententartaar van butternut, selderij, bosbessen, kastanjevinaigrette en frietjes
Vegetable tartar of butternut, celery, blueberries, chestnut vinaigrette and French fries



 Risotto de quinoa belge, crème d'haricots rouges, 21
 miso, champignons et carottes
Belgische quinoa risotto, rode bonen crème, miso, champignons en wortelen
Belgian quinoa risotto with red bean cream, miso, mushrooms and carrots



Millefeuille de pâtes fraîches, butternut, 22
ricotta, épinards, sauge et parmesan
« Mille feuille » van verse pasta, butternut, ricotta, spinazie, salie en parmezaanse kaas
Millefeuille of fresh pasta, butternut, ricotta, spinach, sage and parmesan


MEAT


 Pluma Ardennais basse T°, millefeuille de 29
 patate douce, sarriette, chicon braisé
Ardennen pluma gegaard op lage temperatuur, "Mille feuille" van zoete aardappel millefeuille, bonenkruid, gestoofde witloof
Low-temperature Ardennes pluma, sweet potato millefeuille, savory, braised endive

Volaille fermière basse T° façon vol au vent 26
champignons de Bxl, estragon frais
"Vol au vent" van Hoevekip, brusselse champignons, verse dragon
Low-temperature farmhouse poultry vol au vent style Brussels mushrooms, fresh tarragon

 « Le Classic » filet américain Angus avec 24
 huiles aromatiques
 « De Klassieke » Angus rundstartaar met gearomatiseerde olie
« The Classic » Angus beef tartare with aromatic oil

 Filet américain Angus à l'italienne, mayonnaise 24
 au basilic
Vers gehakte tartaar van Angus rund op Italiaanse wijze, basilicummayonaise
Italian-style Angus beef tartare, basil mayonnaise

 *Filet pur de boeuf Angus grillé, salade, frites 39
***Gegrilde filet van Angus rundvlees, salade, frietjes**
*Grilled Angus beef fillet, salad, french fries

 *Entrecôte de boeuf Angus grillée, salade, frites 35
***Gegrilde Angus entrecôte, salade, frietjes**
*Angus beef tenderloin, salad, french fries

**Toutes nos viandes de boeuf sont sélectionnées avec soin et servies avec frites, salade, sauce béarnaise, poivre vert, archiduc ou beurre maitre d'hotel au choix.*

**Al ons rundvlees is zorgvuldig geselecteerd en wordt geserveerd met salade, frietjes en een saus te kiezen uit: béarnaise, groene peper- archiduc saus, Kruidenboter*

**Our beef pieces are carefully selected and served with homemade French fries, salad and a sauce to choose from béarnaise sauce, green pepper, archduke or maitre d'hotel*