

## GROUP MENU



We thank you for your trust in le Mess restaurant in order to organize your event and we look forward to offering you impeccable service and meals.

The choice between starters, dishes and desserts should be communicated to us 5 days in advance. If possible we offer you the possibility to choose 2 options per service.

Our group menus are made for groups from 10 people.  
The number of people reserved up to 24 hours before your event will be considered final and will serve as a basis for billing.

Only the respect of these few demands allows us to guarantee you a quality service that is quick and at the price of group offers.

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

# WINES PACKAGE

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1 / 2 bottle of wine / pers (any other wine on the menu may also be served)

**12€ / pers**

Pays d'Oc - Clos de Belloc blanc 2018 - Vermentino, Sauvignon

Pays d'Oc - Clos de Belloc rouge 2018 - Grenache, Syrah, Merlot

**14€ / pers**

Caldora 2021 - Terre di Chieti IGP - Chardonnay

Rioja - J F Arriezu 2021 - Tempranillo, Graciano

**17€/pers**

CHÂTEAU MEMOIRES 2019 – Bio

Bordeaux - Cabernet Sauvignon – Merlot

CHÂTEAU MEMOIRES 2021 – Bio

Bordeaux - Sauvignon

## **BELGIAN PRODUCERS!**

**20 € / pers**

L'INATTENDU 2021 - Domaine Les Davids

Cinsault, Viognier, Chardonnay

BOUT DU MONDE - Château de Gragnos Syrah, Grenache, Mourvèdre

# DRINKS PACKAGE

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**14 € / pers**

Glass of Cava Royal de jarras, water of Bru (1/2 bottle/person) and coffee

**18 € / pers**

Glass of Champagne Monopole Heidsieck, water of Bru (1/2 bouteille/person) and coffee

# ZAKOUSKIS

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3 / pers - 9€

Home made, chef Antonio's inspiration



# GOURMET MENU 46 €

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## STARTERS

  Norwegian salmon tartare, celeriac, endive, watercress, mayonnaise



OR

  Green pea falafel with fresh  
herbs, smoked squash, and Espelette  
pepper

OR

Croquettes with Old Bruges (cheese) and truffle



## DISHES

  North Sea blanquette, coconut and cauliflower, Kefir perfume

OR

Roasted Malines chicken with thyme, Bintje siphon tartiflette-style with  
Maredsous cheese, crispy bacon

OR

  "Belluga" lentils, shallots, bay leaf, celery and almond, chicory, "chambelland" breadcrumbs, parsley



## DESSERT

Gourmand du Mess (2 small desserts)



# FESTIVE MENU 58 €

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## STARTERS

  Scallop and sea bream tartare, pink grapefruit, chives, flat parsley emulsion

OR

  Celery and sweet potato mille-feuille, black sesame gomasio, and bergamot



OR

Duo of grey shrimp & old bruges (cheese) croquettes with truffle

## DISHES

  Low temperature veal filer, chicory chiffonade, Bxl Erenjii

OR

  Back of Norwegian cod, carrot stoemp, green olives and flat parsley

OR


Raviole ricotta, spinach, tartufata, parmesan

## DESSERT

Trio Gourmand du Mess (3 small desserts)

DON'T HESITATE TO ASK US OUR ALLERGENS LIST

LOCAL, FRESH, NATURAL  
& NO PESTICIDES

 VEGAN  
 GLUTEN FREE  
 LACTOSE FREE



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