

L E M E S S

FOLLOW US
ON INSTAGRAM



BEVERAGES

SOFTS

BRU STILL OR SPARKLING – 1L	9,5
BRU STILL OR SPARKLING – 0,5L	5,5
COCA REGULAR/ZÉRO	4
FEVER TREE INDIAN TONIC	5
GINGER BEER	7
CRODINO	8
ORANGE JUICE	3,5
SPRITE	3,5
SYRUP GRENADINE, PEACH, CASSIS	1

HEALTHY DRINKS

BIODYNAMIC JUICE apple, carrot, lemon, ginger	6
APPLE JUICE local & natural	4
SQUEEZED ORANGE JUICE	6
BIG TOM spiced tomato juice	5,5
KEFIR EAU VERTUEUSE (FERMENTED FRUITY WATER) hibiscus or ginger curcuma or sureau BIO	6,5
KOMBUCHA "SMILE" classic or red fruits BIO	6
HOMEMADE ICED TEA BIO	6
HOMEMADE LIMONADE BIO	6

LOCAL BEERS

BRASSERIE DE LA SENNE

TARAS BOULBA BIO	6
ZINNEBIR BIO	6

BRASSERIE COHOP – ARSENAL

IPA LOCALE	7
BIÈRE DE SAISON	7

BEERS

CRISTAL ALKEN	4,5
VEDETT WHITE	4,5
DUVEL	6
MAREDSOUS BLONDE	6
CARLSBERG ZERO	4,5

MOCKTAILS

VIRGIN MOJITO	10
VIRGIN POMELO	10
VIRGIN NUMAJO	10
MOCKTAIL «CREATION»	12
CRODINO SPRITZ	12

ALCOHOLS

WHISKY

WILLIAM LAWSON'S	8
JOHNNIE WALKER BLACK LABEL	12

SINGLE MALT

OBAN 14 YEARS	13
ABERLOUR 12 YEARS	15
GLENMORANGIE 10 YEARS	17

BOURBON

JACK DANIEL'S	10
FOUR ROSES	10
CHIVAS 12 YEARS	15

RHUM

BACARDI BLANC	8
BACARDI 8 ANOS	12

VODKA

ABSOLUT VODKA	10
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TEQUILA

TEQUILA RED ROOSTER	10
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GIN

HENDRICK'S	12
COPPERHEAD	15

COCKTAILS

SPRITZ «ON YOUR OWN» with Aperol or Select or limoncello or sherry or campari	12
BASIL SMASH gin, lemon, basil	14
GIN POMELO gin, tonic, grapefruit, basil	13
MOJITO fresh mint, lime, sugar, white rum	12
NUMAJO elderberry syrup, lime, fresh mint, prosecco	12
BLOODY MARY	12
SOUR «ON YOUR OWN» whisky or amaretto or rum	14
NEGRONI	15
MOSCOW MULE	14
ESPRESSO MARTINI	14
COCKTAIL «CREATION»	15
OLD FASHIONED	15

APERITIFS

BELLINI	9
KIR WHITE WINE	8
KIR ROYAL CHAMPAGNE	13
CAMPARI NATURE	8
CAMPARI ORANGE	10
RICARD	7
PICON NATURE white wine or beer	8
MARTINI ROSSO OR BLANCO	8
PINEAU DES CHARENTES	8
SHERRY BLANC	8
PORTO RED OR WHITE	8

OUR SELECTION OF BUBBLES & WINES

CHAMPAGNE & SPARKLING

			
ROYAL DE JARRAS Blanc de blancs	8		42
CHARLES LAFITTE BRUT Champagne	12		75
POMMERY Brut royal			89

WHITE

HAUT DE BELLOC 2024 Pays d'Oc Vermentino Sauvignon	5,5	19	26
CALDORA 2024 Terre d'Abruzzo Chardonnay	7,5	22	34
CHÂTEAU MEMOIRES 2024 Bordeaux Sauvignon BIO			38
ARGILE A SILEX 2023 Pouilly-Fumé Sauvignon fruité, délicat, élégant	14	48	70
DOMAINE DE SULAUZE GALINETTE 2023 Coteaux d'Aix Grenache - Clairette - Vermentino - Ugni blanc BIODYNAMIE			48
DOMINIQUE CORNIN 2022 Pouilly-Fuissé Chardonnay			75
BIALENTO AMASTUOLA 2024 Fiano Malsavia BIO	8,5	28	42
SANCERRE, CLOS DU ROY 2024 Loire Sauvignon			76

RED

HAUT DE BELLOC 2023 Pays d'Oc Grenache - Syrah - Merlot	5,5	19	26
CHÂTEAU MEMOIRES 2021 Bordeaux Cabernet Sauvignon - Merlot BIO			38
CHÂTEAU PEYBONHOMME LES TOURS 2022 Bordeaux Blaye Merlot - Cab Franc - Cabernet Sauvignon - Malbec BIODYNAMIE			41
H. MARIONNET 2023 - Première Vendange (servi frais) Gamay BIO			48
F. ENGEL PINOT NOIR - 2023 (servi frais) Alsace Pinot noir BIO			48
AMOUR DE FRUIT 2023 Côtes-du-Rhône Grenache - Syrah - Cinsault - Carignann BIO	8	26	38
J F ARRIEZU 2024 Rioja Tempranillo - Graciano BIO	8,5	28	40
AMASTUOLA 2021 Puglia Negroamaro BIODYNAMIE			46
RULLY "Chaponnière" 2023 Côte Chalonnaise Pinot noir BIO			85

ROSÉ

VERGEL 2024 Monastrell BIO	7	20	29
DOM. DE SULAUZE POMPONETTE 2023 Coteaux d'Aix Grenache - Syrah - Cinsault - Vermentino BIODYNAMIE			50

OUR BELGIAN PRODUCER FRIENDS

RED

DOMAINE DE GRAGNOS BOUT DU MONDE 2021 Saint Chinian Grenache, Syrah, Mourvèdre AOP			45
DOMAINE LES DAVIDS LES DERNIERES TERRES 2021 Vaucluse AOC Syrah - Grenache			60
CHÂTEAU PETIT BOCQ 2021 Saint-Estèphe BIO			70
DOMAINE DU VATICAN 2020 Haut Medoc Merlot (Petit Bocq)	13	40	60

WHITE

DOMAINE LES DAVIDS L'INATTENDU 2023 Chardonnay - Cinsault - Viognier BIO			40
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The vintages indicated are for reference only and may vary depending on the availability from our producers.

APÉRITIFS / HAPJES / APPETIZERS





MINI CHEESE CROQUETTES	13
 SERRANO GRAN RESERVA	16
  HUMMUS, CARROTS AND VEGETABLE CRISPS	13

ENTRÉES / VOORGERECHTEN / STARTERS

ARTISANAL CROQUETTES

CROQUETTES ARTISANALES AU VIEUX BRUGES ET TRUFFE Kaaskroketten met Oude Brugge en truffel Vieux Bruges and truffle croquettes	18
CROQUETTES ARTISANALES AUX CREVETTES GRISES Artisanale grijze garnaalkroketten Handmade grey shrimps croquettes	21
DUO DE CROQUETTES ARTISANALES DE CREVETTES GRISES & VIEUX BRUGES ET TRUFFE Duo van ambachtelijke kroketten met grijze garnalen & Oude Brugge en truffel Duo of artisanal croquettes: grey shrimps & Vieux Bruges and truffle	20




FISH

  TARTARE DE THON ALBACORE, CÉLERI, TOMATE, AVOCAT Tartaar van Albacore tonijn, selder, tomaat, avocado Albacore tuna tartare, celery, tomato, avocado	19/30 (PLAT)
  CÉVICHE D'AIGLEFIN, CITRON VERT, GINGEMBRE, CAROTTE Ceviche van schelvis, limoen, gember, wortel Haddock ceviche, lime, ginger, carrot	17




VEGGIE

  CARPACCIO DE BETTERAVE, FÈVES, CRÈME DE LIVÈCHE, CHIPS D'ARTICHAUT Carpaccio van rode biet, tuinbonen, lavascrème, artisjokchips Beetroot carpaccio, broad beans, lovage cream, artichoke chips	16
 FLEUR DE COURGETTE, FROMAGE DE CHÈVRE, RAGOUT DE TOMATES CERISE, OLIVES, BASILIC Courgettebloem, geitenkaas, ragout van kerstomaat, olijven, basilicum Zucchini flower, goat cheese, cherry tomato ragout, olives, basil	18
 ASPERGES GRILLÉES, STRACIATELLA, NOISETTES, TRUFFE D'ÉTÉ Gegrilde asperges, stracciatella, hazelnoot, zomert truffel Grilled asparagus, stracciatella, hazelnut, summer truffle	23

MEAT

 VITELLO "TOMATO", ESTRAGON, TUILE DE PARMESAN Vitello "tomato" met dragon, parmezaanse tuile Vitello "tomato", tarragon, parmesan tuile	20
  PETIT ŒUF 'BIO' PARFAIT, ASPERGES, CHIPS DE SERRANO Perfect gegaard bio eitje, asperges, serranochips Perfect organic egg, asparagus, serrano chips	19

DON'T HESITATE TO ASK US OUR ALLERGENS LIST


-  VEGAN
-  GLUTENFREE
-  LACTOSE FREE

PLATS / HOOFDGERECHTEN / MAIN COURSES

FISH

-   **FILET DE DORADE GRILLÉ AUX HERBES, MILLEFEUILLES DE LÉGUMES DE SAISON, HUILE VIERGE** 27
Gegrilde doradefilet met kruiden, millefeuille van seizoensgroenten, olijfolie
Grilled sea bream fillet with herbs, seasonal vegetable millefeuille, virgin oil
-   **PAVÉ DE THON SNACKÉ, CRÈME DE FENOUIL, LÉGUMES VERTS, CHIMICHURRI** 31
Gebakken tonijnsteak, venkelcrème, groene groenten, chimichurri
Seared tuna steak, fennel cream, green vegetables, chimichurri
-  **FISH AND CHIPS MER DU NORD, THYM SAUCE TARTARE, HERBES FRAÎCHES** 25
Fish and chips (van Noordzeevis), tartaarsaus met tijm, verse kruiden
(North Sea) fish and chips, thyme tartar sauce, fresh herbs

VEGGIE


-   **QUINOA BELGE AUX LÉGUMES, CRÈME D'AVOCAT, PICKLES DE CHOU-FLEUR, TOFU GRILLÉ** 23
Taboulé van Belgische quinoa met groenten, avocadocrème, ingelegde bloemkool, gegrilde tofu
Belgian quinoa with vegetables, avocado cream, pickled cauliflower, grilled tofu
- LASAGNETTE RICOTTA ET ÉPINARDS, RAGOÛT D'ASPERGES, CRÈME DE PARMESAN** 25
Lasagnette met ricotta en spinazie, aspergeragout, parmezaan-rozemarijncrème
Ricotta and spinach lasagnette, asparagus ragout, parmesan rosemary cream

MEAT




- SALADE CAESAR, VOLAILLE FERMIÈRE BASSE T°, TAHINI, PARMESAN** 24
Caesarsalade, hoevekip gegaard op lage temperatuur, tahini, parmezaan
Caesar salad, low temperature farm chicken, tahini, parmesan
- PICCATA DE VOLAILLE À LA SAUGE, POUSSÉS D'ÉPINARDS, TAGLIONINI AL LIMONE, PLEUROTÉS CROUSTILLANTES** 27
Kippiccata met salie, jonge spinazie, taglionini al limone, krokante oesterzwammen
Poultry Piccata with Sage, baby spinach, taglionini al limone, crispy oyster mushrooms
- PLUMA IBÉRIQUE GRILLÉE, PDT FONDANTES, CAROTTES, SAFRAN ET ROMARIN** 31
Gegrilde iberico pluma, fondantaardappelen, wortelen, saffraan
Grilled iberian pluma, fondant potatoes, carrots, saffron
-   **"LE CLASSIC" FILET AMÉRICAIN AVEC HUILES AROMATIQUES** 26
"De classic" klassieke Rundstartaar met aromatische olie
"The classic" beef tartare with aromatic oil
-  **FILET AMÉRICAIN À L'ITALIENNE, MAYONNAISE AU BASILIC** 26
Vers gehakte rundstartaar op Italiaanse wijze met basilicummayonaise
Italian-style beef tartare with basil mayonnaise
- ONGLET DE BŒUF À L'ÉCHALOTE, SALADE, FRITES** 29
Rundshaas met sjalotten, salade, frieten
Beef hanger steak with shallots, salad, fries
-   **FILET PUR DE BŒUF IRLANDAIS GRILLÉ, SALADE, FRITES, SAUCE** 42
Gegrilde Ierse rundsfilet, salade, frieten, saus
Grilled Irish beef tenderloin, salad, French fries, sauce
-   **ENTRECÔTE DE BŒUF IRLANDAIS GRILLÉE, SALADE, FRITES, SAUCE** 39
Gegrilde Ierse entrecote, salade, frieten, saus
Grilled Irish beef ribeye, salad, fries, sauce

* Our beef pieces are carefully selected and served with homemade French fries, salad and a sauce to choose from:
BÉARNAISE SAUCE, GREEN PEPPER, OR MAITRE D'HOTEL

DESSERTS / NAGERECHTEN / DESSERTS

 FRAISES MELBA Aardbeien melba Strawberries melba	14
  FRAISES, AVOCAT, RHUBARBE Aardbeien, avocado, rabarber Strawberries, avocado, rhubarb	13
 PANNA COTTA MYRTILLES Panna cotta met blauwe bessen Blueberry panna cotta	10
 MOELLEUX CHOCOLAT ET NOISETTES , GLACE VANILLE Chocolade en Hazelnoot moelleux, Vanille-ijs Chocolate and Hazelnut cake, Vanilla Ice	13
TIRAMISU AU SPECULOOS Tiramisu met speculoos Tiramisu with speculoos	10
 DAME BLANCHE Dame blanche Dame blanche	13
 DAME NOISETTE ET CARMEL AU BEURRE À LA FLEUR DE SEL « Dame noisette », boter-karamel met fleur de sel Dame noisette », salted butter caramel	13
   “COLONEL” SORBET CITRON “Colonel” sorbet van citroen met vodka “Colonel” blood lemon sorbet with vodka	13
 LE CAFÉ GLACÉ DU MESS De café glacé van de Mess The café glacé from Le Mess	10
LE « GOURMAND » DU MESS (TRIO DE DESSERTS MAISON) Trio van huisgemaakte desserts van Mess Mess' triple homemade dessert	12

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HOT DRINKS & SPIRITS

HOT DRINKS

COFFEE / ESPRESSO / DECA / AMERICANO	4
DOUBLE ESPRESSO	4,5
CAPPUCCINO SKIMMED MILK	5
CAPPUCINO SKIMMED PLANT BASED MILK	5,5
MILK CAPPUCCINO WHIPPED CREAM	6
HOT CHOCOLATE	5
LATTE MACCHIATO	5
LATTE MACHA	6
IRISH COFFEE, ITALIAN COFFEE	13
TEA darjeeling or green tea or jasmin BIO	4
TEA WITH FRESH MINT LEAVES	5,5
INFUSION FRESH mint leaves or ginger or lemon	5,5
INFUSION Verbena or Rooibos or Chamomile BIO	4,5
ICED COFFEE	5
ICED LATTE	6
ICED MATCHA LATTE	6
ICED MATCHA BIO	6
EXTRA PLANT BASED MILK	1

SPIRITS

LIMONCELLO	8
CALVADOS	10
GRAPPA	10
AMARETTO	9
COINTREAU	9
SAMBUCCA	9
GRAND MARNIER	10
BAILEYS	8
POIRE WILLIAMS	9

COGNAC

COUVOISIER VS	12
RÉMY MARTIN X0	18

ARMAGNAC

ARMAGNAC DELORD	10
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OUR LOCAL & SUSTAINABLE PRODUCERS

BIGH – Aquaponics farm
KEFIR – Virtuous water
BRASSERIE DE LA SENNE
BRASSERIE COHOP (Arsenal)
SMILE KOMBUCHA
CHAMBELLAND – Gluten-free bread
ECLO – Mushrooms and microgreens
PERMAFUNGI – Oyster mushrooms
GRAINE DE CURIEUX – Belgian quinoa
MANO MANO – Fairtrade & organic coffee
DOMAINE LA FALIZA – fruits & vegetables

PRIVATIZATION

It is possible to privatize le Mess or part of the Restaurant for your private or corporate events.

**Birthday | Civil Wedding | Family Gathering |
Conference | Corporate Dinner | Corporate Lunch |
Product Launch | ...**

OUR SPACES

Ground floor +/- 50 pers
First floor +/- 60 pers
Green house +/- 60 pers

TAKE AWAY

All of our dishes are available for takeaway

GET THE WIFI

Le Mess-GUESTS
PW : Guest 2021