

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	4
SPRITE	3,5
SYRUP GRENADINE, PEACH, CASSIS	1

HEALTHY DRINKS

BBIODYNAMIC JUICE apple, carrot, lemon, ginger	6
APPLE JUICE local & natural	4.5
SQUEEZED ORANGE JUICE	6
BIG TOM spiced tomato juice	5,5
KEFIR EAU VERTUEUSE (FERMENTED FRUITY WATER)	6,5
hibiscus or ginger curcuma or sureau bio	
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	5
VEDETT WHITE	5.5
DUVEL	6
MAREDSOUS BLONDE	6
CARLSBERG ZERO	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 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	12
BLOODY MARY SOUR «ON YOUR OWN»	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	8,5		43
CHARLES LAFITTE BRUT Champagne	12		75
POMMERY Brut royal			89

WHITE

HAUT DE BELLOC 2024 Pays d'Oc Vermentino Sauvignon	5,5	19	26
GRAN SASSO 2025 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-sans sulfite 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	18
  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	22
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	21

FISH

  TARTARE DE BAR, POMME, HERBES FRAICHES, EMULSION YUZU, AVRUGA Zeebaars-tartaar, Appel, Verse Kruiden, Yuzu-emulsie, Avruga-kaviaar Sea Bass Tartare, Apple, Fresh Herbs, Yuzu Emulsion, Avruga Caviar	22
  CÉVICHE D'AIGLEFIN, CITRON VERT, GINGEMBRE, CAROTTE Ceviche van schelvis, limoen, gember, wortel Haddock ceviche, lime, ginger, carrot	18

VEGGIE

 CARPACCIO DE BETTERAVE, CHEVRE FRAIS, CRUMBLE SAUGE ET CITRON Carpaccio van rode biet, Verse Geitenkaas, Salie en Citroencrumble Beetroot carpaccio, Fresh Goat Cheese, Sage and Lemon Crumble	16
 SALADE DE NECTARINE, COURGETTES GRILLEES, TOMATES CERISES, STRACCIATELLA Nectarinesalade, Gegrilde Courgette, Kerstomaten, Stracciatella Nectarine Salad, Grilled Zucchini, Cherry Tomatoes, Stracciatella	19
  TARTARE DE LEGUMES D'ETE, GRAINE DE COURGE, VINAIGRETTE FRAMBOISE ESTRAGON Tartaar van Zomergroenten, Pompoenpitten, Frambozen- en Dragonvinaigrette Summer Vegetable Tartare, Pumpkin Seeds, Raspberry and Tarragon Vinaigrette	17

MEAT

 CARPACCIO DE BŒUF MARINE, JUS CITRON, POUSSE DE MOUTARDE, COPEAUX DE PARMESAN Gemarineerde Rundercarpaccio, Citroensap, Mosterdkers, Parmezaanschilfers Marinated Beef Carpaccio, Lemon Juice, Mustard Cress, Parmesan Shavings	22
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DON'T HESITATE TO ASK US OUR ALLERGENS LIST

-  VEGAN
-  GLUTENFREE
-  LACTOSE FREE

PLATS / HOOFDGERECHTEN / MAIN COURSES

FISH

-  **FILET DE DORADE GRILLÉ AUX HERBES, RATATOUILLE DE LEGUME DE SAISON** 29
Gegrilde doradefilet met kruiden, Ratatouille van Seizoensgroenten
Grilled sea bream fillet with herbs, Seasonal Vegetable Ratatouille
-  **PAVÉ DE THON SNACKÉ, TIAN DE COURGETTES, CHIMICHURRI** 32
Gebakken tonijnsteak, Courgettetian, chimichurri
Seared tuna steak, Zucchini Tian, 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
-  **TARTARE DE BAR, POMME, HERBES FRAICHES, EMULSION YUZU, AVRUGA, FRITES, SALADE** 32
Zeebaars-tartaar, Appel, Verse Kruiden, Yuzu-emulsie, Avruga-kaviaar, frieten, salade
Sea Bass Tartare, Apple, Fresh Herbs, Yuzu Emulsion, Avruga Caviar, fries, salad

VEGGIE

-  **TARTARE DE LEGUMES D'ETE, FRITES, SALADE** 25
Tartaar van Zomergroenten, Frietjes, Salade
Summer Vegetable Tartare, French Fries, Salad
- LASAGNETTE RICOTTA, AUBERGINES, TOMBEE DE TOMATES CERISES, BASILIC** 25
Lasagnette met Ricotta en Aubergine, Gebakken Kerstomaten, Basilicum
Ricotta and Eggplant Lasagnette, Sautéed Cherry Tomatoes, Basil

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, HARICOT, AUBERGINE ET TOMATE CONFITE, JUS DE ROMARIN** 32
Gegrilde iberico pluma, fondantaardappelen, Sperziebonen, Aubergine, Gekonfijte Tomaat, Rozemarijnjus
Grilled iberian pluma, fondant potatoes, Green Beans, Eggplant, Confit Tomato, Rosemary Jus
-  **"LE CLASSIC" FILET AMÉRICAIN** 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 entrecôte, 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

	ABRICOT RÔTI AU ROMARIN, GLACE YAOURT ET CRUMBLE AUX AMANDES	14
	Geroosterde Abrikoos met Rozemarijn, Yoghurtijs, Amandelcrumble Roasted Apricot with Rosemary, Yogurt Ice Cream, Almond Crumble	
	ABRICOT RÔTI AU ROMARIN, SORBET DE SAISON	13
	Geroosterde Abrikoos met Rozemarijn, Seizoensorbet Roasted Apricot with Rosemary, Seasonal Sorbet	
	CREME BRULEE, FRAMBOISE ET VANILLE	12
	Crème Brûlée, Framboos en Vanille Crème Brûlée, Raspberry and Vanilla	
	MOELLEUX CHOCOLAT ET NOISETTES , GLACE VANILLE	13
	Chocolade en Hazelnoot moelleux, Vanille-ijs Chocolate and Hazelnut cake, Vanilla Ice	
	TIRAMISU AU CITRON, GRANITE LIMONCELLO	11
	Citroen Tiramisu, Limoncello Granita Lemon Tiramisu, Limoncello Granita	
	DAME BLANCHE	13
	Dame blanche Dame blanche	
	DAME NOISETTE ET CARAMEL AU BEURRE À LA FLEUR DE SEL	13
	« Dame noisette », boter-karamel met fleur de sel Dame noisette », salted butter caramel	
  	“COLONEL” SORBET CITRON	15
	“Colonel” sorbet van citroen met vodka “Colonel” blood lemon sorbet with vodka	
	LE CAFÉ GLACÉ DU MESS	10
	De café glacé van de Mess The café glacé from Le Mess	
	LE « GOURMAND » DU MESS (TRIO DE DESSERTS MAISON)	12
	Trio van huisgemaakte desserts van Mess Mess' triple homemade dessert	
	SORBET DE SAISON	9
	Seizoensorbet Seasonal Sorbet	

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-  VEGAN
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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 or ginger/lemon BIO	4
TEA WITH FRESH MINT LEAVES	5.5
INFUSION FRESH mint leaves or ginger/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