



COMME CHEZ SOI  
BRUSSELS

## SATURDAY EVENING MENU

Per table : 5 dishes menu : pp 148,00 Euros – with wine selection : pp 213,00 Euros  
Last order 13h00 and 20h45

Beef tartar, veal cheek, confit bacon with Agua mel and quinoa with hazelnut oil,  
puffed wild rice, watercress coulis and piccalilli emulsion

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Dieppe scallops stuffed with salmon mousseline and garlic spinach,  
crispy garnish and sea buckthorn berries

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Venison meat, fondant of his shoulder with Sarawak pepper,  
wild mushrooms, butternut pickles, micro leaves with red cider vinegar

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Sliced Doyenné pear, light juice with Bourbon vanilla seeds and star anise,  
almond cream with griottines

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Belcolade chocolate and caramel tea ganache,  
mousse of coconut, Eau de Villée and passion fruit

Per table : 6 dishes menu : pp 189,00 Euros – with wine selection : pp 264,00 Euros  
Last order 12h45 and 20h30

Beef tartar, veal cheek, confit bacon with Agua mel and quinoa with hazelnut oil,  
puffed wild rice, watercress coulis and piccalilli emulsion

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Tataki of wild tuna with sesame seeds, multicoloured méli-mélo from the garden,  
coulis like a tzatziki with coriander

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Dieppe scallops stuffed with salmon mousseline and garlic spinach,  
crispy garnish and sea buckthorn berries

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Fillet of John Dory, shellfish sauce with Rabache cream and herbs  
cannelloni of Zeeland oysters and baby squid with pink grapefruit slivers  
or

Venison meat, fondant of his shoulder with Sarawak pepper,  
wild mushrooms, butternut pickles, micro leaves with red cider vinegar

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Sliced Doyenné pear, light juice with Bourbon vanilla seeds and star anise,  
almond cream with griottines

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Belcolade chocolate and caramel tea ganache,  
mousse of coconut, Eau de Villée and passion fruit

AUTUMN 2021



COMME CHEZ SOI  
BRUSSELS

## SATURDAY EVENING MENU

Per table : 7 dishes menu : pp 234,00 Euros – with wine selection : pp 319,00 Euros  
Last order 12h30 and 20h15

Tataki of wild tuna with sesame seeds, multicoloured méli-mélo from the garden,  
coulis like a tzatziki with coriander

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Dieppe scallops stuffed with salmon mousseline and garlic spinach,  
crispy garnish and sea buckthorn berries

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Fillet of John Dory, shellfish sauce with Rabache cream and herbs  
cannelloni of Zeeland oysters and baby squid with pink grapefruit slivers

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Porcini mushrooms, sweetbread with a scent of Piedmont truffles,  
shavings of Sbrinz PDO (suppl. white truffles 42€pp)

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Venison meat, fondant of his shoulder with Sarawak pepper,  
wild mushrooms, butternut pickles, micro leaves with red cider vinegar

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Sliced Doyenné pear, light juice with Bourbon vanilla seeds and star anise,  
almond cream with griottines

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Belcolade chocolate and caramel tea ganache,  
mousse of coconut, Eau de Villée and passion fruit

SERVICE AND TAXES INCLUDED  
PLEASE ADVISE US OF ANY ALLERGIES OR SPECIFIC FOOD RESTRICTIONS.  
FOR THE RESPECT OF OUR TEAMS, WE HAVE DECIDED TO CLOSE OUR HOUSE AT 4:30 PM AND MIDNIGHT

AUTUMN 2021