

Food + Drink

HOTEL RESTAURANTS

CRESCENDO RESTAURANT - *FIRST FLOOR*

BREAKFAST: Monday to Friday

6:30 am to 10:30 am

LONGEST BREAKFAST: Weekends and public Holidays

6:30 am to 2:00 pm

LUNCH: Monday to Friday

12:00 pm to 2:30 pm

REST-O-BAR - *GROUND FLOOR*

EVENING DINING

Monday to Sunday

6:00 pm to 10:30 pm

LE TRAIN - *FIRST FLOOR*

COMPOSE YOUR OWN FAVORITE BURGER

Monday to Sunday

10:30 am to 2:30 pm

HOTEL BARS

ESPRESSAMENTE ILLY - *GROUND FLOOR*

YOUR PERFECT COFFEE, WITH US OR TO GO

Monday to Friday

7:00 am to 4:00 pm

Closed on public holidays

CRESCENDO BAR - *FIRST FLOOR*

FOR AN APERITIF

Monday to Friday

10:30 am to 2:30 pm

REST-O-BAR - *GROUND FLOOR*

Monday to Saturday

4:00 pm to 1:30 am

Sunday and public Holidays

4:00 pm to 11:30 pm

BREAKFAST

6:00 AM TO 11:00 AM

DIAL 3430 TO PLACE YOUR ORDER

MAINS

Sheraton signature continental breakfast 22,50

Choice of fresh fruit juice, 1 apple, daily bakery selection, butter and jams, fresh brewed coffee or tea selection.

American breakfast 25,00

The Sheraton signature continental breakfast served with cereals and, in addition, one of the following dishes:

Two eggs of your choice, served with one of the following: ham, bacon, sausage, cheese, mushrooms or grilled tomatoes.

2 thin pancakes with chocolate sauce

Fresh fruit salad, yoghurt or Actimel

Plate of cheese, turkey, ham or smoked salmon

Eggs your way 12,50

Two eggs cooked to your style along with ham, bacon, sausages, cheese, mushrooms or grilled tomatoes, and toast

Porridge 6,50

Thin pancakes with chocolate sauce or syrup 8,50

Breakfast Congee soup with garnishments 8,50

Fruit & Energy Muesli 6,50

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

Prices in euro include service & taxes.

Cover charge: € 3,00 per person per order.

©2016 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

LITTLE EXTRAS (Regular or low fat)

Bakery Selection 16,50

Croissants, danish, rolls with jam and butter

Bread selection 9,50

White, wheat or multi-grains sliced bread with jam and butter

Seasonal fruit salad 9,50

Your cereal favorites 5,50

Cornflakes, Rice Krispies, All Bran or Fruit & Fiber

Plain or Fruit Yoghurt (regular or low fat) 3,75

Plate of gouda, cheese, ham or turkey 9,00

Plate of smoked salmon 10,00

DRINKS

Freshly brewed regular coffee, decaffeinated, espresso, cappuccino or latte macchiato

Cup 4,00

Small pot (up to 2 cups) 6,50

Large pot (up to 4 cups) 10,00

Selection of teas

Cup 4,00

Small pot (up to 2 cups) 6,50

Large pot (up to 4 cups) 10,00

Freshly squeezed orange juice 6,00

Apple, Grapefruit or tomato juice 4,50

Sheraton fruit smoothie 6,00

Milk, skimmed milk, soja milk or hot chocolate 4,00



100% Belge local products



Vegetarian dishes

ALL-DAY

11:00 AM to 11:00 PM,
Dial 3430 to place your order

STARTERS & SALADS

Extra-mild smoked salmon 16,50



Terrine of foie gras marbled with smoke duck breast 16,00



Salad of Belgian pears and sheep
tomme cheese with rapeseed honey 12,50

Caesar salad

Cajun style chicken, anchovies, small croutons 15,00

Pan fried crab cake, shredded root
vegetables with citrus dressing 16,50

Salad of sautéed scampis, salt-candied lemon peel 17,00

SOUPS

Soup of the day 8,00

Andalousian cream soup 8,00

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

Prices in euro include service & taxes.

Cover charge: € 3,00 per person per order.

MAIN COURSES*

Seasonal suggestions available at Room Service 3430 (Price varies)

Dish of the day 19,50

Fish of the day 22,00

Pan fried Scottish salmon "red label" 24,00



North sea sole "Meunière style" 33,00

Wok of sustainable fish catch of the day, rice noodles 24,00
(Freshly caught fish from sustainable fisheries)



Pan-fried cut of beef 29,50



Homemade ground beef tartar, French fries 18,50

Braised lamb shanks 27,50

Chicken wok with coconut milk, crunchy vegetables, aromatic rice 22,00



Fried rice noodles with seasonal vegetables 18,00

Caesar salad 19,50

Cajun style chicken, anchovies, small croutons

Mushroom risotto 18,00

Tagliatelle 18,00

Choice of sauce: Arrabiata, Bolognese or Carbonara

Omelette, served with French fries 15,00

Additional omelette toppings:

Ham, cheese, mushrooms, peppers or grilled tomatoes Each 1,00

Parma ham, salmon Each 3,00



MAIN COURSES FROM THE GRILL*



Grilled cut of beef 29,50



Grilled North sea sole 33,00

Minced grilled free-range cockerel with rosemary
scented with candied lemon, potato aioli 22,50

Grilled Scottish salmon "red label" 24,00

*All dishes are served with their garnishments

Additional side dishes: french fries, white rice,
seasonal vegetables or green salad 3,50



100% Belge local products



Vegetarian dishes

SIGNATURE BURGERS & SANDWICHES

All our burgers are served with a salad and French fries

Gourmet burger 19,50

Artisanal brioche bread, iceberg lettuce, organic beef, cooked seasonal vegetables, mayonnaise



Farmer cheese burger 19,50

Organic wholemeal bread, iceberg lettuce, organic beef, sheep tomme cheese chips, fresh herbs



Chicken burger 18,50

Artisanal brioche bread, homemade chicken burger, romaine lettuce, Caesar sauce



Salmon bagels burger 19,50

Bagel bread, Scottish salmon "red label", iceberg lettuce, raw onions, double cream with honey and dill

Single Classic beef burger 18,00

Sesame bun, gouda cheese, organic beef, grilled bacon and barbecue sauce



Jumbo club sandwich 19,50

Grilled fillet of turkey, eggs, grilled bacon, tomato, lettuce, crisps or French fries and mayonnaise

French baguette with French fries 15,50

Cheese, turkey, ham or tuna

PASTA & PIZZA



Tagliatelle 18,00

Choice of sauce : Arrabbiata, Bolognese or Carbonara



Traditional beef lasagna 20,50

Pizza Margherita 15,50

(tomato sauce, mozzarella and olives)

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

Prices in euro include service & taxes.

Cover charge: € 3,00 per person per order.

SWEET ENDINGS

Seasonal dessert

Please see our menu suggestions



Cheese platter 12,00
3 Belgian cheeses



Dame blanche 9,00
3 scoops vanilla ice-cream, chocolate sauce



Fruit salad 9,50

French toast, homemade vanilla ice-cream 9,50



Chocolate mousse 8,50



Crème brûlée 9,00

Profiterole with vanilla from Madagascar 9,00



Cheese cake with cottage cheese from Beersel 8,50



Coffee and homemade chocolate truffles
with Belgian Owl whisky 9,00

Homemade ice cream (3 scoops) 8,50



100% Belge local products



Vegetarian dishes

LATE-NIGHT

11:00 PM to 6:00 AM,
Dial 3430 to place your order.

LATE-NIGHT STARTERS

Extra-mild smoked salmon with toast 16,50

Salad of the day 16,00

Chef's salad 16,00

Soup of the day 8,00

Cornflakes, Rice Krispies, All Bran or Fruit & Fibre 5,50

 Fruit salad 9,50

LATE-NIGHT MAIN COURSE

Traditional beef lasagna 20,50

 Pizza Margherita 15,50
tomato sauce, mozzarella and olives

Chicken wok with coconut milk, crunchy
vegetables, aromatic rice 24,00

Steamed salmon "red label"
with vegetables and lemon butter sauce 24,00

LATE-NIGHT SANDWICHES

Croque-monsieur 13,50
Toasted turkey & cheese sandwich, 2 pieces

French baguette 12,50
with cheese, turkey, ham or tuna

LATE-NIGHT DESSERTS

Cheese platter (3 Belgian cheeses) 12,00

Pastry of the day 9,00

 Fruit salad 9,50

Chocolate mousse 8,50

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

Prices in euro include service & taxes.

Cover charge: € 3,00 per person per order.

KIDS BREAKFAST

6:00 AM to 11:00 AM,
Dial 3430 to place your order

1 chocolate bread and 1 danish 5,00

2 thin pancakes with
chocolate sauce or syrup 8,50

One egg cooked to your style along
with ham, bacon, cheese or mushrooms and toast 10,50

 Seasonal fruit salad 9,50

Your cereal favorites 5,50
Cornflakes, Rice Krispies, All Bran or Fruit & Fiber

Plain or Fruit Yoghurt 3,75
(regular or low fat)

Freshly squeezed orange juice 6,00

Apple, Grapefruit or tomato juice 4,50

Milk, skimmed milk, soja milk or hot chocolate 4,00



100% Belge local products



Vegetarian dishes

KIDS FAVORITES

11:00 AM to 11:00 PM,
Dial 3430 to place your order

Mikado salad 10,50
Lettuce, cheese, ham, turkey, tomatoes

Soup of the day 5,50

Beef burger 10,50
Artisanal brioche bread, iceberg lettuce, organic beef, mayonnaise

Fish burger 12,50
Bagel bread, Scottish salmon "red label", iceberg lettuce, mayonnaise

Tagliatelle 10,50
Choice of sauce : Arrabbiata, Bolognese or Carbonara

Toasted grilled turkey and cheese sandwich (1 piece) 9,50

 Fruit salad 6,50

French toast 6,50
homemade vanilla ice-cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

Prices in euro include service & taxes.

Cover charge: € 3,00 per person per order.

DRINK IT ALL IN

24h/24,

Dial 3430 to place your order.

WATER

Fresh® Water - Bottled in house for environment and freshness.
sparkling – non sparkling

Small 4,50

Large 6,50

Bottled mineral water

sparkling – non sparkling

Small 5,50

Large 8,50

SOFT

Freshly squeezed orange juice 6,00

Apple, grapefruit, pineapple or tomato juice 4,50

Coca Cola, Coca Cola Light/Zero, Sprite, Fanta 4,00

Soda or Tonic water, Bitter Lemon 4,50

COFFEE AND TEAS

Freshly brewed regular coffee,
decaffeinated, espresso or cappuccino

Cup 4,00

Small pot (up to 2 cups) 6,50

Large pot (up to 4 cups) 10,50

Selection of teas

Cup 4,00

Small pot (up to 2 cups) 6,50

Large pot (up to 4 cups) 10,50

BEER

Stella, Blanche de Hoegaarden, Alcohol free 4,80

Leffe Blonde or Dark 33cl - 6,6° 5,50

Duvel 33cl - 8,5° 5,50

Heineken 25cl - 5° 6,50

Corona 33cl - 4,6° 8,00

CHAMPAGNE

	Bottle	Glass
Cava Sheraton Selection	35,00	6,00
Champagne Sheraton Selection	70,00	12,00
Laurent Perrier Brut	90,00	
Laurent Perrier Brut Rosé	160,00	

WHITE WINE

	Bottle	Glass	Carafe 50cl	Carafe 25cl
Sheraton Selection	25,00	5,00	18,00	10,00
Domaine de Pellehaut, Sauvignon Blanc, Cote de Gascogne, France	28,00	5,80	20,00	11,00
Marques de Riscal, Rueda, Spain	32,00		24,00	13,00
Chablis Domaine Durup, Chardonnay, France	39,50			
Allendorf, Riesling, Rheingau, Germany	42,00			

RED WINE

	Bottle	Glass	Carafe 50cl	Carafe 25cl
Sheraton Selection	25,00	5,00	18,00	10,00
Cotes du Rhone, Domaine Pierre Amadieu, France	28,00	5,80	20,00	11,00
Ruffino, Chianti Superior (1 liter), Italy	42,00			
Marques de Riscal, Tempranillo, Rioja Reserva, Spain	41,00		30,00	16,00
Penfolds Kalimna Bin 28, Shiraz, Australia	55,00			

SPIRITS AND LIQUORS

	Bottle **	Glass*
Whisky, Gin, Vodka, Rum Sheraton Selection	150,00	10,00
J.W. Black Label	165,00	13,00
Bulleit Bourbon	150,00	10,00

* including 1 soft drink

** including 6 soft drinks



Sheraton®

BRUSSELS HOTEL