



Seasonal Menu Suggestions



Our Chef, Christian Tirilly, is an active member of the Brussels Slow Food movement whose principals are “good, clean and fair”.

Through the “100% Belge” initiative, our Chef creates, with his team, dishes made with the best local and seasonal products. This initiative is also one of our contributions to help the environment by keeping transportation of food products to a minimum.

We invite you to discover these seasonal suggestions that are available at Crescendo Restaurant (lunch), at the Rest-OBar (dinner), and also as part of our In-Room Dining menu (dial 3430)

Nos suggestions 100% Belge Our suggestions 100% Belge Onze seizoensgebonden suggesties

Asperges blanches du pays vinaigrette, mayonnaise bio ou à la Flamande
White asparagus with French-vinaigrette dressing, organic mayonnaise or Flemish style
Witte asperges met vinaigrette, organisch mayonnaise of op Vlaamse wijze
18,00

Crumble d'asperges vertes au parmesan, crème de fève à la faisselle
Crumble of green asparagus with parmesan cheese, cottage cheese with beans
Crumble van groene asperges met Parmezaanse kaas, roomkaas met bonen
14,00

Velouté aux asperges blanches du pays
Cream of white asparagus
Aspergeroomsoep
9,00

Côtes d'agneau grillées, crème à l'ail nouveau, galette de pomme de terre au blé noir
Grilled lamb chops, new garlic cream, potato pancake with buckwheat
Gegrilde lamskoteletjes, crème met nieuwe knoflook, aardappeltaartje met boekweit
25,00

Rouget entier rôti au thym, confit de fenouil et tomates cerises
Roasted mullet with thyme, fennel confit and cherry tomatoes
Gebraden mul met tijm, venkel confit en kers tomaten
19,00

Croute aux premières fraises et sa crème Saint Honoré Tart
with first Strawberries of the season and St. Honoré cream
Taartje met de eerste aardbeien en Saint-Honoré room
9,00