

Who offers you top-floor thinking?

The Hotel.

BRUSSELS



An aerial photograph of a city at dusk, showing a mix of modern and traditional architecture. The sky is a pale blue, and city lights are beginning to glow. Six black rectangular boxes are overlaid on the image, each containing white text. The boxes are arranged in two rows of three. The top row boxes contain the text 'THE BREAKFAST.', 'THE MEETING.', and 'THE FOOD.'. The bottom row boxes contain 'THE WINE.', 'THE COCKTAIL.', and 'THE RESTAURANT. by Pierre Balthazar'.

**THE
BREAKFAST.**

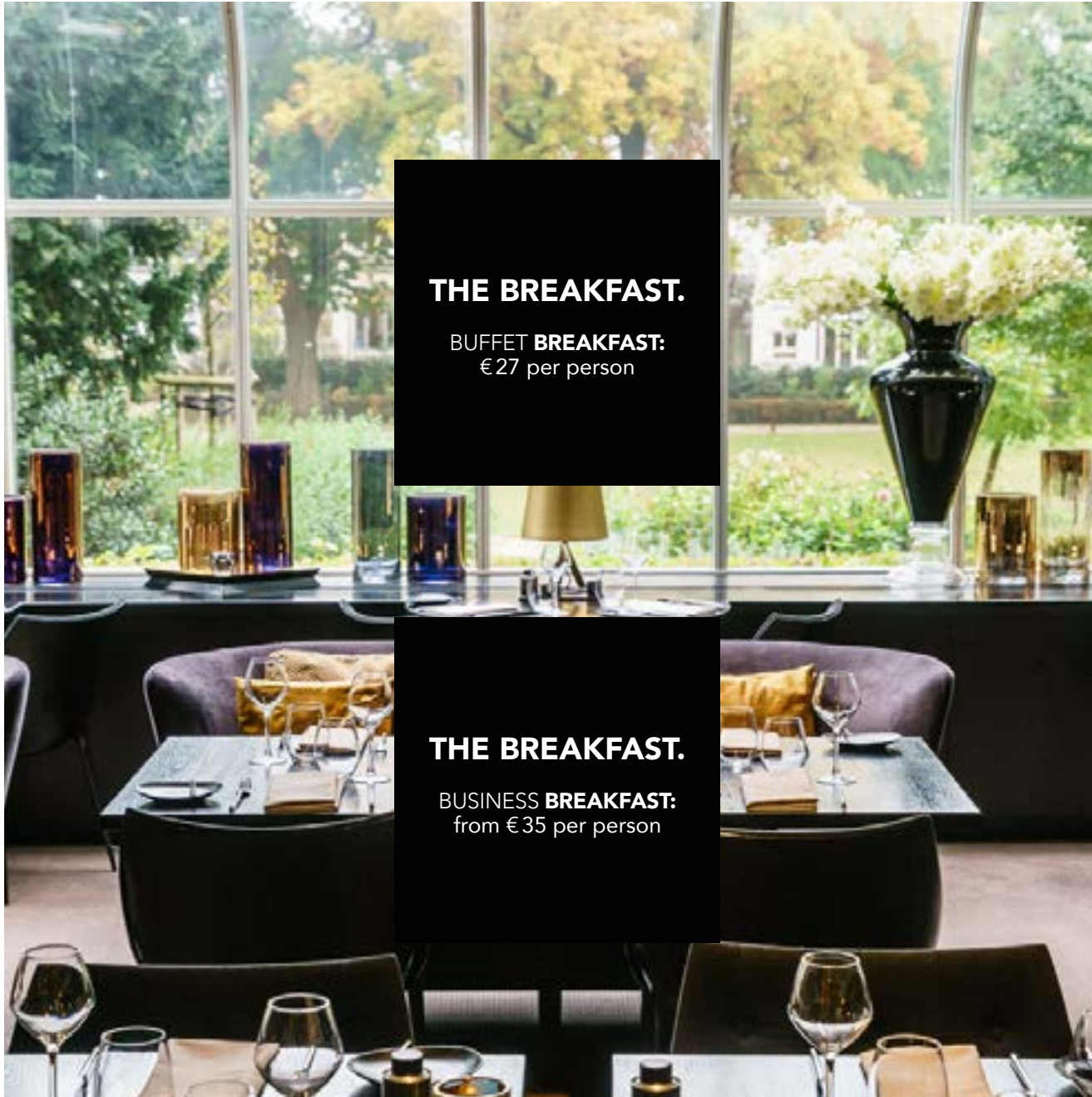
**THE
MEETING.**

**THE
FOOD.**

**THE
WINE.**

**THE
COCKTAIL.**

**THE
RESTAURANT.**
by Pierre Balthazar



THE BREAKFAST.

BUFFET **BREAKFAST:**
€27 per person

THE BREAKFAST.

BUSINESS **BREAKFAST:**
from €35 per person

BUFFET **BREAKFAST.**

€27 per person

- Mini-croissants, mini-pains au chocolat, mini-fruit squares, mini-muffins
- Plain and multigrain bread rolls
- Belgian butter and margarine
- Cooked Belgian ham
- Cured and smoked Cobourg ham
- Two varieties of cheese
- Smoked salmon
- Seasonal crudités
- Jams produced traditionally
- Belgian chocolate spread
- Muesli
- Belgian yoghurts
- Chopped fruit
- Seasonal fruits
- Scrambled eggs
- Bacon
- Poultry sausages
- Meatballs
- Sauteed mushrooms
- Tea and coffee
- Still and sparkling Belgian water
- Fresh fruit juices
- Seasonal smoothies

BUSINESS **BREAKFAST.**

- Tailor made

from €35 per person



**THE
MEETING.**

It's never
"business as usual"
at The Hotel.

**FORMULA
THE SUPERIOR.**

€ 95
per person

**FORMULA
THE EXCLUSIVE.**

€ 100
per person

**FORMULA
THE UNIQUE.**

from
€ 120
per person



**THE
MEETING.**

**FORMULA
THE SUPERIOR.**

FORMULA THE SUPERIOR.

€ 95 per person

• **WELCOME COFFEE:**

- Pastries
- Fruit juice
- Tea and coffee
- Water

• **PERMANENT MORNING COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea and coffee
- Water

• **FULL BUFFET LUNCH:**

- Selection of cold specialities
- Choice between two warm dishes by
Chef Pierre Balthazar
- Water, soft drinks, coffee

• **PERMANENT AFTERNOON COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea and coffee
- Water

• **ROOM RENTAL:**

- Screen, video beamer, paper board
- High-speed unlimited WiFi
- Pencils, notepads, mints sweets

• **SPECTACULAR VIEW**



**THE
MEETING.**

**FORMULA
THE EXCLUSIVE.**

FORMULA **THE EXCLUSIVE.**

€ 100 per person

- **WELCOME COFFEE:**

- Pastries
- Fruit juices
- Tea, coffee, water

- **PERMANENT MORNING COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea, coffee, water

- **LUNCH:**

— OR —

- A. FULL BUFFET:**

- Cold buffet (sandwiches, mixed salads...)
- Choice between two warm dishes by

- Chef Pierre Balthazar**

- Mini-cakes buffet
- Water, soft drinks, coffee

- B. 2 COURSE MENU:**

- Starter & main course
- OR
- Main course & dessert

3 course menu with
€10 supplement
per person.

- **PERMANENT AFTERNOON COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea, coffee, water

- **ROOM RENTAL:**

- Screen, video beamer, flipchart
- High-speed unlimited WiFi
- Pencils, notepads, mints sweets

- **SPECTACULAR VIEW**

The Hotel.

BRUSSELS



**THE
MEETING.**

**FORMULA
THE UNIQUE.**

FORMULA THE UNIQUE.

from € 120 per person

• **WELCOME COFFEE**

• **PERMANENT MORNING COFFEE BREAK**

• **COLD BUFFET:**

- Mozzarella mousse and tomato aspic with powdered pesto
- Deconstructed, conserved tuna salad
- Mini-foie gras crème brûlée
- Hard-boiled egg with smoked salmon flakes
- Toast cannibale with black truffle essence
- Range of Spanish charcuterie
- Houmous and black olives
- Lobster tabbouleh with fresh mint
- Scampi and wasabi sushi
- Marinated, seasoned vegetables

• **HOT BUFFET:**

- John Dory fillet with shellfish, citrus bouillon
- Celeriac mousse with hazelnut oil
- Veal fondant with girolle mushrooms
- Parmesan and champagne risotto

• **DESSERT BUFFET:**

- Assortment of dessert pops
- Range of éclairs
- Assortment of fruit and chocolate verrines
- Fruit salad

• **ROOM RENTAL:**

- Screen, video beamer, flipchart
- High-speed unlimited WiFi
- Pencils, notepads, mints sweets

The welcome coffee and the coffee breaks are also proposed by **Chef Pierre Balthazar**.



THE FOOD.

THE MENU.

THE SUPERIOR.
THE EXCLUSIVE.
THE UNIQUE.

THE BUFFET.

THE SUPERIOR.
THE EXCLUSIVE.
THE UNIQUE.



THE MENU.

**MENU
THE SUPERIOR.**

€ 50
per person

**MENU
THE EXCLUSIVE.**

€ 60
per person

**MENU
THE UNIQUE.**

€ 75
per person



THE MENU.

MENU **THE SUPERIOR.**

€ 50 per person

Chef Pierre Balthazar offers a choice of two seasonal menus.

- Grilled aubergine caviar with feta, candied tomatoes and pine nuts, rocket with iberico ham
- Veal fondant with mushrooms, caramelized carrots and potato blinis
- Mango bavarois, roasted pineapple with vanilla bourbon

— **OR** —

- Mi-cuit marinated tuna, bio quinoa with tomato and grated lime zest, thick gazpacho
- Steamed cod fillet, diced celeriac mousse, shellfish jus
- Dark chocolate mousse, tonka bean crème brûlée

Coffee is included in The Menu.
Vegetarian menu upon request.

The Hotel.
BRUSSELS



THE MENU.

MENU **THE EXCLUSIVE.**

€ 60 per person

Chef Pierre Balthazar offers a choice of two seasonal menus.

- Heart of smoked salmon, cucumber and radish, wasabi cream and wakame salad
- Chicken supreme with girolle mushrooms, foie gras sauce and seasonal vegetables
- Lemon cake - revisited

— OR —

- Saffron and preserved lemon risotto, large gambas in lemongrass
- Gilt-head bream, citrus thai bouillon
- Concept of tiramisu

Coffee included with both menus.
Vegetarian menu upon request.



THE MENU.

MENU **THE UNIQUE.**

€75 per person

Chef Pierre Balthazar offers a choice of two seasonal menus.

- Lobster salad with collection of tomatoes, mozzarella and basil foam, extra virgin olive oil
- Leek cappuccino, smoked salmon brunoise
- Roast lamb chop with crispy shoulder bonbon with spices and spicy shoulder, palet dauphinois, tomato and herb salad
- Dark chocolate tart with salted caramel butter

OR

- Deconstructed salade Niçoise with fresh tuna
- Shellfish and courgette cream with aromatic herbs
- Fillet of Black Angus beef with morels and green asparagus, pomme bouchon, rich jus and flat parsley coulis
- Sablé and vanilla cream with seasonal fruits

Coffee included with both menus.
Vegetarian menu upon request.

The Hotel.
BRUSSELS



THE BUFFET.

**BUFFET
THE SUPERIOR.**

€ 55
per person

**BUFFET
THE EXCLUSIVE.**

€ 60
per person

**BUFFET
THE UNIQUE.**

€ 70
per person



THE BUFFET.

BUFFET THE SUPERIOR.

€ 55 per person

COLD BUFFET:

- Piperade with shavings of iberian ham
- Beef roll with shallots, Jerez and guacamole
- Foie gras, brioche, condiments, port and fennel foam
- "Collection" tomato aspic, shrimps with mustard sauce
- Cube of bass with oyster leaf and coriander cream
- Fillet of red mullet with basil
- Goat's cheese and black olive croustillant
- Lobster, avocado-kiwi
- Sucrine-leaf Caesar salad
- Marinated, seasoned vegetables

HOT BUFFET:

- Sea bream with spices
- Aromatic new potatoes
- Young guinea-fowl supreme with sweet onions
- Black truffle potato gnocchi

DESSERT BUFFET:

- Inverted lemon
- All chocolate
- Rice pudding with raspberries
- Crunchy tiramisu
- Coffee, chocolate and orange



BUFFET THE EXCLUSIVE.

€ 60 per person

COLD BUFFET:

- Range of Italian charcuterie and grissini
- Beef carpaccio with truffles
- Duck terrine with condiments
- Scampi salad with flavours of Asia
- Tuna tartare with cucumber, thick gazpacho
- Vitello tonnato
- Burrata mousse, sea-bream tartare with lemon oil
- Octopus medallions with citrus mousse
- Greek feta salad, cucumber, tomato and olives
- Marinated, seasoned vegetables

HOT BUFFET:

- Cod fillet with red curry sauce
- Wok-fried vegetables with coriander
- Tandoori-style chicken kebab
- Cantonese rice

DESSERT BUFFET:

- Crème brûlée with red fruits
- Chocolate orange square
- Pistachio mousse
- Sablé with strawberry and chantilly jelly
- Assortment of macarons

The Hotel.

BRUSSELS



THE BUFFET.

BUFFET THE UNIQUE.

€70 per person

COLD BUFFET:

- Mozzarella mousse, tomato aspic with powdered pesto
- Deconstructed, conserved tuna salad
- Mini-foie gras crème brûlée
- Hard-boiled egg with smoked salmon flakes
- Toast cannibale with black truffle essence
- Range of Spanish charcuterie
- Houmous and black olives
- Lobster tabbouleh with fresh mint
- Scampi and wasabi sushi
- Marinated, seasoned vegetables

HOT BUFFET:

- John Dory fillet with shellfish, citrus bouillon
- Celeriac mousse with hazelnut oil
- Veal fondant with girolle mushrooms
- Parmesan and champagne risotto

DESSERT BUFFET:

- Assortment of dessert pops (milk chocolate feuilletine, praliné, ginger chocolate, cinnamon currants...)
- Range of éclairs (combination of éclair and macaron)
- Assortment of fruit and chocolate verrines
- Fruit salad

The Hotel.
BRUSSELS



THE WINE.

**FORMULA
THE SUPERIOR.**

€ 14
per person

**FORMULA
THE EXCLUSIVE.**

€ 19
per person

**FORMULA
THE UNIQUE.**

€ 24
per person



*Vintage subject to change

FORMULA **THE SUPERIOR.**

€ 14 per person

- White wine:
Paniza Viura (Spain)
- Red wine:
Paniza Garnacha Tempranillo Tinto (Spain)

FORMULA **THE EXCLUSIVE.**

€ 19 per person

- White wine:
Domaine Uby Côtes de Gascogne (France)
Vanel Sauvignon (France)
- Red wine:
Kleine Kaap Pinotage (South Africa)
Indomita Varietal Carmenère (Chile)

FORMULA **THE UNIQUE.**

€ 24 per person

- Vins blancs :
2017 Entre-Deux-Mers Château "La Grande Métairie"
Sauvignon (France)
2017 Rioja La Sorda «Viura» (Spain)
2018 Durbanville Diemersdal Estate Chardonnay
(South Africa)
- Vins rouges :
2014 Bordeaux Supérieur Château Haut-Dambert
(France)
2016 Piemonte Barbera Cantine Volpi «Colli
Tortonesi» (Italie)
2015 Ribera del Duero «Semele» Bodegas
Montebaco (Spain)

Our formulas include half bottle of wine
per person and mineral water.



THE COCKTAIL.

**FORMULE
THE SUPERIOR.**

from **€ 12**
per person

**FORMULE
THE EXCLUSIVE.**

from **€ 14**
per person

**FORMULE
THE UNIQUE.**

from **€ 20**
per person



THE COCKTAIL.

THE SUPERIOR.
THE EXCLUSIVE.
THE UNIQUE.

FORMULA THE SUPERIOR.

½ h **€ 12** • 1h **€ 16** • 1h30 **€ 20** • 2h **€ 22**
per person

- White wine: Paniza Viura (Spain)
- Red wine: Paniza Garnacha Tempranillo Tinto (Spain)
- Selection of Belgian beers
- Water, juice and soft drinks

FORMULA THE EXCLUSIVE.

½ h **€ 14** • 1h **€ 20** • 1h30 **€ 26** • 2h **€ 30**
per person

- Castell Llord Cava
- White wine: Domaine Uby Côtes de Gascogne
- Red wine: Kleine Kaap Pinotage (South Africa)
- Selection of Belgian beers
- Water, juice and soft drinks

FORMULA THE UNIQUE.

½ h **€ 20** • 1h **€ 32** • 1h30 **€ 44** • 2h **€ 54**
per person

- Mercier Champagne **
- International selection of spirits
- White wine: Vanel Sauvignon (France)
- Red wine: Indomita Varietal Carmenère (Chili)
- Selection of Belgian beers
- Water, juice and soft drinks

*Vintage subject to change **Vineyard subject to change

The Hotel.

BRUSSELS



THE COCKTAIL.

VERRINES

€3
each

**COLD
CANAPÉS**

€3
each

**HOT
CANAPÉS**

€4
each



THE COCKTAIL.

VERRINES.

€3 each

- Guacamole and mini peppers with ricotta
- Tomato mozzarella with pesto
- Houmous with cured ham
- Vegetable and marinated anchovies tartare
- Aubergine caviar with smoked steaklet
- Salmon tartare with soya and Thai asparagus

COLD CANAPÉS.

€3 each

- Tuna tartare with sesame
- Black bread with fresh goat's cheese and basil
- Pinchos with sardines and candied tomatoes
- Croûton and comté roll with Liege syrup
- Blinis with smoked salmon and horseradish cream
- Mini-pita with shrimp mimosa
- Crab tart with curry

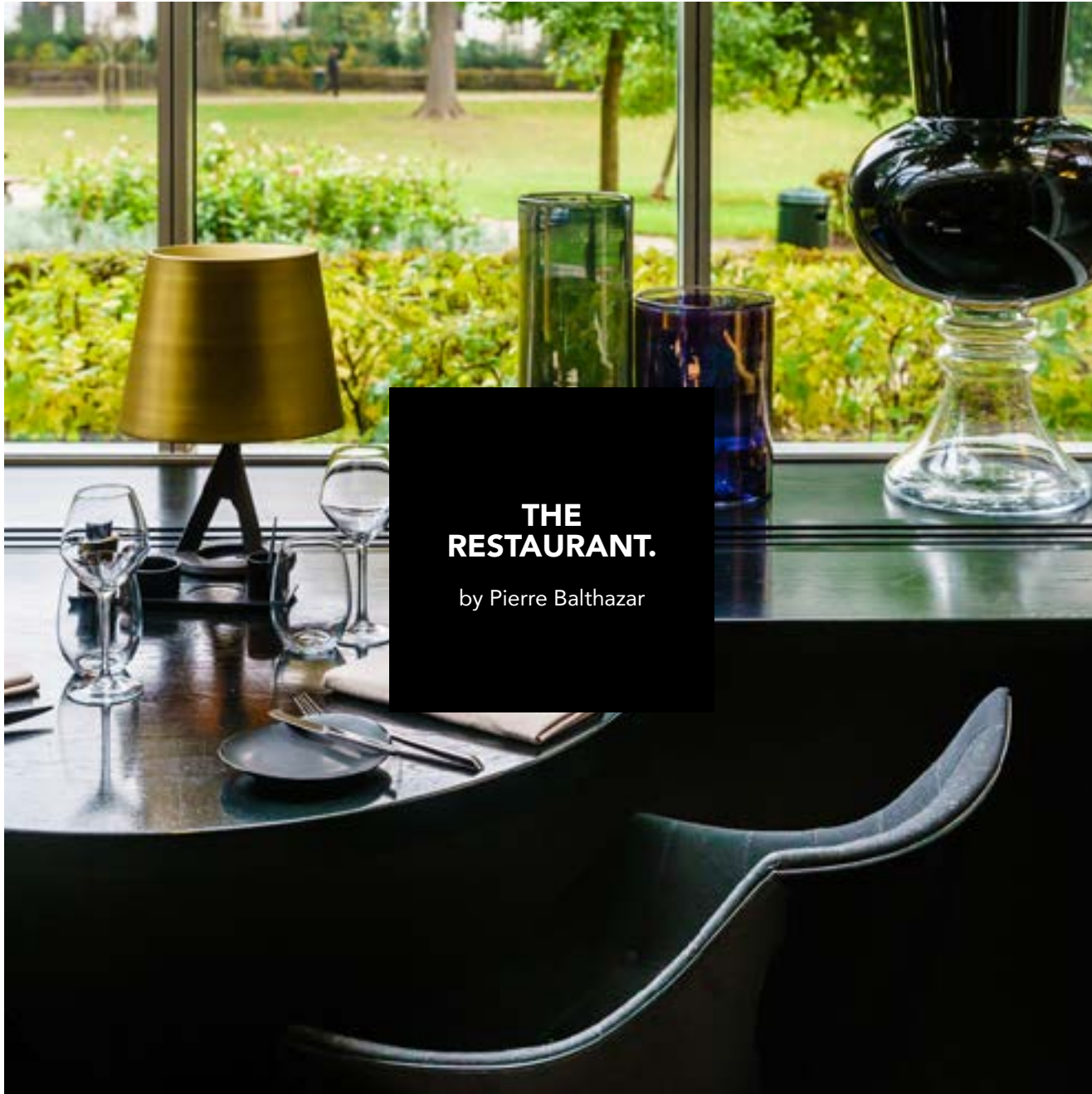
HOT CANAPÉS.

€4 each

- Mini-burger
- Shrimp in potato kadaïf with red pesto
- Mini-vegetable soup with essence of truffle
- Mini-nems and dim sum (pork, poultry, shrimp)
- Scampi skewers with coriander
- Sautéed beef fillet with gomasio and leek julienne
- Yakitori with grilled sesame seeds
- Crispy duck in a sweet-and-sour sauce
- Grey shrimp croquettes
- Gnocchi stuffed with tomato and mozzarella

The Hotel.

BRUSSELS



THE RESTAURANT.

by Pierre Balthazar

THE RESTAURANT. by Pierre Balthazar

€79 per person

Pierre Balthazar creates a weekly menu with a spotlight on local, fresh and seasonal produce, offering a variety of dishes that embody the authenticity and creativity of the chef.

Pure flavors that bring up childhood memories, brief encounters, journeys, all made by the chef with the utmost respect for the culture of the product.

Up to 90 people. Personalised offer upon request. Available at The Restaurant and in our Salons on the first floor.

Private dining upon request.

- Mise en bouche
- Starter
- Main course
- Dessert
- Water, coffee, and wine selected by the sommelier

The Hotel.

BRUSSELS