

## IN-ROOM DINING MENU

By Pierre Balthazar

# The Hotel.

BRUSSELS

Sleeping may be the last thing  
you'll want to do...

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## BREAKFAST

In your Room : 6:30am - 12:00am

In « The Restaurant » by Pierre Balthazar :

from Monday to Friday : 6:30am - 10:30 am

Saturday & Sunday & Bank Holidays : 6:30am - 12:00am

Breakfast box available as of 6:00am upon request

### BREAKFAST 35

For guests with a breakfast inclusive rate, the in-room breakfast supplement is 15

Mini croissant | Mini chocolate croissant | Mini Muffin | Artisanal bread roll |

Belgian butter or Belgian margarine

Cooked Belgian ham | Raw ham | Cheese | Artisanal jam |

Belgian chocolate spread | Yoghurt | Fresh fruit salad

Coffee or Tea | Fresh orange juice | Scrambled eggs, mushrooms

and chicken meatballs

## ALL DAY DINING

Available from 11:00 - 23:00

### «BIG BITES»

Soup of the day «bio» 12\*

Club sandwich «The Classic» (chicken, bacon, iceberg salad, egg) 23

Club sandwich «The Italian» (focaccia, Parma ham, tomato) 23

Club sandwich «The Nordic» (lobster, avocado) 28

Hamburger «Wagyu» and French fries 25

Cheeseburger «Wagyu» and French fries 25

Caesar salad with chicken and poached egg 22\*

Caesar salad with gambas and poached egg 25\*

Double tacos with guacamole and lobster 28

Fish sticks with tartare sauce 18

Beef carpaccio asian style 20

Burrata with bread 16

Pizza with truffel, tomato, rucola and burrata 20

Penne all'arrabiata & parmesan 23\*

Linguine with scampis and chives 30\*

Rib steak with French fries and béarnaise sauce or pepper sauce 30

Assortment of Belgian matured cheeses 14

Home-made fine pastry 8

### «SMALL BITES»

Mini cheese croquettes with tomato dip sauce 12

Mini shrimp croquettes with guacamole dip sauce 12

Duck breast kebabs with passion fruit sauce 14

Roasted quail thighs, red curry and vegetable pickles 16

Dips to share (guacamole, eggplant caviar, hummus and tzatziki) 16

Parma ham sandwich 16

\*Available 24:00 / 24:00

IN-ROOM DINING BY PIERRE BALTHAZAR

## BEVERAGES

### Bubbles | Bottles

Champagne Moët & Chandon 110

Champagne Moët & Chandon Rosé Imperial 120

Cava Castell d'Estels 55

### Wine | by the glass 12

Cava Castell d'Estels

White wine Aragon Paniza Viura Carinena (Spain) 2016

Red wine Aragon Paniza Garnacha Tempranillo (Spain) 2016

### Wine | Bottles

#### White Wine

Aragon Paniza Viura Carinena (Spain) 2016 40

Bordeaux Château « La Grande Métairie » Sauvignon (France) 2016 35

Toscane Vermentino Fontetinta (Italy) 2015 45

Durbanville Dimersdal Estate Chardonnay (South Africa) 2017 55

#### Rosé Wine

Le Rosé de Régis Boucabeille 2016 45

#### Red Wine

Aragon Paniza Garnacha Tempranillo (Spain) 2016 40

Bordeaux Château Haut-Dambert (France) 2013 45

Piemonte Barbera Cantine Volpi "Colli Tortonesi" (Italy) 2016 40

Durbanville Diemersdal Estate « Private Collection » (South Africa) 2015 75

### Liquor

Gin, Vodka, Whisky, Rhum 13

Soft drink mixer 4

### Hot drinks

Tea or coffee 7

Hot chocolate 8

### Soft drinks

Water & soda 7

Fresh fruit juice 9

### Beer

Draught (Stella Artois, Leffe blonde) 25 cl 9

Bottles (Stella NA, Blanche de Hoegaarden, Chimay bleue, Leffe brune) 25 cl 10

All prices are in €, service charge and VAT included

To order room service dial 1337

Orders below €35,00 will be charged with an additional €5 cover charge