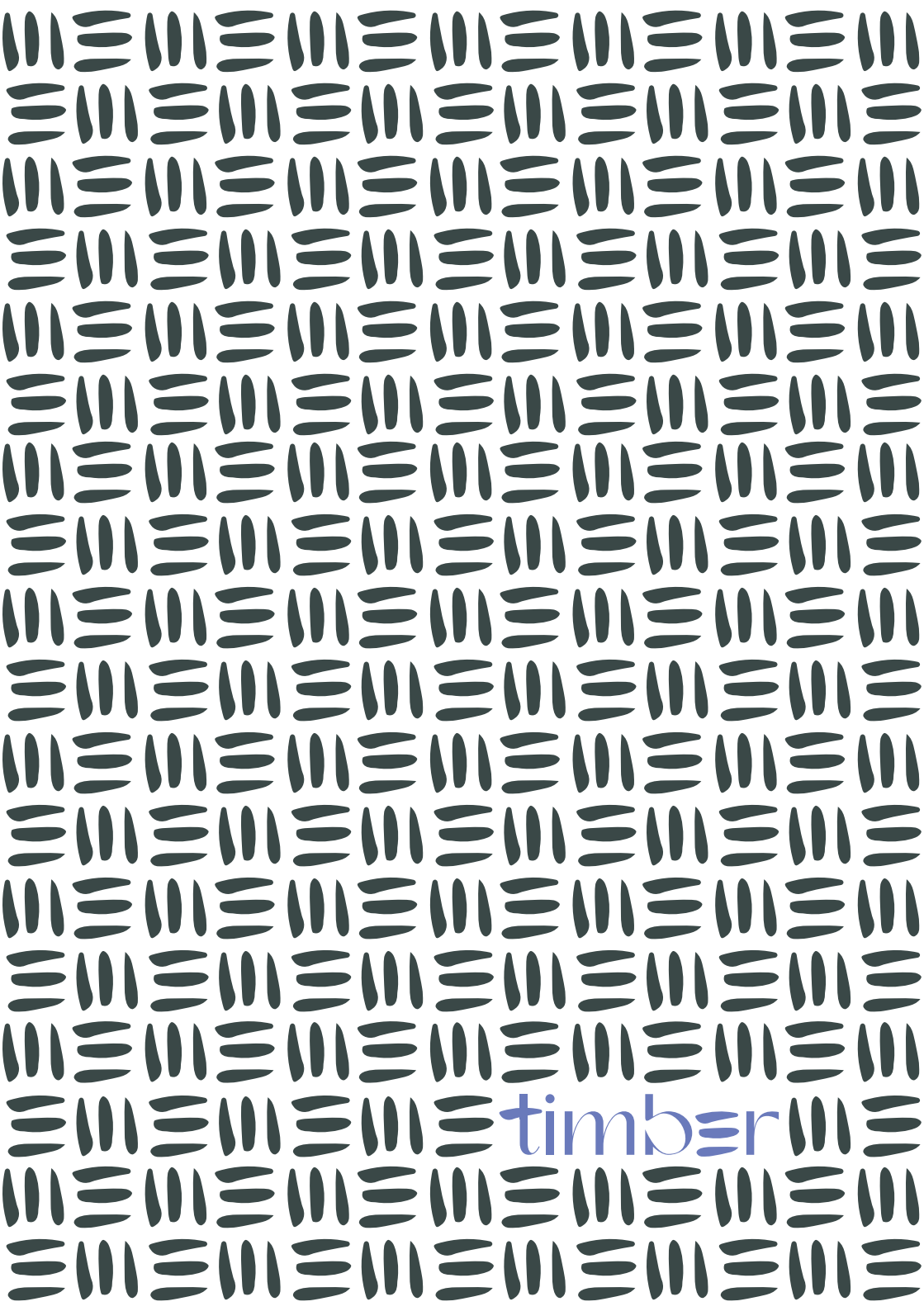




timber

SMOKED AND SEASONAL

Timber offers a delectable menu that combines the best of smokehouse techniques with seasonal dishes, catering to both vegetarians and meat enthusiasts.

Nestled in the iconic Sonian Forest, the place previously known as Royale Belge has been thoughtfully redesigned by Lionel Jadot and his collaborators.

timber

mix.brussels/timber

[@timber.brussels](https://www.instagram.com/timber.brussels)

TO START

TO SHARE

SARDINE	10
Rillettes, tarragon, pastis & pink pepper	
HUMMUS	10
Homemade & seasonal	
SMOCKED AVOCADO	10
Guacamole, lime, chilli & blue corn	

DRINKS WITHOUT ALCOHOL

Fritz Cola, Cola zero, Lemonade	3
Thomas Henry ginger beer, Tonic water	3
Water Bru still / sparkling 50cl	4,50
Homemade limonade	4
Fresh juice apple, pear & raspberry	4
Coco basil – coconut water, lemon and basil	6
Infusion healthy – goji berry, chia et açai	6
Virgin raspberry cocktail	9

DRAFT BEER – BRUSSELS BEER PROJECT

Terra Pils 25cl	3
Delta IPA 25cl	4

BEER BOTTLE

Quitine Bio	6
Chimay Bleue	6
Triple Karmeliet	6
Duvel	6
Cuvée des Trolls	5
Ermitage Théorème de l'Empereur – <i>Pale Ale</i>	5

WINES BY THE GLASS

BUBBLE	
Prosecco Veneto – <i>Organic</i>	7
Champagne Collet – <i>Brut</i>	13
WHITE	
Destinea 100 % Sauvignon, J. mellot 2022	6
"pas vu, pas pris", côtes catalanes, Jeff Carel 2022– <i>Bio</i>	7
RED	
Syrah, dom Marrenon Languedoc 2021	6
D de Dauzac, Bordeaux 2020	7

TO DINE

STARTERS

RAVIOLI

MUSHROOMS, vegetables juice

BEEF CHEEK cooked for 6h

18 / 25

20 / 27

GRILLED LEEK

à la flamande » croûtons.

18 / 25

PERFECT EGG

portobello, potato , young shoots

18

SEABASS CEVICHE

mango, passion fruit

23

MAIN

BRAISED ERYNGII

Spinach, onions, plant béarnaise

20 / 27

GRILLED BUTTERNUT

glazed celery, mousseline, star anise juice

25

GRILLED BUTTERNUT

glazed porc, mousseline, star anise juice

29

COUCOU DE MALINES marinated for 12h

teriyaki, corn, candied beetroots, cooking juice

29

ROASTED SEABASS FILET

parsnip, cress, pepper caviar, virgin sauce

35

ENTRECÔTE rouge de Flandres

mesclun salad, onions, roasted potatoes, herbs butter

sauce : chimichurri or plant béarnaise

35

SIDES

Potatoes, onions, mesclun

7

DESSERTS

PEAR ON THE BBQ

sour cream, buckwheat biscuit

13

11

DAME BLANCHE

dark chocolate

11

CHOCOLATE MOUSSE

cacao nibs

13

FRENCH TOAST

dulce de leche, lemon cream

WINE SELECTION

BY THE GLASS

BULLES

Prosecco Veneto - *Organic*

7 / 35

Champagne Collet - *Brut*

13 / 75

BLANCS

Destinea 100 % Sauvignon. J. mellot 2022

6 / 32

"pas vu, pas pris". côtes catalanes. Jeff Carel 2022 BIO

7 / 35

ROUGES

Syrah. dom Marrenon Languedoc 2021

6 / 32

D de Dauzac. Bordeaux 2020

7 / 35

BY THE BOTTLE

ROSÉ

Château Favori 2022. Grenache et Syrah. Provence BIO

35

ORANGE

Bye Bye Bye ! Petracavallo. Fiano Minutolo 2022 NAT

45

WHITE

Côtes du Rhône "Plein Sud". Vignerons d'Estezargues 2019 BIO

35

Cuvée des Conti. famille de Conti Bergerac 2021 BIO

37

Albarino Rias baixas. Leira 2020

40

Muscadet "Amphibolite Nature" : Jo Landron 2022 BIO

42

Reuilly. domaine Tatin 2022 la Loire

43

Macon Davayé. dom Cheveau 2022

47

Menetou-Salon "Les Morogues" dom Minchin 2022

47

Petit Chablis. dom Laroche 2022

47

Bourgogne blanc. dom V. Latour 2020

52

Pouilly-Fumé "Mademoiselle de T" Château de Tracy 2022

52

Château Rochemorin. Pessac-Léognan 2018

55

Rully. dom Mia 2019 BIO

61

Sancerre. dom Vacheron 2022 BIO

64

Montlouis "Clos du Mosny" La Taille aux Loups. Jacky Blot 2021

68

Vouvray sec "Clos Naudin" dom Foreau 2021 BIO

75

Riesling "Clos Mathis" dom Ostertag 2021 BIO

75

Condrieu "La petite côte" Y Cuilleron 2022

87

Chablis Grand Cru "Château Grenouilles" La Chablisienne 2020

105

Chassagne-Montrachet 1^{er} Cru "les Baudines" . dom T. Morey 2020

105

Meursault 1^{er} Cru "La Goutte d'Or" dom V. Latour 2016

120

RED

La Canaille. Château de Corneilla. Côtes du Roussillon 2020	36
Abadia de Poblet. Intramurs. Espagne 2019	37
Sequoia de Mauvezin Barton. Haut Medoc 2016	38
Château du Gazin. Canon Fronsac 2019	38
Côtes du Rhône "Appel des Sereines" F. Villard 2021	40
Pompadour. Castelmaure. Corbières 2020	41
Château Mondésir. Blaye 2020 BIO	42
Cadetto. Montepulciano d' Abbruzzo. Podere Castorani 2018	42
Saint-Nicolas de Bourgueil. La Cotelleraie 2021 BIO	42
"Les Sorcières" Le Clos des Fées. Languedoc 2022	43
Haute Côte de Beaune Dames Huguette Nuiton Beaunoy 2020	45
Alsace . domaine Deiss 2020 BIO	47
Saint-Joseph "Les Pierres Sèches" Y Cuilleron 2021	50
le seuil de Mazeyres. Pomerol 2016 BIO	50
Morgon Côte de Py - JM Burgaud 2021	57
Château Yon Figeac. Cru Classé Saint-Emilion 2018	78
Cht9. Château La Gardine 2020	78
Chinon "Clos du Chêne Vert" dom Joquet 2019	78
Beaune lxCru "Les Grèves" dom T. Morey 2018	87
Château la Louvière. Pessac-Léognan 2015	92
Pommard. dom S. Magnien 2017	92
Aloxe-Corton "le Suchot" dom S. Bize 2018	120
Château La Lagune. Haut-Médoc 2016	130
Côte Rôtie "La Blonde du Seigneur" dom Vernay 2020	135
Nuits Saint Georges lxCru "les Vignes Rondes" dom Conturon 2017	155

