

timber

@timber.brussels
mix.brussels/timber

EN

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.

TO START

TO SHARE

SARDINE	10
rilette, tarragon, pastis, pink pepper	
HUMMUS	10
homemade & seasonal	
SMOKED AVOCADO	10
guacamole, lime, chilli, blue corn	

COCKTAILS

APEROL SPRITZ	11
aperol, organic prosecco DOC	
AMERICANO	11
red vermouth, campari, sparkling water	
HORSE NECK	13
cognac, lemon, ginger ale	
TOM COLLINS	13
gin, lemon, sugar, sparkling water	
VIRGIN RASPBERRY	9
rasberry, pear, ginger beer, agave	
GIN	
Gin Roku	7
Gin Maré	9
- Thomas Henry tonic water	3

TO DINE

STARTERS

OPEN RAVIOLI	
MUSHROOMS. vegetables juice	18 / 25
BEEF CHEEK cooked for 6h	20 / 27
GRILLED LEEK	18 / 25
flemish style. croutons.	
PERFECT EGG	18
portobello. potato. young shoots	
SEABASS CEVICHE	22
mango. passion fruit	

LUNCH 12am – 2pm

STARTER & MAIN	35
MAIN & DESSERT	35
STARTER, MAIN & DESSERT	44

MAIN

BRAISED ERYNGII	20 / 27
spinach. onions. plant béarnaise	
GRILLED BUTTERNUT	
GLAZED CELERI. mousseline. star anise juice	25
GLAZED PORC. mousseline. star anise juice	29
COUCOU DE MALINES marinated for 12h	29
teriyaki. corn. candied beetroots. cooking juice	
ROASTED SEABASS FILET	35
parsnip. cress. pepper caviar. virgin sauce	
ENTRECÔTE ROUGE DE FLANDRES	35
mesclun salad. onions. roasted potatoes. herbs butter sauce: chimichurri or plant béarnaise	

SIDES

baby potatoes	4
mesclun & pickled onions	4

TO FINISH

DESSERTS

GRILLED PEAR	13
sour cream. buckwheat biscuit	
DAME BLANCHE	11
dark chocolate	
CHOCOLATE MOUSSE	11
cacao nibs	
FRENCH TOAST	13
dulce de leche. lemon cream	

TEA & COFFEE

Espresso	3
Double espresso	4
Lungo	3,5
Cappuccino	4
Infusion	3,5
Tea white. green. black. mint	3,5

DIGESTIFS

Finlaggan - Old Reserve. single malt Scotch whisky	10
Koval - American bourbon	15
Cihuatan Indigo - Rum from El Salvador	10
Appleton - 12-year-old Jamaican rum	11
Roger Groult - 8-year calvados	10
Grand Marnier liqueur	7
Pear in Armagnac	7
Amaretto Noblesse	7
Briottet Caramel - fleur de sel	7
Courvoisier Vsop - cognac	11

TO DRINK

SOFT DRINKS

Fritz Cola. Cola zero. Lemonade	3
Thomas Henry ginger beer. Tonic water	3
Water Bru still / sparkling 50cl	4,5
Homemade limonade	4
Juice. apple. pear & raspberry	5
Coco basil - coconut water. lemon. basil	5
Infusion healthy - goji berry. chia. açai	5

WINES & SPARKLING BY THE GLASS

BUBBLE

Prosecco Veneto - Organic	7 / 35
Champagne Collet - Brut	13 / 75

WHITE

Destinea 100 % Sauvignon. J. mellot 2022	6
"pas vu. pas pris". côtes catalanes. Jeff Carel 2022 - Bio	7

ROSÉ

Château Favori 2022. Grenache et Syrah Provence - Bio	7
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RED

Syrah. dom Marrenon Languedoc 2021	6
D de Dauzac. Bordeaux 2020	7

DRAFT BEER - BRUSSELS BEER PROJECT

Terra Pils 25cl	3
Delta IPA 25cl	4

BOTTLE BEERS

Quitine Nature - bitter white 5.9%	6
Chimay Bleue - brown 9%	6
Belgo Bio - blond 6.4%	5
Jungle Joy - mango. passion 5.9%	5
Zinnebir - pale ale 5.8%	5
Duvel - blond 8.5%	6
Westmalle - triple blond 9%	6
Cantillon - gueuze 5.5%	8 / 15

WINE SELECTION

ROSÉ

Château Favori 2022. Grenache et Syrah. Provence - bio 35

ORANGE

Bye Bye Bye ! Petracavallo. Fiano Minutolo 2022 NAT 45

WHITE

Destinea 100 % Sauvignon. J. mellot 2022 32

"pas vu, pas pris". côtes catalanes. Jeff Carel 2022 - bio 35

Côtes du Rhône "Plein Sud". Vignerons d'Estezargues 2019 - bio 32

Cuvée des Conti. famille de Conti Bergerac 2021 - bio 35

Muscadet "Amphibolite Nature" : Jo Landron 2022 - bio 42

Reuilly. domaine Tatin 2022 la Loire 42

Macon Davayé. dom Cheveau 2022 45

Menetou-Salon "Les Morogues" dom Minchin 2022 45

Petit Chablis. dom Laroche 2022 45

Bourgogne blanc. dom V. Latour 2020 49

Pouilly-Fumé "Mademoiselle de T" Château de Tracy 2022 52

Rully. dom Mia 2019 - bio 59

Sancerre. dom Vacheron 2022 - bio 59

Montlouis "Clos du Mosny" La Taille aux Loups. Jacky Blot 2021 65

Vouvray sec "Clos Naudin" dom Foreau 2021 - bio 69

Riesling "Clos Mathis" dom Ostertag 2021 - bio 75

Condrieu "La petite côte" Y Cuilleron 2022 85

Chablis Grand Cru "Château Grenouilles" La Chablisienne 2020 105

Chassagne-Montrachet 1^o Cru "les Baudines" . dom T. Morey 2020 109

Meursault 1^o Cru "La Goutte d'Or" dom V. Latour 2016 115

RED

Syrah. dom Marrenon Languedoc 2021 32

D de Dauzac. Bordeaux 2020 35

La Canaille. Château de Corneilla. Côtes du Roussillon 2020 35

Abadia de Poblet. Intramurs. Espagne 2019 37

Sequoia de Mauvezin Barton. Haut Medoc 2016 37

Château du Gazin. Canon Fronsac 2019 39

Pompadour. Castelmaure. Corbières 2020 39

Saint-Nicolas de Bourgueil. La Cotellerie 2021 - bio 39

Château Mondésir. Blaye 2020 - bio 42

Cadetto. Montepulciano d' Abruzzo. Podere Castorani 2018 42

"Les Sorcières" Le Clos des Fées. Languedoc 2022 45

Côtes du Rhône "Appel des Sereines" F. Villard 2021 45

Alsace . domaine Deiss 2020 - bio 47

Haute Côte de Beaune Dames Huguette Nuiton Beaunoy 2020 49

Morgon Côte de Py - JM Burgaud 2021 49

Saint-Joseph "Les Pierres Sèches" Y Cuilleron 2021 59

le seuil de Mazeyres. Pomerol 2016 - bio 59

Château Yon Figeac. Cru Classé Saint-Emilion 2018 72

Ch9. Château La Gardine 2020 75

Chinon "Clos du Chêne Vert" dom Joquet 2019 79

Beaune 1^o Cru "Les Grèves" dom T. Morey 2018 79

Château la Louvière. Pessac-Léognan 2015 89

Pommard. dom S. Magnien 2017 89

Aloxe-Corton "le Suchot" dom S. Bize 2018 99

Château La Lagune. Haut-Médoc 2016 115

Côte Rôtie "La Blonde du Seigneur" dom Vernay 2020 120

Nuits Saint Georges 1^o Cru "les Vignes Rondes" dom Confuron 2017 145