

timber

@timber.brussels
mix.brussels/timber

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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

HUMMUS	10
cajun spiced cauliflower	
BROCCOLI	10
guacamole, pomegranate seeds	
SARDINES	10
rilette, tarragon, pastis, pink pepper	

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

PERFECT EGG	18
Brussels mushroom, tarragon, puff pastry shell	
EGGPLANT MISO	18
tuna Katsobushi, roasted buckwheat, green apples, young shoots	
SMOKED BEEF FLANK CARPACCIO	22
seaweed confit, buckwheat krupuk	
GRILLED LEEK	18 / 25
flemisch style, croutons	
FISH CEVICHE	20
burned avocado, blue corn tacos	

LUNCH 12am – 2pm

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

MAIN

LENTILS DAHL STYLE	20
glazed young carrots, coconut-kefir leaf emulsion	
CRISPY PORK RACK	25
braised Brussels sprouts, pickled sauce	
GRILLED OCTOPUS	29
baba ganoush, chorizo emulsion, Zaatar baby potatoes	
ROASTED SEA BASS	35
parsnip mousseline, grilled bell pepper and broccolini, salsa verde	
ENTRECÔTE BELGIAN ORIGIN	35
mesclun, grilled onion, roasted baby potatoes, herb butter	

SIDES

baby potatoes	4
mesclun & pickled onions	4

If you have any allergies or intolerances, please let our team know

TO END

DESSERTS

POACHED PEAR Chokotoff sauce, vanilla ice cream	11
PINEAPPLE tarragon-basil sorbet, smoked hot pepper whipped cream	13
DAME BLANCHE dark chocolate	11
PAIN PERDU dulce de leche ice cream	13

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
Cointreau - Orange liqueur	7
Pear in Armagnac	7
Amaretto Noblesse	7
Limoncello - Villa Massa	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
Pajottenlander apple juice. tomato juice	4
Juice apple. pear & raspberry	5
Coco basil - coconut water. lemon. basil	5

WINES & SPARKLING BY THE GLASS

BUBBLE

Prosecco Veneto - Organic	8 / 40
Champagne Cole	13 / 75
Ruinart Blanc de blancs - Brut	155

WHITE

Destinea 100 % Sauvignon. J. mellot	7
"Pas vu. pas pris". Chardonnay. Jeff Carel - Bio	8

ROSÉ

Château Favori. Grenache et Syrah Provence - Bio	7
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RED

Les Grains. Syrah. Languedoc	7
D de Dauzac. Margaux. Bordeaux	8

DRAFT BEER - BRUSSELS BEER PROJECT

Terra Pils 25cl	3
Delta IPA 25cl	4

BOTTLE BEERS

Mannenken Pils - blond 5%	5
Jungle Joy - mango. passion 5.9%	5
Zinnebir - pale ale 5.8%	5
Quintine Nature - bitter white 5.9%	6
Chimay Bleue - brown 9%	6
Duvel - blond 8.5%	6
Westmalle - triple blond 9%	6
Corne Quadruple - amber 12%	6

WINE SELECTION

ROSÉ

Château Favori. Grenache et Syrah. Provence - bio 35

ORANGE

Bye Bye Bye ! Petracavallo. Fiano Minutolo - nat 45

WHITE

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

Destinea 100 % Sauvignon. J. mellot - bio 35

Cuvée des Conti. famille de Conti Bergerac 35

L'Exempt. Collines du Bourdic - nat 36

"pas vu, pas pris". côtes catalanes. Jeff Carel - bio 38

Muscadet "Amphibolite Nature" : Jo Landron - nat 42

Reuilly. domaine Tatin la Loire 42

Macon Davayé. dom Cheveau 45

Menetou-Salon "Les Morogues" dom Minchin 45

Petit Chablis. dom Laroche 45

Bourgogne blanc. dom V. Latour 49

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

Rully. dom Mia - bio 59

Sancerre. dom Vacheron - bio 59

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

Vouvray sec "Clos Naudin" dom Foreau - bio 69

Riesling "Clos Mathis" dom Ostertag - bio 75

Pouilly-Fuissé 1er cru. Dom. Cheveau 79

Condrieu "La petite côte" Y Cuilleron 85

Meursault 1^{er} Cru "La Goutte d'Or" dom V. Latour 105

Chablis Grand Cru "Château Grenouilles" La Chablisienne 105

Chassagne-Montrachet 1^{er} Cru "les Baudines" . dom T. Morey 109

Meursault "Sous la Velle". Dom Rémi Jobard 115

RED

Les Grains. Syrah. Languedoc 35

La Canaille. Château de Corneilla. Côtes du Roussillon 35

Abadia de Poblet. Intramurs. Espagne 37

Sequoia de Mauvezin Barton. Haut Medoc 37

D de Dauzac. Bordeaux 38

Château du Gazin. Canon Fronsac 39

Pompadour. Castelmaure. Corbières 39

Saint-Nicolas de Bourgueil. La Cotelleraie - bio 39

You f*ck my wine. Fabien Jouvès - nat 40

Château Mondésir. Blaye - bio 42

Cadetto. Montepulciano d' Abruzzo. Podere Castorani 42

"Les Sorcières" Le Clos des Fées. Languedoc 45

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

Alsace . domaine Deiss - bio 47

Haute Côte de Beaune Dames Huguette Nuiton Beaunoy 49

Morgon Côte de Py - JM Burgaud 49

Les Calcinaires. côtes Catalanes. Dom. Gauby - nat 56

Saint-Joseph "Les Pierres Sèches" Y Cuilleron 59

le seuil de Mazeyres. Pomerol - bio 59

Château Yon Figeac. Cru Classé Saint-Emilion 72

Ch9. Château La Gardine 75

Chinon "Clos du Chêne Vert" dom Joquet 79

Beaune 1^{er} Cru "Les Grèves" dom T. Morey 79

Château la Louvière. Pessac-Léognan 89

Pommard. dom S. Magnien 89

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

Château La Lagune. Haut-Médoc 115

Côte Rôtie "La Blonde du Seigneur" dom Vernay 120

Chambolle-Musigny. Domaine P.Charlopin 125

Nuits Saint Georges 1^{er} Cru "les Vignes Rondes" dom Conturon 145