

timber

@timber.brussels  
mix.brussels/timber

EN

## GRILLED AND SEASONAL

Timber invites you to discover a unique menu, where the art of wood-fired cooking enhances seasonal dishes, showcasing local vegetables and ingredients.

Nestled on the edge of the Sonian Forest, in the iconic Royale Belge, discover the unique and immersive décor designed by Lionel Jadot and his collaborators

# TO START

## TO SHARE

OYSTERS 3/6 PCE 9/16  
Utah Beach Normandie n°3

SMOKED SARDINE RILLETTES 10  
Infused with Tarragon, with Pastis and Pink Peppercorns

RED LENTIL HUMMUS 10  
With Roasted Cashews

## COCKTAILS

APEROL SPRITZ 11  
Aperol, organic prosecco DOC

NEGRONI 11  
gin bulldog, campari, vermouth del professore

LAST WORD 13  
gin Hendrick's, Chartreuse verte, maraschino, lime

HORSE NECK 13  
cognac, lemon, ginger ale

COSMOPOLITAN 13  
vodka sky, Cointreau, cranberry juice, lime

GIN & TONIC 8 / 9  
Roku or Maré 6  
Copperhead 0% 3  
Tonic Water Thomas Henry

# TO DINE

## STARTERS

PRESSED FOIE GRAS Smoked eel and green apple	26
FISH CEVICHE Grilled Avocado, Leche de Tigre, Chipotle	20
GRILLED TUNA Field chicory, bottarga mayonnaise	25
ROASTED SCALLOPS Butternut squash, smoked almond foam, and lardo di Colonata	28
BEEF TATAKI Soy marinade, flame-grilled choy sum, and wasabi	25
GRILLED LEEK Beetroot confit, Belgian blue cheese ✓	18

## MAINS

STEAMED POLLOCK Indian-style lentil purée, coconut and lemongrass emulsion	31
FAROE ISLANDS SALMON FILET Sauerkraut, seashells, and juniper butter	32
ROASTED POULTRY Lobster, vegetable puff pastry, Nantua sauce	30
IBERICO PLUMA Confit butternut, bacon, pickles sauce	28
BELGIAN RIBEYE Roasted Onion, caramelized apples, baby leaf salad Béarnaise or Pepper Sauce	34
WILD MUSHROOM RISOTTO Black truffle flakes ✓	26

## LUNCH 12h - 13h30

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

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

# TO END

RUM BABA 11  
vanilla cream and Appleton rum

WARM APPLE TATIN 11  
vanilla ice cream

DAME BLANCHE 11  
dark chocolate and whipped cream

BANOFFEE 11  
grilled banana, salted caramel, and vanilla whipped cream

CHOCOLATE MOUSSE 12  
cep mushrooms, Piedmont hazelnuts,  
lemon and green Chartreuse sorbet

CHEESE SELECTION 16  
aged by "l'atelier des fromages"

## TEA & COFFEE

Espresso 3  
Double espresso 4  
Lungo 3,5  
Cappuccino 4  
Infusion Relax verbena and lemongrass 3,5  
Ayurvedic Infusion 3,8  
Blue Wave Infusion lavender & cornflower 3,5  
White tea "Eden's Garden" lemon & pomegranate 3,5  
Jasmine Green tea 3,5  
Green tea Sencha Iro 3,8  
Black tea "Blue Earl Grey" cornflower & bergamot 3,5  
Green tea with fresh mint 3,8

# TO END

## DIGESTIFS

Finlaggan - Old Reserve peated Scottish whisky 10  
Koval - American bourbon 15  
Cihuatlan Indigo - rum from El Salvador 10  
Appleton 12 - Jamaican rum 11  
Roger Groult 8 years - calvados 10  
Grand Marnier - liqueur 7  
Cointreau - orange liqueur 7  
Pear with armagnac 7  
Amaretto Noblesse 7  
Limoncello - Villa Massa 7  
Briottet - caramel with fleur de sel 7  
Courvoisier VSOP - cognac 11  
Chartreuse Green 9  
Yellow Chartreuse 9  
Sake Yoigokochi Yuzu 7  
Sake Senkin Nature Kimoto 90 8

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# TO DRINK

## BOISSONS SANS ALCOOL

Fritz Cola. Cola zero	3
Fritz Lemonade - Orange	3
Thomas Henry ginger beer, tonic water	3
Water Bru Still / Sparkling 50cl	4,5
Homemade hibiscus lemonade	4
Tomato juice	4
Apple, pear, and raspberry juice	4

## MOCKTAILS

VIRGIN RASPBERRY	9
Raspberry, pear, ginger beer, lemon	
WILD BERRIES FIZZ	9
hibiscus, mint, lemon, wild berry tonic	

## DRAFT BEER - BRUSSELS BEER PROJECT

Terra Pils 25cl	3
Delta IPA 25cl	4

## BOTTLE BEERS

Mannenken Pils, Letebvre brewery - blonde 5%	5
Jungle Joy Brussels Beer Project - mango and passion fruit 5.9%	5
Zinnebir Brasserie de la senne - pale ale 5.8%	5
Quintine Nature Brasserie des légendes - blanche amère 5.9%	6
Chimay Bleue - trappist dark 9%	6
Duvel - strong blond 8.5%	6
Westmalle - trappist triple blond 9%	6
Orval - amber trappist 6.2%	6

## WINES & SPARKLING

### BUBBLE

Prosecco Veneto - Organic	8 / 40
Pet Nat "Osez" Domaine des Sanzay - AOP Saumur	59
Champagne Collet - Brut	13 / 75
Ruinart Blanc de blancs - Brut	155
Champagne Charles Heidsieck - Brut Réserve	124

### WHITE

Domaine des Echardières Sauvignon Touraine	7
"Pas vu, pas pris", Chardonnay, Jeff Carel - Bio	8

### ROSÉ

Château Favori, Grenache et Syrah Provence - Bio	7
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### RED

Primitivo Il Pumo San Marzano Italy	7
D de Dauzac, Margaux, Bordeaux	8

# WINE SELECTION

## ROSÉ

Château Favori. Grenache et Syrah. Provence Bio 40

## ORANGE

Pépin Orange - Alsace 46

"I've got the Blouge" dom de la Grange aux Belles - Loire 66

## WHITE

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

Domaine des Echardières Sauvignon Touraine 35

L'Exempt. Collines du Bourdic - Chardonnay 36

"Pas vu. pas pris". côtes catalanes. Jeff Carel 38

Muscadet "Amphibolite Nature" : Jo Landron - Nature 42

Reuilly. domaine Tatin la Loire 42

Contours de Mairlant François Villard Marsanne - Rhône 44

Macon Davayé. dom Cheveau 45

Petit Chablis. dom Laroche 45

Beaujolais Blanc Chardonnay Domaine des Terres Dorées 45

Langhe Chardonnay Luna Agosto Ca'Del Baio - Italy 49

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

Viognier IGP Yves Cuilleron - Rhône 55

Rully "les Saint Jacques" dom Laborde Juillot 59

Sancerre. dom Vacheron 59

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

Riesling "Clos Mathis" dom Ostertag 75

Pouilly-Fuissé 1er cru. dom Cheveau 79

Condrieu "La petite côte" Y Cuilleron 85

Chablis Grand Cru "Château Grenouilles" La Chablisienne 105

Chassagne-Montrachet 1<sup>er</sup> Cru "les Baudines" dom T. Morey 109

Meursault "Sous la Velle" dom Rémi Jobard 115

## RED

La Canaille. Château de Corneilla. Côtes du Roussillon 35

Primitivo Il Pumo San Marzano Italy 35

"Maxime" Côtes du Rhône - Brunel de la Gardine 37

Abadia de Poblet. Intramurs. Spain 37

D de Dauzac. Bordeaux 38

Château du Gazin. Canon Fronsac 39

Saint-Nicolas de Bourgueil. La Cotelleraie 39

You f\*ck my wine. Fabien Jouvès 40

Château Mondésir - Blaye 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 dom Deiss 47

Barbera d'Alba "Paolina" Cà del Baio 2021 47

Haute Côte de Beaune - Nuiton Beaunoy 49

Morgon Côte de Py - JM Burgaud 49

Saint Amour Georges Descombes - Beaujolais 54

Les Calcinaires. côtes catalanes. Dom. Gauby 56

"L" Crozes-Hermitage Laurent Combier 57

Saint-Joseph "Les Pierres Sèches" Y Cuilleron 59

Le seuil de Mazeyres. Pomerol 59

Château Yon Figeac. Cru Classé Saint-Emilion 72

Chinon "Clos du Chêne Vert" dom Joquet 79

Beaune 1<sup>er</sup> Cru "Les Grèves" dom T. Morey 79

Château la Louvière. Pessac-Léognan 89

Pommard. dom S. Magnien 89

Châteauneuf du pape Château La Gardine 90

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. dom P.Charlopin 125