

to share

- Red Lentil and Pumpkin Tapenade** 12
Toasted pumpkin seeds, fresh herbs oil
- Holstein Beef Tartare Toast** 13
Golden toast, smoked herring roe
- Normandy Oysters three ways (3/6/9 pieces)** 9 / 16/ 26
Fines de Claire – Natural, Ponzu, lemon gel & Bottarga

starters

- Holstein Beef Carpaccio** 24
Pickled mustard, aged Brussels cheese, young shoots
- Salmon and Seaweed Tartare** 22
Salt-and-pepper waffle, nasturtium leaves
- Pressed Poultry with Foie Gras and Wild Mushrooms** 24
Aromatic shallot confit, St Odile vinegar
- Cassolette of Zeeland Mussels** 22
Caramelized Belgian endives with Chimay Trappist, parsley cream
- Oyster Mushroom Croquette** 20
Celery mousseline, caramelized onions

main courses

- Vol-au-vent of Malines Cuckoo and Veal Sweetbreads** 35
Poultry meatballs, mushrooms *
- Holstein Entrecôte** 38
Kampot pepper sauce, mesclun *
- Sea Bass Fillet** 32
Braised endive, sourdough and hazelnut crisp, rich jus
- Slow-cooked Duckling Fillet** 35
Liège sauce reduction, parsnip and apple mousseline
- Spice-glazed Celeriac** 22
Lentils, roasted pumpkin, orange sauce

* Choose a side for your dish
Roasted baby potatoes *or* house-made purée

desserts

- Cheese Plate** 13
From our cheese board, selected by “L’atelier des Fromages”
- Dame Blanche** 13
Homemade vanilla ice cream, dark chocolate sauce
- Belgian Tiramisu** 11
Mascarpone, speculoos, arabica
- Warm Apple Crumble** 11
Green apple sorbet with Belgian sparkling wine
(L'Insoumise – Vin de Liège)
- Dark Chocolate Crèmeux** 13
Green coffee ice cream, cocoa nibs

drinks

TIMBER
fine brasserie

cocktails	Aperol spritz	Aperol, organic Prosecco DOC, sparkling water	11
	Campari Spritz	Campari, Prosecco DOC, sparkling water	11
	Negroni	Bulldog Gin, Campari, Del Professore vermouth	12
	Pomstar Martini	Vodka Skyy, vanilla, passion fruit, lime	13
	Dark & Stormy	Rum Appleton signature, ginger beer, lime,	13
	Cosmopolitan	Skyy vodka, Cointreau, cranberry juice, lime	13
	Espresso Martini	Skyy vodka, Kahlua, espresso	14
	Gin & Tonic	Roku / Mare	8/9
		Botaniets 0°	7
		Thomas Henry Tonic Water	3,5
	Nogroni (0°)	Martini Vibrante, Opius Rubedo & Botaniets 0% Gin	11
	Wild berries fizz (0°)	Hibiscus, mint, lemon, wild berries tonic	11
softs	Bru still water / sparkling water 50cl		4,5
	Fritz Cola, Cola zero		3,5
	Fritz limonade orange		3,5
	Thomas Henry ginger beer, tonic water		3,5
	Homemade lemonade		4,5
	Tomato juice		5
	Apple, pear, and raspberry juice		5
	Coco basil - coconut water, basil, lemon		5
beers	Draft Beers - Brussels Beer Project		
	Terra Pils 25cl		3,2
	Delta IPA 25cl		4
	Beer bottles		
	Mannenken Pils - Brasserie Lefebvre - blond	5%	5
	Jungle Joy - Brussels Beer Project - mango & passion	5,9%	5
	Zinnebir - Brasserie de la senne - Pale Ale	5,8%	5
	Quintine Nature - Brasserie des légendes - white bitter	5,9%	6
	Chimay Bleue - dark trappist	9%	7
	Duvel - blond	8,5%	6
	Westmalle - Trappist triple blond	9%	7
	Orval - Amber trappist	6,2%	7
	Pico Bello - Brussels Beer Project	0%	4,5
	Bubbles		
	Prosecco Veneto - organic		8 / 40
	L'insoumise, Vin de Liège - organic		11/ 55
	Pet Nat "Osez" Domaine des Sanzay Chenin - AOP Saumur		59
	Champagne Collet - Brut		13 / 75
	Champagne Charles Heidsieck - Brut		124
	Ruinart Blanc de blancs - Brut		155
	White		
	Domaine des Echardières Sauvignon Touraine		7
	"Pas vu, pas pris" Chardonnay Jeff Carel - organic		8
wines & bubbles	Rosé		
	Château Favori, Grenache & Syrah Provence - organic		7
	Red		
	Primitivo Il Pumo San Marzano Italy		7
	D de Dauzac, Margaux, Bordeaux		8
	Sinopia, Côtes Catalanes		8