

to share	Eggs Mayonnaise 8 Roasted chicken juice
	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	Fried Portobello 18 White miso butternut squash mousseline, persillade
	Oeuf meurette with wild mushrooms 22 Confit bacon and sourdough croutons
	Gravlax-style marinated Salmon 22 White cabbage and horseradish with cider vinegar, double cream, salmon roe
	Scallop Carpaccio 24 Carrot and quince curry chutney, pomelo supremes, buckwheat
	Slow-cooked Veal, flame-seared 24 Celeriac with fresh truffle, mustard sauce
main courses	Vol-au-vent of Malines Cuckoo and Veal Sweetbreads 35 Poultry meatballs, mushrooms, roasted baby potatoes
	Holstein Entrecôte 38 Mesclun, roasted baby potatoes Kampot pepper sauce or Wild mushroom cream
	Sole flan 32 Seared langoustines, bisque reduction, sea fennel, homemade mashed potatoes
	Beef carbonnade ‘Rossini’ style 28 Ghent mustard crouton, homemade mashed potatoes
	Vegetable carbonnade 22 Ghent mustard crouton, homemade mashed potatoes
	Seasonal side dishes Truffled Dauphinois Gratin (10-minute wait) 5,50 Mesclun 4,50
desserts	Cheese Plate 13 From our cheese board, selected by “L’atelier des Fromages”
	Dame Blanche 13 Homemade vanilla ice cream, dark chocolate sauce
	Crème brûlée 11 Chocolate and hazelnuts
	Spiced poached pear 13 Pumpkin and buckwheat praline, caramel ice cream
	Marinated oranges 11 Mandarin sorbet, brown sugar tuile

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
wines & bubbles	Bubbles		
	Prosecco Veneto - organic		8 / 40
	L'insoumise, Vin de Liège - organic		11/ 55
	Champagne Collet - Brut		13 / 75
	Pet Nat "Osez" Domaine des Sanzay Chenin - AOP Saumur		59
	Champagne Charles Heidsieck - Brut		124
	Ruinart Blanc de blancs - Brut		155
	White		
	Gudule Winery - Afterwork en terrasse - sauvignon blanc, riesling, gewurtzaminer		8
	Domaine des Echardières Sauvignon Touraine		8
	"Pas vu, pas pris" Chardonnay Jeff Carel - organic		8
	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