

to share	Eggs Mayonnaise	8
	Roasted chicken juice	
	Holstein Beef Tartare Toast	13
	Golden toast, smoked herring roe	
	Smoked trout rilette	11
	Herb bread	
starters	Grey shrimp croquettes*	24
	Lemon gel	
	*From Alexandre De Groot, voted best in Brussels 2026	
	Pea flan with Namur small snails	22
	Smoked garlic emulsion	
	Asparagus à la Flamande	25
	Mimosa eggs, brown butter, parsley	
	Gambero rosso carpaccio	26
	Spring onion mayonnaise, green asparagus, finger lime	
	Poultry croustis	22
	Stewed tomatoes with tarragon, fresh herb salad	
main courses	Vol-au-vent of Malines Cuckoo and Veal Sweetbreads	36
	Poultry meatballs, mushrooms, paolo potatoes	
	Holstein Entrecôte	38
	Mesclun, paolo potatoes	
	Pepper sauce <i>or</i> Maître d'Hôtel butter	
	Pea risotto	24
Fresh goat cheese cream		
	7-hour pressed lamb	28
	Spring vegetable navarin, mashed potatoes	
	Roasted cod on the skin	32
	Confit leeks, white butter sauce with mustard seeds, mashed potatoes	
	Seasonal side dishes	
	Baby potatoes sautéed with confit garlic and fresh thyme	5,5
	Mashed potatoes	4,5
desserts	Cheese Plate	13
	From our cheese board, selected by "L'atelier des Fromages"	
	Dame Blanche	13
	Homemade vanilla ice cream, dark chocolate sauce	
	Chocolate mousse	11
Dark chocolate		
	Caramel flan	11
	Vanilla flan topped with caramel	
	Kalamansi lemon cream	13
	Flaxseed shortbread, yogurt ice cream	

drinks

TIMBER
fine brasserie

cocktails	Aperol spritz	Aperol, organic Prosecco DOC, sparkling water	12
	Campari Spritz	Campari, Prosecco DOC, sparkling water	12
	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
	Dark & Sober (0°)	Havaniets rum (0°), ginger beer, citron vert	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 Iced tea		4,5
	Tomato juice - bio - Pajottenlander		5
	Apple juice - bio - Pajottenlander		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
	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 - 9,5%		7
	Orval - Amber trappist - 6,2%		7
	NA - Vibing NEIPA - Cama beer - 0,4%		4,5
	NA - Delta IPA - Brussels Beer Project - 0,3%		4,5
	wine & bubbles	Bubbles	
Prosecco Veneto - bio			8 / 40
L'Effervescence au palais 2022 - Gudule Winery			11 / 57
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			
Afterwork en terrasse - Gudule Winery - sauvignon blanc, riesling, gewurtzraminer - 2023			8 / 45
Pas vu, pas pris - Jeff Carel - bio - Chardonnay - 2023			8 / 40
Château de la placelière - Muscadet sur Lie - Melon de Bourgogne - 2023			7 / 35
Rosé			
Château Favori - Grenache & Syrah Provence - Bio			7 / 35
Red			
Il Pumo Primitivo - Cantine San Marzano 2022			7 / 35
Le temps des fruits - Corbières - Jeff Carel - Grenache, Syrah, Carignan - 2023			7,5 / 37
Sinopia, Côtes Catalanes, Domaine Torredemer Mangin - grenache noir - 2023			7 / 38