

to share	Eggs Mayonnaise Chicken jus	8
	Holstein Beef Tartare Toast Sourdough bread, smoked herring roe	13
	Smoked trout rilette Herb bread	11
starters	Grey shrimp croquettes* Lemon gel *From Alexandre De Groot, voted best in Brussels 2026	24
	Tomato with Grey Shrimps Baby gem lettuce, homemade mayonnaise	24
	Warm Smoked Eel Crushed baby potatoes, green bean salad with shallots, strawberry and bell pepper ketchup	25
	Veal Tartare Tarragon reduction, capers, pickled vegetables	26
	Confit Tomato Tatin Pea ice cream, sherry jelly	22
main courses	Mechelen Cuckoo Vol-au-Vent with Sweetbreads Chicken meatballs, mushrooms, Paolo potatoes	36
	Holstein Entrecôte Mescun, paolo potatoes Pepper sauce <i>or</i> Maître d'Hôtel butter	38
	Tomato-Style Spelt Risotto Roasted summer vegetables, stracciatella	24
	Slow-Cooked Country Pork Belly Blackwell sauce, baby potatoes	28
	Black Pollock Fillet Courgette and pea mousseline with savory, lemon clam jus	32
desserts	Seasonal side dishes Baby potatoes sautéed with confit garlic and fresh thyme	5,5
	Cheese Selection Matured by <i>L'Atelier des Fromages</i>	13
	Dame Blanche Dark chocolate sauce	13
	Nepal Pepper Marinated Strawberries Madagascar vanilla ice cream	11
	Floating Island Hazelnut praline custard	11
	Chocolate Crèmeux Espresso cherry compote, fleur de sel yoghurt ice cream	13

drinks

TIMBER
fine brasserie

cocktails	Spritz	Aperol or Campari, organic Prosecco, sparkling water	12
	Negroni	Bulldog gin, Campari, Del Professore vermouth	12
	Pomstar Martini	Skyy vodka, vanilla, passion fruit, lime	13
	Dark & Stormy	Appleton Signature rum, ginger beer, lime	13
	Cosmopolitan	Skyy vodka, Cointreau, cranberry juice, lime	13
	Espresso Martini	Skyy vodka, Kahlúa, 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
softs	Dark & Sober (0°)	Havaniets rum (0°), ginger beer, lime	11
	Bru still water / sparkling water 50 cl		4.5
	Fritz Cola, Cola Zero		3.5
	Fritz orange soda		3.5
	Thomas Henry ginger beer, tonic water		3.5
	Homemade iced tea		4.5
	Organic tomato juice – Pajottenlander		5
	Organic apple juice – 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 – Lefebvre Brewery – Blonde Ale – 5%		5
	Zinnebir – De la Senne Brewery – Pale Ale – 5.8%		5
	Quintine Nature – Brasserie des Légendes – Bitter White Ale – 5.9%		6
	Chimay Blue – Dark Trappist Ale – 9%		7
	Duvel – Blonde Ale – 8.5%		6
	Westmalle Tripel – Blonde Trappist Ale – 9.5%		7
wine & bubbles	Orval – Amber Trappist Ale – 6.2%		7
	NA – Vibing NEIPA – Cama Beer – 0.4%		4.5
	Bubbles		
	Prosecco Veneto – organic		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		
	Gouttes d'O – IGP Vin de Pays des Jardins de Wallonie –		8 / 45
	Château de Bousval – 2022 – Chardonnay – organic		
	Afterwork en Terrasse – Gudule Winery – Sauvignon Blanc,		8 / 45
	Riesling, Gewürztraminer – 2023		
	Rosé		
	Château Favori - Grenache & Syrah Provence - Bio		7 / 37
	Red		
	Il Pumo Primitivo – Cantine San Marzano – 2022		7 / 37
	Sinopia, Côtes Catalanes – Domaine Torredemer Mangin –		7 / 37
	Grenache Noir – 2023		