



P I L L O W S
HOTELS

WINEBAR MENU

Vegetable tart, cottage cheese, kimchi of radish, couscous, tomato V	14
Squid, almond soup, marinated leek, 'beluga' lentils	16
Monkfish cheeks, yuzu, avocado mousse, cucumber, daikon	16
Pastrami, buckwheat, crumble of old Bruges cheese, onion, bear leek	16
Black Codfish, sorrel, lamb's lettuce, mustard, bouillabaisse reduction	20
Veal Sucade, honey glazed turnips, shimeji, dukkah, arabica	19
Black leg chicken, cauliflower risotto, kohlrabi, eggplant, smoked yolk	19
Bulgur, pickles of beetroot and celeriac, goat cheese, balsamico V	18
Different textures of Granny Smith apple, crèmeux of white chocolate, cucumber and mint sorbet	9
Greek yoghurt, Sablé Breton, tangerine mousse, dark chocolate sorbet	8
Chocolate soufflé, orange marmalade, vanilla ice cream	10
Selection of homemade sweets	8

Two course lunch menu 25

Three course dinner menu 37

*Dishes marked with a V are vegetarian.
For information on allergens, please inform us.*

CHAMPAGNE

“R” de Ruinart Brut Pinot Noir, Chardonnay, Meunier (glass) 16

WINES (PER GLASS)

WHITE WINES

Touraine AC, Sauvignon de Touraine, Danielle de l’Ansée, 2016 6

Verdil, Just Fucking Good Wine, Valencia Neleman, 2015 8

Bourgogne Blanc, Domaine Michelot, 2015 10

ROSÉ WINES

Château Sainte Roseline, Instant Rose, 2017 6

Garnacha rosé, Pink Glasses, Neleman La Mancha, 2016 6

RED WINES

Corvina, Veneto IGT, 2016 6

Monastrell-Tempranillo Crianza, Organic Neleman, 2015 8

Bourgogne AC Pinot Noir, Joseph Faiveley, 2015 10

DESSERT WINE

Château du Haut Mayne, Saint-Croix-du-Mont AC, 2015 6

CHEESE PLATTER

Selection of Belgian cheeses, bread and chutney 12

CHARCUTERIE PLATTER

Selection of cured meats, bread and pickled vegetables 13