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On June 19, we had the great privilege of celebrating the 100th anniversary of Comme chez Soi, with deep emotion. To honour those who came before us, and to thank you for being part of our story today, we created a menu that tells our history through every course.

Our Anniversary Menu will remain available until the end of the year, bringing together the dishes that have marked each era, those you still speak about today, those that have shaped the identity of our Maison, as well as those that embody the Comme chez Soi of today.

Alongside these iconic creations, discover a brand-new four-hands dish, created by Loïc and Lionel Rigolet especially to celebrate this centenary.

Please note that reservations for the Anniversary Menu must be made at least one week in advance, exclusively by e-mail at info@commechezsoi.be.

To help us organise your experience, please mention in your e-mail that you wish to enjoy the Anniversary Menu.

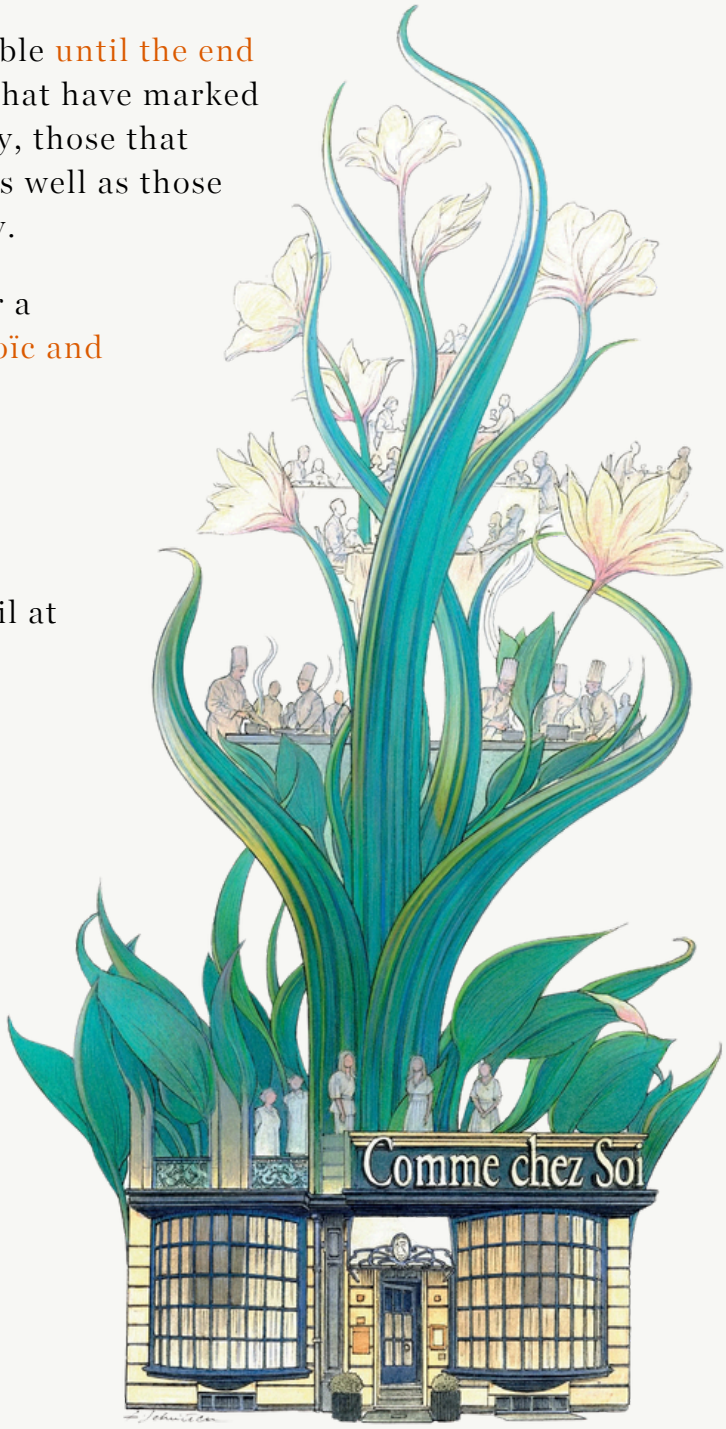


Illustration de François Schuiten

To preserve the harmony of the experience, lunch service begins before 1.00 pm and dinner service before 8.30 pm for the 5-course menu. For the 6-course menu, we welcome guests before 12.45 pm for lunch and before 8.15 pm for dinner.

Anniversary menu

Hand-chopped tuna, like a steak tartare, Fontaine watercress oil

Lobster flan with Chardonnay, Kaluga Queen Caviar

Special four-handed creation featuring cod and langoustine

* Potato mousseline with crab, shrimps and Royal Belgian caviar ‘Oscietra’, white oyster butter with chives

Pan-fried sweetbreads, mushroom and Gruyère AOP ravioli with truffle

Lime soufflé, granité with mojito perfume

Comme chez Soi
1926 2026
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The Anniversary Menu is available as a 5-course experience, excluding beverages, at €295, or as a 6-course experience* (including the caviar mousseline), excluding beverages, at €375.