

100

On June, 19th we will celebrate this extraordinary milestone.

To honour those who came before us and to thank you for being part of our story today, we have created a programme that tells the history of our House through the language we know best: the cuisine we serve.

From June 10 till June 21, we will present special **Anniversary Menus**, bringing together dishes that have marked the different eras of our House, those many of you still recall with affection, those that have shaped the identity of the restaurant, and those that express what Comme chez Soi has become today.

Alongside these emblematic dishes, we will unveil a **new four-hands creation by Loïc and Lionel Rigolet**, conceived especially to mark this centenary.

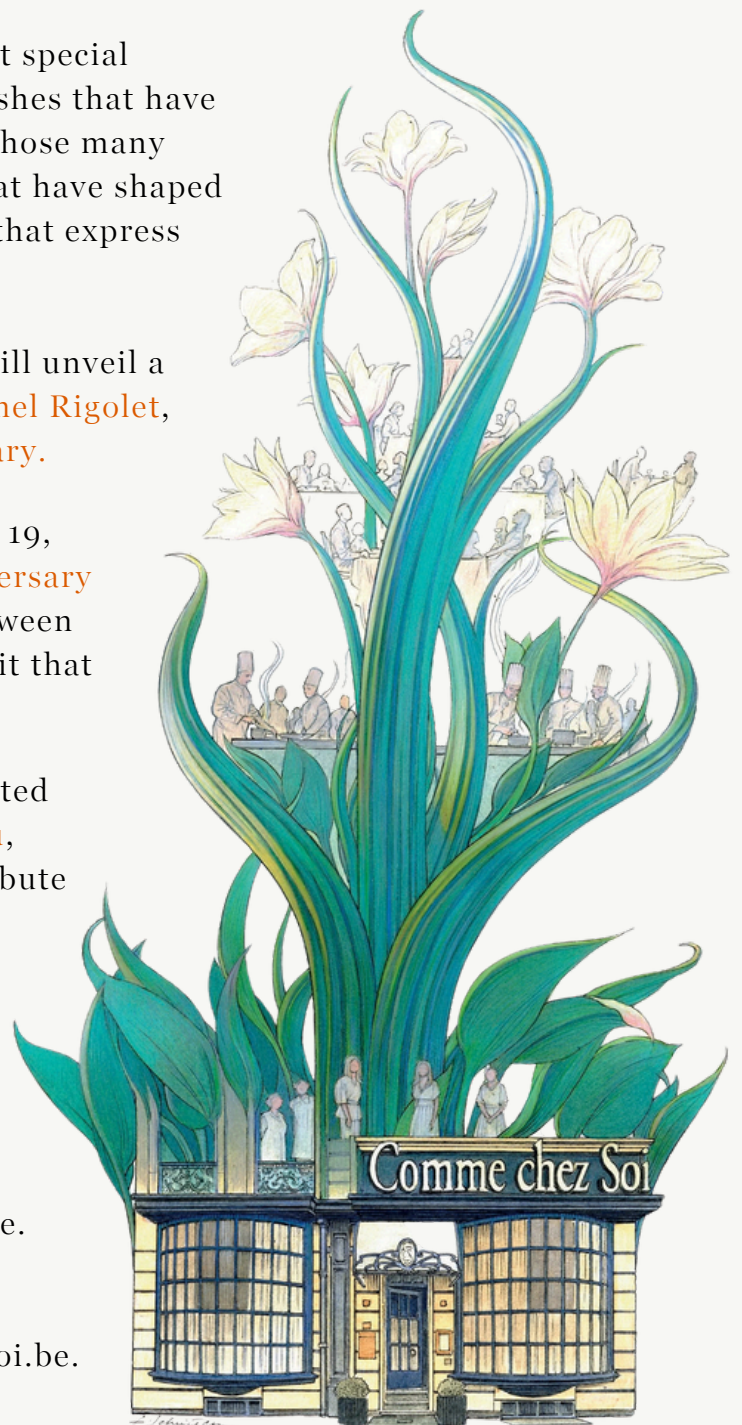
And on June 19 for three days only, June 19, 20 and 21, we will serve a **Prestige Anniversary Menu**: a singular moment suspended between memory and creation, faithful to the spirit that has guided us for a century.

To celebrate this milestone, we have created **several variations of our Centenary Menu**, allowing each guest to experience this tribute in the way that suits them best.

To preserve the harmony of these celebrations, lunch will begin at noon and dinner service at 6.30 pm.

Each menu is offered all-inclusive, including aperitif, wines, water and coffee.

Reservations can be made exclusively online via our website www.commechezsoi.be.



BIRTHDAY LUNCH

STARTERS

Pâté de campagne from Tienen

Mousse of ham from the Ardennes “Pierre Wynants”

Sole filet with a mousseline of Riesling and brown shrimps

Mussels with piccalilli

Toast with foie gras



MENU

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

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

Lime soufflé, granité with mojito perfume



MIGNARDISES

Ile Maison

Laurence and Véronique’s chocolate cake

Tartine russe

Candied pomelo

The Birthday Lunch will be available on June 12,13, 17 and 18
at lunchtime for €275 all-inclusive.

BIRTHDAY MENU

STARTERS

Pâté de campagne from Tienen

Mousse of ham from the Ardennes “Pierre Wynants”

Sole filet with a mousseline of Riesling and brown shrimps

Mussels with piccalilli

Foie gras toast



MENU

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

Lobster flan with Chardonnay, Kaluga Queen Caviar

Special four-handed creation featuring turbot 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



MIGNARDISES

Ile Maison

Laurence and Véronique’s chocolate cake

Tartine russe

Candied pomelo

* offered as an option, but included on 19, 20 and 21 June.

The 5-courses Anniversary Menu at €475 or the 6-courses menu (including potato mousseline and caviar) at €575, all-inclusive, will be available on June 10, and 11, in the evening, and on June, 12, 13, 17 and 18 both for lunch and dinner.

BIRTHDAY PRESTIGE MENU

On June 19, 20 and 21

STARTERS

Pâté de campagne from Tienen

Mousse of ham from the Ardennes “Pierre Wynants”

Sole filet with a mousseline of Riesling and brown shrimps

Mussels with piccalilli

Foie gras toast



MENU

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

Lobster flan with Chardonnay, Kaluga Queen Caviar

Special four-handed creation featuring turbot 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



MIGNARDISES

Ile Maison

Laurence and Véronique’s chocolate cake

Tartine russe

Candied pomelo

On June 19, 20 and 21, the Prestige Anniversary Menu in 6 courses will be available for €750.
It will be accompanied by exceptional wines (to be found on the next page).

EXCEPTIONAL WINES

Accompanying the Prestige Birthday Menu on June 19, 20, and 21.

These wines, patiently preserved by the generations who came before us, carry within them the living memory of our House. Without this heritage, and without the years that have allowed them to reach us today, such an experience would not have been possible. It was deeply important for us to share them on the occasion of this centenary.

Bollinger « La Grande Année » 2015

Chablis « Montée Tonnerre » François Raveneau 2018

Meursault Coche-Dury 2017

Château Mouton-Rothschild 1985

Château d'Yquem 1997.

SUMMARY CALENDAR

To help you navigate our celebrations, we've put together a calendar with all the key dates to note.

	MONDAY 8	TUESDAY 9	WEDNESDAY 10	THURSDAY 11	FRIDAY 12	SATURDAY 13	SUNDAY 14
Noon	Closed	Closed	Closed	Closed	Lunch or Anniversary menu 5 ou 6 coursess	Lunch or Anniversary menu 5 ou 6 courses	Closed
Evening	Closed	Closed	Anniversary menu 5 ou 6 courses	Anniversary menu 5 ou 6 courses	Anniversary menu 5 ou 6 courses	Anniversary menu 5 ou 6 courses	Closed
	MONDAY 15	TUESDAY 16	WEDNESDAY 17	THURSDAY 18	FRIDAY 19	SATURDAY 20	SUNDAY 21
Noon	Closed	Closed	Lunch or Anniversary menu 5 ou 6 courses	Lunch or Anniversary menu 5 ou 6 courses	Prestige Menu en 6 courses	Prestige Menu en 6 courses	Prestige Menu in 6 courses
Evening	Closed	Closed	Anniversary menu 5 ou 6 courses	Anniversary menu 5 ou 6 courses	Fully booked	Prestige Menu en 6 courses	Prestige Menu in 6 courses