



COMME CHEZ SOI

BRUSSELS

A LA CARTE

Starters

Euros

- ✂ Mousse of ham from the Ardennes «Pierre Wynants» 35,00 ♦
- Lightly smoked green asparagus from Longelune,
glazed abalone, dashi broth, rhubarb and grapefruit mousseline 55,00
- ✂ Salad of North Sea lobster with black truffles and potatoes 105,00
- Royal Belgian caviar «Oscietra» Special Selection for Comme chez Soi (50 gr) 160,00

- ✂ Sole fillets with a mousseline of Riesling and shrimps 50,00 ♦
- Tataki and tartare of bluefin tuna with toasted sesame oil,
fennel marinated in cider vinegar 60,00
- ✂ Sole fillets with lobster medallions and cream sauce 75,00
- ✂ Potato mousseline with crab, shrimps and Royal Belgian

Main courses

- ✂ Sole fillets with a mousseline of Riesling and shrimps 65,00 ♦
- Hamachi confit in citrus butter,
peas with Kama spices, parsley coulis with fresh ginger 70,00 ♦
- ✂ Sole fillets with lobster medallions and cream sauce 105,00 ♦
- ✂ Potato mousseline with crab, shrimps and Royal Belgian,
caviar «Oscietra» white oyster butter with chive 185,00

- Grilled veal chop, veal sweetbread,
béarnaise with hazelnut butter, pommes pont neuf (for 2 ppl) pp 65,00 ♦
- Supreme of Vendée pigeon, small sausage of its thigh,
pistachio, eryngii, confit garlic cream 75,00 ♦
- Noisette of lamb, chiffonnade of its shoulder,
fresh morels, broad beans, white asparagus 75,00 ♦

✂ : Evergreen

The warm desserts are presented on a special list.
Please order them at the beginning of the meal.

♦ Dishes with a second service.

In case of a very wide range of "à la carte" orders,
waiting time could be longer.

We thank you for your understanding.

Spring 2024

Service and Taxes included

Please advise us of any allergies or specific food restrictions.

For the respect of our teams, we close our house at 4:30 pm and 00:15 am