



COMME CHEZ SOI

BRUSSELS

A LA CARTE

Starters

Euros

- ✂ Mousse of ham from the Ardennes «Pierre Wynants»40,00 ♦
Hand-chopped tuna like a steak tartare, Fontaine watercress oil
Caviar supplement Oscietra Special Selection (10gr) 25,00 €.....55,00
- ✂ Salad of North Sea lobster with black truffles and potatoes 110,00
Royal Belgian caviar « Oscietra » Special Selection for Comme chez Soi (50 gr)160,00

- ✂ Sole fillets with a mousseline of Riesling and shrimps55,00 ♦
Green asparagus from Longlune, King Crab,
crayfish, Lambic vinegar, salmon trout roe70,00
- ✂ Sole fillets with lobster medallions and cream sauce80,00
- ✂ Potato mousseline with crab, shrimps and Royal Belgian
caviar « Oscietra » white oyster butter with chive 110,00

Main courses

- ✂ Sole fillets with a mousseline of Riesling and shrimps70,00 ♦
Hamachi, white asparagus from Mechelen,
broad beans ravioli, lemongrass and star anise consommé 85,00 ♦
- ✂ Sole fillets with lobster medallions and cream sauce 110,00 ♦
- ✂ Potato mousseline with crab, shrimps and Royal Belgian,
caviar « Oscietra » white oyster butter with chive190,00

- Veal fillet, stuffed morels glazed with soy, marjoram,
spinach shoots, roasted hazelnuts 70,00 ♦
- Glazed breast of young pigeon, Cabernet jus, stuffed cabbage 80,00 ♦
- Rack and stuffed shoulder of lamb confit,,
artichoke barigoule, sweetbread, carciofi crudi85,00 ♦

✂ : 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 2025

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