



COMME CHEZ SOI

BRUSSELS

A LA CARTE

Starters

Euros

- ✂ Mousse of ham from the Ardennes «Pierre Wynants»40,00 ♦
- Textures of tomatoes with basil, granita of our Kombucha with yuzu,
Cabriolait and Merx gekruid cheeses45,00
- Hand-chopped beef tenderloin, fine smoked broccoli purée, black garlic, soya
Caviar Oscietra Special Selection (20 gr)85,00
- Royal Belgian caviar « Oscietra » Special Selection for Comme chez Soi (50 gr) 160,00

- ✂ Sole fillets with a mousseline of Riesling and shrimps 55,00 ♦
- ✂ Sole fillets with lobster medallions and cream sauce80,00
- Breton lobster, summer truffle, open claw ravioli with kalamansi,
onion compote with lemon verbena.....85,00
- ✂ 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 ♦
- Fillet of sea bass, mussels on the Kamado,
fennel, beurre blanc with star anise flower 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 chive 190,00

- Suprême of royal quail, pan-fried duck foie gras,
chanterelles, almonds, raspberry vinegar..... 65,00 ♦
- Grilled veal chop, choron sauce, braised sucrine lettuce,
corn and tandoori masala tempura (for 2 pers) pp 75,00 ♦
- Glazed veal sweetbread, mushroom foam,
fine buttered purée with farmhouse churned butter.....85,00 ♦

✂ : 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.

Summer 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