



MENU

Starters

Kys Marine Oysters, Spéciale no3	5/pc
Belgian Game Terrine, Pickles	18
Terrine of Foie Gras, Onion Chutney	27
Devilleed Egg, Chicken Mayonnaise	12
Belgian Endive Salad, Walnuts, Ham and Fourme d'Ambert	18
Traditional French Onion Soup, Gratinated with Cheese	16
Cockles and Pork Belly with Piment d'Espelette	17
Touraine Snails à la Bourguignonne	16/32
Frog legs en Persillade	25/50
Pan-Seared Louis Ospital Blood Sausage, Yuzu Kosho	17

Fish

Salmon Trout Fillet with Almonds, Watercress Salad	34
Roasted Meagre Fillet with Mussels and Grey Shrimps	42

Meats

Côte de Bœuf, for two people (approx 900g - 1kg)	115
Beef Steak Haché	25
Beef Hanger Steak, Shallot and Red Wine Sauce	35
Sauces of your choice : Shallot & Red Wine / Pepper Sauce / Sauce Béarnaise	
Duck Leg Confit, Green Lentils and Radicchio	36

Slow-Cooked Dishes

Belgian Wild Hare Civet, Bacon and Pearl Onions	39
Provençal Braised Beef "Daube"	38

Entremets

Ravioles du Dauphiné	25
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Sides

Pommes Allumettes	8
Pommes Dauphine	9
Glazed Sand-Grown Carrots, Mushroom XO sauce	8
Lettuce Heart with vinaigrette	7

Cheese

Selection of Cheeses from Maison Van Tricht	19
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Desserts

Vanilla Crispy Millefeuille	17
Chocolate Tart from Le Dôme	19
Flambéed Crêpes Suzette	18
Poire Belle Hélène	16

Landbrood van Domestic Butter "Au Bon Beurre"	5
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BRASSERIE DU DÔME
La cuisine est, quand tout est dit et fait, une expression de l'art et de l'amour. A. Escoffier