

COMPTOIR

DES GALERIES



LE COMPTOIR DES GALERIES IS NOW EXCLUSIVELY AVAILABLE FOR GROUPS OF MORE THAN 25 PEOPLE, AS WELL AS FOR YOUR PRIVATE OR CORPORATE EVENTS.

TREAT YOUR GUESTS TO A UNIQUE CULINARY EXPERIENCE WITH SEASONAL MENUS TAILORED TO YOUR PREFERENCES AND NEEDS.

FEEL FREE TO CONTACT US FOR ANY ADDITIONAL INFORMATION AT

INFO@COMPTOIRDESGALERIES.BE OR +32 2 213 7472

Fall Menu

STARTERS

HOMEMADE TERRINE, PICKLED MUSTARD SEED, MIZUNA

CORN FLAN, ROASTED PEPPER COULIS, WATERCRESS

ESCABECHE OF MACKEREL, SOUR CREAM, RYE BREAD, MUSTARD SALAD

MAIN COURSES

ROASTED CHICKEN, TARRAGON SAUCE, OVEN-BAKED POTATOES, YOUNG CARROTS

ROASTED SEASONAL VEGETABLES WITH MISO, YOUNG ONION, WHITE BEANS, FRIED ONION

SEA EEL IN QUENELLE, BUTTERMILK, DILL OIL, RATTE POTATO

DESSERTS

100% CHOCOLATE, CACAO SORBET
BLOOD ORANGE SORBET, CHERVIL MERINGUE, WHIPPED CREAM WITH STAR ANISE

Winter Menu

STARTERS

TERRINE OF GAME, CANDIED ENDIVES, BREAD CRUMBLE

CEVICHE OF LEMON SOLE, PURSLANE, RED ONION

SALAD OF ENDIVES WITH BUTTERNUT CREAM AND SESAME SAFFRON DRESSING

MAIN COURSES

CHICKEN LEG 'FARCI', CHICKEN GRAVY, OYSTER MUSHROOM, CAVOLO NERO AND "POMME ANNA"

HADDOCK, CANDIED LEEKS, LEEK MOUSSELINE, BEURRE BLANC AND LOVAGE OIL

TATIN OF PUMPKIN WITH BUTTER AND SAGE, LAMB'S LETTUCE

DESSERTS

APPLE STRUDEL, CHANTILLY
CANDIED PEAR, HOT CHOCOLATE FOAM, PEAR SORBET, CRUMBLE

Festive Season Menu

STARTERS

VEAL SWEETBREAD, SALSIFY ESPUMA, HAZELNUT PRALINE

HALF LOBSTER, CELERY, CITRUS AND JASMINE, BISQUE OF LOBSTER

CONSOMMÉ 'VEGAN' OF UNDERGROWTH, WITH BLACK TRUFFLE

MAIN COURSES

DEER FILLET, LIGHTLY SMOKED, STUFFED PEAR, POMME DAUPHINE WITH BLACK TRUFFLE, VERVEINE AND BEET

TURBOTIN, SEA URCHIN BEURRE BLANC AND FISH EGGS, CANDIED LEEKS, ESPUMA OF POTATO

CELERIAC, EGG AT 63°C, BLACK TRUFFLE

DESSERTS

EDIBLE «WOOD BARK» WITH LICORICE CREAM, ICE CREAM OF PINE CHRISTMAS BALL, MANDARIN ORANGE, CANDIED KUMQUAT, VANILLA WHITE CHOCOLATE GANACHE