



Au Savoy

Brussels landmark since 2018

Banquets menus
Spring - summer 2019





Au Savoy

**Lunch or dinner
15 – 30 guests**

Menu n°1

(2 courses)

Apéritif kir ou jus de fruits frais (tomate, orange ou citron pressé). Possibilité d'une coupe de champagne Gimonet 15 cl, supplément 6,00 € ou de Prosecco, supplément 3,00€.



A first course and a second course OR a second course and a dessert to choose from



Potage du jour

or

Fondu au parmesan maison, persil frit, citron

or

Croquette aux crevettes grises, citron, persil frit (maximum 25 couverts)

or

Petit Carpaccio de saumon frais d'Ecosse (Red label), toasts

or

Petite Salade Niçoise au thon frais mi-cuit de Gibraltar



Filet américain, pommes frites (recette inventée par Joseph Niels en 1924)

or

Solette de Zeebrugge, pommes nature (± 200 gr)

or

Emincé de poulet fermier au curry rouge, riz nature



Mousse au chocolat belge

or

Dame blanche chantilly, chocolat belge chaud

or

Riz au lait maison (spéculoos)



Café/thé – sablé



Wine

Sauvignon de Touraine MD 2018 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2018 (white), Picha

or

Château Roubine "La vie en rose", Côtes de Provence 2018 (rosé)



Bordeaux J.P. Moueix Libourne MO 2015 (red), H. Ancart

or

Valcombe, AOC Ventoux Bio, Epicure 2014-15 (red), Mannaerts-Dedobbeleer

or

Château Cambon, Beaujolais Bio nature, 2017 (red)

or

Gamay de Touraine Marionnet MD 2018 J.-L. Moerman (red)

50,00 € per person, VAT and service included.



(Conditions and information on page 4)



Au Savoy

**Lunch or dinner
15 – 30 guests**

Menu n°2

(3 courses)

A l'apéritif, une coupe de Prosecco servie avec des toasts cannibales en dégustation

or

jus de fruits frais (tomate, orange ou citron pressé)



Crottins de biquette de Durbuy, salade mélangée, miel

or

Carpaccio de saumon frais d'Ecosse (Red label), toasts

or

Croquettes aux crevettes, persil frit, citron (max. 25 couverts)

or

Tartare de tourteau, avocat et mangue, toasts

•

Vol-au-vent (poulet fermier), pommes frites

or

Pavé de saumon frais d'Ecosse rôti (Red label), sauce béarnaise, pommes nature

or

Filet américain, pommes frites (recette inventée par Joseph Niels en 1924)

or

Contre-filet (Irish beef) au vin de Gamay, gratin dauphinois



Croûte au citron meringuée fait maison

or

Meringue glacée, chantilly, chocolat belge chaud

or

Mousse au chocolat belge melba (servie avec une boule de crème glacée vanille)



Café/thé – sablé



Wine

Riesling d'Alsace Cave Cleebourg 2017 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2018 (white), Picha

or

Château Roubine "La vie en rose", Côtes de Provence 2018 (rosé)

•

Couvent des Jacobins, Bourgogne, 2016 (red)

or

Château Valcombe, AOC Ventoux Bio, Epicure 2014-15 (red), Mannaerts-Dedobbeleer

or

Primitivo rosso del Salento Rosa del Golfo, Puglia 2016-17 (red)

or

Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné, 2016 (red)

70,00 € per person, VAT and service included.

②

(Conditions and information on page 4)



Au Savoy

**Lunch or dinner
15 – 30 guests**

Menu n°3

(4 services)

A l'apéritif, une coupe de champagne blanc de blanc Gimonet 15 cl (Epernay) servie avec des petits fondus au parmesan, des petites croquettes de crevettes et des toasts cannibales en dégustation



Petit Tartare de thon rouge frais de Gibraltar, toasts

or

Petite Salade Cobb au poulet fermier, lard, blue cheese

or

Croquettes aux crevettes grises, citron, persil frit (maximum 25 couverts)

or

Marbré de foie d'oie et de canard, brioche, chutney de mangue

•

Solettes (2 pcs.) de Zeebrugge meunières, p. natures

or

Contre-filet (Irish beef) au vin de Gamay de Touraine, gratin dauphinois, moelle

ou

Coquelet désossé, sauce béarnaise, pommes frites

•

Assortiment de fromages (4 choix), petite salade à l'huile de noix, pain aux noix



Assiette de framboises belges, coulis de framboises, glace vanille

or

Croûte au citron

or

Meringue glacée, chocolat chaud, crème chantilly



Café/thé, pousse café (1 p.p.) – sablés



Wines

Château Roubine Cru classé, Côtes de Provence 2017-18 (rosé)

or

Sancerre Bourgeois à Chavignol M.D. 2017-18 (white)

or

Chablis, Bourgogne, Cellier de la Sablière, L. Jadot, 2017 (red)

•

Château Clauzet, Saint-Estèphe, MC, 2014 (red)

or

Château Clément Pichon Ht Médoc M.C. 2015 (red)

or

Château Fonbel, St Emilion Grand Cru, 2014 (red)

or

Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné, 2016 (red)

90,00 € per person, VAT and service included.

3

(Conditions and information on page 4)



- For group reservations between 15 and 50 persons, we suggest our other restaurant “**Au Vieux Saint Martin**”, 38 Place du Grand Sablon, 1000 Brussels.
- Group reservations are handled by our office. You can contact us by telephone on the number **+32 (0)2 513 49 17**, every day between 08:30 am and 17:00 pm.
- Reservation is valid when it is confirmed by e-mail at **info@ausavoy.be** or by fax at **+32 (0)2 513 71 87**.
- Prices mentioned are VAT and services inclusive (16% service, 12% VAT on food and 21% VAT on drinks). Prices include cold and warm drinks and food.
- The rates apply for groups between 15 and 30 persons.
- The choice of menu and dishes **must be communicated at least five days** before the banquet.
- The chosen menu must be identical for the whole group, except in case of allergies or food products that are forbidden in certain religions.
- We can print personalised menus to put on the table. This service costs an extra 2€ per menu.
- Any order for products that are not included in the menu will be charged at the price in our tavern Au Grand Forestier.
- Included in the price are: 1/3 bottle of white wine and 1/3 bottle of red wine per person.
- The number of guests must be communicated at least **72 hours** before the banquet: **this number will be used as the base for the final bill.**
- In case the number of people actually present is lower than the number of people for which the reservation was made, the costs will be 50 % of the difference between the number of confirmed guests and the number of actually served guests, on the basis of the agreed menu.
- Unless otherwise agreed upon previously, a payment in advance of 50% of the total price will serve as a confirmation of the reservation. You can transfer the amount to our ING account **BE03 3101 9885 9584 (BIC BBRUBEBB)**.
- For the remaining amount we accept payments in cash, credit cards Visa, Mastercard, American Express, Maestro card or payment by bank transfer the day of the event.
- All cancellations less than 48 hours before arrival of the group will be billed in full.
- We are not responsible for loss, theft or damage of personal belongings of customers.
- Free WIFI.
- It is possible to order breakfast, on special request (bread rolls, toasts, viennoiseries, hot beverages, freshly squeezed orange juice).

The restaurant is situated at
35, Place Georges Brugmann
1050 Ixelles

Tel +32 (0)2 344 32 10
Fax +32 (0)2 513 71 87
info@ausavoy.be
www.ausavoy.be

Join us on



We welcome you every day of the week at
our restaurant at the Sablon:

Au Vieux Saint Martin

www.auvieuxsaintmartin.be

or at

Au Grand Forestier

Watermael-Boitsfort

www.augrandforestier.be