



Au Savoy

Brussels landmark since 2018

Banquets and seminars menus
Autumn 2021





Au Savoy

**Lunch or dinner
15 – 30 guests**

Menu n°1

(2 courses)

Aperitif:

A glass of Kir or freshly squeezed fruit juice (tomato, orange or lemon)
or
A glass of blanc de blanc champagne Maison Gimmonnet 15 cl (6,00 € extra)
or
A glass of Prosecco (3,00 € extra)



Starter plus main dish OR main dish plus dessert
Please make your choice out of the following options:



Homemade melted Parmesan croquette with lemon & fried parsley
or
Homemade Ostend grey shrimp croquette with lemon & fried parsley (serves 25 max)
or
Fresh Scottish salmon carpaccio (Red Label) served with toast
or
Toast Cannibale (speciality)



Filet américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924)
Zeebruges sole, boiled potatoes (+- 200 gr)
or
Sliced organic chicken with tarragon sauce, French fries



Small Belgian chocolate mousse
or
Small Dame Blanche: vanilla ice cream, whipped cream, melted hot Belgian chocolate
or
Sorbet of the day, raspberry coulis



Coffee / tea – biscuit



Wines

Sauvignon de Touraine MD 2018-20 (white)
or
Chardonnay Cave des collines du Bourdic VDP/OC 2020 (white), Picha
or
Château Roubine “La vie en rose”, Côtes de Provence 2020 (rosé)
•
Bordeaux J.P. Moueix Libourne MO 2016 (red), H. Ancart
or
Valcombe, AOC Ventoux Bio, Epicure 2016 (red), Mannaerts-Dedobbeleer
or
Château Cambon, Beaujolais Bio nature, 2019 (red)
or
Gamay de Touraine Marionnet MD 2020 J.-L. Moerman (red)

52,50 € 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)

Aperitif:

A glass of Prosecco

or

A glass of blanc de blanc champagne Maison Gimmonnet 15 cl (6,00 € extra)

or

Freshly squeezed fruit juice (tomato, orange or lemon)



Hot Durbuy goat cheese with honey, mixed salad

or

Fresh Scottish Salmon Carpaccio (Red Label) with toast

or

Homemade melted Parmesan croquettes with lemon & fried parsley

or

Small tartare of fresh red Gibraltar tuna served with toast

•

Vol-au-vent (of organic chicken) with French fries

or

Roasted Scottish salmon steak (Red Label), Bearnaise sauce, boiled potatoes

or

Filet Américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924)

or

Sirloin steak (Irish beef) prepared with Gamay de Touraine wine, Gratin Dauphinois (creamy potato side dish)



Home-made meringue lemon crust with raspberry coulis

or

Meringue Glacée with hot Belgian chocolate & whipped cream

or

Belgian chocolate mousse 'Melba' (served with a scoop of vanilla ice cream)



Coffee / tea – biscuits



Wines

Riesling d'Alsace Cave Cleebourg 2017-18 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2020 (white), Picha

or

Château Roubine, Cru Classé, Côtes de Provence 2020 (rosé)

•

Bourgogne Côte d'Or Pinot noir Vaudoisey-Creusefond MD 2018-19 (red)

or

Zédé de Labégorce, Margaux MC 2016 (red)

or

St-Nicolas-de-Bourgeuil, Loire, MD 2018-20 (red)

or

Domaine Roger Sabon, Côtes-du-Rhône 2020 (red)

62,50 € 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)

Aperitif:

A glass of blanc de blanc champagne Maison Gimmonnet (Epernay) 15 cl served with :
a platter of tiny melted Parmesan croquettes, shrimp croquettes
and small Toast Cannibale (small toasts with steak tartare)



Fresh Scottish salmon tartare (Red label), mango, avocado, toast

or

Small Cobb salad with organic chicken, bacon, blue cheese

or

Homemade Ostend grey shrimp croquettes with lemon & fried parsley (serves 25 max)

or

Tomates aux crevettes de Zeebrugge (tomatoes stuffed with grey shrimps, mayo)

•

Red Tuna steak a la plancha, boiled potatoes, choron sauce

or

Sirloin steak (Irish beef) prepared with Gamay de Touraine wine, Gratin Dauphinois (creamy potato side dish)

or

Deboned cockerel, Bearnaise sauce, French fries

•

Cheese platter (4 options), small green salad with walnutoil, walnutbread



Genuine Brussels waffle, hot chocolate, whipped cream

or

Crème brûlée with Madagascar vanilla

or

Meringue glacée with hot Belgian chocolate & whipped cream



Coffee / tea – biscuits



Wines

Chablis, Bourgogne blanc, Gilles et Nathalie Fèvre MD 2019 (white)

or

Sancerre Bourgeois à Chavignol M.D. 2019-20 (white)

or

Domaine La Croix Montjoie, Bourgogne 2018-19 (white)

•

Château Clauzet, Saint-Estèphe, MC, 2016 (red)

or

Zédé de Labégorce, Margaux MC 2016 (red)

or

Château Fonbel, St Emilion Grand Cru, 2015 (red)

or

Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné, 2018-19 (red)

72,50 € per person, VAT and service included

3

(Conditions and information on page 4)

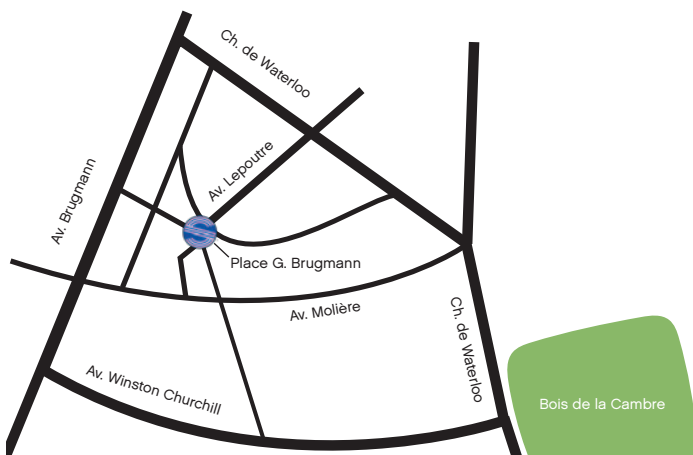


- For group reservations between 15 and 50 persons, we suggest our other restaurant “**Au Vieux Saint Martin**”, 38 Place du Grand Sablon, 1000 Brussels.
- Group reservations are handled by our office. You can contact us by telephone on the number **+32 (0)2 513 49 17**, every day between 08:30 am and 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 restaurant Au Savoy.
- 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 fruit 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



Did you try our restaurant in Watermael-Boitsfort?
A great terrace and a lush garden:
Au Grand Forestier.
www.augrandforestier.be

We welcome you every day of the week at our
restaurant at the Sablon:
Au Vieux Saint Martin.
www.auvieuxsaintmartin.be

Join us on

