



# Au Vieux Saint Martin

Brussels landmark since 1968

Menus – private events venue  
Spring 2022





**Menu n°1**

(2 services)

Aperitif:

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

•  
**Starter and main dish OR main dish and dessert**



Soup of the day

or

Hot Durbuy goat cheese with honey, mixed salad, croutons

or

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

or

Parmesan cheese "fondu", lemon, fried parsley

or

Our Toast Cannibale (Tartare steak preparation on toast, speciality)

•

or

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

or

The Vol-au-vent (organic chicken), French fries

or

The Small Zeebruges sole meunière, boiled potatoes (+- 200 gr per piece)



Our large Flan caramel (caramel custard), home-made

or

Small Dame Blanche: vanilla ice cream, whipped cream, melted hot Belgian chocolate

or

Small Belgian chocolate mousse



Coffee/tea – Biscuits



**Wines**

Riesling d'Alsace Cave Cleebourg 2018-19 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2020-21 (white), Picha

or

Sauvignon de Touraine, MD 2019-20 (white)

•

Bordeaux J.P. Moueix Libourne 2016-18 M.O. (red), H. Ancart

or

Valcombe, AOC Ventoux Bio, Epicure 2016-19 (red), Mannaerts-Dedobbeleer

or

Primitivo di Manduria rosso, Puglia 2019 (red)

or

Gamay de Touraine Marionnet M.D. 2020-21 J.-L. Moerman (red)

**55,00€ per person, VAT and service included**



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## **Menu n°2**

(3 services)

### Aperitif:

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



Hot Durbuy goat cheese with honey, mixed salad, croutons

or

Small Salmon Tartar (Red Label), avocado, mango, mesclun salad

or

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

or

Fresh Scottish salmon carpaccio (Red Label) served with toast

•

Vol-au-vent (organic chicken), French fries

or

Carbonnades flamandes à la gueuze Boon (Flemish beef stew with gueuze beer), French fries

or

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

or

Niçoise Salad with Fresh Tuna from Gibraltar



Seasonal fruit crust, raspberry coulis

or

Dame Blanche : vanilla ice cream, whipped cream, melted hot Belgian chocolate

or

The Delicious Belgian chocolate mousse 'Melba', served with a scoop of vanilla ice cream



Coffee/tea – Biscuits



### **Wines**

Sauvignon de Touraine MD 2019-20 (white)

or

Chablis, Bourgogne, Gilles et Nathalie Fèvre MD 2020-21 (white)

or

Tentation Rosé, Clos Cibonne, Côtes de Provence 2021 (rosé)

•

Bourgogne Côte d'Or Pinot noir, "Clos Margot" MD 2020 (red)

or

Gaillac AOC "La Soucarie" 2018-19 (natural wine, red)

or

Château Cambon, Beaujolais Bio nature, 2019-20 (red)

**65,00€ per person, VAT and service included**



**Menu n°3**

(4 services)

Aperitif:

A glass of champagne blanc de blanc Gimmonnet 15 cl  
served with a platter of mini parmesan cheese- and shrimp croquettes



Cream of Asparagus AAA from Mechelen

or

Small Niçoise Salad with Fresh Tuna from Gibraltar

or

Parmesan croquettes, fried parsley, lemon

or

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



Navarin of Lamb with seasonal vegetables

or

2 soles meunière from our shores (+- 175 gr piece), boiled potatoes (serves 25 max)

or

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

or

Waterzooi of free-range poultry, boiled potatoes



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



Our Meringue Glacée with vanilla ice, hot Belgian chocolate & whipped cream (speciality)

or

Crème brûlée with orange flavour (speciality)

or

Plate of Belgian raspberries, ice cream with vanilla from Madagascar, whipped cream

or

Sorbet of the day, raspberry coulis



Coffee/tea – Biscuits



**Wines**

Tentation Rosé, Clos Cibonne, Côtes de Provence 2021 (rosé)

or

Sancerre blanc H. Bourgeois à Chavignol M.D. 2020-21 (white)

or

Chablis, Bourgogne, Gilles et Nathalie Fèvre M.D. 2020-210 (white)



Zédé de Labégorce, Margaux MC 2016-18 (red)

or

Château Fonbel, St Emilion Grand Cru, 2016 (red)

or

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

or

St-Joseph, Domaine de Bonserine, Les Ediles, Côtes-du-Rhône MD 2017-19 (red)

**75,00€ per person, VAT and service included**





**Au Vieux  
Saint Martin**

**Lunch or dinner  
15 – 50 guests**

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## **Children menu**

(-10 years)



1 piece of croquette with Ostend grey shrimps, lemon, fried parsley

or

1 piece of parmesan cheese fondu, lemon, fried parsley



Sirloin steak, gravy, fresh French fries

or

1 Zeebrugge solette meunière, boiled potatoes (+- 200 gr)



Belgian chocolate mousse, chocolate shavings

or

Little Dame Blanche, whipped cream, hot Belgian chocolate

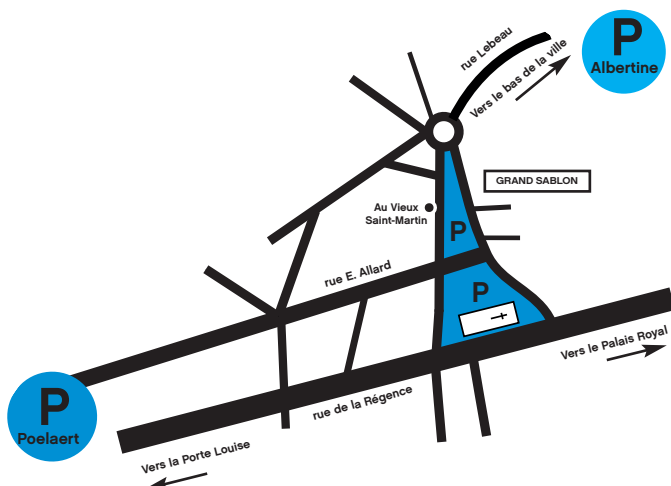


Non-alcoholic drink of your choice

**30,00€ per child, VAT and service included**



- For group reservations between 8 and 15 persons, we suggest our other restaurant “**Au Grand Forestier**”, 2 avenue du Grand Forestier, 1170 Watermael-Boitsfort – [www.augrandforestier.be](http://www.augrandforestier.be), or at “**Au Savoy**” (15-30 persons), 35 Place Brugmann, 1050 Ixelles – [www.ausavoy.be](http://www.ausavoy.be).
- Group reservations are handled by our office. You can contact us by telephone on the number **+32 (0)2 513 49 17**, every work day (Monday > Friday) between 08:00 am and 16:00 pm.
- The reservation is valid when the advance payment has been made.
- 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 50 persons.
- The choice of menu and dishes must be communicated **at least five work days** (Monday > Friday) 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. Maximum two different choices per service.
- We can print personalised menus to put on the table. This service costs an extra 3€ per menu.
- Any order for products that are not included in the menu will be charged at the price in our tavern Au Vieux Saint Martin on the ground floor.
- Included in the price are: **1/3 bottle of white wine and 1/3 bottle of red wine** per person. Bottle of Belgian sparkling and still water, or Bru, available.
- The number of guests must be communicated at least **five work days** (Monday > Friday) 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 account **BE29 0015 1021 8864 EUR (BIC: GEBABEBB)** at BNP Paribas Fortis.
- For the remaining amount we accept payments in cash, Maestro card, credit cards Visa, Mastercard, American Express and payment by bank transfer the day of the event.
- All cancellations less than 72 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 (50 connexions), flipchart, wifi Sonos speaker, microphone and wifi retroprojector with remote control.
- It is possible to order breakfast, on special request (bread rolls, toasts, viennoiseries, hot beverages, freshly squeezed fruit juice).
- It is possible to order an animation (wine tasting lessons, a clown act, etc.) following your requests. Quote on demand.
- Our lighting system can be dimmed.



The restaurant is situated at  
**Place du Grand Sablon, n°38, 1000 Brussels**

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[www.auvieuxsaintmartin.be](http://www.auvieuxsaintmartin.be)

Would you care for your banquet to be delivered at the office or at your home? Pick-up available as well.



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[www.alfred-shop.be](http://www.alfred-shop.be)

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