



Au Savoy

Brussels landmark since 2018

Banquets and seminars menus
Autumn 2022





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 champagne Maison Besserat de Bellefon 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

Our Toast Cannibale (speciality)



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

The Zeebruges sole, boiled potatoes (+- 200 gr)

or

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



Our delicious Small Belgian chocolate mousse, home-made

or

Our 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 2020-21 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2021 (white), Picha

or

Château Roubine "La vie en rose", Côtes de Provence 2021 (rosé)



Bordeaux J.P. Moueix Libourne MO 2018 (red), H. Ancart

or

Valcombe, AOC Ventoux Bio, Epicure 2019 (red), Mannaerts-Dedobbeleer

or

Château Cambon, Beaujolais Bio nature, 2021 (red)

or

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

57,50€ per person, VAT and service included

①

(Conditions and information on page 5)



Au Savoy

**Lunch or dinner
15 – 30 guests**

Menu n°2

(3 courses)

Aperitif:

A glass of Kir or freshly squeezed fruit juice (tomato, orange or lemon)

or

A glass of champagne Maison Besserat de Bellefont 15 cl (6,00€ extra)

or

A glass of Prosecco (3,00€ extra)



Hot Durbuy goat cheese with honey, mixed salad

or

Fresh Scottish Salmon Carpaccio (Red Label) with toast

or

Sardines the old fashioned way in 2019 olive oil, toast

or

Small tartare of fresh red Gibraltar tuna served with toast

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

or

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

or

Our 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

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



Coffee / tea – biscuits



Wines

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

or

Chardonnay Cave des collines du Bourdic VDP/OC 2021 (white), Picha

or

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

•

Bourgogne Côte d'Or Pinot noir "Clos Margot" MD 2021 (red)

or

Zédé de Labégorce, Margaux MC 2018 (red)

or

St-Nicolas de Bourgueil, Loire, MD 2020-21 (red)

or

Domaine Roger Sabon, Côtes-du-Rhône MD 2021 (red)

67,50€ per person, VAT and service included

②

(Conditions and information on page 5)



Au Savoy

**Lunch or dinner
15 – 30 guests**

Menu n°3

(4 services)

Aperitif:

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



Pan-fried Brittany scallops, lemon

or

Small sashimi of red tuna (or Red Label salmon) Expo Osaka 1970 style

or

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

or

Parmesan melted croquettes, fried parsley, lemon

•

Red tuna tartar with French fries

or

Red tuna steak, plain 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



The Genuine Brussels waffle, hot chocolate, whipped cream

or

Crème brûlée with Madagascar vanilla

or

Brioche French toast ('pain perdu'), caramel, vanilla ice cream



Coffee / tea – biscuits



Wines

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

or

Sancerre Bourgeois à Chavignol MD 2021 (white)

or

Domaine La Croix Montjoie, Bourgogne MD 2020-21 (white)

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Réserve de Montrose, Saint-Estèphe, MC 2015 (red)

or

Zédé de Labégorce, Margaux MC 2018 (red)

or

Château Fonbel, St Emilion Grand Cru, 2018 (red)

or

Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné, 2019-20 (red)

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(Conditions and information on page 5)



Au Savoy

**Lunch or dinner
15 – 30 guests**



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

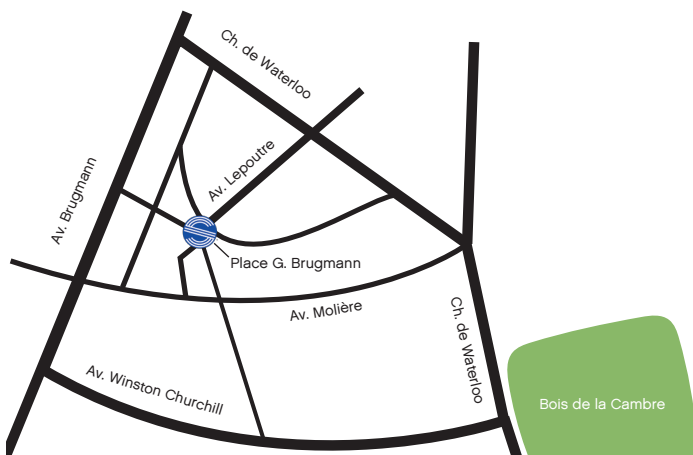


- For group reservations between 15 and 50 persons, we suggest our other restaurant “**Au Vieux Saint Martin**”, 38 Place du Grand Sablon, 1000 Brussels – www.auvieuxsaintmartin.be.
- Group reservations are handled by our office. You can contact us by telephone on the number **+32 (0)2 513 49 17**, every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



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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