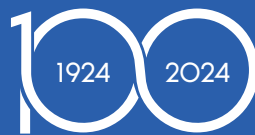




# Au Savoy

Brussels landmark since 2018

Banquets and seminars menus  
Spring 2024





**Au Savoy**

**Lunch or dinner  
15 – 30 guests**

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**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 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:**



The Homemade melted Parmesan croquette with lemon & fried parsley

or

The 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**

Bordeaux blanc sauvignon 2022 (white), N. Party

or

Chardonnay Cave des collines du Bourdic VDP/OC 2022-23 (white), Picha

or

Château Roubine “La vie en rose”, Côtes de Provence 2022 (rosé)



Bordeaux rouge Siozard 2020-22 (red), N. Party

or

Château Valcombe, AOC Ventoux Bio, Epicure 2020 (red), Mannaerts-Dedobbeleer

or

Gamay de Touraine Marionnet MD 2022 J.-L. Moerman (red)

**60,00€ per person, VAT and service included**



(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 Gimmonnet 15 cl (6,00€ extra)

or

A glass of Prosecco (3,00€ extra)



Hot Durbuy goat cheese with honey, mixed salad

or

Small Cobb salad with organic chicken, bacon and blue cheese

or

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

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

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 fruit tart from the day with raspberry coulis

or

Meringue Glacée with raspberry coulis & 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 2021-22 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2022-23 (white), Picha

or

Tentation Rosé, Clos Cibonne, Côtes de Provence 2022 (rosé)

•

Chiroubles, Dominique Piron 2021-22 (red)

or

Zédé de Labégorce, Margaux MC 2019 (red)

or

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

or

Givry, Millebuis, Bourgogne 2019 (red)

**70,00€ 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 Gimonnet 15 cl served with :  
a platter of tiny melted Parmesan croquettes, shrimp croquettes  
and small Toast Cannibale (small toasts with steak tartare)



Salmon Tartar (Red Label), avocado, mango, toasts

or

Small Niçoise salad with fresh Gibraltar tuna

or

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

or

The Parmesan melted croquettes, fried parsley, lemon

•

Red tuna tartar with French fries

or

Sliced chicken with red curry, basmati rice

or

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

or

Our deboned Cockerel ("crapaudine" style), Bearnaise sauce, French fries

•

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



The Genuine Brussels waffle, strawberry jam, whipped cream

or

Large caramel custard

or

Panna Cotta with blood orange



Coffee / tea – biscuits



## **Wines**

Tentations Rosé, Clos Cibonne, Côtes-de-Provence 2022 (rosé)

or

Bourgogne, Vieilles Vignes, Domaine Masse MD 2022 (white)

or

Sancerre Bourgeois Chavignol MD 2022 (white)

•

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

or

Vino Nobile di Montepulciano, MD Toscana 2018 (red)

or

Château Simard, St Emilion Grand Cru MC 2019 (red)

or

Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné, 2021-22 (red)

or

Bourgogne Côte-d'Or Pinot noir "Clos Margot" MD 2022 (red)

**80,00€ per person, VAT and service included**

**3**

(Conditions and information on page 5)



**Au Savoy**

**Lunch or dinner  
15 – 30 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

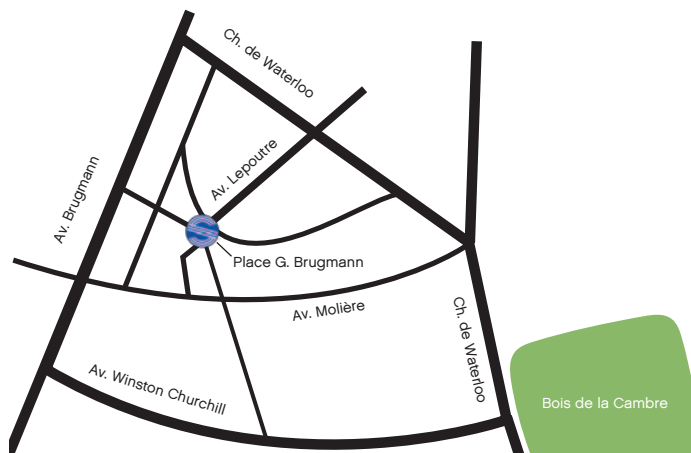


Non-alcoholic drink of your choice

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



- For group reservations, we can also suggest our other restaurants: “**Au Vieux Saint Martin**” (15-50 people), 38 Place du Grand Sablon, 1000 Brussels – [www.auvieuxsaintmartin.be](http://www.auvieuxsaintmartin.be), “**Au Grand Forestier**” (8-40 people), 2 avenue du Grand Forestier, 1170 Watermael-Boitsfort – [www.augrandforestier.be](http://www.augrandforestier.be), or “**Claridge**” (15-40 people), Chaussée de Bruxelles 128A, 1410 Waterloo – [www.leclaridge.be](http://www.leclaridge.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 17:00 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

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

Join us on

