

LEOPOLD HOTEL BRUSSELS

Business End of Year Menu

STARTERS

SWEET POTATO, CARROT AND GINGER VELOUTÉ, TARTUFATA PERFUMED OIL

MONKFISH FILLET, PARSNIP MOUSSELINE WITH GRILLED PINE NUTS,
CURRY SAUCE WITH COCONUT, GRANNY SMITH JULIENNE

FRESH AND SMOKED SALMON TARTARE WITH PINK PEPPERCORNS, SCAMPI KEBAB,
CHESTNUT BLINIS, SLIGHTLY SMOKED SOUR CREAM

CRUSTY WARM GOATS CHEESE PARCEL WITH HONEY, CELERIAC,
NUT AND PEAR REMOULADE, CRANBERRY VINAIGRETTE, MIXED SALAD

SMOKED DUCK BREAST WITH LENTIL & CORIANDER TERRINE, ONION & MUSTARD
VINAIGRETTE, YOUNG SALAD LEAVES

MAIN COURSES

ROASTED CHICKEN FILLET WITH PUMPKIN GRATIN, POTATOES,
CHINESE ARTICHOKE FRICASSEE, BRUSSEL SPROUTS,
FOIE GRAS SAUCE OR WOOD MUSHROOM CREAM SAUCE

HARE RAGOUT, APPLES WITH CRANBERRIES AND DUCHESS POTATOES

ROAST PHEASANT FILLET, PEARS IN RED WINE, RED CABBAGE AND APPLE STEW,
POTATO GRATIN WITH TRUFFLES, CHAMPAGNE SAUCE

RED MULLET AND SCALLOPS, BRAISED GREEN CABBAGE AND VEGETABLES,
POTATO MOUSSELINE WITH CAPERS, SAFFRON ARMORICAINE SAUCE

COD FILLET, MUSHROOM FRICASSEE, PARSNIP CONFIT, POTATO GALETTE,
MUSTARD BEURRE BLANC SAUCE

PAN FRIED BEEF STEAK, PUMPKIN AND WOOD MUSHROOMS WITH CHESTNUTS,
SALSIFY MOUSSELINE, SHALLOT, RED WINE AND CRANBERRY JUICE

SEITAN STEAK, FRIED, PUMPKIN AND WOOD MUSHROOMS WITH CHESTNUTS,
SALSIFY MOUSSELINE, SHALLOT, RED WINE AND CRANBERRY JUICE

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DESSERTS

BLUEBERRY & WHITE CHOCOLATE MERINGUE LOG, RED FRUIT COULIS

CARAMELISED PINEAPPLE TARTLET, CARAMEL AND SALTED BUTTER
ICE CREAM, CRÈME ANGLAISE WITH GINGERBREAD

DESSERT TRIO :

RASPBERRY AND FRUITS OF THE FOREST SORBET

PISTACHIO CREAM MACARON

DARK CHOCOLATE MOUSSE ECLAIR

CHOCOLATE, CACHOU AND CHESTNUT CREAM BOMBE,
CRISPY DATE AND DRIED FRUIT

ORANGE FLOWER & GRAND MARNIER CREME BRULEE
WITH ORANGE ZEST