

NEW YEAR'S EVE 2026

FESTIVE GASTRONOMIC MENU

31 December 2026

Vrijdagmarkt 5, Bruges

Start time: 7.30 p.m.

*Live piano music
by Werner Meert*

*Let's raise a glass
to the New Year
together at midnight
with a glass of champagne.*

€ 249
PER PERSON

Including selected champagne and wines,
water, soft drinks, draft beer and coffee,
included until 00.30 a.m.

Excluding spirits.

RESERVATIONS

info@leboisdebruges.be
050/33.33.64

*Your reservation is confirmed
upon receipt of payment.*

TRILOGY OF FESTIVE AMUSES

CREATED BY OUR CHEF

Champagne J.M. Gobillard & Fils
Grande Réserve · Premier Cru · Brut
France

YELLOWFIN TUNA TARTARE

Granny Smith · mint · bergamot

2025 · Gorka Izagirre Blanco
Bodega Gorka Izagirre · Basque Country · Spain

BELGIAN CHICORY BOUILLON

Textures of chicory · Holstein entrecôte

2025 · Kamptal Riesling
Domaene Gobelsburg · Austria

CANADIAN LOBSTER

Ripe mango · young basil

2025 · Vernaccia di San Gimignano DOCG
Tenuta Le Calcinai · Tuscany · Italy

ROASTED PHEASANT IN BUTTER

Celeriac · parsnip · gingerbread ·
foam of wild chanterelles

2024 · Kaiserstuhl Spätburgunder
Weingut Salwey · Baden · Germany

FESTIVE BÛCHE

Amaretto sabayon · fresh fruit

2024 · Jurançon Moelleux 'Ballet d'Octobre'
Domaine Cauhapé · South West · France

DINNER - OVERNIGHT STAY - BREAKFAST

Special packages available.

For more information, please contact
our sales manager: dirk@leboisdebruges.be

*Allergies or dietary requirements?
Please inform us when making your reservation.*