

Au Vieux Saint Martin

Brussels specialities

Private room on the first floor with view on the Sablon for meetings, banquets and receptions

38 Grand Sablon, 1000 Brussels

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info@auvieuxsaintmartin.be

www.auvieuxsaintmartin.be

www.auvieuxsaintmartin.be/eshop

Open every day at 10:00 AM

All day dining, noon to midnight / On Sundays and holidays until 11:00 PM

Heated terrace open all year

Maîtres d'Hôtel: Mr Fabrice Somma and Mr Etienne Pham Duc

Chef: Mr Mathieu Yesil



Au Grand Forestier

2 Avenue du Grand Forestier (Tenreuken), 1170 Watermael-Boitsfort

Open every day at 10:00 AM (serving until 11:00 PM / On Sunday until 3:00 PM)

Au Savoy

35 Place Georges Brugmann, 1050 Ixelles

Open every day (breakfast from 8:00 AM until 11:00 AM / non-stop kitchen from 12:00 AM until 10:30 PM – Friday and Saturday until 11:30 PM)



Cover : Christian dotremont – Il y avait une première fois la fête de Frédéric et Mirjana
© Guy dotremont – 1976 – Private collection



Au Vieux Saint Martin


 Starters	€
Soup of the day	10.50
Radishes, Noirmoutier Fleur de sel (sea salt)	9.75
Chester cheese, celery	9.75
Warm goat’s cheese from Durbuy with honey	21.00
Parmesan cheese croquette, homemade	18.00
Bowl of periwinkles snails	16.50
Herring fillet, mayonnaise	16.00
Ostend grey shrimps toast, mayonnaise	22.00
Ostend grey shrimps salad	27.50
Ostend grey shrimps croquette, homemade	18.50
Tomatoes stuffed with Ostend grey shrimps	27.50
Fresh Scottish salmon carpaccio (Red Label), toasts	23.50
Fresh Scottish salmon tartare (Red Label), toasts	24.00
Tartare toast	16.50
Cervelas sausage	9.75
Pressed pork brawn, homemade	21.00
Farmer chicken salad	22.00
Sliced cooked ham, mixed salad	21.75
Bacon Club sandwich (farmer chicken)	23.50
Marbled terrine from goose and duck liver, brioche, mango chutney, homemade	22.00

Main courses

Our eggs are laid by hens raised free-range in Belgium	
Plain omelette, with cheese or ham	17.25
Omelette with grey shrimps	24.25
Fried eggs, Frankfurt sausages	17.25
Strammer Max with ham (fried eggs on toast)	17.50
Chicory au gratin, mashed potatoes	22.50
Black and white pudding sausages, mashed potatoes and apple compote	24.75
Pork feet à la bruxelloise, French fries	22.00
Fresh sausage, mashed potatoes with carrots	24.75
2 Ostend soles “meunières” (pan fried) (±200 gr the piece), steamed potatoes	33.00
“Filet américain” (steak tartare. our speciality), French fries	
Recipe invented by Joseph Niels in 1924	24.50
Entrecôte steak (Irish beef) grilled “Maître d’Hôtel” ± 350 gr., French fries	32.00
Entrecôte steak (Irish beef) with green pepper sauce. ± 350 gr., French fries	33.00
Entrecôte steak (Irish beef) with green pepper cream sauce. ± 350 gr., French fries	34.00
Ghent waterzooi with farmer chicken	24.75
French fries (without chemicals)	4.75
Bearnaise sauce, homemade	5.00
Green salad, mixed or from tomatoes (no salad as a meal)	9.00
Season’s vegetable of the day	10.00
Royal Stilton cheese, water biscuits	11.00

If you have food allergies, please tell our Maître d’Hôtel.


<p>For children under 10 Parmesan cheese or grey shrimp croquette / Entrecôte steak (150 gr), mayonnaise or “Filet américain” (steak tartare), French fries / Small dessert of your choice Fresh orange juice, “Nassau” lemonade or ice tea 19.50</p>


 Desserts	€
Our pastry and ice cream are homemade	
Ice cream of the day	10.50
Crème brûlée with orange	10.50
Belgian chocolate mousse	10.00
Dame blanche ice cream with chantilly cream	10.50
Iced Meringue, hot chocolate sauce	11.00
Sorbet of the day	10.50
Pastry of the day	10.50
Brussels waffle, strawberries (in season), chantilly cream	10.50
Caramel custard	10.00
Café liégeois (lightly sweetened coffee, coffee flavour ice cream and chantilly cream)	12.00


Suggestions		
	€	
Zealand Mussels cooked au gratin, fennel	20,00	
Fish soup with its rust (A must taste!)	15,00	
Homemade pheasant terrine, toasts	22,50	
Vegetarian Gourmet Plate	19,00	
Vol-au-vent (farm chicken), French fries	25,25	
Meatballs from Liege, mashed potatoes	24,75	
Poitou Rabbit with the Kriek Boon, steamed potatoes	27,00	
Pavé of Scottish Salmon roasted with sorrel, floret, mashed potatoes	25,25	
Fish and chips“Goodwood”(fried cod), rémoulade sauce	26,50	
Flemish beef stew with Boon gueuze on mustard toast, French fries	25,25	
Pork kidneys with mosterd sauce, French fries	24,25	
Lamb Navarin with seasonal vegetables	24,75	
Strip loin steak, cooked “à la minute”, French fries, bearnaise sauce	28,75	
Château Valcombe, Epicure 2014-15, AOC, Côtes du Ventoux, BIO / Mannaerts	Glass	7,75
	50 cl	24,00
	75 cl	37,00
Château de Bel Air, Lalande Pomerol, 2014	37,5 cl	26,00
Rivetti Barbera d’Alba Superiore, 2016		35,00
Château Fonbel, St Emillion Grand Cru, 2014		
	glass	10,50
	75 cl	52,50
Couvent des Jacobins, Bourgogne rouge, Maison Louis Jadot, M.D., 2015-16		43,50
Crozes Hermitage, Côtes du Rhône A-C, Jaboulet Aîné, « Les Jalets », M.D., 2015-16		47,00
Les Têtes Blanches, Loire, bio/naturel, 2017		30,00
Château Cambon, Beaujolais nature, 2017		39,00
Nipozzano Riserva Chianti rufina, 2015		43,50
Château Labégorce, Margaux, M.C., 2015		89,00


 Cocktails	
Bloody Mary	11.50

 Aperitifs	
Martini vermouth red/dry/white	7.00
Churchill’s red port wine	7.00
Sherry Bodega Rey Fernando	7.00
White wine with black currant syrup (Kir)	7.00
Campari/Picon with water	7.00
Campari fresh orange juice/Picon white wine	8.00
Pineau des Charentes	7.00
Aperol Spritz di Venezia	9.00
Glass of champagne / 15 cl	14.00
Glass of champagne / 15 cl with raspberry cream	14.25
Glass of champagne / 15 cl with peach cream	14.25


 Bottled beers	
Dupont Saison Bio 25 cl / Warsteiner	5.00
Duvel (Moortgat) 33 cl / Leffe brune 33 cl / Triple Karmeliet 33 cl	5.75
Leffe Royale Cascade IPA 33 cl	6.00
Triple Westmalle Trappist 33 cl	5.50
Chimay bleue Trappiste 33 cl	5.75
Orval Trappiste 33 cl	6.50
Gueuze Boon 37,5 cl / Kriek Boon 37,5 cl	6.00
Gordon Finest Scotch 33 cl	5.75
Jupiler NA 25 cl	5.00

 Draught beers	
Jupiler 32 cl	4.50
Jupiler mug 50 cl	6.25
Leffe Blonde 33 cl	5.50
Hoegaarden white beer 33 cl	5.50

 Waters & Lemonades	€
1/5 Perrier / 1/5 Bru still water	4.25
Coca-Cola / Orangina	4.50
1/2 Bru still water/ 1/2 Bru sparkling water	5.95
Tonic Fever-tree / Ginger-Ale Fever-tree	4.25
“Nassau” lemonade / Ice tea, homemade	5.00
Fresh orange, lemon or grapefruit juice	6.75
Fresh tomatoe juice	7.00
Mint, grenadine or black currant syrup	1.00

 Hot beverages	
Coffee / Tea / Decaf coffee / Hot chocolate, homemade	4.25
Double coffee / Double decaf coffee	6.25
Linden / Camomille / Verbena / Green tea	4.75
شاي بالنعناع / Fresh mint tea	5.00
Cappuccino with whipped cream or with milk froth	5.25
Mulled wine with cinnamon	6.75
Irish Coffee with Bushmills (speciality)	11.50

 Wine (per glass or carafe) / Selection A-J & F Niels €	
Glass	7.00
Carafe 1/2 litre	19.75
Bottle 75 cl	29.75
Red Bordeaux AC (Merlot), mise J.P. Moueix, MO, 2015 / H. Ancart	
Gamay de Touraine (Marionnet), MD, 2017 / J.-L. Moerman	
Chardonnay 2017, Cave Collines du Bourdic, VDP OC MD / Picha	
Riesling d’Alsace, Cave Cleebourg, MP, 2016	
Sauvignon de Touraine, MD, 2016	
Château Roubine “La Vie en Rose”, Rosé, 2017	

 Red wine bottles	
St Nicolas de Bourgueil, MD, 2016	33.00
Primitivo rosso del Salento, Rosa del Golfo, Puglia, 2015-16	39.00
Ch. Le Priolat, Francs-Côtes de Bordeaux, 2011 / P. De Man	33.50
L’Héritage de Chasse Spleen, Haut-Médoc, MD, 2015	57.50
Ch. Clauzet, Saint-Estèphe, MC, 2012-14	Glass 12,00 Bottle 75 cl 59,50

White & Rosé wine bottles	
Sancerre Blanc H. Bourgeois, Chavignol, MD, 2017	44.00
	2017 Half bottle 23.00

Chablis, Bourgogne blanc, Cellier de la Sablière, L. Jadot, 2017	44.00
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Ch. Roubine, Rosé, cru classé, Côtes-de-Provence, Bio, 2017	37.00
Champagne Billecart Salmon Brut réserve	79.00

 Spirits	
Johnnie Walker Red / Gin Bombay Sapphire/ J. and B. Filliers Jenever / Ricard / Jack Daniel’s / Copperhead Gin	9.75
Vodka / Grand Marnier / Cointreau / Calvados / Amaretto / Limoncello / Bailey’s	9.75
Glenlivet pure malt (taken neat) / Grappa di Brunello	10.75
Poire Williams / Armagnac V.S.O.P / Cognac M. Ragnaud V.S. / Rhum Bacardi 8 years	10.75

Served with cereal bread and Belgian butter
Our meals can’t be shared
Smoking articles available at the cashier’s desk
Credit cards: Visa, Mastercard, American Express, Maestro card with minimum of €30,00
Service and VAT included
V.A.T. BE.0886.569.904
Wi-Fi: VSM_Meeting / Wi-fi code: 19681968
All day dining