



# Au Vieux Saint Martin

Brussels landmark since 1968

Menus – private events venue  
Spring - summer 2019

**Les Chambres  
de Martin**  
2 rooms +  
and a Suite at  
the Sablon!





Do you organize a private event soon? Are you looking for a prestigious reception room? You will be pleased to know that we have a magnificent dining room available on the first floor. From the venue you'll be able to enjoy the stunning view on one of the most beautiful squares in Europe.

## **Menu n°1**

(2 services)

Kir aperitif or fresh fruit juice (pressed tomato, orange or pink grapefruit)  
(possibility of a glass of champagne blanc de blanc Gimmonnet 15 cl, 6,00€ supplement)

•  
**1 first course and 1 main course OR 1 main course and 1 dessert to choose from**



Soup of the day

or

Hot Durbuy goat cheese with honey, mixed salad, croutons

or

Croquettes with gray shrimps from Ostend, lemon, fried parsley, homemade (max. 25 pers.)

or

Seasonal terrine, home-made, toasts, pink berries coulis

•

Ghent-style Waterzooi of poultry, boiled potatoes

or

“Filet américain”, French fries (recipe invented by Joseph Niels in 1924)

or

Vol-au-vent (free range chicken), French fries

or

2 solettes from Zeebrugge meunières, boiled potatoes (+- 170 gr a piece)



Caramel flan

or

“Dame blanche” vanilla ice cream, whipped cream, hot Belgian chocolate

or

Belgian chocolate mousse



Coffee/tea – shortbread



### **Wine**

Riesling d'Alsace Cave Cleebourg 2017 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2018 (white), Picha

or

Sauvignon de Touraine, MD 2018 (white)

•

Bordeaux J.P. Moueix Libourne 2015 M.O. (red), H. Ancart

or

Valcombe, AOC Ventoux Bio, Epicure 2016-17 (red), Mannaerts-Dedobbeleer

or

Primitivo rosso del Salento Rosa del Golfo, Puglia 2018 (red)

or

Gamay de Touraine Marionnet M.D. 2017 J.-L. Moerman (red)

**55,00 € per person, VAT and service included.**



(Conditions and information on page 4)



## Menu n°2

(3 services)

Kir aperitif kir or fresh fruit juice (pressed tomato, orange or pink grapefruit)  
(possibility of a glass of champagne blanc de blanc Gimmonnet 15 cl, 6,00€ supplement)



Hot Durbuy goat cheese with honey, mixed salad, croutons

or

Melted Parmesan croquettes, lemon, lemon, fried parsley, homemade (max. 25 pers.)

or

Croquettes with gray shrimps from Ostend, lemon, fried parsley, homemade (max. 25 pers.)

or

Salmon Carpaccio (Red Label), toasts

•

“Vol-au-vent” (free-range chicken), French fries

or

“Carbonnades flamandes à la gueuze Boon” (beef stew in the style of Flanders), French fries

or

“Filet américain”, French fries (recipe invented by Joseph Niels in 1924)

or

Roasted Scottish Salmon filet (Red Label), béarnaise sauce, boiled potatoes



Caramel flan

or

“Dame blanche” vanilla ice cream, whipped cream, hot Belgian chocolate

or

Belgian chocolate mousse “Melba” (served with a scoop of vanilla ice cream)



Coffee/tea – shortbread



### Wine

Riesling d'Alsace Cave Cleebourg MP 2017 (white)

or

Chablis, Bourgogne, Cellier de la Sablière, L. Jadot, 2017-18 (white)

or

Château Roubine “Cru classé”, Côtes de Provence 2017-18 (rosé)

•

Couvent des Jacobins, Bourgogne 2016 (red)

or

Château Valcombe, AOC Ventoux Bio, Epicure 2014-15 (red), Mannaerts-Dedobbeleer

or

Nipozzano Riserva Chianti Rufina 2013-15 (red)

or

Château Cambon, Beaujolais Bio nature, 2017 (red)

**65,00 € per person, VAT and service included.**



**Menu n°3**

(4 services)

Aperitif: a glass of champagne blanc de blanc Gimmonnet 15 cl (Epernay)  
served with small parmesan cheese- and shrimp croquettes



Fresh Scottish salmon tartare (Red label), toasts  
or  
Tomatoes filled with gray shrimps from Ostend, mayonnaise sauce  
or  
Croquettes with gray shrimps from Ostend, lemon, fried parsley, homemade (max. 25 pers.)  
or  
Marbled goose liver and duck, mango chutney, brioche toast, homemade



Veal Blanquette, traditional style, boiled potatoes  
or  
2 soles meunières from Ostend (± 175 gr piece), boiled potatoes (max. 25 pers.)  
or  
Ribeye steak (Irish beef) with Gamay de Touraine wine, gratin Dauphinois  
or  
Lamb Navarin with seasonal vegetables, boiled potatoes



Assorted cheeses (4 choices), small salad with walnut oil, walnut bread



Plate of Belgians raspberries, raspberry coulis, vanilla ice cream  
or  
Ice-cold meringue, vanilla ice cream and hot Belgian chocolate  
or  
Belgian chocolate mousse "Melba" (served with a scoop of vanilla ice cream)



Coffee/tea – shortbread



**Wine**

Château Roubine, cru classé, Côtes de Provence 2017-18 (rosé)  
or  
Sancerre H. Bourgeois à Chavignol M.D. 2018 (white)  
or  
Chablis, Bourgogne, Cellier de la Sablière, L. Jadot, 2017-18 (white)  
•  
Château Clément Pichon M.C. Ht Médoc 2015 (red)  
or  
L'héritage de Chasse Spleen 2016 Ht Médoc (red)  
or  
Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné, 2016 (red)  
or  
Nipozzano Riserva Chianti Rufina 2013-15 (red)

**75,00 € per person, VAT and service included.**





- For group reservations between 8 and 15 persons, we suggest our other restaurant “**Au Grand Forestier**”, 2, avenue du Grand Forestier, 1170 Watermael-Boitsfort, or at “**Au Savoy**” (15-30 persons), 35, Place Brugmann, 1050 Ixelles.
- Group reservations are handled by our office. You can contact us by telephone on the number **+32 (0)2 513 49 17**, every day between 08:30 am and 17:00 pm.
- Reservation is valid when it is confirmed by e-mail at **events@auvieuxsaintmartin.be** or by fax at **+32 (0)2 513 71 87**.
- 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 50 persons.
- The choice of menu and dishes must be communicated **at least five days** 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.
- We can print personalised menus to put on the table. This service costs an extra 2€ per menu.
- Any order for products that are not included in the menu will be charged at the price in our tavern Au Vieux Saint Martin on the ground floor.
- Included in the price are: **1/3 bottle of white wine and 1/3 bottle of red wine** per person.
- The number of guests must be communicated at least **72 hours** 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 account **001-5102188-64** at BNP Paribas Fortis or KBC **734-0353309-44**.
- For the remaining amount we accept payments in cash, Maestro card, credit cards Visa, Mastercard, American Express and payment by bank transfer the day of the event.
- All cancellations less than 48 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 (50 connexions), flipchart, wifi Sonos speaker, microphone and wifi retroprojector with remote control.
- It is possible to order breakfast, on special request (bread rolls, toasts, viennoiseries, hot beverages, freshly squeezed orange juice).
- It is possible to order an animation (wine tasting lessons, a clown act, etc.) following your requests. Quote on demand.
- Our lighting system can be dimmed.

The restaurant is situated at

**Place du Grand Sablon, n°38, 1000 Bruxelles**

Tel +32 (0)2 512 64 76

Fax +32 (0)2 513 71 87

info@auvieuxsaintmartin.be

www.auvieuxsaintmartin.be



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Join us!



**NEW!**

We opened a new restaurant on Brugmann square in Ixelles: **Au Savoy**.

Breakfast from 8h00 until 11h00 and non-stop dining from 12h00 until 22h30 and until 23h30 on Friday and Saturday

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

We now have two beautiful rooms and a spacious suite at your disposal, with views overlooking the Grand Sablon :

**Les chambres de Martin.**

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

**Reservations:**

Tel. **+32 486 02 90 39**

[info@leschambresdemartin.be](mailto:info@leschambresdemartin.be)

We welcome you every day of the week (Sunday > 15:00) at our other restaurant in Watermael-Boitsfort: **Au Grand Forestier.**

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