

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

Tel +32 2 512 64 76 / Fax +32 2 513 71 87

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
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Au Vieux Saint Martin


 Starters	€
Soup of the day	10.50
Radishes, Noirmoutier Fleur de sel (sea salt)	9.75
Cervelas sausage	9.75
Chester cheese, celery	9.75
Herring fillet, mayonnaise	16.00
Bowl of periwinkles snails	16.50
Ostend grey shrimps toast, mayonnaise	22.00
Tomatoes stuffed with Ostend grey shrimps	25.00
Ostend grey shrimps salad	25.00
Ostend grey shrimps croquette, homemade	18.50
Fresh Scottish salmon carpaccio (Red Label), toasts	23.50
Fresh Scottish salmon tartare (Red Label), toasts	24.00
Tartare toast	16.50
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
Parmesan cheese croquette, homemade	18.00
Warm goat’s cheese from Durbuy with honey	21.00
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	17.75
Strammer Max with ham (fried eggs on toast)	18.00
2 Ostend soles “meunières” (pan fried) (±200 gr the piece), steamed potatoes	33.50
Chicory au gratin, mashed potatoes	23.00
Black and white pudding sausages, mashed potatoes and apple compote	25.25
Pork feet à la bruxelloise, French fries	22.50
Fresh sausage, mashed potatoes with carrots	25.25
“Filet américain” (steak tartare. our speciality), French fries	
Recipe invented by Joseph Niels in 1924	25.00
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 / The Must!	34.00
Ghent waterzooï with farmer chicken	24.75
French fries (without chemicals)	4.75
Bearnaise sauce, homemade	5.25
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.

 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

 Desserts	€
Our pastry and ice cream are homemade	
Ice cream of the day	10.50
Crème brûlée with orange	10.00
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	€
	Homemade rabbit terrine, toasts	22.50
	Tomatoes with cooked Salmon, Vincent sauce	23.50
	Salad with bacon pieces, Stilton cheese	22.00
	Niçoise Salad with fresh Gibraltar Tuna	24.50
	Cold Veal brain, Remoulade sauce	21.50
	San Daniele Ham with season’s salad	24.00
	Vegetarian Gourmet plate	19.00
	Vol-au-vent (farm chicken), French fries	25.25
	Pavé of Scottish Salmon roasted with sorrel, floret, mashed potatoes	25.75
	Fish and chips “Goodwood” (fried cod), Rémyoulade sauce	27.50
	Lamb Navarin with seasonal vegetables	24.75
	Roastbeef, potatoes salad	24.50
	Flemish beef stew with Boon gueuze on mustard toast, French fries	25.75
	Strip loin steak, cooked “à la minute”, Béarnaise sauce, French fries,	28.75
	Plate of Belgian Raspberries, vanilla ice cream	13.00
	Ch. AD. Rosam, rosé claret, 2017 Glass - 50cl - 75cl	6 - 18 - 27.50

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


 Cocktails	
Bloody Mary, marvellous!	11.50
 Aperitifs	
Martini vermouth red/dry/white	7.25
Churchill’s red port wine	7.25
Sherry Bodega Rey Fernando	7.25
White wine with black currant syrup (Kir)	7.25
Campari/Picon with water	7.25
Campari fresh orange juice/Picon white wine	8.00
Pineau des Charentes	7.25
Aperol Spritz di Venezia	9.00
Glass of Prosecco / 15 cl	9.00
Glass of champagne / 15 cl	12.50
Glass of champagne / 15 cl with raspberry cream	13.00
Glass of champagne / 15 cl with peach cream	13.00

 Bottled beers	
Dupont Saison Bio 25 cl / Warsteiner	5.25
Flo58 Grand cru Bio 33 cl	5.25
Duvel (Moortgat) 33 cl / Leffe brune 33 cl / Triple Karmeliet 33 cl	6.00
Leffe Royale Cascade IPA 33 cl	6.00
Chimay bleue / Tripel Westmalle Trappist 33 cl	6.00
Orval Trappist 33 cl	6.50
Gueuze Boon 37,5 cl / Kriek Boon 37,5 cl	6.25
Gordon Finest Scotch 33 cl	5.75
Jupiler NA 25 cl	5.25

 Draught beers	
Jupiler 32 cl	4.50
Jupiler pot 50 cl	6.25
Leffe Blond 33 cl	5.50
Blanche de Hoegaarden 33 cl (white beer)	5.50

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

 Hot beverages	
Coffee / Tea / Décafé coffee / Homemade hot chocolate	4.25
Double coffee / Double decafé coffee	6.25
Linden / Camomille / Verbena / Green tea	5.00
شاي بالمعناج / 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, 2017-18 / J.-L. Moerman	
Chardonnay 2018, Collines du Bourdic, VDP OC MD / Picha	
Riesling d’Alsace, Cave Cleebourg, MP, 2016-17	
Sauvignon de Touraine, MD, 2017-18	
Château Roubine “La Vie en Rose”, Rosé, 2018	

 Red wine bottles	
L’Héritage de Chasse Spleen, Haut-Médoc, MD, 2016	57.50
Ch. Clauzet, Saint-Estèphe, M.C., 2014	Glass 12.00 Bottle 75 cl 59.50
Ch. de Bel-Air, Lalande Pomerol, 2014 – 37,5 cl	26.00
Château Fonbel, St Emilion Grand Cru, 2014	Glass 10.50 Bottle 75 cl 52.50
Ch. Labégorce, Margaux, MC 2015	89.00
Couvent des Jacobins, Bourgogne rouge, Maison Louis Jadot, M.D., 2016	43.50
St Nicolas de Bourgueil, M.D., Loire, 2017	33.00
Sancerre rouge H. Bourgeois, Chavignol M.D., 2015	46.00
Crozes Hermitage, Côtes du Rhône A-C, Jaboulet Aîné, «Les Jalets »,M.D., 2016	47.00
Nipozzano Riserva Chianti rufina 2013-15	43.50
Rivetti Barbera d’Alba Superiore, 2016	35.00
Primitivo del Salento, Rosa del Golfo, Puglia, 2016	39.00

White & Rosé wine bottles	
Sancerre Blanc H. Bourgeois, Chavignol, MD, 2017-18	44.00
2017-18 – Half bottle 37,5 cl	23.00
Chablis, Bourgogne blanc, Cellier de la Sablière, L. Jadot, 2017	44.00

	Biological and Natural wines	
Château Valcombe, Epicure 2014-15, AOC, Ventoux, red / Mannaerts		
Glass – 50 cl – 75 cl	7.75 – 24.00 – 37.00	
Château Cambon, Beaujolais, red, 2017		39.00
Les Têtes Blanches, Loire, white, 2017		32.00
Château Roubine, cru classé, Côtes-de-Provence, rosé, 2017		37.00
Gaillac AOC “La Soucarie”, red, 2017		37.00

Champagne Louis Roederer Brut premier	95.00
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 Alcools / Alcohol	
Johnnie Walker Red / Gin Bombay Sapphire/ J. and B. Filliers Jenever / Ricard / Jack Daniel’s / Gin Copperhead	9.75
Vodka / Grand Marnier / Cointreau / Calvados / Amaretto / Limoncello / Bailey’s	9,75
Glenlivet pure malt se boit sec / Grappa di Brunello	10.75
Poire Williams / Armagnac V.S.O.P / Cognac M. Ragnaud V.S. / Rhum Bacardi 8 ans	10.75
Copperhead Gin	11.00