



Au Vieux Saint Martin

Brussels landmark since 1968

Menus – private events venue
Winter 2020

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





Menu n°1

(2 services)

Aperitif:

A glass of Kir or freshly squeezed fruit juice (tomato, orange or pink grapefruit)
or a glass of blanc de blanc champagne Maison Gimmonnet 15 cl : 6,00 € extra

Starter and main dish OR main dish and dessert



Soup of the day

or

Hot Durbuy goat cheese with honey, mixed salad, croutons

or

Homemade Ostend grey shrimp croquettes with lemon & fried parsley (serves 25 max)

or

Homemade seasonal terrine with pink berry sauce, toast

or

Toast Cannibale (Tartare steak preparation on toast)

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“Boulets d’y Lidge” (meatballs in brown sauce), mashed potatoes

or

Filet américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924)

or

Vol-au-vent (organic chicken), French fries

or

2 small Zeebruges soles meunières, boiled potatoes (+- 170 gr a piece)



Flan caramel (caramel custard)

or

Dame Blanche: vanilla ice cream, whipped cream, melted hot Belgian chocolate

or

Belgian chocolate mousse



Coffee/tea – shortbread



Wines

Riesling d’Alsace Cave Cleebourg 2017-18 (white)

or

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

or

Sauvignon de Touraine, MD 2018 (white)

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Bordeaux J.P. Moueix Libourne 2015-16 M.O. (red), H. Ancart

or

Valcombe, AOC Ventoux Bio, Epicure 2015-16 (red), Mannaerts-Dedobbeleer

or

Primitivo rosso del Salento Rosa del Golfo, Puglia 2017-18 (red)

or

Gamay de Touraine Marionnet M.D. 2018 J.-L. Moerman (red)

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



Menu n°2

(3 services)

Aperitif:

Kir or freshly squeezed fruit juice (squeezed tomato, orange or pink grapefruit)
or a glass of blanc de blanc champagne Maison Gimonet 15 cl: 6,00 € extra



Hot Durbuy goat cheese with honey, mixed salad, croutons

or

Homemade melted Parmesan croquettes with lemon & fried parsley (serves 25 max)

or

Homemade Ostend grey shrimp croquettes with lemon & fried parsley (serves 25 max)

or

Fresh Scottish salmon carpaccio (Red Label) served with toast

•

Vol-au-vent (organic chicken), French fries

or

Carbonnades flamandes à la gueuze Boon (Flemish beef stew with gueuze beer), French fries

or

Filet américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924)

or

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



Flan caramel (caramel custard)

or

Dame Blanche : vanilla ice cream, whipped cream, melted hot Belgian chocolate

or

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



Coffee/tea – shortbread



Wines

Sauvignon de Touraine MD 2017-18 (white)

or

Chablis, Bourgogne, Gilles et Nathalie Fèvre MD 2018 (white)

or

Château Roubine "Cru classé", Côtes de Provence 2018 (rosé)

•

Bourgogne Côte d'Or Pinot noir, Vaudoisey-Creusefond MD 2017 (red)

or

Gaillac AOC "La Soucarie" 2017-18 (red)

or

Château Cambon, Beaujolais Bio nature, 2017-18 (red)

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

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(Conditions and information on page 4)



Menu n°3

(4 services)

Aperitif:

A glass of champagne blanc de blanc Gimonnet 15 cl
served with a platter of mini parmesan cheese- and shrimp croquettes



Fresh Scottish salmon tartare (Red label), toast

or

Tomatoes stuffed with Ostend grey shrimps, mayonnaise

or

Homemade Ostend grey shrimp croquettes with lemon & fried parsley (serves 25 max)

or

Homemade Marbled goose and duck foie gras, mango chutney, brioche toast

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Sliced organic chicken with Biddu sauce (Brown Leffe beer, bacon, mushrooms, onions), boiled potatoes

or

2 Ostend soles meunière (+- 175 gr piece), boiled potatoes (serves 25 max)

or

Sirloin steak (Irish beef) prepared with Gamay de Touraine wine, gratin dauphinois (creamy potato side dish)

or

Traditional veal blanquette, boiled potatoes

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Cheese platter (4 options), small green salad with walnutoil, walnutbread



Meringue Glacée with vanilla ice, hot Belgian chocolate & whipped cream

or

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

or

Apple Pie, vanille ice cream, custard sauce



Coffee/tea – shortbread



Wines

Château Roubine, cru classé, Côtes de Provence 2018 (rosé)

or

Sancerre blanc H. Bourgeois à Chavignol M.D. 2018 (white)

or

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

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Zédé de Labégorce, Margaux MC 2015 (red)

or

Château Fonbel, St Emilion Grand Cru, 2014 (red)

or

Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné, 2016-17 (red)

or

Sancerre rouge H. Bourgeois à Chavignol M.D. 2015-16 (red)

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

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(Conditions and information on page 4)



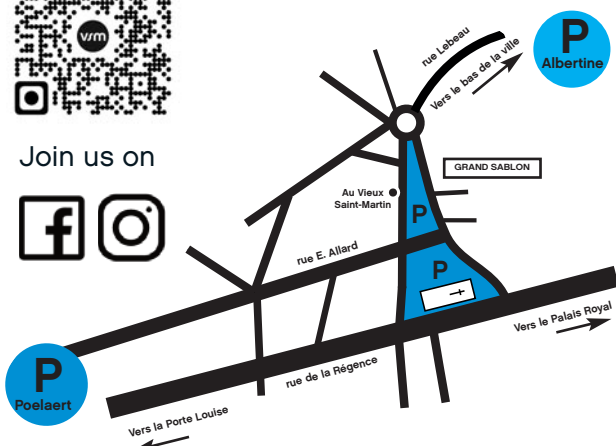
- For group reservations between 8 and 15 persons, we suggest our other restaurant “**Au Grand Forestier**”, 2 avenue du Grand Forestier, 1170 Watermael-Boitsfort, or at “**Au Savoy**” (15-30 persons), 35 Place Brugmann, 1050 Ixelles.
- Group reservations are handled by our office. You can contact us 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.
- 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 fruit 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



Join us on



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

Reservations:

Tel. +32 486 02 90 39

info@leschambresdemartin.be

Please join us in our latest brasserie on Brugmann square in Ixelles: **Au Savoy**.

Breakfast from 8h00 until 11h00 and non-stop dining from 12h00 until 23h00.

Brunch and tea room also.

www.ausavoy.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