

## Au Vieux Saint Martin

Brussels specialities

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

Rooms and suite with view on the Sablon

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 bank 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

Les  
Chambres  
de Martin  
2 rooms  
and a Suite  
overlooking  
the Sablon!



### 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 11:00 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


 <b>Starters</b>	<b>€</b>
Soup of the day	<b>10.50</b>
Radishes, Noirmoutier Fleur de sel (sea salt)	<b>9.75</b>
Cervelas sausage	<b>9.75</b>
Chester cheese, celery	<b>9.75</b>
Herring fillet, mayonnaise	<b>16.00</b>
Bowl of periwinkles snails	<b>16.50</b>
Ostend grey shrimps toast, mayonnaise	<b>22.50</b>
Tomatoes stuffed with Ostend grey shrimps	<b>25.00</b>
Ostend grey shrimps salad	<b>25.00</b>
Ostend grey shrimps croquette, homemade	<b>18.50</b>
Fresh Scottish salmon carpaccio (Red Label), toasts	<b>24.00</b>
Fresh Scottish salmon tartare (Red Label), toasts	<b>24.00</b>
Beef Tartare toast (specialty)	<b>17.00</b>
Pressed pork brawn, homemade	<b>21.00</b>
Farmer chicken salad	<b>22.00</b>
Sliced cooked ham, mixed salad	<b>21.75</b>
Bacon Club sandwich (farmer chicken)	<b>23.50</b>
Parmesan cheese croquette, homemade	<b>18.00</b>
Warm goat’s cheese from Durbuy with honey	<b>21.50</b>
Marbled terrine from goose and duck liver, brioche, mango chutney, homemade	<b>22.50</b>

## Main courses

Our eggs are laid by hens raised free-range in Belgium	
Plain omelette, with cheese or ham	<b>18.00</b>
Omelette with grey shrimps	<b>24.25</b>
Fried eggs, Frankfurt sausages	<b>18.00</b>
Strammer Max with ham (fried eggs on toast)	<b>18.00</b>
2 Ostend soles “meunières” (pan fried) (±200 gr the piece), steamed potatoes	<b>33.50</b>
Chicory au gratin, mashed potatoes	<b>23.00</b>
Black and white pudding sausages, mashed potatoes and apple compote	<b>25.25</b>
Pork feet à la bruxelloise, French fries	<b>23.50</b>
Fresh sausage, mashed potatoes with carrots	<b>25.25</b>
“Filet américain” (steak tartare, our speciality), French fries	
Recipe invented by Joseph Niels in 1924	<b>25.00</b>
Entrecôte steak (Irish beef) grilled “Maître d’Hôtel” ± 350 gr., French fries	<b>32.75</b>
Entrecôte steak (Irish beef) with green pepper sauce. ± 350 gr., French fries	<b>33.75</b>
Entrecôte steak (Irish beef) with green pepper cream sauce. ± 350 gr., French fries / The Must!	<b>34.50</b>
Ghent waterzooi with farmer chicken	<b>25.25</b>
French fries (without chemicals)	<b>5.00</b>
Bearnaise sauce, homemade	<b>5.25</b>
Green salad, mixed or from tomatoes (no salad as a meal)	<b>9.00</b>
Warm season’s vegetable of the day	<b>10.00</b>
Royal Stilton cheese, water biscuits	<b>11.00</b>

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

 <b>For children</b> 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	<b>19.75</b>

 <b>Desserts</b>	<b>€</b>
<b>Our pastry and ice cream are homemade</b>	
Ice cream of the day	<b>10.50</b>
Crème brûlée with orange	<b>10.50</b>
Belgian chocolate mousse	<b>10.00</b>
Dame blanche ice cream with chantilly cream	<b>11.00</b>
Iced Meringue, hot chocolate sauce	<b>11.50</b>
Sorbet of the day	<b>10.50</b>
Pastry of the day	<b>11.00</b>
Brussels waffle, strawberry jam, chantilly cream	<b>10.50</b>
Caramel custard	<b>10.00</b>
Café liégeois (lightly sweetened coffee, coffee flavour ice cream and chantilly cream)	<b>12.00</b>

<b>Suggestions</b>	<b>€</b>
Homemade rabbit terrine, toasts	22.50
Fish soup, croutons, homemade rust	17.00
Salad d’y Lidge (bacon, green beans, potatoes)	22.00
Salad with poultry liver, croutons	22.00
Cod “Goujonettes”, rémoulade sauce	19.75
Roastbeef, potatoes salad	24.50
Pork kidneys with mosterd sauce, French fries	24.50
Vol-au-vent (farm chicken), French fries	25.50
Lamb Navarin with seasonal vegetables, steamed potatoes	25.25
Sliced farm chicken, sauce Biddy (brown Leffe, bacon strips, muschrooms, onions), steamed potatoes	24.75
Strip loin steak, cooked “à la minute”, French fries, bearnaise sauce	28.75
Flemish beef stew with Boon gueuze on mustard toast, French fries	26.25
Pavé of Scottish Salmon roasted with sorrel, floret, mashed potatoes	26.25
Fish and chips“Goodwood”(fried cod), rémoulade sauce	27.50
Vegetarian Gourmet plate	19.00
Homemade French toast, caramel, vanilla ice cream	11.00

**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**


 <b>Cocktails</b>	
Bloody Mary, marvellous!	<b>11.50</b>
Mocktail, housemade (0% alcohol)	<b>8.00</b>


 <b>Aperitifs</b>	
Martini vermouth red/dry/white	<b>7.25</b>
Churchill’s red port wine	<b>7.25</b>
Sherry Bodega Rey Fernando	<b>7.25</b>
White wine with black currant syrup (Kir)	<b>7.25</b>
Campari/Picon with water	<b>7.25</b>
Campari fresh orange juice/Picon white wine	<b>8.00</b>
Pineau des Charentes	<b>7.25</b>
Aperol Spritz di Venezia	<b>9.25</b>
Glass of Prosecco / 15 cl	<b>9.25</b>
Glass of champagne / 15 cl	<b>12.50</b>
Glass of champagne / 15 cl with raspberry cream	<b>13.00</b>
Glass of champagne / 15 cl with peach cream	<b>13.00</b>


 <b>Bottled beers</b>	
Dupont Saison Bio 25 cl / Flo58 Grand cru Bio 33 cl	<b>5.25</b>
Duvel (Moortgat) 33 cl / Leffe brune 33 cl / Triple Karmeliet 33 cl	<b>6.00</b>
Leffe Royale Cascade IPA 33 cl	<b>6.00</b>
Chimay bleue / Tripel Westmalle Trappist 33 cl	<b>6.00</b>
Orval Trappist 33 cl	<b>6.50</b>
Gueuze Boon 37,5 cl / Kriek Boon 37,5 cl	<b>6.50</b>
Gordon Finest Scotch 33 cl	<b>5.75</b>
Jupiler NA 25 cl	<b>5.25</b>
888 Triple Eight 33 cl	<b>7.50</b>


 <b>Draught beers</b>	
Jupiler 32 cl	<b>4.50</b>
Jupiler pot 50 cl	<b>6.25</b>
Leffe Blond 33 cl / Blanche de Hoegaarden 33 cl	<b>5.50</b>

 <b>Waters &amp; Lemonades</b>	<b>€</b>
1/5 Perrier / 1/5 Bru still water	<b>4.50</b>
Coca-Cola / Orangina / Coca-Cola zero	<b>4.50</b>
1/2 Bru still water/ 1/2 Bru sparkling water	<b>5.95</b>
Tonic Fever-tree	<b>4.50</b>
“Nassau” lemonade / Ice tea, homemade	<b>5.25</b>
Fresh orange, lemon or grapefruit juice	<b>7.00</b>
Fresh tomatoe juice	<b>7.25</b>
Mint, grenadine or black currant syrup	<b>1.00</b>

 <b>Hot beverages</b>	
Coffee / Tea / Décafé coffee / Homemade hot chocolate	<b>4.25</b>
Double coffee / Double decafé coffee	<b>6.25</b>
Linden / Camomille / Verbena / Green tea	<b>5.00</b>
شاي بالنعناع / Fresh mint tea	<b>5.00</b>
Cappuccino with whipped cream or with milk froth	<b>5.25</b>
Mulled wine with cinnamon	<b>6.75</b>
Irish Coffee with Bushmills (speciality)	<b>11.50</b>

 <b>Wine (per glass or carafe) / Selection A-J &amp; F Niels €</b>		
Glass 15 cl / Carafe 50 cl / Bottle 75 cl		
<b>7.25</b>	<b>21.75</b>	<b>29.95</b>
Red Bordeaux AC (Merlot), mise J.P. Moueix, MO, 2016 / H. Ancart		
Gamay de Touraine (Marionnet), MD, 2018-19 / J.-L. Moerman		
Chardonnay 2018-19, Collines du Bourdic, VDP OC MD / Picha		
Riesling d’Alsace, Cave Cleebourg, MP, 2018		
Sauvignon de Touraine, MD, 2018-19		
Château Roubine “La Vie en Rose”, Rosé, 2018-19		

 <b>Biological and Natural wines</b>			
Ch. Valcombe, Epic. 2015-16, AOC, Ventoux, red / Mannaerts			
Glass – 50 cl – 75 cl	<b>7.75</b>	<b>– 26.50</b>	<b>– 37.00</b>
Château Cambon, Beaujolais, red, 2018		<b>39.00</b>	
Les Têtes Blanches, Loire, white, 2018		<b>32.00</b>	
Gaillac AOC “La Soucarie”, red, 2018		<b>37.00</b>	
Dom. La Croix Montjoie, Bourgogne, white, 2016			
Glass – 50 cl – 75 cl	<b>7.75</b>	<b>– 29.00</b>	<b>– 44.00</b>

 <b>Red wine bottles</b>			
Ch. Clauzet, Saint-Estèphe, M.C., 2015	Glass	<b>12.50</b>	
	Bottle 75 cl	<b>59.50</b>	
Ch. Barrail de Blanc, St-Emilion GC, 2015	– 37,5 cl	<b>27.00</b>	
Château Fonbel, St Emilion Grand Cru, 2015	Glass	<b>11.50</b>	
	Bottle 75 cl	<b>55.00</b>	
Ch. Grand Corbin-Despagne, St-Emilion G.C., 2015		<b>80.00</b>	
Fiefs de Lagrange St-Julien, 2015	Glass	<b>15.00</b>	
	Bottle 75 cl	<b>80.00</b>	
Zédé de Labégorce, M.C., Margaux, 2015		<b>57.50</b>	
Bourgogne Côte d’Or Pinot noir, Vaudoisey-Creusefond M.D., 2017	Glass	<b>8.50</b>	
	Bottle 75 cl	<b>42.00</b>	
St Nicolas de Bourgueil, M.D., Loire, 2018		<b>33.00</b>	
Château Thivin, Côte de Brouilly, 2018		<b>39.00</b>	
Sancerre rouge H. Bourgeois, Chavignol M.D., 2016-17		<b>46.00</b>	
Côtes du Rhône Réserve Mont Redon, 2017		<b>33.00</b>	
Crozes Hermitage, Côtes du Rhône A-C, Jaboulet Aîné, «Les Jalets »,M.D., 2017		<b>48.00</b>	
Vietti Dolcetto d’Alba Tre Vigne, M.D., 2018		<b>47.00</b>	
Primitivo del Salento, Rosa del Golfo, Puglia, 2017-18		<b>39.00</b>	

<b>White &amp; Rosé wine bottles</b>	
Sancerre Blanc H. Bourgeois, Chavignol, MD, 2018	<b>45.00</b>
2018 – Half bottle 37,5 cl	<b>24.00</b>

Chablis, Bourgogne blanc, Gilles et Nathalie Fèvre, M.D., 2018	<b>45.00</b>
Château Roubine, cru classé, Côtes-de-Provence rosé, 2018	<b>39.00</b>
<b>Champagne</b> Louis Roederer Brut premier	<b>95.00</b>

 <b>Alcools / Alcohol</b>	
Johnnie Walker Red / Gin Bombay Sapphire/ J. and B. Filliers Jenever / Ricard / Jack Daniel’s	<b>9.75</b>
Vodka / Grand Marnier / Cointreau / Calvados / Amaretto / Limoncello / Bailey’s	<b>9.75</b>
Glenlivet pure malt se boit sec / Grappa di Brunello	<b>11.00</b>
Poire Williams / Armagnac V.S.O.P / Cognac M. Ragnaud V.S. / Rhum Bacardi 8 ans	<b>11.00</b>
Gin Copperhead / Hendrick’s	<b>12.50</b>