



STEIGENBERGER  
WILTCHEER'S  
BRUSSELS

## MENU

### Starters

Smoked salmon, horseradish cream, pear

Scallop terrine, tomatoes tapenade

Endives salad, fourme d'Ambert cheese, walnuts ✓

Sucrine salad, avocado, roasted focaccia ✓

Coconut-curry cappuccino, prawns

Poultry velouté, Comté cheese shavings

Roasted leeks, cauliflower cream ✓

### Main courses

Roasted salmon loin, candied shallots, « Anna » potatoes

Roasted cod, sweet potatoes, green cabbage

Seafood risotto, crunchy parmesan cheese

Rabbit leg, « chasseur » sauce, duchesse potatoes

Roasted pork ribs, pear gratin with fourme d'Ambert cheese, buttered Swiss chard

Guinea fowl fillet, oyster mushrooms, baby potatoes cooked in goose fat

Pressed of seasonal vegetables ✓

Stir-fried oyster mushrooms, potato gnocchis, fresh herbs ✓

### Desserts

Warm apple pie, vanilla ice cream

Fresh fruit salad

Chocolate « Royale » flan, white chocolate shavings

Chestnut cream, speculoos crumble

Warm pear, cardamom sauce



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## BUFFET

### Salads – 4 choices

- « Niçoise » salad with tuna
- Beef snout salad
- Roasted chicken fusilli salad
- Baby potatoes salad, chives, sherry ✓
- Pesto penne salad, peanuts ✓
- Cherry tomatoes salad, mozzarella cheese ✓
- Fattoush salad (chickpeas, green salad, tomatoes, cucumbers) ✓
- Bulgarian vegetables (carrots, cucumbers, creamy sauce with garlic) ✓
- Oriental tabbouleh ✓
- Rice salad, dill cream ✓

### Salad bar ✓

- Lettuce, Mesclun, lollo rosa, curly endives
- Cucumbers, corn, grated carrots, bell peppers
- Fried onions, quinoa puffs, sunflower and pumpkin seeds
- Feta cheese, mozzarella balls
- Lemon dressing, caesar dressing, white wine dressing

### Desserts – 2 choices

- Caramel flan
- Seasonal fruit pies
- Fruit salad

### Cold dishes – 2 choices

- « Bellevue » salmon
- Marinated squids
- Fried chicken wings, dressing
- Roasted beef, mustard
- Assortment of cold cuts
- Cold roasted pork, young green onions
- Grilled vegetables ✓

### Warm dishes – 2 choices

- Roasted salmon loin, white wine cream sauce
- Fish « cassalette »
- Homemade paella
- Young guinea fowl leg, mushrooms
- Roasted pork, apricots
- Veal « blanquette »
- Vegetarian lasagna ✓

### Side dishes – 2 choices

- Potato gnocchis ✓
- Green beans with shallots ✓
- Steamed seasonal vegetables ✓