



Au Grand Forestier

Brussels landmark since 2015

Banquets and seminars menus
Autumn 2024





Menu n°1

(2 courses)

Aperitif:

A glass of Kir or freshly squeezed fruit juice (tomato or orange juice) or a glass of champagne Maison Gimmonnet 15 cl (6,00€ extra) or a glass of Prosecco (3,00€ extra)


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Starter and main dish OR main dish and dessert



Homemade melted Parmesan croquette with lemon & fried parsley (serves 25 max)
or
Homemade Ostend grey shrimp croquette with lemon & fried parsley (serves 25 max)
or
Small Fresh Scottish salmon carpaccio (Red Label) served with toast
or
Our Toast Cannibale (speciality)

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Our Filet américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924 )
or
The Zeebruges Sole, boiled potatoes (± 200 gr)
or
Vol-au-vent (organic chicken), French fries



Small homemade sorbet with raspberry coulis
or
Small Dame Blanche: vanilla ice cream, whipped cream, melted hot Belgian chocolate
or
Our delicious homemade Belgian chocolate mousse



Coffee/tea – Biscuits



Wines

Riesling d'Alsace Cave Cleebourg 2021-22 (● white)
or
Chardonnay Cave des collines du Bourdic VDP/OC 2023 (● white), Picha
or
Bordeaux Sauvignon Siozard 2023 (● white), N. Party
or
La Rosée de Provence, Gilardi, 2023 (● rosé), R. Van de Velde
•
Bordeaux rouge Siozard 2022 (● red), N. Party
or
Valcombe, AOC Ventoux Bio, Epicure 2020-21 (● red), Mannaerts-Dedobbeleer
or
Primitivo di Manduria rosso, Puglia M.D. 2021 (● red)
or
Gamay de Touraine Marionnet M.D. 2023 (● red), J.-L. Moerman

60,00€ per person, VAT and service included

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(Conditions and information on page 5)



Menu n°2

(3 courses)

Aperitif:

A glass of Kir or freshly squeezed fruit juice (tomato or orange juice) or a glass of champagne Maison Gimonnet 15 cl (6,00€ extra) or a glass of Prosecco (3,00€ extra)



Hot Durbuy goat cheese with honey, mixed salad

or

Fresh Scottish salmon carpaccio (Red Label) served with toast

or

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

or

Fresh Tuna tartare (Red Label) served with toast

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

or

Roasted Scottish salmon steak (Red Label), Bearnaise sauce, boiled potatoes

or

Our Filet Américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924 🇧🇪🇩🇪)

or

Contrefilet with Gamay wine, gratin dauphinois



Caribbean brown rum baba

or

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

or

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



Coffee/tea – Biscuits



Wines

Bordeaux blanc sauvignon 2023 (● white), N. Party

or

Chardonnay Cave des collines du Bourdic VDP/OC 2023 (● white), Picha

or

Bourgogne, Vieilles Vignes, Domaine Masse MD 2022-23 (● white)

or

La Rosée de Provence, Gilardi, 2023 (● rosé), R. Van de Velde

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Chiroubles, Beaujolais, Dominique Piron, 2022 (● red)

or

St-Nicolas de Bourgueil, Loire, MD 2022 (● red)

or

Chinon, Cabernet-franc, Bertrand Couly, 2022-23 (● red)

or

Crozes Hermitage, Côtes du Rhône AC, "Les Jalets", Jaboulet Aîné MD 2021-22 (● red)

70,00€ per person, VAT and service included

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(Conditions and information on page 5)



Menu n°3

(4 courses)

Aperitif:

A glass of champagne Maison Gimonet 15 cl served with
a platter of tiny melted Parmesan croquettes and shrimp croquettes



Stuffed Avocado with Ostend grey shrimp

or

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

or

Carpaccio of beef flavoured with truffle oil

or

Creamy button mushrooms on toast

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Mediterranean red tuna steak, Choron sauce, plain potatoes

or

Sliced chicken fillet, tarragon sauce, plain potatoes

or

Cod fillet with Mousseline sauce, Duchesse potatoes

or

Deboned cockerel (“crapaudine” style), Bearnaise sauce, French fries

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



Crème brûlée with Madagascar vanilla

or

Our Meringue Glacée: vanilla ice cream with hot Belgian chocolate & whipped cream

or

Our homemade floating islands with custard



Coffee/tea – Biscuits



Wines

Riesling d’Alsace, Cave de Cleebourg 2021-22 (● white)

or

Tentation Rosé, Clos Cibonne, Côtes de Provence 2022-23 (● rosé)

or

Sancerre blanc H. Bourgeois à Chavignol MD 2022-23 (● white)

or

Chablis, Bourgogne blanc, Gilles et Nathalie Fèvre MD 2022-23 (● white)

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Zédé de Labégorce, Margaux MC 2019 (● red)

or

Sancerre rouge H. Bourgeois à Chavignol M.D. 2020-21 (● red)

or

Réserve de Montrose, Saint-Estèphe, MC, 2015 (● red)

or

St-Joseph Domaine de Bonserine, Les Ediles, Côtes-du-Rhône MD 2021-22 (● red)

80,00€ per person, VAT and service included





**Au Grand
Forestier**

**Lunch or dinner
8 – 40 guests**



Children menu

(-10 years)



1 piece of croquette with Ostend grey shrimps, lemon, fried parsley

or

1 piece of parmesan cheese fondu, lemon, fried parsley



Sirloin steak, gravy, fresh French fries

or

1 Zeebrugge solette meunière, boiled potatoes (+- 200 gr)



Belgian chocolate mousse, chocolate shavings

or

Little Dame Blanche, whipped cream, hot Belgian chocolate

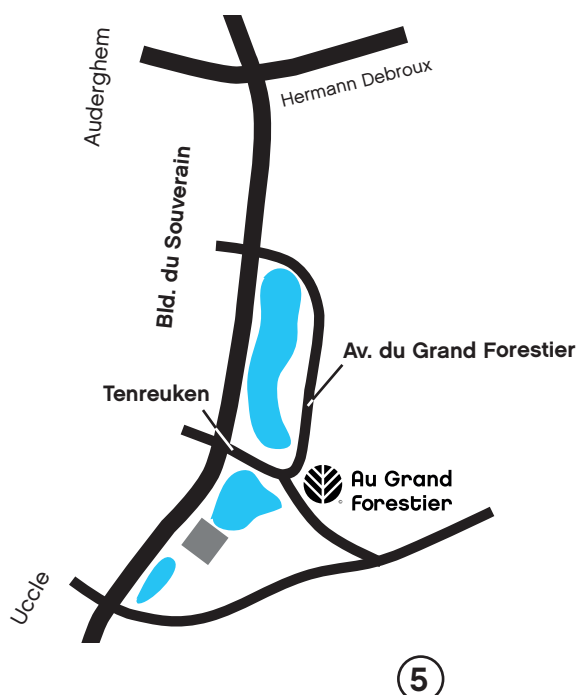


Non-alcoholic drink of your choice

30,00€ per child, VAT and service included



- For group bookings, we can also suggest our other restaurants : "**Au Vieux Saint Martin**" (15-50 people), 38 Place du Grand Sablon, 1000 Brussels – www.auvieuxsaintmartin.be, or "**Au Savoy**" (15-30 people), Place Brugmann 35, 1050 Ixelles – www.ausavoy.be, or "**Claridge**" (15-40 people) located Chaussée de Bruxelles 128A, 1410 Waterloo – www.leclaridge.be.
- Group reservations are handled by our office. You can contact us by telephone on **+32 (0)2 513 49 17**, every work day (Monday > Friday) between 08:00 am and 17:00 pm.
- The reservation is valid when the advance payment has been made.
- 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 8 and 40 persons.
- The choice of menu and dishes **must be communicated at least five work days** (Monday > Friday) 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. Maximum two different choices per service.
- We can print personalised menus to put on the table. This service costs an extra 4€ per menu.
- Any order for products that are not included in the menu will be charged at the price in our tavern Au Grand Forestier.
- Included in the price are: 1/3 bottle of white wine and 1/3 bottle of red wine per person. Bottle of Belgian sparkling and still water, or Bru, available.
- The number of guests must be communicated at least **five work days** (Monday > Friday) 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 Belfius account **BE84 0689 3780 8959 (BIC GKCCBEBB)**.
- For the remaining amount we accept payments in cash, credit cards Visa, Mastercard, American Express, Maestro card or payment by bank transfer the day of the event.
- All cancellations less than 72 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.
- It is possible to order breakfast, on special request (bread rolls, toasts, viennoiseries, hot beverages, freshly squeezed orange juice).



The restaurant is situated at
2, avenue du Grand Forestier (Tenreuken)
1170 Watermael-Boistfort

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Join us on

