

THE DOMINICAN BUSINESS FESTIVE SEASON

CELEBRATE WITH
YOUR TEAM



THE
DOMINICAN
BRUSSELS

CREATING THE TEAM SPIRIT

menu

Starters

Coquilles de Saint-Jacques au chorizo, coulis d'orange, crème d'épinards, ail noir

Scallops with chorizo, orange coulis, spinach cream, and black garlic

or

Velouté Dubarry, ravioles de cèpes de Bordeaux

Velvety Dubarry cream soup with porcini ravioli from Bordeaux

Main Courses

Magret de canard, sauce aux figues, gratin de pommes de terre, girolles

Duck breast with fig sauce, potato gratin, and chanterelle mushrooms

or

Tournedos de cabillaud, crème de homard, choux de Bruxelles rôtis, miel et romarin

Cod tournedos with lobster cream, roasted Brussels sprouts, honey, and rosemary

or

Tagliatelles noires et blanches, cèpes, truffe

Black and white tagliatelle with porcini mushrooms and truffle

Dessert

Dôme de chocolat

Chocolate sphere

or

Pavlova exotique du chef

Chef's exotic Pavlova

Festive three-course menu served in a festively decorated private room

At 69€ p.p.

**Superior wine package, incl. Champagne: €30
Decorated meeting room incl.**

We offer limited places. Reserve your spot now:



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