



DOLCE
HOTELS AND RESORTS
LA HULPE BRUSSELS

explore our culinary creations



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In case of food intolerance, please contact the Maître d'Hôtel.

our cocktails

HOUBLON OPEN BAR

Selection of beers
(Stella, Leffe Blonde and Brune, Hoegaarden, Kriek, Duvel, Gueuze and Westmalle)
Soft drinks
Fruit juice

HIBISCUS OPEN BAR

Kir
Beer (Stella)
White wine
Red wine
Soft drinks
Fruit juice

LYS OPEN BAR

Méthode traditionnelle
(Diamant Royal Brut, Blanc de Blancs)
White wine
Red wine
Beer
Soft drinks
Fruit juice

IRIS OPEN BAR

Cava Rigol 1637, DO Penedès, Catalunya, Spain
Beer (Stella)
White wine
Red wine
Soft drinks
Fruit juice

AMARYLLIS OPEN BAR

Champagne Gruet
Beer (Stella)
White wine
Red wine
Soft drinks
Fruit juice

JASMINE OPEN BAR

Champagne Pol Roger Brut Réserve, Epernay, France
Whisky, Gin, Vodka, Rum
Beer, White Wine, Red Wine
Soft drinks
Fruit juice

DRINKS PACKAGES

	30 Min	60 Min	90 Min	120 Min	150 Min	180 Min	210 Min	240 Min
Houblon	€14	€17	€20	€23	€26	€29	€32	€35
Hibiscus	€14	€17	€20	€23	€26	€29	€32	€35
Lys	€20	€24	€28	€32	€35	€38	€41	€44
Iris	€22	€26	€30	€34	€37	€40	€43	€46
Amaryllis	€24	€29	€34	€39	€44	€49	€54	€59
Jasmine	€26	€32	€38	€44	€50	€56	€62	€68



Our Canapés

LIVEN UP YOUR APERITIFS

Conditions

Minimum 12 canapés per type

Maximum 10 different choices

Possibility of mixing canapé types, price will then be charged per piece

	Classic	Luxury
Per piece	€3.50	€4.50
30 min 3 pieces	€10.50	€13.50
60 min 6 pieces	€21	€27
90 min 9 pieces	€31.50	€40.50
120 min 12 pieces	€42	€54

CLASSIC CANAPÉS

Cold bites

Atlantic salmon opera cake

Blinis of smoked duck breast

Mini club sandwich with vegetables marinated in olive oil

Vegetable brochette

Assorted sushi and garnishes

Crab and shiso crisp

Hot bites

Fried cassava, banana coulis with black pepper

Shrimp tail and potato spaghetti

Assortment of 5 kinds of Chinese delicacies and 3 sauces

Fish dumpling with tomato confit

Mini vegetable soup flavored with truffle

Mini beef burger

LUXURY CANAPÉS

Cold bites

Avocado and shrimp Opera cake

Scallop tartare with lime and fresh herbs

Brochette of duck foie gras and figs

Quail egg with Avruga caviar

Shrimp Carpaccio, sour cream with saffron

Grilled monkfish medallion in salad of tender onions and Golden apples

Pan-fried foie gras escalope, pineapple and strawberry

Sautéed fresh pasta with crab

Hot bites

Whole scallop marinated in basil and tomato confit

Baby lamb chops with crust of herbs

Sliced blue beef, mousseline of peas

Sweetbreads in licorice

THE PLATES

MIXED PLATTER

The diced cheese platter includes:

Young Gouda, Pecorino and Emmenthal.

The cured sausage plate includes:

chorizo, salami and mountain sausage.

Price per plate (10 pers.): €25

PLATTER OF CRUNCHY VEGETABLES

Carrots, baby corn, cauliflower, cucumbers,

celery, radishes, red cherry tomatoes, yellow

cherry tomatoes, spring onions.

All accompanied by yogurt dip and thousand island dressing.

Price per plate (10 pers.): €27

TUSCAN PLATTER

Parma ham on grissini

Tomato, mozzarella, and pesto brochettes

Choux pastries with gorgonzola / Alba Taleggio

Tagiache olives, marinated green olives

Price per plate (10 pers.): €30

ANTIPASTI

Our antipasto platter contains artichokes,

zucchini, eggplant, peppers and mushrooms.

Price per plate (10 pers.): €35

ORIENTAL PLATTER

Assorted Sushi with vegetables and leeks

Salmon sashimi + garnish

Prawns in wasabi dressing

Marinated Teriyaki beef chunks

Price per plate (10 pers.): €35

our menus



DISCOVERY MENU

This menu changes every month and is communicated several days before the end of the previous month.

€30 per person for two courses, excluding drinks

€39.50 per person for three courses, excluding drinks

Supplement for cheese platter: €9 per person

The menu choice must be identical for all guests.
We can offer you customized menus on request.

CLASSIC MENU

From 12 persons.

Supplement on meeting packages: €10 per person.

STARTERS

Warm salad of mild curried prawns
and apple and radish julienne
Mesclun of roasted quail and hazelnut vinaigrette
Balsamic orange salad and
Chaud-froid of Scottish salmon
Goat cheese mousse with preserved
tomato and red peppers (v)

FISH

Sea bass cooked on one side
with shallots, sautéed fennel and tomatoes
Rolled sole with Ostend shrimps, mashed
potatoes with chives and steamed vegetables
Salmon fillet in herb crust and
vegetable lasagna, white wine foam
Salmon and sea bass cannelloni with herbs,
sautéed vegetables in cream of tomato
Cod fillet with salted butter,
leek Stoemp and Dugléré cream

MEAT

Duck fillet with nuts,
winter vegetables and creamy polenta
Grilled breast of free-range guinea fowl,
spiced mash of heirloom carrots
Roasted venison tournedos and parsnip puree
with chestnuts, cranberry juices
Grilled mignon of veal and marjoram gravy,
fried zucchini and potato gratin
Chicken braised in olive oil, Stoemp
of the day and simmered vegetables

VG

Risotto of quinoa with baby heirloom
vegetables and Comté cheese flakes
Cannelloni of confit vegetables with
Parmesan and emulsion of tomatoes
Tartlet of grilled vegetables and winter salad
of walnuts and Brugges Old cheese
Soba noodles with roast tofu and strips
of teriyaki vegetables
VG burger and salad of celeriac,
lentils and hazelnuts

DESSERTS

Apple tart and Speculoos ice cream
Molten chocolate cake with custard
and toasted almonds
Panna cotta with exotic fruits
and lychee macaroon
Seasonal fruit salad and
almond milk ice cream
Hazelnut biscuit and praline cream

€50 per person excluding drinks

Cheese platter supplement: €9 per person.

The menu choice must be identical for all guests.

We can offer you customized menus on request.

SEASONAL MENUS

For 12 people or more.

Supplement on meeting packages: €10 per person.

SUMMER

(June 21 to September 21)

Tartar of smoked sea bass and beef and in olive oil and fine herbs, mesclun and arugula pesto

Beefsteak tomato with mozzarella and arugula pesto (v)

—

Medallion of veal sautéed in olive oil and rosemary, vegetable puff pastry

Roast salmon on the skin with balsamic confit tomatoes, fettucine with ricotta

Tian of roasted zucchini and tomatoes with parmesan (v)

—

Gooseberry tart and redcurrant coulis

FALL

(September 22 to December 20)

Grilled tuna steak and tartar of Nicoise vegetables with pepper coulis

Orange salad, balsamic vinaigrette with fresh herbs (v)

—

Grilled breast of free-range guinea fowl, spiced carrot puree

Rolled sole with Ostend shrimps, mashed potatoes with chives and steamed vegetables

Grilled vegetable tart and winter salad with walnuts (v)

—

Chocolate mousse and cats' tongue biscuits

WINTER

(December 21 to March 19)

Winter salad of roast scallops with nuts and raspberry vinaigrette
Composition of salad and winter vegetables and olive oil emulsion (v)

—

Roasted wild boar tournedos and parsnip puree with chestnuts, cranberry juices
Salmon and sea bass cannelloni with herbs, sautéed vegetables in cream of tomato

Cannelloni of confit vegetables with Parmesan and cream of tomatoes (v)

—

Panna cotta with exotic fruits and macaroon

SPRING

(March 20 to June 20)

White asparagus and marinated salmon, Hollandaise sauce with hazelnut butter
Salad of spring shoots, fine herbs vinaigrette (v)

—

Roast fillet of Ostend cod, bouillonade of vegetables and boiled potatoes

Roast breast of duck glazed in Hoisin sauce, baby vegetables sautéed with sesame
Sautéed vegetables and spicy hummus (v)

—

Caramelized pineapple with vanilla and star anise, almond milk ice

€50 per person excluding drinks

Cheese platter supplement: €9 per person.

The menu choice must be identical for all guests.

We can offer you customized menus on request.

PRESTIGE MENU

For 12 persons or more.

*Supplement on meeting packages: €15 per person
for three courses and €20 per person for four courses.*

COLD STARTERS

Red mullet salad with roasted
bean sprouts, sweet and sour vinaigrette
Marbled goose foie gras
with gingerbread and garnishes
Tartar of lobster and sea bass
with exotic fruit, quinoa with herbs
Mesclun with dried fruit and slivers of duck
breast and hazelnuts, balsamic vinaigrette
Mold of goat cheese mousse with sweet peppers (v)

HOT STARTERS

Giant ravioli of grilled vegetables,
Parmesan foam (v)
Goose liver escalope grilled
with apple, caramel, thyme and lemon
Grilled seabass with thyme "A la Monet"
Cannelloni of Argentinian Gambas, lobster bisque
Waterzooi of petit gris snails and frogs' legs
with fresh herbs, Marjoram emulsion
Quinoa cake and confit of fennel with rosemary

MAIN DISHES

Stuffed "Colonata" veal roll
with Chambertin, stuffed potato
Steak Rossini, Anna potatoes
and turban of vegetables
Lamb cutlets in a crust of herbs, vegetable gateau,
potato gratin Savoyard, Marjoram gravy
Saddle of rabbit (boneless) à la Piémontaise,
citrus risotto, glazed carrot and potato
Roast turbot steak in olive oil, medley of artichokes

Lentil pot broth and dumplings
of confit vegetables (v)
Hot éclair with sirop de Liège (v)
Coulommier stuffed with almonds (v)

FROMAGE

Cheese Platter

DESSERTS

Our pastry chef's platter
Sablé Breton biscuit olive oil
and pearly cream of yuzu
All-chocolate layer cake and spheres
Pastry buffet
Iced Vacherin of seasonal fruit

3-course meal €60 per person, excluding drinks
4-course meal: €70 per person, excluding drinks
Cheese platter supplement: €9 per person.

*The menu choice must be identical for all guests.
Mineral water and tea or coffee are included in the packages.
We can offer you customized menus on request.*

OUR ORGANIC MENUS

ORGANIC SUMMER MENU

(from June 22 to September 21)

Chilled langoustine and watermelon bisque

Prawns grilled with basil
Grilled white tuna medallion,
Caponata, anchovy butter
White peach poached in peppers,
currant sorbet, orange wafer

ORGANIC FALL MENU

(from September 22 to December 22)

Toast with forest mushrooms
and poached egg, mousseline
Fillet of pheasant à la Brabançonne,
baked potato on the grill
Grandma's tart tatin
with cinnamon ice cream

€60 per person, excluding drinks

Supplement on meeting packages: €15 per person

All products are bio labelled and certified.

ORGANIC WINTER MENU

(from 2 January to 21 March)

Plaice broth with gray shrimps
Roast fillet of boar with 10 peppers,
Grand Veneur sauce with elderberry,
parsnip and celeriac puree
Mousse of candied chestnuts
and old-fashioned macaroon

ORGANIC SPRING MENU

(from March 21 to June 21)

Green asparagus, fresh peas,
parmesan and raw asparagus shavings
Grilled Guinea fowl breast, mousseline
of potatoes and morels sautéed with chives
Big macaroon with lychee cream



OUR VEGAN MENUS

€55 per person, excluding drinks

Supplement on meeting packages: €10 per person

Lasagna of raw vegetables
with arugula pesto

—

Soba noodles wok
Creamy tofu and soy beans
with coriander

—

Fresh fruit platter and lemon sorbet

or

Miso broth with tofu
and gyosa with vegetables

—

Coconut milk risotto,
nuts and curried grilled vegetables

—

Plate of red berry sorbet
and coulis of flowers

our wines

Our full wine and drinks list is at your disposal as well as our sommelier who will have the pleasure to drive you through this wine odyssey.

Mineralwater and tea or coffee is included.

BORDEAUX

Château Penin, Red Wine, France

€35 per bottle

Grape: 90% Merlot, 5% Cabernet-Sauvignon, 5% Cabernet Franc.

Château Penin Tradition Bordeaux

Superior comes from the gravelly terroir on the Left Bank of the Dordogne overlooking St Emilion. This terroir produces a distinctive Bordeaux Superior – full bodied with ripe, fleshy red plums, black cherries, charcoal, gravel, sage and thyme

Château Maison Neuve, White Wine, France

€30 per bottle

Grape: 100% Sauvignon.

Dominated by a nose of boxwood, citrus fruits and white flesh, this 100% Sauvignon combines nervousness and finesse. Its aromatic persistence in the mouth is associated with notes of peach, lemon and pineapple.

It will fit perfectly with shellfish, crustaceans, all fish dishes, appetizers or just as an aperitif.

ALSACE

Pinot Blanc, Gustave Lorentz Wit, Alsace, France

€25 per bottle

This green and Flinty White Wine Pinot Blanc Gustave Lorenz will match perfectly with meaty and oily fish such as salmon mackerel, swordfish, monkfish and tuna.

LANGUEDOC ROUSSILLON

Château La Bastide, White and Red Wine, Corbière, France

€30 per bottle

Grape: Carignan – Grenache – Syrah.

Carignan – Grenache – Syrah is a popular blend of three dark-skinned grape varieties used extensively in southern France (Languedoc-Roussillon) and the northeast of Spain (Catalonia). Carignan and Grenache (Cariñena and Garnacha in Spanish) are widely planted along the Mediterranean coast, while Syrah is particularly famous for its role in the wines of the Rhone Valley.

The three components of the blend combine to make typically bright, lively, fruit-driven wines with moderate body and structure. Filled with ripe, rich fruit and a plethora of spices, this wine will match with lamb.

CHILE

Cabernet-Sauvignon, Los Vascos, Barons de Rothschild

€35 per bottle

Grape: Cabernet-Sauvignon.

Cabernet Sauvignon wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood. Filled with ripe, rich fruit and a plethora of spices, this wine will match with lamb. This wine characterized by ripe fruit, firm tannins will perfectly match with beef and venison.

PISTACHE PACKAGE

Le Cazelou Blanc, White Wine, Vin d'Oc, France

Grape: Grenache Blanc, Colombard and Viognier.

This wine will match with lamb, beef and duck.

Le Cazelou Rouge, Red Wine, Vin d'Oc, France

Grape: Grenache – Merlot – Syrah.

This wine will match with lamb, beef and duck.

Package of ½ bottle per person: €21

Package of ⅔ bottle per person: €26

OLIVE PACKAGE

Laroche Chardonnay & Terret, White Wine, IGP pays d'Oc, France

Grape: 55% Chardonnay – 45% Terret.

Pale gold dress. The noses as the mouth express a freshness to the notes of mixture of fresh white fruits.

This wine will be perfect for aperitif or to pair with seafood.

Laroche Merlot & Grenache, Red Wine, Languedoc, France

Grape: 70% Merlot – 30% Grenache.

Intense ruby color, the notes of raspberry black fruits are exhaled on the nose and in the mouth. The fine and fluffy tannins hide a pleasant fruity. To consume without moderation with risotto, pasta or veal.

Package of ½ bottle per person: 21€

Package of ⅔ de bottle per person: 26€

AZUR PACKAGE

La Torre, White Wine, Chardonnay, IGP Salento, Italy

Grape: 100% Chardonnay.

The color is straw-yellow, with a rich nose, vanilla and fruit notes Ripe. The mouth is harmonious, balanced with an elegant persistence.

This wine will pair perfectly with seashells-fishes and raw or white meats.

La Torre, Red Wine, Negroamaro, IGP Salento, Puglia, Italy

Grape: Negroamaro.

Filled with ripe, rich fruit and a plethora of spices this wine will pair perfectly with beef and venison.

Package of ½ bottle per person: €23

Package of ⅔ bottle per person: €28

INDIGO PACKAGE

Torrentes & Chardonnay, White Wine,

Domaine Bousquet, Bio, Argentina

Grape: 50% Torrontés – 50% Chardonnay.

This wine is perfect for an aperitif time between friends or colleague. It will pair really nicely with fresh salad and seafood as well as with desserts.

Malbec, Red Wine, Domaine Bousquet, Bio, Argentina

Grape: Malbec.

Argentina wines are to be uniformly rich, ripe, jammy and juicy and at the same time Plums and violets are common flavors.

This Malbec will totally match with lamb, pork and beef.

Package of ½ bottle per person: €26

Package of ⅔ de bottle per person: €30

LAVANDEL PACKAGE

Los Vascos, White Wine, Dom. Barons de Rothschild, Chile

Grape: Chardonnay.

The flavors of Chardonnay gives distinctive buttery aroma, it's Fermentation and/or maturation in oak barrels contributes notes of vanilla, smoke and hints of sweet spices such as clove and cinnamon.

It will pleasantly pair with Pork, Poultry, fish, veal and cheese as Brie.

Los Vascos, Red Wine, Dom. Barons de Rothschild, Chile

Grape: Cabernet-Sauvignon.

These wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedarwood.

It will perfectly match with meats as Fillet steak with foie gras and great piece of beef.

Package of ½bottle per person: €35

Package of ⅔ debottle per person: €40

SOFT DRINKS PACKAGE

30 min: €12

1 hour: €16



our buffets



REGIONAL BUFFET

From 40 persons

STARTERS

Assortment of Tomatoes grey shrimps
Steak tartare and garnishes
Salad of beans à "La Liégeoise" (v)
Mesclun of young shoots (v)
Salmon "En Bellevue" with the Sorrel
Fillet of roasted quail and Foie Gras mousse
Waldorf salad, dressings and crudités at will (v)

HOT DISHES

North Sea Waterzooi with shellfish
Whole ham grilled in breadcrumbs
with herbs and whole-grain mustard
Carré of smoked veal roast à l'Ardennaise
Brochette of Coq des Prés free range chicken
Medley of seasonal vegetables (v)

CHEESE

5 varieties of ripened cheese

DESSERTS

Rice cake
Fruit salad
Chocolate éclair
Merveilleux with speculoos
Paris Brest
Poached pear
Palmier

€55 per person, excluding drinks.

Supplement on meeting packages: €12 per person.

AROUND THE MEDITERRANEAN

For 40 people and up

STARTERS

- Tomato and mozzarella with pesto (v)
- Assortment of Tapenade and Bruschetta (v)
- Marinated olives (v)
- Carpaccio of sea bass and salmon in coulis of peppers
- Aioli of marinated fish and anchovies
- Sirloin of beef with marjoram
- Slivers of turkey with charmoula marinade
- Orange and grapefruit rouelle with peppermint oil (v)
- Tabbouleh with fruit and nuts (v)
- Dressings and crudités at will

HOT DISHES

- Interpretation of Mediterranean fish soup
- Roasted guinea fowl and confit peppers
- Sea bream roasted with olives
- Tajine of turkey chermoula
- Grilled merguez with cumin
- Mignon of beef with eggplant
- Parmesan gnocchi (v)
- Roast zucchini with ricotta and rosemary (v)

CHEESE

- Mediterranean cheese assortment (5 varieties)

DESSERTS

- Traditional tiramisu
- Panna cotta of red berries
- Limoncello macaroon
- Assortment of traditional Moroccan desserts
- Apricot tart
- Nougat
- Fruit Sangria

**€60 per person, excluding drinks.
Supplement on meeting packages: €27 per person.**

ORIENTAL TRIP

For 40 people and up

STARTERS

- Yuzu broth with peas and frozen noodles (v)
- Chicken breast with lime
- Assorted sushi and sashimi
- “Thai” style marinated salmon in coconut
- Avocado/mangoes with king prawns
- Octopus ceviche with coriander
- Crunchy vegetables with rice vinegar (v)
- Tuna marinated in miso
- Carrot and lemongrass salad (v)

HOT DISHES

- Kari of grilled swordfish on young shoots
- Assortment of steamed and fried dim sum
- Teriyaki beef noodles with shiitake
- Pak choi and broccoli
- Sautéed prawns in coconut
- Fillet of duck glazed in Hoisin sauce
- Thai wok of green vegetables (v)
- Tonkinoise fried rice (v)

DESSERTS

- Sweet Sushi
- Lychee and exotic fruit salad
- Yuzu cake
- Matcha tea tart
- Lychee macaroon
- Spicy Papaya soup
- Coconut Rocher

**€70 per person, excluding drinks.
Supplement on meeting packages: €37 per person.**

FAMILY STYLE BELGIAN

All the plates are served at the table so the guests can serve themselves. This concept is ideal to create a climate of conviviality.

Minimum of 10 people and maximum of 60 people.

STARTERS

Grey shrimp salad and mini croquettes
Ham mousse and farm ham
Tomatoes stuffed with vegetable mousse (v)
Chicory salad with nuts (v)

MAIN COURSES

Roasted Côte à l'Os
with Choron sauce and French fries
Mixed vinegar salad

or

Fish Waterzooi with mussels
and potato croquettes

DESSERTS

Chocolate mousse cats' tongues

**€50 per person, excluding drinks.
No supplement on meeting packages.**

FAMILY STYLE MEDITERRANEAN

All the plates are served at the table so the guests can serve themselves. This concept is ideal to create a climate of conviviality.

Minimum of 10 people and maximum of 60 people.

STARTERS

Parma ham and savory selection
Selection of starters with olive oil,
tomatoes and mozzarella
Fish cake with olive oil (v)
Rocket salad with olives and Feta cheese (v)

MAIN COURSES

Crown of roasted piglet with thyme,
roasted onions and potatoes

or

Grilled lamb with rosemary,
bean casserole and potato gratin

or

Seafood casserole,
salted potatoes and vegetables

DESSERTS

Tiramisu

**€50 per person, excluding drinks.
No supplement on meeting packages.**

FAMILY STYLE ASIAN

All the plates are served at the table so the guests can serve themselves. This concept is ideal to create a climate of conviviality.

Minimum of 10 people and maximum of 60 people.

STARTERS

Steamed Dim sum (one basket per table,
1/3 fish, 1/3 meat, 1/3 vegetables)
Fried Nem (one basket per table,
1/3 fish, 1/3 meat, 1/3 vegetables)
Soy salad (v)
Vegetable Sushi (v)
Soy and sweet & sour sauce

MAIN COURSES

Grilled salmon "Teriyaki", savory rice
with eggs, coriander and ginger
or
Beef fillet with spices and Saké,
Chinese noodles with coriander,
vegetables and ginger

DESSERT

Exotic fruit and lychee salad

**€50 per person, excluding drinks.
No supplement on meeting packages.**



DINNERTIME STROLL

All the dishes are served on the table.

For 40 people and up

STARTERS

Our salmon Gravlax with Scandinavian spices
String of duck foie gras of duck with tomato chutney
Carpaccio of sea bass marinated in pink pepper
Mozzarella tomato with Arugula pesto (v)
Lobster tartare with hazelnut oil

HOT DISHES

Fried escalope of foie gras with caramelized apples
Risotto of Parmesan and spinach shoots (v)
Cube of pork with thyme and honey, fennel confit
Argentinian Gambas sautéed in sweet spices
Dice of beef cooked on one side with eggplant caviar

LIVE COOKING

Scallops a la plancha with coulis of herbs
Sautéed prawns with tian
Spicy vegetable and mustard wok (v)

CARVERY

Beef fillet en croute
Whole salmon
Foie Gras and garnish

DESSERTS

Red berry macaroon
Crunchy chocolate soup
Almond soufflé
Mini frozen Vacherin

**€95 per person, excluding drinks.
Supplement on meeting packages: €62**

the sandwiches and jars of the chef

Sandwiches, jars and desserts.

From 4 people up to 60 people.
€45 per person, house wine, water and soft
drinks included. No supplement on meeting
packages.



THE UNAVOIDABLE

Sandwiches:

Buckwheat roll, cream cheese
with herbs and smoked salmon
Wrap of grilled vegetables (v)
Shrimp and chive sandwiches
Roast beef with sauce gribiche
and salad in pistolet roll

Jars:

Tomato salad with yogurt (v)
Celeriac, mustard and green apple (v)
Mixed salad with herb vinaigrette (v)
Red and orange beetroot salad (v)

Dessert of the chef

THE MEDITERRANEAN

Sandwiches:

Ciabatta with Parma ham and olive tapenade
Tomato, mozzarella and pesto focaccia (v)
Sandwich of salmon Rillettes with basil
Club sandwich, mascarpone tomatoes
and Coppa di Parma

Jars:

Salad of marinated olives (v)
Eggplant crumble (v)
Foam of artichokes
and roasted pine nuts (v)
Confit of Provençal vegetables
with rosemary (v)

Dessert of the chef

THE EXOTIC

Sandwiches:

Scampi, mango and chive sandwiches
Spicy beef wrap with candied
sesame and crisp soy
Bagel of raw salmon marinated
in wasabi, sweet & sour salad
Curried pork teryaki
and exotic salad pistolet roll

Jars:

Mousse of carrots and coconut with spices (v)
Lime guacamole (v)
Quinoa salad with sautéed peppers (v)
Tartare of citrus and red beans (v)

Dessert of the chef

LE MOYEN ORIENT

Sandwiches:

Bread roll with hummus,
lemon confit and crispy salad (v)
Confit peppers grilled chermoulla
chicken sandwiches
Omega 3 tartar of vegetables
and feta marinated with herbs (v)
Club sandwiches with goat cheese
mousse and cumin (v)

Jars:

Cappuccino of lentils,
hazelnuts and curry (v)
Lebanese Tabbouleh (v)
Tzaziki à la Grecque (v)
Multi-colored lentils
with lemon confit (v)

Dessert of the chef



our seminar buffets

From Monday to Friday at lunchtime and dinnertime we offer you large themed buffets, prepared and sliced during live cooking. The list of the themed buffets:

Latin America
Belgium
Bosporus
Maghreb
Spain
Eastern Europe
France
Italy
London mix
Oriental
Pacific
Provençal
Scandinavia
USA

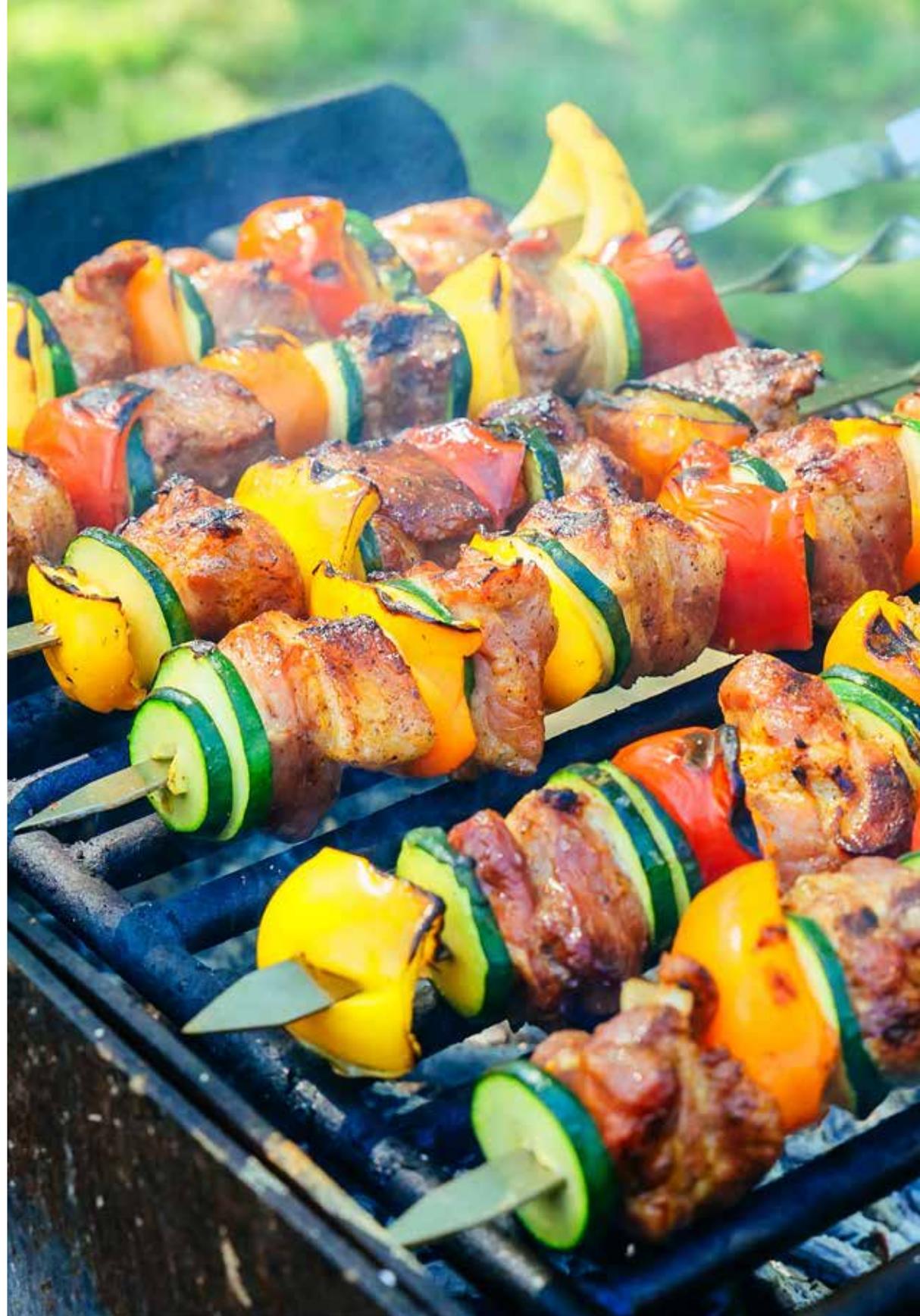
The choice of the buffet is decided by the hotel.



our barbecues

LUNCH OR DINER

According to availability and weather conditions for minimum 40 people.



MARKETPLACE BARBECUE *

€50 per person, house wine and soft drinks included.

**No supplement on meeting packages.*

Selection of meats and sausages of the day
Fish of the day
Selections of seasonal salads
Selection of sauces
Dessert of the day

GOURMET BARBECUE *

€60 per person, house wine, beers and soft drinks included.

**Supplement on meeting packages: €15 per person.*

Skewer of beef marinated with 4 spices
Merguez sausages with subtle blend of mint
and coriander or plain merguez
Country sausage with herbs or three-cheese sausage
Rack of lamb braised with garlic and herbs
Chicken drumstick caramelized with Caribbean spices
Grilled duck skewer with aromatic herbs
and sun-dried tomatoes or fresh chorizo
(supplement of €5 per person)
Prawns marinated in sweet spices or papillote
of fresh salmon with honey, lime and coriander

SELECTION OF SALADS

(Choice of 6 salads)

Salad of cherry tomatoes with fresh basil,
diced mozzarella, white balsamic vinegar
Celery salad, Remoulade dressing and sweetcorn
Carrot salad with fresh orange juice and ginger
Salad of cucumbers pickled in dill, honey
and mustard, sweetcorn and fresh herb dressing
Pasta salad with sun-dried vegetables, rocket and “house” pesto
Salad of farfalle, turmeric, peppers, peanuts,
papaya, aromatic herbs and Parmesan shavings

Potato salad with fresh herbs
and “house” mayonnaise
Salad of peppers in ginger caramel,
red onions, rice vinegar, fresh coriander
Oriental-flavored tabbouleh
Rocket salad, dried tomatoes,
grapes, walnuts, apples, herb dressing
Salad of mesclun, scallions, mango,
cherry tomatoes, walnuts, balsamic cream
Bulgur salad, compote of onions and grapes, peppers,
cashews, parsley, coriander and orange segments
Thai rice, yellow and orange peppers, coriander, Indian
spices (tandoori), papaya, flat-leaf parsley and red onions
Brochette of vegetables to grill on the barbecue
Provençal ratatouille (served warm)

SIDE DISHES

Grilled new potatoes
with Provençal flavors

HOMEMADE SAUCES

(3 sauces to choose from the following varieties)

Thousand Island
Barbecue (ketchup, chili pepper,
honey, olive oil and herbs)
Curry
Mayonnaise
Tartare
Aioli
Bread rolls + butter

DESSERT BUFFET

VIP BUFFET *
- MEAT AND FISH -

€75 per person, house wine and soft drinks included.

Supplement on meeting packages: €30 per person.

T-bone steak
Spare ribs in BBQ sauce
(ketchup, honey, herbs, chili pepper)
Merguez with mint and coriander or plain merguez
Cheese sausages
Rack of lamb marinated in garlic
Brochette of marinated duck with dried tomatoes
or fresh chorizo (delicious grilled on the barbecue)

FISH

Brochette of prawns marinated with honey, soy,
caramelized ginger, lemongrass and coriander
Papillote of fresh salmon with honey, lime and fresh herbs

SELECTION OF SALADS

Salad of cherry tomatoes with fresh basil
and diced mozzarella, white balsamic vinegar
Celery salad, Remoulade dressing and sweetcorn
Carrot salad with fresh orange juice and ginger
Salad of cucumbers marinated in dill
or fromage blanc and aromatic herbs
Pasta and sun-dried vegetable salad,
with rocket and “house” pesto
Salad of farfalle, turmeric, peppers, peanuts,
papaya, aromatic herbs and Parmesan shavings
Potato salad with fresh herbs and mayonnaise
Salad of peppers caramel of ginger, red onions,
rice vinegar, agave syrup and fresh coriander
Oriental-flavored tabbouleh
Rocket salad, dried tomatoes, grapes,
walnuts, apples, herb dressing

Salad of mesclun, scallions, mango,
cherry tomatoes, walnuts, balsamic cream with ginger
Bulgur salad, compote of onions and grapes,
peppers, cashews, parsley, coriander and orange segments
Thai rice, yellow peppers, coriander, Indian
spices (tandoori), papaya, flat parsley and red onions
Brochette of vegetables to grill on the barbecue
Provençal ratatouille (served warm)

SIDE DISHES

Potato grilled with herbs
Fresh parsley and garlic butter
Bread rolls

HOMEMADE SAUCES

Cocktail
Barbecue (ketchup, chili pepper,
honey, olive oil and herbs)
Curry
Mayonnaise
Tartare
Béarnaise
Aioli

DESSERT BUFFET

AMERICAN BARBECUE *

€55 per person, house wine and soft drinks included.

Supplement on meeting packages: €10 per person.

SELECTION OF SALADS

Grilled corn cobs

Baked beans

Coleslaw

Salad of cherry tomatoes with fresh basil,
diced mozzarella, white balsamic vinegar

Celery salad, Remoulade dressing and sweetcorn

Carrot salad with fresh orange juice and ginger

Salad of cucumbers pickled in dill, honey
and mustard, sweetcorn and fresh herb dressing

Pasta salad with sun-dried vegetables, rocket and “house” pesto

Salad of farfalle, turmeric, peppers, peanuts,
papaya, aromatic herbs and Parmesan shavings

Potato salad with fresh herbs and “house” mayonnaise

Salad of peppers in ginger caramel, red onions,
rice vinegar, agave syrup and fresh coriander

Oriental-flavored tabbouleh

Rocket salad, dried tomatoes,
walnuts, apples, herb dressing

Salad of mesclun, scallions, mango,
cherry tomatoes, walnuts, balsamic cream

Bulgur salad, compote of onions and grapes, peppers,
cashews, parsley, coriander and orange segments

Thai rice, yellow peppers, coriander, Indian
spices (tandoori), papaya, flat parsley and red onions

Provençale ratatouille (served warm)

(Supplement of €1.50 per person)

MEAT

Genuine “Uncle Sam” hamburger

Buffalo wings

Grilled bacon with Indian spices

Spare ribs caramelized
in honey and BBQ sauce

Cheese sausage

Knife-cut ribeye steak

(Supplement €5 per person)

Cajun grilled prawns

SIDE DISHES

Provençal-flavored grilled new potatoes

HOMEMADE SAUCES

Barbecue

Mayonnaise

Ketchup

Bread rolls + butter

DESSERT OF THE DAY

spit-roast
supplements

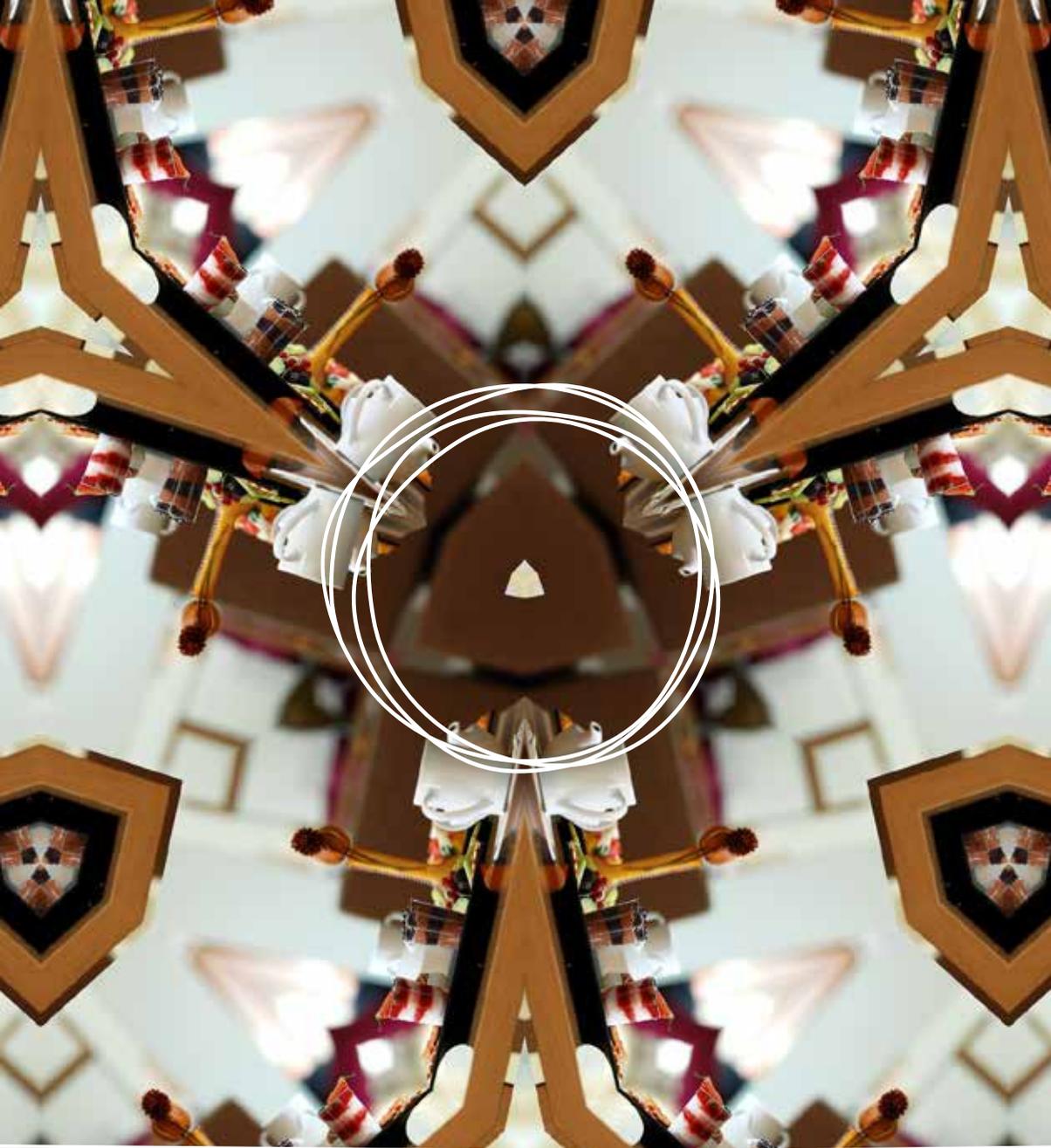
Minimum 40 people

Beef spit-roast: supplement €24 per person

Suckling pig spit-roast: supplement €18 per person

Wild boar spit-roast: supplement €23 per person

Lamb spit-roast: supplement €18 per person



DOLCE
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