

# MENU

# The STABLES Café

A PLACE SHAPED  
BY ART

BRUSSELS  
ESTD. 2022

*By The Merode*



# BREAKFAST

FROM 8AM TILL 11AM

GRANOLA BOWL	8€
<i>Plain Sheep Milk Yogurt, Seasonal Marmelade, Granola, Honey &amp; Fresh Fruits</i>	
SOFT BOILED FARM EGG "MOUILLETES"	7€
<i>Extras : Smoked salmon (+4€) / Smoked ham or Cheese (+3€)</i>	
AVOCADO SOURDOUGH TOAST	11€
<i>Extras : Smoked salmon (+4€) / Smoked ham (+3€) / Perfect egg (+2€)</i>	
CROISSANT / PAIN AU CHOCOLAT	3€

# TAPAS

FROM 4PM TILL 6PM

MARINATED OLIVES WITH OIL AND SEA SALT	5€
LEBANESE BREAD KHOBEZ WITH DIPS	14€
GRILLED ALMONDS	5€
CHEESE SELECTION OF THE MOMENT	11€
<i>Artisanal Selections by Julien Hazard</i>	
CHARCUTERIE SELECTION OF THE MOMENT	12€
<i>Artisanal Selections by Julien Hazard</i>	
SUCRINE (2 PC)	7€
<i>Sucrine, pork, herbs, soja-lemon vinaigrette</i>	
PICKLED SEASONAL VEGETABLES	5€

# AFTERNOON TREATS BY MAISON DANDOY

COMPTOIR FROM 4PM TILL 6PM

# LUNCH TIME

FROM 12PM TILL 3PM

## STARTERS

GAZPACHO OF THE DAY	10€
GRILLED ASPARAGUS	12€
<i>Green and White Asparagus, Red Chili Emulsion and Toasted Sesame</i>	
SHRIMP CROQUETTE	11€ / PIÈCE
<i>Parsley Mayonnaise, Lime Gel</i>	

## MAINS

SEA BREAM CEVICHE	22€
<i>Freshly Cut Raw Vegetables, Shrimp, Leche de Tigre</i>	
MERODE CAESAR	24€
<i>Tender poultry, creamy Avocado, Anchovies, Perfect egg</i>	
MERODE TARTARE	26€
<i>Beef, Tuna, Pickles, Shimenji and Mustard Seeds</i>	
ROASTED HISPI CABBAGE	18€
<i>Sweet Potato Mousseline, Pecan Pesto, Mizuna, Pine Nuts</i>	
GRILLED SEA BASS	28€
<i>Grenaille Potatoes, Ajo Blanco</i>	
IRISH RIB-EYE	34€
<i>Seasonal Vegetables, Salsa Verde</i>	
CLUB SANDWICH	25€
<i>Poultry, Fried Egg, Smoked Bacon, Wasabi Mayo, Served With Fresh Cut Fries</i>	
FRESH SUMMER SALAD	18€
<i>Yeast Sauce, Pickled Seasonal Vegetables</i>	

## SIDES

STEAMED SEASONAL VEGETABLES	4€
FRESH CUT FRIES, MAYO WASABI	4€
ROASTED BABY POTATOES WITH GARLIC AND PARSLEY	6€
CRISPY SALAD, FLAVOURED HERBS	5€

## DESSERTS

CAFÉ GOURMAND	10€
<i>Black coffee or Tea, Weekly Treats</i>	
CRUMBLE WITH SEASONAL FRUITS	10€
<i>Warm crumble served with seasonal fruits</i>	
DAME BLANCHE	12€
<i>Homemade Vanilla ice cream, Chokotoff sauce</i>	
ORANGE CRÊPES SUZETTE	14€
<i>Flambéed crêpes with Caramelized sauce</i>	

# DINNER TIME

FROM 6PM TILL 10PM

## STARTERS

SPRING ASPARAGUS DUO	12€
<i>Green and White Asparagus, Mustard and Honey Vinaigrette and Croutons, Fried Leek</i>	
SEA BREAM CEVICHE	14€
<i>Shrimp Leche de Tigre</i>	
MIXED TOMATOES CARPACCIO	11€
<i>Chef's Vinaigrette</i>	

## MAINS

BINCHOTAN GRILLED OCTOPUS	28€
<i>Creamy Carrot Mousseline, Soja glazed vegetables, Katsuobushi, Spiced Vinaigrette</i>	
BEEF TARTARE	26€
<i>Black Lemon Mayonnaise, Shallots, Radicchio Salad, Pangrattato</i>	
VEGETARIAN TARTARE	18€
<i>Black Lemon Mayonnaise, Shallots, Radicchio Salad, Pangrattato</i>	
SEA BASS FILLET	32€
<i>Chili and Lime Sauce, Fresh Herb Salad</i>	

## SIDES

STEAMED SEASONAL VEGETABLES	4€
FRESH CUT FRIES, MAYO WASABI	4€
ROASTED BABY POTATOES WITH GARLIC AND PARSLEY	6€
CRISPY SALAD, FLAVOURED HERBS	5€

## DESSERTS

CAFÉ GOURMAND	10€
<i>Black coffee or Tea, Weekly Treats</i>	
CRUMBLE WITH SEASONAL FRUITS	10€
<i>Warm crumble served with seasonal fruits</i>	

A RESTAURANT BY  
THEMERODE

