



VAN DER VALK
BRUSSELS AIRPORT

GARDEN OF SECRETS

WINTER EDITION

HOTELBRUSSELSAIRPORT.COM

GARDEN OF SECRETS

WINTER EDITION

WINTER WELCOME

- Bitterballs of sweetbread and truffle
- Wraps of smoked duck and red cabbage
- Forest mushrooms soup
- Rye bread with cream cheese and Norwegian Salmon

€20,00
p.p.

WINTER WALK

- Grissini with dippers on the table

- Bread with beurre noisette butter
- Beef carpaccio with celeriac and lettuce
- Beetroot with Pierre Robert, ricotta and frisée
- "Grootmoeders snert" - traditional Dutch pea soup with celery, potatoes, smoked sausage and bacon
- Stuffed portobello with goat cheese, spinach and bell pepper
- Spinach risotto with smoked halibut and dill
- Beef bourguignon with creamy purée and truffle

- Moelleux
- Winter tiramisu with dark fruit
- Stew pears with sabayon
- Grilled peach

€60,00
p.p.

WINTER FEAST

- Swiss potato rösti with sour cream
- Bratwurst, sauerkraut on bread
- Flammkuchen with potatoes, bacon and chives
- Kurtus kalacs (depending on availability)
- Speculoos tiramisu

€40,00
p.p.

CHEESE RACLETTE APPETIZERS

- Deer carpaccio
- Beech mushroom
- Teriyaki lak
- Spring onion

CHEESE DIPPERS

- Dried ham and salami platter
- Charlotte steamed potatoes
- Toasted focaccia
- Tomatoes
- Crispy tortilla wraps with bell peppers
- Vegetables skewers
- Sweet & Sour vegetables

€32,50
p.p.

BEVERAGE PACKAGES

SHOT OF DUTCH GIN ON ARRIVAL IN CHALET

Cactus, vanilla or apple

€9,00*
1 shot

APERITIF

Cava, beer (Stella), soft drinks, red/white wine

€21,00*
hour

DINNER WINTER DRINKS

Beer (Lefe winter, Stella), soft drinks, red/white wine, coffee/tea

€24,50*
3 hours

AFTER DINNER WINTER DRINKS

Beer (Lefe winter, Stella), soft drinks, red/white wine, coffee/tea

€28,00*
hours

*per person




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MINIMUM 30 PEOPLE - VENUE RATE NOT INCLUDED
CONTACT OUR BANQUETING TEAM AT [BANQUETING@BRUSSELS.VALK.COM](mailto:banqueting@brussels.valk.com) OR +32 2 277 20 21