



Welcome at the Mess !

We thank you for your interest for the restaurant "Le Mess" for your event and we will endeavor to offer creativity and quality in optimal quality-price ratio.

The choice between the appetizers, starters and desserts should be notified to us 48 hours in advance.

Our group menus are made for groups of minimum 10 people. The number of seats reserved until 24 hours before your event will be considered final and will serve as a basis for invoicing.

Only respect for these few constraints enables us to guarantee a quality service.

We look forward to welcome you to the Mess and remain at your disposal for any further information.

Le Mess

Boulevard Louis Schmidt 1 – 1040 Bruxelles 02 734 03 36 – info@lemess.com



Wine packages*

1/2 bottle of wine / pers

10 €/pers

Pays d'Oc - Clos de Belloc blanc 2016 - Vermentino Sauvignon

Pays d'Oc - Clos de Belloc rouge 2015 - Grenache, Syrah, Merlot

13€/pers

Bordeaux - Château Mémoires blanc 2015 - Sauvignon Organic

Bordeaux - Château Mémoires rouge 2015 - Cabernet, Sauvignon, Merlot Organic

16 €/pers

Coteaux d'Aix - Galinette 2015 - Biodynamics and nature

Bordeaux - Château Priolat 2012 - Cabernet Sauvignon

Drinks packages

11 €/pers

Cava "Herencia", water and coffee

15 €/pers

Glass of Champagne Monopole Heidsieck, water and coffee

** Any other wine from the card can also be served*



Group menu (3 courses)

Menu at 40€/pers

Home made grey shrimps croquettes

or

Tartar of seasonal vegetables, fresh salmon

Coucou de Malines poultry low t° cooked, vegetal béarnaise, tarragon

or

Hake back in herb crust, coconut, courgette spaghetti

or

Risotto of quinoa verde

The duo gourmand of Le Mess



Festive Group menu (4 courses)

Menu at 50 €/pers

Wild gambas tartar, fennel, sour apple with yuzu flavour

or

Matured Holstein beef carpaccio, pecorino, seeds and microgreens of sunflower

Veal low t° cooked, oyster mushrooms, Brussels chicory

or

Grilled sea bass, seasonal vegetables tian, fresh lemon thyme

or

Risotto of quinoa verde, green asparagus, parmesan

The festive Trio gourmand of le Mess