

Unique Dinner Experience



ONE FULL NIGHT OF RED FUN !!

Qbic



MotleyBrussels
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MOTLEY

MENU February 2021

Back to the Pasture :

Beef Tartar/ Shimeji/ Enoki/ Oyster sauce/ Smoked olive oil/ Truffle/ Polenta Chips
Tartare de boeuf/ Shimeji/ Enoki/ Sauce d'huîtres/ Huile d'olive fumée/ Truffe/ Chips de polenta
Or

Tomato medley:

Goats Cheese/ Sweet & sour tomatoes/ Red onion pickle/ Thai basil oil/ Black olive powder
Fromage de chèvre/ Tomates aigres -douces/ Pickle de l'oignon rouge/ Huile thaïlandaise/ Poudre d'olive noire

—
Degustation of several Saké

Dégustation d'un assortiment de Saké

—
Grilled Hake/ Broccoli puree/ Candy cauliflower/ Olive oil tuile/ Radish
Merlu grillé /Purée de brocoli/ Chou-fleur sucré/ Tuile à l'huile d'olive/ Radis
Or

Salt Rubbed Rib eye steak/ carrot textures/ spring onion/ charred leek/ chervil
Entrecôte salée/ textures des carottes/ oignon jeune/ poireau grillé/ cerfeuil

—
Cheesecake/ crumble/ mango cream

*In order to follow the federal guidelines on Covid-19, all alcohol drinks will be served before 20 :00 to your table, sure you will handle :-)

White

Le facteur su'l velo 2019

Floral Chenin Blanc – Vouvray, AOC Loire

Côte de Rhône AOC Les Chassieux

2017

35

Full bodied white wine with Vionier & Marsanne – AOC Côtes du Rhône

Esch Hab Die Garn

2018

39

Light sweet wine with hints of leather – Gewurztraminer & Muscat – AOC Loire

Red

Meinklang – Burgenland rot

2017

35

Full bodied BIO wine with hints of red fruit and noble tannins – Zweigelt,

Austria

Qui a bu boira

35