



KWINT

TASTING

K W M E N U S T

KWINT

RESTAURANT SITUATED IN THE HEART OF THE BRUSSELS' CONGRESS HALL AND THE HISTORIC QUARTER.
KWINT WAS IMAGINED BY ARNE QUINZE AND WELCOMES YOU IN A DESIGN AND WARM DECOR.

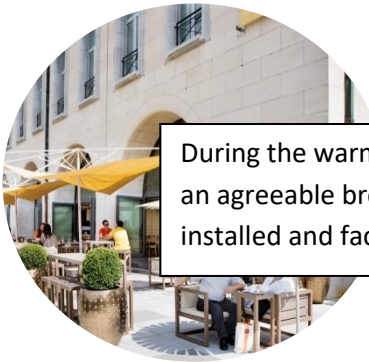


Space, comfort, light and design are the first words crossing your mind when you come in.

The restaurant has 5 majestic windowed arches which let the sunshine come in, gleaming the enormous sculpture of Arne Quinze: Nomad, the real vertebral column of the house.



A new menu, light and creative, emphasizing fresh products and quality.



During the warm days, the large terrace invites you to enjoy an agreeable breath of air while you are comfortably installed and face the splendid old Brussels panorama!

KWINT

AN EXCEPTIONAL PANORAMA OF BRUSSELS' OLD TOWN, A UNIQUE CONTEMPORARY SURROUNDING AND PHENOMENAL PRODUCTS (MAISON DE LA TRUFFE AND CAVIAR KASPIA)

MAKE IT THE PLACE TO BE!

RESTAURANT CAPACITY:

MAXIMUM OF 150 PERSONS WHEN SEATED AT TABLE DURING WINTER AND 300 DURING SUMMER

MAXIMUM OF 250 PERSONS FOR A WALKING COCKTAIL DURING WINTER AND 600 DURING SUMMER

THE MENUS INCLUDE:

- Printing of the menus – Upon request
- Cloakroom
- Wi-Fi connection

WE ALSO PROPOSE:

- Musical entertainment
- Floral decoration
- Panels for separation

We ask a 75% advanced payment to definitively validate the reservation

The balance should be settled on the spot

Menus are available for groups of 10 or more only

We kindly ask you to communicate at least 3 days in advance the choice of everybody.

KWINT MENU

STARTERS

Sea bream ceviche, mango and cranberry

MAIN COURSES

Atlantic salmon fillet and fried seasonal vegetables

Or

Veal filet mignon with truffle sauce and potato gratin

DESSERT

Roasted pineapple flambé with rum and ice cream with coconut

Coffee or tea

Price per person: 42€ Taxes and service included (drinks exclusive)

We ask a 75% advanced payment to validate definitively the reservation

The balance should be settled on the spot

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NORTH SEA MENU

STARTERS

Duetto of shrimps croquettes from the Belgian coast

MAIN COURSES

Sea bass fillet with fennel and mushrooms

Or

Beef Simmental with Béarnaise sauce and fresh French fries

DESSERTS

Tarte Tatin with apples

Coffee or tea & sweets

Price per person: 49€ Taxes and service included (drinks exclusive)

We ask a 75% advanced payment to validate definitively the reservation

The balance should be settled on the spot

Menus are available for groups of 10 or more only

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COUDENBERG MENU

Appetizer

STARTERS

Mare Nostrum Red tuna tartar

MAIN COURSES

Rack of lamb and couscous as in the south of Spain

Or

Lacquered cod fillet with ginger honey and saké

DESSERTS

Hot chocolate cake, flavored custard with orange blossom

Coffee or tea & sweets

Price per person: 58€ Taxes and service included (drinks exclusive)

We ask a 75% advanced payment to validate definitively the reservation

The balance should be settled on the spot

Menus are available for groups of 10 or more only

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17, PLACE DE LA MADELEINE, PARIS MENU

Appetizer

STARTER

Scrambled eggs with black truffle of Périgord

MAIN COURSES

Suckling veal chop with mange-tout peas and fresh French fries with truffle

Or

Baked garlic sea bass fillet with shallots and sweet-sour of gamay

CHEESE

Brie cheese with black truffle from Alba

DESSERT

Iced nougat and red fruits juice

Coffee or tea & sweets

Price per person: 84€ Taxes and service included (drinks exclusive)

We ask a 75% advanced payment to validate definitively the reservation

The balance should be settled on the spot

Menus are available for groups of 10 or more only

We kindly ask you to communicate at least 3 days in advance the choice of everybody.

WINE

The hereafter fixed packages include 50cl mineral water & 3 glasses combined white or red wine per person.

Choose a white and a red wine.

WINE PACKAGE AT 15€ PER PERSON:

50cl mineral water and 3 glasses of A.O.C Ventoux, Terre de Truffes, white and red.

FIXED PACKAGE WINE AT 20€ TAXES AND SERVICE INCLUDED PER PERSON

Red wine

Montepulciano d'Abruzzo Masciarelli

White wine

Sauvignon Tardo, Villa Sandi

FIXED PACKAGE WINE AT 24€ TAXES AND SERVICE INCLUDED PER PERSON

Red wine

Château Lacombe-Noiallac, Médoc

White wine

Pinot Gris Château de Bon Baron, Côtes de Sambre-et-Meuse (Belgique)

WINE

FIXED PACKAGE WINE AT 30€ TAXES AND SERVICE INCLUDED PER PERSON

Red wine

Crôzes-Hermitage, Domaine des Rémizières

White wine

Mâcon La Roche Vineuse, Olivier Merlin

FIXED PACKAGE WINE AT 40€ TAXES AND SERVICE INCLUDED PER PERSON

Red wine

Nero D'Avola Harmonium Firriato Sicilia

White wine

Trebbiano, Castello De Semivicoli, Masciarelli d'Abruzzo

APERITIF

A GLASS OF PROSECCO VILLA SANDI 7,50€

A GLASS OF CHAMPAGNE BRUT DUVAL LEROY OR ROYAL KIR 12,50€

A GLASS OF CHAMPAGNE ROSÉE OF SAIGNÉE DUVAL LEROY 15€

A GLASS OF CHAMPAGNE DEMOISELLE “LA PARISIENNE » VRANCKEN 16€

OPEN BAR 1H 25€

(FRUIT JUICE, SODAS, RED AND WHITE WINE, BEER, WHISKY, GIN, RHUM AND MINERAL WATER)

OPEN BAR CHAMPAGNE 1H 30€

(FRUIT JUICE, SODAS, RED AND WHITE WINE, MINERAL WATER BEER, WHISKY, GIN, RHUM AND CHAMPAGNE BRUT)

SUPPLEMENTARY THE CHEF PROPOSES:

- 3 COCKTAIL APPETIZERS 8€/PERSON
- 6 COCKTAIL APPETIZERS 15€/PERSON

COCKTAIL

COCKTAIL 15 APPETIZERS AT 85€ TAXES AND SERVICE INCLUDED PER PERSON
(Mixed of cold, warm, and sweet pieces)

COCKTAIL 18 APPETIZERS AT 95€ TAXES AND SERVICE INCLUDED PER PERSON
(Mixed of cold, warm, and sweet pieces)

COCKTAIL 24 APPETIZERS AT 115€ TAXES AND SERVICE INCLUDED PER PERSON
(Mixed of cold, warm, and sweet pieces)

The cocktails include an Open Bar :

Brut Champagne, White Wine, Red Wine,
Cola, Mineral and Sparkling Water, Fruit Juice

We draw your attention to the Champagne quota fixed on a base of 25 bottles for 100 persons.
Every Champagne supplement will be invoiced according to our going rates.

We draw your attention to the White and Red Wine quota fixed on a base of 20 bottles
(combination of both) for 100 persons. Every Wine supplement will be invoiced according to our
going rates.

YOUR CONTACT FOR ALL GROUP RESERVATION:

INFO@KWINTBRUSSELS.COM

KWINT

MONT DES ARTS

1000 BRUSSELS

PHONE : 02 505 95 95

WWW.KWINTBRUSSELS.COM

