

THE POET

FEBRUARY

ANTIPASTI PLATER

1 PAX 12
2 PAX 18

Parma ham, tomato tapenade, mozzarella, piquillos, chunk of Parmegiano Reggiano

SOUP OF THE DAY

9

Ask for the daily flavor

CREAMY BURRATA

16

Italian cow milk cheese on a bed of hummus, young leaves and nuts

OXTAIL CROQUETTES

14

Breaded deep fried dumpling of oxtail and tomato relish.

SARDINES IN A CAN « CONNETABLE 2018 »

15

Sardines (a fish from the herring family) served in a can, accompanied with red onions, toast and young leaves.

BONITO SALAD

15

Bonito fish (a fish from the tuna family), avocado cream, quinoa, herb salad, pomegranate and nuts with a sesame dressing.

Renaissance Brussels Hotel

Rue du Parnasse 19,

1050 Bruxelles

Tel: +32 2 505 29 29



MAIN

CROQUE MONSIEUR 16

Tomme de Savoie, ham, truffle bechamel, french fries

PAPPARDELLE ALLA NORMA 16

Eggplant ragout and ricotta

ROASTED COD FISH 25

Cod fish roasted served with a lentil ragout, xeres (a sherry vinegar) truffle oil and burnt bread cream

7 HOURS LAMB SHANK 23

Slow roasted lamb on the bone accompanied with a carrot and ginger mousseline and bok choy (a traditional Chinese cabbage)

300GR HOLLSTEIN RIB EYE TATAKI 28

300g glazed ribeye steak with a mizuna and herb salad, a black garlic dip and sweet potato fries

THE POET BURGER 18

200gr beef, crispy bacon, cheddar cheese, French fries, Andalouse sauce

FISH & CHIPS 18

Deep fried cod in a blonde beer tempura batter served with a tartar sauce and fries

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DESSERT

APPLE PIE	9
CLASSIC CRÈME BRÛLÉE	9
CHOCOLATE MOELLEUX Stracciatella ice cream and Chantilly	9
DAME BLANCHE Vanilla ice cream, Chantilly, chocolate sauce	9
FRUIT SALAD	9

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