

# KITCHEN & BAR

AT COURTYARD

## SHARERS

### DIPS PLATTER

Tapenade, Artichoke & Tomato Dips,  
Sourdough Bread, Focaccia, Olives, Salami,  
Little Gem and Gourmet Salad ..... 14.50

### COLD CUTS BOARD

Selection of 4 Meats, Bread & Dips ..... 14.00

### CHEESE BOARD

Selection of 4 Cheeses, Bread & Dips ..... 14.00

## BOWLS

### ONION SOUP

Toast & Chimay Cheese ..... 7.00

### MARKET VEGETABLE SOUP

Toasted Bread ..... 6.00

### CAESAR SALAD

Romaine Lettuce, Croûtons, Parmesan ..... 14.50  
Add Chicken ..... 5.50

### COLD SOBA NOODLES

Edamame, Spring Onions, Red Cabbage,  
Carrot, Lime, Radish, Sesame Seeds,  
Cucumber & Soya Dressing ..... 14.00  
Add Chicken ..... 5.50  
Add Shrimps ..... 6.00

### QUINOA BOWL

Nori, Ginger, Spinach, Carrot, Cucumber, Kohlrabi,  
Frisee Salad, Cherry Tomatoes, Edamame,  
Grilled Orange & Lime Dressing ..... 17.50

### PENNE RAGÙ BOLOGNESE

Ground Beef, Tomato Vegetable Sauce,  
Parmesan Flakes ..... 18.00

### BEEF RENDANG (CHEF YUDI'S SPECIALTY)

Indonesian Braised Beef in Coconut Milk,  
Chili, Steamed Rice, Krupuk ..... 24.50

### THREE-BEAN CHILI POT

Eggplant, Corn, Bell Pepper, Tomato, Chili Flakes,  
Sour Cream and Choice of Rice or Nacho Chips ..... 16.00

## SIDE DISHES

Pepper Sauce / Mushroom Sauce ..... 4.50 per  
Salad / Seasonal Vegetables ..... portion  
Belgian Fries / Mashed Potatoes / Steamed Rice

## LOCAL TASTES

### BELGIAN CROQUETTE (1 PIECE)

Salad, Aioli  
Cheese Croquette  ..... 7.00  
Grey Shrimps Croquette ..... 9.00

### STEAK TARTARE

Shallots, Peppers, Capers, Gherkins Pearl Onions,  
Worcestershire, Tabasco, Tartare Sauce, Belgian Fries ..... 22.00

### GRILLED SALMON 160G

Served on a bed of Fregula Risotto,  
Vierge Sauce & Green Sauce ..... 21.00

## FAVORITES


### CHEF'S SALAD

Goat Cheese & Grilled Chicken, Baby Leaf  
Spinach, Apples, Dried Fruits Sesame Seeds,  
Raspberry Dressing ..... 19.50

### K&B CLUB SANDWICH

Roast Turkey, Bacon, Salad, Tomato  
Mayonnaise & Belgian Fries ..... 18.00

### K&B BURGER 200G

Caramelized Onions, Burger Sauce, Iceberg,  
Tomato, Gherkin, Belgian Fries ..... 22.00  
Add Chimay Cheese, Cheddar or Bacon ..... 1.50 each  
Make it vegetarian  ..... 20.00

### GRILLED CHICKEN BREAST BURGER

Paprika Mayonnaise, Baby Gem, Cheddar Cheese,  
Guacamole, Jalapenos, Belgian Fries ..... 20.00

### FISH AND CHIPS

Breaded Sustainable Cod, Tartare Sauce,  
Belgian Fries ..... 20.00

### RIB-EYE STEAK 350G

Home-made Maître d'Hôtel Butter ..... 31.00

## SWEETS

CHEF'S CRÈME BRÛLÉE  ..... 9.00

BELGIAN CHOCOLATE MOUSSE  ..... 9.00

Please inform your waiter of any food allergies. An allergen list per dish is available. All prices are in euro and include VAT and service charge.



Vegan / Plant-based



Vegetarian



Courtyard By Marriott Brussels  
Avenue des Olympiades, 6  
1140, Evere  
+32 2 337 08 36  
@courtyardbrussels