GULLIVERS RESTAURANT

	Soup of the Day 🗸	9
	French Onion Soup Dark Leffe beer & cheese	12
	White & Green Asparagus Perfect egg, mousseline with Espelette pepper & chlorophyll tuile	17
	Crusted Cheese Fondue Hoegaarden white beer, croutons & green salad	15
	Smoked Salmon Cream Cheese, fennel, red currant gel & vegetable charcoal crumble	16
	Prawn Sambucca, crushed tomato, cream & Timut pepper	17
S	Cloth Wrapped Duck Liver Red fruits & onion jam, fig & salted cacao crumble	22
S	Caesar Salad Romaine lettuce, croutons, pancetta, goat cheese, sundried tomato & anchovy	17
	Baby Spinach Salad Courgette, broad beans, snow peas, goat cheese, kiwi & hazelnuts	16
	Liège Frisée Salad Pancetta, potato, snow peas, white asparagus & pro body bread crouton	17
	+ Chicken + Prawns + Dry cured hot smoked salmon	3 5 6

Before placing your order, please inform your waiter if a person in your party has a food allergy. The make-up of our dishes and their ingredients are likely to be changed. All prices are in euro and include VAT and service charge.



Sheraton Brussels Airport Hotel
Brussels National Airport, Brussels, Belgium, 1930 | +32 2-7108000

\triangleleft	Margarita Pizza 🔊 Tomato, mozzarella & oregano		16	
	Pepperoni Pizza Bell pepper & chorizo			18
	Seasonal Pizza Artichoke, fig & ricotta			17
	Spaghetti Bolognese			17
	Ham & Cheese Fettucine Parmesan cheese, cream, Emmenthal crisps, grilled & confit ham			18
	Artichoke & Pecorino Ravioli Artichoke Barigoule & reduced carrot juice			19
	Wild Seabass Fillet Smoked bell pepper coulis, eggpl	ant caviar & quinoa pilaf		28
	Cauliflower & Celery Texture Surned leek, celeriac puree, chlorophyll aioli & chestnut			23
	Pistachio Crusted Lamb Fillet Rösti potato, confit spring carrots & cumin carrot puree			
	Spring Risotto English peas, broad beans, snow	peas, asparagus & goat cheese fe	nugrec bio	19
	CHARCOAL GRILL Served with one side dish and on	e sauce of your choice		
	Spring Chicken Iberico Pork Ribeye Dry-Aged Belgian Ribeye Belgian Beef Fillet Salmon Fillet		500g 200g 350g 250g	26 24 38 36 26
	SIDE 4 Seasonal vegetables Green salad Belgian Fries Sweet potato fries Mashed potatoes	SAUCES 3 Creamy green pepper sauce Béarnaise sauce Maître d'hôtel butter Mushroom sauce		

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Mexican Veggie Burger Red beans, chilli, avocado, Pico de Gallo, rocket salad & spicy mayonnaise	20
Beef Burger Lettuce, onion, pickles, tomato, bacon, cheese & spicy mayonnaise	23
Sourdough Club Sandwich Chicken, bacon, lettuce, tomato, egg & grain mustard mayonnaise	21
Cheesy Fries Shredded confit duck, duck jus, blue cheese & truffle oil	14
Fish & Chips Beer battered cod fillet & mushy peas	23
Steak Tartare Hand-cut, green salad & grilled country bread	23
Fries Basket	10
BBQ Chicken Wings	14
Sweet Potato Fries Basket	12
Onion Rings Basket	14
Cheese & Schrimp Croquettes	16
Cheesy Fries & Duck Gravy	14

DESSERTS SERTS

Crème Brûlée	10
Chocolate Mousse & Vanilla Cream	9
Homemade Fruit Salad	9
Tarte Tatin 2.0 Almond milk ice cream	10
Chocolate Fondant Blonde beer ice cream & salted caramel	10
Shortbread Pie, Cream cheese, raspberry & speculoos	10
Spring Mille-Feuille, Wild strawberry & lime	10
Belgian Cheese Platter Chimay Rouge, Bleu des Moines, Brugge Dentelle, goat cheese, crackers, grapes & nuts	14

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