



THE SISTER
Brussels Café

*HOME MADE.FOOD PRODUCED by ORGANIC FARMING.WHOLE FOOD & HEALTHY INGREDIENTS
VEGAN FRIENDLY.FRESH VEGGIES & GREENS.RAW DESSERTS*

Beetroot Soup with Coconut and Blueberries

or

Sweet Chestnut Soup with Maple Syrup caramelized Walnuts

Cod Carpaccio, Fresh Tomatoes & Kalamata Tapenade

or

Sheep Feta Salad with Beetroot & Poppy Seeds

Farm Chicken with Grappes and Rice

or

Pineapple Shrimp with Rice

Mojito Sorbet

or

Pear in Rioja Red Wine

½ bottle of Chardonnay or Tempranillo Lobetia Wine and ½ Water

45,00 € per person, VAT and service included

LUNCH OR DINNER 20-50 GUEST

You will be pleased to know that we have a magnificent dining room available on the first floor. Our menu can be adapted in function of the type of event you wish to organise (engagement, wedding, birthday, business lunch...). The choice of menu and dishes must be communicated at least five days before the banquet. The number of guests must be communicated at least 72 hours before the banquet: this number will be used as the base for the final bill.



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Olives Tapenades
Gouda Cheese & Dried Tomatoes
Belgian Dried Sausage
Brie & Honey Toast
Grilled Peppers Toast
Bean Tapenade & Almond Toast
Cheese Paprika Toast
Goat Cheese Tzatziki Glass
Sheep Feta Salad with Beetroot & Walnuts Glass
Mozzarella & Cherry Tomato Salad Glass
Belgian Meat Ball & Moustard

Fruits with Hot Chocolat

Welcome Drink (Draught Beer, Cola or Ice Tea OhSoFair, Coffee, Tea)

Or

Exotic Cocktail (Punch with Fruits)

15,00 € per person, VAT and service included

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Celery-Coconut Soup with grilled Appel

or

Carrot & Apple & Ginger Soup

Artichoke Carpaccio, Origan & Hazelnuts

or

Chia Yogurt Salad with Beetroot & Apple

Raw Zucchini Lasagna

or

Daal Butternut Lentils and Rice

Mojito Sorbet

or

Raw Cakes Tasting

½ bottle of Chardonnay or Tempranillo Lobetia Wine and ½ Water

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