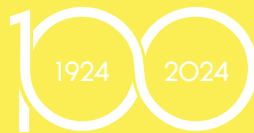




Claridge

Waterloo landmark since 2022

Menus private events venue
Spring 2024



Menu n°1

(2 services)

Aperitif:

A glass of Kir or freshly squeezed fruit juice (tomato, orange or pink grapefruit) or a glass of champagne Maison Gimmonet 15 cl (6,00€ extra) or a glass of Prosecco (3,00€ extra)

•

Starter and main dish OR main dish and dessert



Soup of the day

or

Hot Durbuy goat cheese with honey, mixed salad, croutons

or

Homemade Ostend grey shrimp croquette with lemon & fried parsley (serves 25 max)

or

Parmesan cheese "fondue", lemon, fried parsley

or

Our Toast Cannibale (Tartare steak preparation on toast, speciality)

•

or

Our Filet américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924)

or

The Vol-au-vent (organic chicken), French fries

or

The Small Zeebruges sole meunière, boiled potatoes (+- 200 gr per piece)



Our large Flan caramel (caramel custard), home-made

or

Small Dame Blanche: vanilla ice cream, whipped cream, melted hot Belgian chocolate

or

Small Belgian chocolate mousse



Coffee/tea – Biscuits



Wines

Riesling d'Alsace Cave Cleebourg 2021-22 (white)

or

Chardonnay Cave des collines du Bourdic VDP/OC 2022-23 (white), Picha

or

Bordeaux blanc sauvignon 2022 (white), N. Party

•

Bordeaux rouge Siozard 2020-22 (red), N. Party

or

Château Valcombe, AOC Ventoux Bio, Epicure 2020 (red), Mannaerts-Dedobbeleer

or

Primitivo di Manduria rosso, Puglia 2020-21 (red)

or

Gamay de Touraine Marionnet M.D. 2022 (red), J.-L. Moerman

60,00€ per person, VAT and service included

Menu n°2

(3 services)

Aperitif:

A glass of Kir or freshly squeezed fruit juice (tomato, orange or pink grapefruit) or a glass of champagne Maison Gimmonnet 15 cl (6,00€ extra) or a glass of Prosecco (3,00€ extra)



Our Hot Durbuy goat cheeses with honey, mixed salad, croutons

or

The small Tartar of Red Tuna, in the style of Expo Osaka '70

or

Our Homemade Ostend grey shrimp croquettes with lemon & fried parsley (serves 25 max)

or

Fresh Scottish salmon carpaccio (Red Label) served with toast

•

Salmon steak (Red Label), homemade Béarnaise sauce, Dûchesse potatoes

or

1/2 Spit-roasted chicken, applesauce, boiled potatoes

or

Filet américain (steak tartare) with French fries (recipe imagined by Joseph Niels in 1924)

or

Red tuna steak a la plancha, choron sauce, Dûchesse potatoes



Genuine Brussels waffle with strawberries and whipped cream

or

Dame Blanche : vanilla ice cream, whipped cream, melted hot Belgian chocolate

or

The Delicious Belgian chocolate mousse 'Melba', served with a scoop of vanilla ice cream



Coffee/tea – Biscuits



Wines

Bordeaux blanc sauvignon 2022 (white), N. Party

or

Bourgogne, Vieilles Vignes, Domaine Masse MD 2022 (white)

or

Tentation Rosé, Clos Cibonne, Côtes de Provence 2022 (rosé)

•

St-Nicolas de Bourgueil, Loire, MD 2020-21 (red)

or

Givry, Millebuis, Bourgogne 2019 (red)

or

Chiroubles, Dominique Piron 2021-22 (red)

or

L'Héritage de Chasse-Spleen, Haut-Médoc MO 2019 (red)

70€ per person, VAT and service included

Menu n°3

(4 services)

Aperitif:

A glass of champagne Maison Gimonnet 15 cl
served with a platter of mini parmesan cheese- and shrimp croquettes



Sashimi of tuna and/or salmon (Red Label), Expo Osaka '70 style

or

Our Parmesan croquettes, fried parsley, lemon

or

Small Tartar of Red Tuna, toast

or

Small Niçoise salad with fresh Gibraltar tuna

•

Sea bream in Dugléré sauce, boiled potatoes

or

1/2 Roast chicken, morel sauce, boiled potatoes

or

Sirloin steak (Irish beef) prepared with Gamay de Touraine wine, gratin dauphinois (creamy potato side dish)

or

Sliced chicken, Marengo sauce, boiled potatoes

•

Cheese platter (4 options), small green salad with walnutoil, walnutbread



Our Meringue Glacée with vanilla ice, hot Belgian chocolate & whipped cream (speciality)

or

Madagascar vanilla crème brûlée

or

Sorbet of the day, raspberry coulis



Coffee/tea – Biscuits



Wines

Tentation Rosé, Clos Cibonne, Côtes de Provence 2022 (rosé)

or

Sancerre blanc H. Bourgeois à Chavignol M.D. 2022 (white)

or

Chablis, Bourgogne, Gilles et Nathalie Fèvre M.D. 2022 (white)

•

Zédé de Labégorce, Margaux MC 2019 (red)

or

Château Simard, St Emilion Grand Cru MC 2019 (red)

or

St-Joseph, Domaine de Bonserine, Les Ediles, Côtes-du-Rhône MD 2021-22 (red)

or

Bourgogne Côte-d'Or Pinot noir, "Clos Margot" MD 2022 (red)

80€ per person, VAT and service included



Children menu

(-10 years)



1 piece of croquette with Ostend grey shrimps, lemon, fried parsley

or

1 piece of parmesan cheese fondu, lemon, fried parsley



Sirloin steak, gravy, fresh French fries

or

1 Zeebrugge solette meunière, boiled potatoes (+- 200 gr)



Belgian chocolate mousse, chocolate shavings

or

Little Dame Blanche, whipped cream, hot Belgian chocolate



Non-alcoholic drink of your choice

30,00€ per child, VAT and service included



- For group reservations we also suggest our other restaurants : “**Au Vieux Saint Martin**”, (15-50 people), 38 Grand Sablon, 1000 Bruxelles – www.auvieuxsaintmartin.be, or at “**Au Savoy**” (15-30 people), 35 Place Brugmann, 1050 Ixelles – www.ausavoy.be or “**Au Grand Forestier**” (8-40 personnes), 2 avenue du Grand Forestier, 1170 Watermael-Boitsfort – www.augrandforestier.be.
- Group reservations are handled by our office. You can contact us by telephone on the number **+32 (0)2 513 49 17**, every work day (Monday > Friday) between 08:00 am and 17:00 pm.
- The reservation is valid when the advance payment has been made.
- Prices mentioned are VAT and services inclusive (16% service, 12% VAT on food and 21% VAT on drinks). Prices include cold and warm drinks and food.
- The rates apply for groups between 15 and 40 persons.
- The choice of menu and dishes must be communicated **at least five work days** (Monday > Friday) before the banquet.
- The chosen menu must be identical for the whole group, except in case of allergies or food products that are forbidden in certain religions. Maximum two different choices per service.
- We can print personalised menus to put on the table. This service costs an extra 3€ per menu.
- Any order for products that are not included in the menu will be charged at the price of our restaurant Claridge.
- Included in the price are: **1/3 bottle of white wine and 1/3 bottle of red wine** per person. Bottle of Belgian sparkling and still water, or Bru, available.
- The number of guests must be communicated at least **five work days** (Monday > Friday) before the banquet: this number will be used as the base for the final bill.
- In case the number of people actually present is lower than the number of people for which the reservation was made, the costs will be 50 % of the difference between the number of confirmed guests and the number of actually served guests, on the basis of the agreed menu.
- Unless otherwise agreed upon previously, a payment in advance of 50% of the total price will serve as a confirmation of the reservation. You can transfer the amount to our account **BE82363217942468 (BIC : BBRUBEBB)** at ING.
- For the remaining amount we accept payments in cash, Maestro card, credit cards Visa, Mastercard, American Express and payment by bank transfer the day of the event.
- All cancellations less than 72 hours before arrival of the group will be billed in full.
- We are not responsible for loss, theft or damage of personal belongings of customers.
- Free wifi (40 connexions) and wifi retroprojector with remote control.
- It is possible to order breakfast, on special request (bread rolls, toasts, viennoiseries, hot beverages, freshly squeezed fruit juice).
- It is possible to order an animation (wine tasting lessons, a clown act, etc.) following your requests. Quote on demand.
- Our lighting system can be dimmed.

The restaurant is situated at
Chaussée de Bruxelles 128A
1410 Waterloo

Tel +32 (0)2 315 12 00

info@leclaridge.be

www.leclaridge.be

Join us on

