THE DOMINICAN

FESTIVE SEASON

CELEBRATE WITH
YOUR TEAM



THE
DOMINICAN
BRUSSELS

Creating the team spirit

menu

Starters

Nicholas Risotto with Wild Mushrooms and Alba Truffle

or

Perfectly Cooked Egg, butternut squash cream, roasted chestnuts, wild mushrooms and Parmesan espuma

Main Courses

Pan-Roasted Meagre Fillet (skin-on), creamy parsnip purée, confit leeks, cime di rapa gnocchi, toasted almond beurre blanc and herb oil

or

Duo of Pigeon, roasted breast and confit leg in a crispy cromesquis, celeriac mousseline, glazed beetroot, crispy Pommes Anna and a reduced Port wine jus

Dessert

Poached Pear with Christmas Spices, whipped white chocolate ganache, pecan crumble and pear sorbet.

Coffee or Tea

Festive three-course menu served in a festively decorated private room
At 69€ p.p.

Superior wine package, incl. Champagne: €30

We offer limited places -Reserve your spot now

+32 (0)2 203 08 08
mice@thedominican.be

THE DOMINICAN
BRUSSELS