

## NEW YEAR'S EVE BUFFET

### STARTERS

*Oyster Bar*  
"Fine de Zélande"

*Smoked Salmon*  
maple syrup / horseradish / toast

*Foie gras*  
fig chutney / spiced crumble

*Beef Carpaccio*  
truffle / parmesan / peppery rucola

*Prosciutto ham*   
onion jam

*Quinoa*   
beetroots / goat cheese / nuts

*Pumpkin*   
honey-roasted / coriander / feta / pistachio

### MAIN COURSES

*Carving station*  
Lamb / chermoula roast beef /  
gravy & béarnaise sauce

*Risotto*   
wild mushrooms / truffle

*Cod fish & Scampi*  
leek / mussels / champagne

*Turkey*  
old mustard / gravy

*Winter Roots*   
roasted

*Grenaille Potatoes*   
with rosemary

### DESSERTS

*Royal truffle*  
*Speculoos & Lime Tiramisu*  
*Macarons*  
*Belgian Cheese*

*Chocolate Feuillantine*  
*Fruit Tartlets*  
*Mini Mousseline Trophezienne*  
*Brie Cheese Pithivier*



Contains pork



Vegetarian

€ 90,00 p.p. | Bubbly welcome drink included | Wine pairing €40 p.p.

All prices are in euro and include VAT and service charge.

List of allergens is available upon request.

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**BOOK YOUR SEAT [HERE](#)**