

Au Vieux Saint Martin

Brussels specialities

Private room on the first floor with view on the Sablon for meetings, banquets and receptions

Rooms and suite with view on the Sablon

38 Grand Sablon, 1000 Brussels

Tel +32 2 512 64 76

info@leclaridge.be

www.leclaridge.be

www.alfred-shop.be

Open every day at 10 A.M. / Last order 11 P.M.

Maîtres d'Hôtel: Mr Fabrice Somma and Mr Cyril Godart

Chef: Mr Thierry Strauven

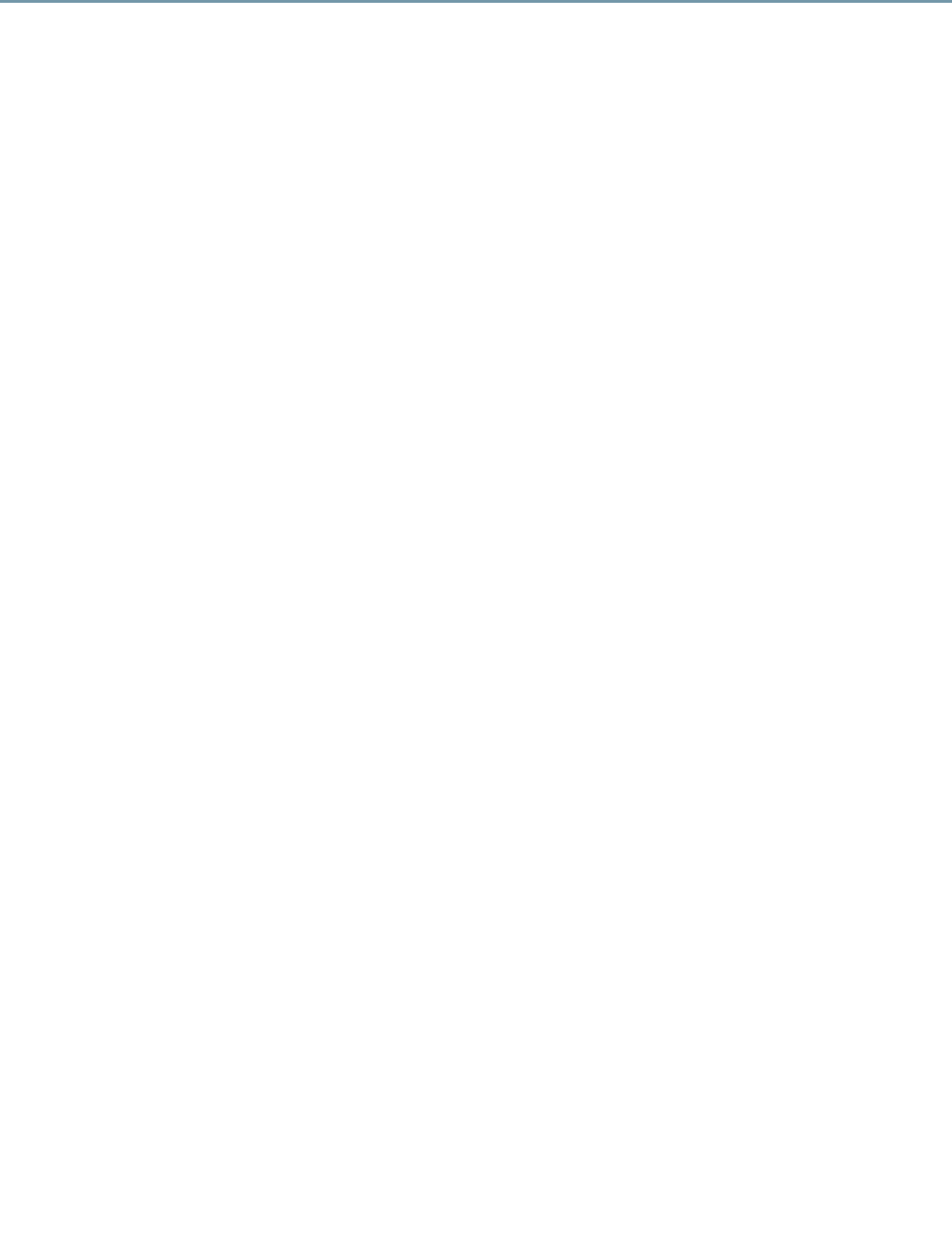


Our new restaurant CLARIDGE
will open very soon in Waterloo!

Join us on



Cover : Christian dotremont – Il y avait une première fois la fête de Frédéric et Mirjana
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Au Vieux Saint Martin

 Starters	€
Radishes, Noirmoutier Fleur de sel (sea salt)	9.75
Cervelas sausage	10.50
Chester cheese, celery	10.75
Apéritif bowls (olives, cheese, salami)	12.00
Mini Ostend grey shrimps croquettes, homemade	16.95
Tomatoes stuffed with Ostend grey shrimps	25.00
Ostend grey shrimps salad	25.50
Genuine Ostend grey shrimps croquettes, homemade	19.50
Ostend grey shrimps toast, mayonnaise	22.00
Fresh Scottish salmon carpaccio (Red Label), toasts	24.50
Our Excellent Beef Tartare toast “Cannibal” (specialty)	19.75
Bacon Club sandwich (farmer chicken)	24.50
Farmer chicken salad, mayonnaise	23.00
Parmesan cheese croquette, homemade	19.00
Warm goat’s cheese from Durbuy with honey	22.50

 Main courses	
Our eggs are laid by hens raised free-range in Belgium	
Plain omelette, with cheese or ham	20.50
Omelette with grey shrimps from our coast	24.75
The classical “Uitsmijter” (fried eggs speciality)	20.75
Couple of Ostend soles “meunières” (pan fried) (±200 gr the piece), horseradish, steamed potatoes	34.00
Roasted salmon steak (Red Label) with sorrel, floret, mashed potatoes	28.75
Black and white pudding sausages, mashed potatoes and apple compote	25.75
The Fresh sausage, mashed potatoes with carrots	25.75
Our “Filet américain” (steak tartare, our speciality), French fries	
Recipe invented by Joseph Niels in 1924	25.50
Entrecôte steak (Irish beef) grilled “Maître d’Hôtel” ± 300 gr., French fries	35.50
Entrecôte steak (Irish beef) with green pepper sauce. ± 300 gr., French fries	36.50
The Must! Entrecôte steak (Irish beef) with green pepper cream sauce. ± 300 gr., French fries	38.00
Ghent waterzooi with farmer chicken	27.00
French fries (as a side dish)	5.50
Bearnaise sauce, homemade	5.50
Green salad, mixed or from tomatoes (no salad as a meal)	9.00
Warm season’s vegetable of the day	10.00
Royal Stilton cheese, water biscuits	11.00


If you have food allergies, please notify our Maître d’Hôtel.


 For children under 10 Parmesan cheese or grey shrimp croquette / Entrecôte steak (150 gr), mayonnaise or “Filet américain” (steak tartare), French fries / Small dessert of your choice Fresh orange juice, “Nassau” lemonade or ice tea	20.00
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 Desserts	€
Our pastry and ice cream are homemade	
Crème brûlée with orange	11.50
Ice cream of the day, raspberry coulis	10.50
Our Tasty Belgian chocolate mousse	10.50
A Classic : Dame blanche ice cream with chantilly cream	11.50
Iced Meringue, hot chocolate sauce (speciality)	12.00
Sorbet of the day, raspberry coulis	10.50
Pastry of the day	11.00
The Genuine Brussels waffle, strawberries jam, chantilly cream	11.00
Our large home made Caramel custard	10.50


Suggestions	
Homemade fish soup, rouille, grated cheese	18,25
La Belle Tomato with fresh salmon, Vincent sauce	20,50
Zeeland Jumbo mussels with fennel	22,75
Our “Frisée” salad with bacon, stilton cheese	23,00
Minute Irish fillet, French fries, bearnaise	30,50
Flemish “carbonnades” (beef stew) with gueuze Boon on mustard toast, French fries	27,25
Farm chicken, French fries	27,50
Poitou rabbit with Kriek Boon, potatoes	28,50
Our Boulets d’y Lidge, rabbit sauce, mashed potatoes	26,75
Fish and chips like in Goodwood (fried cod), remoulade sauce	28,75
Veal kidneys with Liège sauce, mashed potatoes	27,25
Gourmet vegetable plate	19,50
Homemade rice pudding with caramel, sublime	11,50


Served with cereal bread and Belgian butter
Our meals can’t be shared
Smoking articles available at the cashier’s desk
Credit cards: Visa, Mastercard, American Express, Maestro card
Service and VAT included / V.A.T. BE.0886.569.904
Wi-Fi: VSM_Meeting / Wi-fi code: 19681968
All day dining


 Cocktails	
Bloody Mary, marvellous!	12.50
Negroni, the Classic / Americano	11.00
Moscow Mule	11.50
Botaniets (gin without alcohol) with Tonic Fever-Tree	10.00


 Aperitifs	
Martini vermouth red/dry/white	8.50
Churchill’s red port wine	8.50
Sherry Bodega Rey Fernando	8.50
White wine with black currant syrup (Kir)	8.50
Campari/Picon with water	8.50
Campari fresh orange juice/Picon white wine	9.50
Pineau des Charentes	8.50
Spritz di Venezia (Sélection Niels)	11.00
Glass of Prosecco / 15 cl	10.75
Glass of champagne / 15 cl	14.00
Glass of champagne / 15 cl with raspberry cream	14.50
Glass of champagne / 15 cl with peach cream	14.50
Glass of Rosé champagne / 15 cl	17.50


 Bottled beers	
Dupont Saison Bio 25 cl / Flo58 Grand cru Bio 33 cl	5.25
Duvel (Moortgat) 33 cl / Leffe brune 33 cl / Triple Karmeliet 33 cl	6.25
Chimay bleue / Tripel Westmalle Trappist 33 cl	6.25
Orval Trappist 33 cl	6.50
Gueuze Boon 37,5 cl / Kriek Boon 37,5 cl	6.50
Gordon Finest Scotch 33 cl	6.00
Jupiler 0.0% 25 cl	5.25
Léopold 7 Triple 33 cl	6.00


 Draught beers	
Jupiler 32 cl	5.00
Jupiler pot 50 cl	6.75
Leffe Blond 33 cl / Blanche de Hoegaarden 33 cl	6.00


 Waters & Lemonades	€
1/5 Perrier / 1/5 Bru still water	5.00
Coca-Cola / Orangina / Coca-Cola zero	5.00
1/2 Bru still water/ 1/2 Bru sparkling water	5.95
Tonic Fever-Tree / Ginger Beer Fever-Tree	5.00
“Nassau” lemonade / Ice tea, homemade	5.50
Mint, grenadine or black currant syrup	1.00

 Jus frais / Verse fruitsap	
Fresh orange, lemon or grapefruit juice	7.00
Virgin Mary – Fresh tomatoe juice	7.25

 Hot beverages	
Coffee / Tea / Décafé coffee / Homemade hot chocolate	4.50
Double coffee / Double decafé coffee	6.50
Camomille / Verbena / Green tea	5.50
شاي بالنعناع / Fresh mint tea	5.25
Cappuccino with whipped cream or with milk froth	5.50
Mulled wine with cinnamon	7.00
Irish Coffee with Bushmills (speciality)	12.00

 Wine (per glass or carafe) / Selection A-J & F Niels	€	
Glass 15 cl / Carafe 50 cl / Bottle 75 cl		
7.50	22.50	33.00
Bordeaux Rouge AC (Merlot), mise J.P. Moueix, M.O., 2018 / H. Ancart		
Gamay de Touraine (Marionnet), MD, 2020-21 / J.-L. Moerman		
Chardonnay, Collines du Bourdic, VDP OC MD, 2021 / Picha		
Riesling d’Alsace, Cave Cleebourg, MP, 2018-19		
Sauvignon de Touraine, MD, 2020-21		
Château Roubine “La Vie en Rose”, Rosé, 2021		

 Biological and Natural wines	
Ch. Valcombe, Epicure, AOC, Ventoux, 2019, red / Mannaerts	
Glass – 50 cl – 75 cl	7.75 – 26.50 – 38.00
Château Cambon, Beaujolais, MD, red, 2021	41.00
Les Têtes Blanches, Loire, white	33.00
Gaillac AOC “La Soucarie”, red, 2019	38.00

 Red wine bottles	
Côtes du Brian, Minervois, « La 50/50 », Gros-Tollet, 2020	Glass 9.00 Bottle 75 cl 46.00
Chiroubles, Dominique Piron, 2020	Glass 8.50 Bottle 75 cl 42.50
Réserve de Montrorse, St-Estèphe, MC, 2015	67.50
Haut-Médoc de Giscours, MD, 2018	Glass 11.50 Bottle 75 cl 59.50

Château Barrail du Blanc St-Emilion, MC, 2016	37,5 cl 29.00
Château Fonbel, St Emilion Grd Cru, MC, 2018	Glass 11.50 Bottle 75 cl 60.00
Zédé de Labégorce, Margaux, MC, 2018	57.50
Bourgogne Côtes d’Or Pinot noir, « Clos Margot », 2021	Glass 9.00 Bottle 75 cl 47.50
Bourgogne Hautes-Côtes de Nuits, Dom. Glantenet, 2021	59.50
St Nicolas de Bourgueil, MD, Loire, 2020-21	35.00
L’Héritage de Chasse-Spleen, Haut-Médoc, MO, 2016	49.50
Vino Nobile di Montepulciano, MD, Toscana, 2017	45.00
St Joseph, Domaine de Bonserine, Les Ediles, Côtes du Rhône, MD, 2019-20	59.50
Crozes Hermitage, A-C, Jaboulet Aîné, « Les Jalets », Côtes du Rhône, MD, 2020-21	49.50
Primitivo di Manduria Rosso, Puglia, MD, 2019	43.00

White and Rosé wine bottles	
Sancerre Blanc H. Bourgeois, Chavignol, MD, 2021	Glass 47.50 37,5 cl 26.00

Chablis, Bourgogne blanc, Gilles et Nathalie Fèvre, M.D., 2021	47.50
Bourgogne Hautes-Côtes de Nuits, Dom. Glantenet, 2020	59.50
Tentations Rosé, Clos Cibonne, Côtes-de-Provence, 2020-21	Glass 8.00 Bottle 75 cl 40.00
Champagne Louis Roederer Brut Collection 242	97.50
Champagne Franck Bonville Blanc de Blancs	94.50
Champagne Franck Bonville Rosé	97.50

 Spirits	
Johnnie Walker Red / Gin Bombay Sapphire/ J. and B. Filliers Jenever / Ricard / Jack Daniel’s	10.50
Vodka / Grand Marnier / Cointreau / Calvados / Amaretto / Limoncello / Bailey’s	10.50
Glenlivet pure malt se boit sec / Grappa	12.00
Poire Williams / Armagnac V.S.O.P / Cognac M. Ragnaud V.S. / Rhum Bacardi 8 ans	12.00
Gin Copperhead / Hendrick’s	13.00