

# Swinging a la carte

On behalf of owners Peter Balliere & Werner Vennen, we'd like to welcome you to our Swinging a la Carte Brunch! With a wink at the fabulous Sunday Brunch of our former Le Dôme Restaurant we are proud to introduce this concept at Taste of Belgium.

We'd like to invite you to swing back and forth among menu highlights with breakfast items, hot & cold appetizers, main courses and desserts. Start with dessert and finish with an omelet, or order the same dish multiple times, you can do whatever will make you happy.

For those who wish to go back to the past, we have added some classic Le Dôme favorites to the menu. And of course, the mimosa is included!

Enjoy this swinging affair & bon appétit!

Warm regards,  
Taste of Belgium Team



# Breakfast

## **Fruits & Yaourt**

Fresh fruit served with plain yoghurt

## **Du Lait & Céréales**

Regular milk with a choice of cornflakes or fruit loops

## **Omelette Bruxelles**

Omelet with ham, cheese, bacon, mushrooms, onions, bell peppers and tomatoes with toast on the side

## **Crêpe Belgique**

Traditional thin Belgian pancakes, topped with Dutch syrup to your liking

## **Croissant au Chocolat**

Croissant, filled with Belgian chocolate



# Cold Appetizers

## **Tataki de Thon**

Slices of seared tuna with Cajun spices, cucumber and a sesame soy dressing

## **Carpaccio de Boeuf**

Carpaccio of rare beef tenderloin, sliced paper- thin, with lettuce, tomatoes, Parmesan cheese, pine nuts, capers and Belgian mustard dressing

## **Salade au Fromage de Chèvre**

Mixed greens with tomatoes, cucumber, red onions and a balsamic dressing topped with a warm mix of goat cheese, walnuts and honey on a whole wheat crouton with strawberries and apple slices

## **Mousse de Canard**

Duck mousse served with toast and strawberry compote



# Hot Appetizers

## **Escargots Le Dôme**

Escargots simmered in herbs and garlic butter

## **Croquette de Crevettes & Formage**

One shrimp croquette and one cheese croquette served with a mustard dip

## **Vol-au-Vent**

Traditional Belgian specialty with a creamy ragout of chicken, mushrooms and meatballs served with a puff pastry

## **Soupe à l' oignon**

French onion soup topped with a crouton with Gouda cheese

## **Soupe "Dimanche"**

Our homemade soup of today



# Main courses

## **Poulet à la Kriek**

Roasted strips of chicken breast wrapped in prosciutto ham and served with a Belgian beer sauce, vegetables and 'stoemp'

## **Carbonades Flamandes**

Beef tenderloin slow-simmered in Belgian beer and spices, served with Belgian frites and bread

## **Médallions de Formage Bleu**

Grilled beef tenderloin with peppers, onions, mushrooms, bacon and blue cheese, served with Belgian beer gravy and 'stoemp'

## **Pâtes "Allée" aux herbes**

Egg fettuccini in a creamy sauce with mushrooms and truffles with Parmesan cheese

## **Morceau de Cabillaud Frit**

Crispy grouper filet, seasoned and fried in a batter, served with a remoulade sauce, vegetables and Belgian frites

## **Scampi Le Dôme**

Peeled tiger shrimp, pan-fried and served in a curry-based sauce



# Desserts

## **Moulleux**

Lava cake of Belgian dark chocolate with a scoop of vanilla ice cream  
Minimum of 10 minutes' preparation time, but well worth to wait

## **Profiteroles**

Pastry puffs filled with whipped cream, topped with dark Belgian chocolate and served with vanilla ice cream

## **Gaufre de Liège**

Hot sugar waffle topped with strawberries, ice cream and whipped cream

## **Coupe des Caraïbes**

Fresh fruits served with sorbet ice cream

