

CORRESPONDANCE

BRASSERIE BY SAN DEGEIMBRE

APERITIFS

Belgian Bubbles Domaine Mont des Anges Brut Nature €15
 Champagne Brut Domaine Mannoury €18

Dzin & Tonic by San Degeimbre €13	Vermouth Rosso del professore (red or white) €9
Botaniets O° Gin €12	Negroni €14
Campari €9	Venetian spritz €13
Kirr effervescent €12	Dry Martini €13
Kirr €9	Old Fashioned €14
Half & Half €13	

WINES BY THE GLASS

White

Les Copines Adorent Au Mas du Chêne bio
 Rhône, IGP du Gard - 2020 €8,5

Star Fish Domaine Eric Chevalier bio
 Muscadet, Loire- 2023 €9,5

La rente du Giron Domaine du vieux collège bio
 Marsannay-la-Côte, Bourgogne- 2022 €14,5

Red

Les Lanes Château La Baronne biody
 Corbières, Languedoc- 2020 €9

Ju de Vie Domaine de la Graveirette Julien Mus biody
 Rhône- 2023 €9

Antonio Lopez Ribeiro, Douro - 2020 €11

BEERS

Stella Artois €4	Westmalle Triple 33cl €7,5
Hoegaarden €4	Korean Sour €6
Tripel Karmeliet 33cl €6,5	Westmalle Triple 33cl €7,5
Leffe Blond/Brown 33cl €6,5	

SOFTS

Coca/Coca Zero €4	Osan €7,5
Orange juice €4,5	Verbena-turmeric, Purple Shiso, Ripe Red Beet
Tomato juice €4,5	Filtered water 0,5L/1L €5,5/7,5
	Match Tonic €4
	Indian, Mediterranean

LES PATIENCES

Alone or to share

Oyster Specials
platter of 4 or 8 €20/35

- throw in ponzu
- Natural (lemon, pepper)
- Kiwitre (Characteristic San Degeimbre)

Snack Poultry Pudding
Tartare sauce €7
Horseradish cream €7
Royal Belgian Caviar €15

Devilish Eggs €5
with goshujang

STARTERS

Eggplant with miso €14/22
Grilled eggplant with vegetable miso lacquer (Japan)

Yukhoe €18/28
Beef tartare (South-Korea)

Sea Bream Ceviche €18
Leche de tigre with chili pepper and red onions (Peru)

What's up doctor €14
Roasted carrots with aromatics, emulsified butter

Caramelized chicory €15/24
Béchamel Siphon and grilled ham (Belgium)

MAIN COURSES

Waterzooi €25
Stewed Mechelse cuckoo served with sauce, yuzu peps & tarragon (Belgium)

Pepper Steak €40
Pure beef tenderloin with pepper mignon and flambéed with Laphroaig, perfect
Chips & vinaigrette lettuce (France)

Duck with Orange Sauce €35
Crispy duck fillet, orange glaze & black sudachi

Salmon Trout €32
Grilled on the skin, spicy pumpkin puree, sorrel cream & sweet potato chips
(Morocco)

Veal Sweetbreads and Langoustines €45
Crispy veal sweetbreads, shredded langoustine, spiced sauce with pink berries &
tomato

LUNCH OF THE WEEK

Starter and Main Course €37

Please let us know if you have any intolerances or allergies.
We prioritize seasonal products and locally sourced ingredients.

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CARE MARITIME - BRUXELLES