

A close-up photograph of a plate of seared scallops. The scallops are arranged around a central mound of white cream, possibly ricotta or mascarpone, which is garnished with fresh green herbs. The scallops have a golden-brown sear on top. The background is softly blurred, showing a dark plate and a white bowl.

*Bagnole*  
BRASSERIE

# GROUP MENU

Minimum 10 persons





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39€ | pers

# CABRIOLET MENU

Butternut with béarnaise burrata,  
hazelnut

Corn-fed chicken, smoked La  
Ratte potato, carrots with fronds

Chocolate cream, coffee granita,  
vanilla espuma





49€ | pers

# OLDTIMER MENU

Pan-fried scallops, chestnut  
cream, bacon foam

Beef fillet, celeriac, bordelaise  
sauce

Chocolate moelleux, vanilla ice  
cream



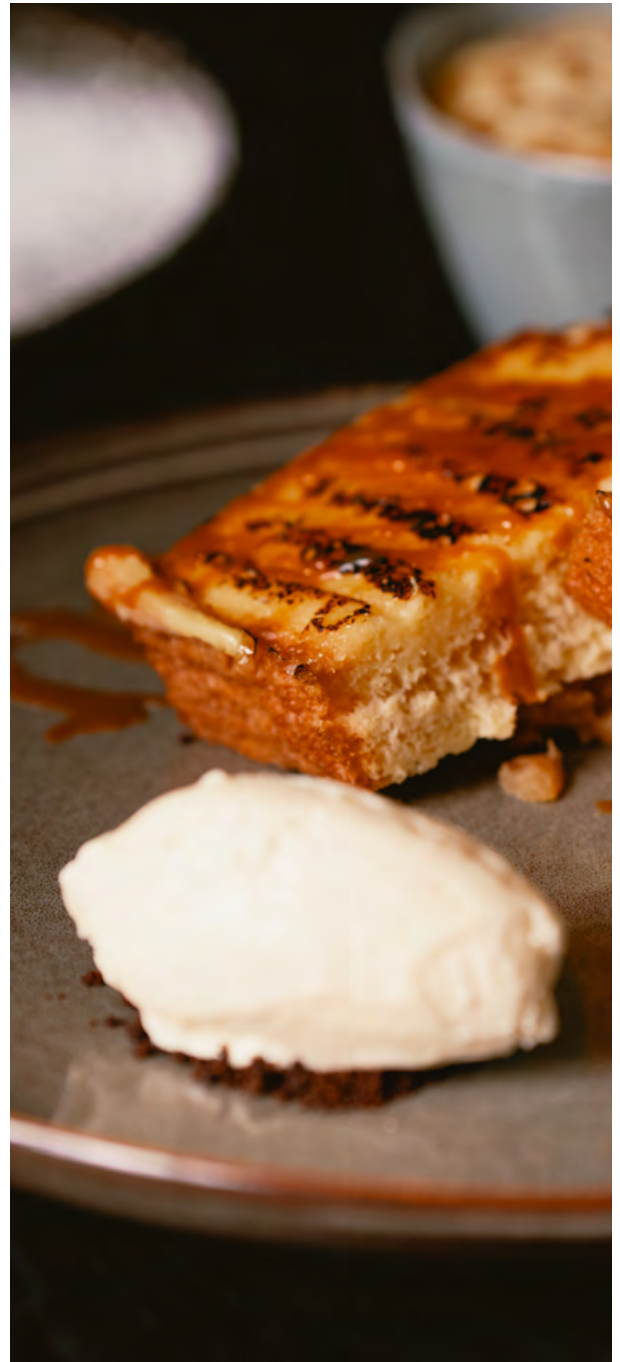
44€ | pers

## ROADSTER MENU

The perfect 63° egg, mushrooms,  
truffle espuma

Fillet of gilthead bream, braised  
in butter cabbage with green  
pepper, beurre noisette  
mousseline

Brioche French toast, fruit,  
vanilla ice cream



# CONTACT

IF your event is taking place within the current month and/or for more information about the group menu, please email [info@bagnole-brasserie.be](mailto:info@bagnole-brasserie.be)

Want to hire the entire restaurant? Need a tailor-made catering quote?  
Please contact us at [catering@bagnole-brasserie.be](mailto:catering@bagnole-brasserie.be)

## Téléphone

+32 477 56 35 35

## Lieu

Jubelpark 11, 1000 Brussel

## Site web

[www.bagnole-brasserie.be/en](http://www.bagnole-brasserie.be/en)









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