

Place Royale 3
1000 Brussels

Restaurant from Tuesday until Saturday
from 12 till 14:30 and from 7PM till 10 PM

WWW.ART-CLUB.BE

Art
Club

BY YVES MATTAGNE

CECI
N'EST
PAS
LE
SEA
GRILL

Art Club proposes a different concept: a world menu inspired by our chef's multiple journeys and based on sharing

Dishes are served like tapas and are to share (or not...)
The appetizers, cold and warm starters are served gradually and random.

Don't hesitate to refer to our staff with regard to the number of dishes we advice to order.

All our dishes are home prepared with fresh and premium products
Some preparations may contain allergens
Please inform us in case of allergies or food restrictions.

AS APPETIZERS

(TO SHARE)

Sardines « Ramón Franco » 16-18 pc	15€
Tuna ventrèche « Ramón franco »	18€
Salmon ventrèche « label rouge » like fish sticks (subject to availability)	18€
Fried squid, shichimi	13€
Edamame, fleur de sel 🌱	6€

TO START

(TO SHARE)

COLD

Hamachi fusion, saké, miso	23€
Carpaccio from crispy dry aged beef , “Harry’s bar”	25€
Sea bass sashimi, oyster maki, caviar, cucumber, egg pearls	35€

WARM

Avocado, crispy rice, mayonnaise, shichimi 🌱	13€
Vegetables tempura, dachi, daïkon, ginger 🌱	16€
Eggplant, miso, sesame, nori 🌱	13€
Eggplant, miso, sesame bonito	15€
Tuna, crispy rice, chili mayonnaise, shiso (4 pc)	19€
Hamachi, crispy rice, chili mayonnaise, avocado, cucumber (4 pc)	19€
Gyros soft shell crab, tzatziki (2 pc)	32€
Salmon ventrèche « label rouge » like fish sticks	18€
Fried squid, shichimi	13€
Mini cod burger, oyster bearnaise (2 pc)	24€
Mini burger « surf and turf », sweetbread, lobster bearnaise (2 pc)	26€
Crispy lacquered duck, Hoisin, melon, watermelon, pomegranate	27€
Crispy tofu, hoisin, melon, pomegranate, shiso, combava 🌱	19€
Wagyu beef, crispy rice, chili mayonnaise, fried garlic, sesame (4 pc)	22€
Dumpling chinese cabbage, ponzu, edamame 🌱	16€
Dumpling of duck and foie gras, ponzu, smoked eel (4 pc)	22€
Bao bread on the Robata, pork loin, Hoisin (2pc)	19€
Spare ribs, plum sauce	17€

TO CONTINUE

(TO SHARE)

Sole from our coast, hazelnut butter mousseline	42€
Sea bass oven roasted, vierge sauce with chanterelles, artichoke (+-800 g)	76€
Américain of red tuna « Sea Grill style» prepared at your table	38€
Quail on the Robata, harissa, honey, Ras-el-hanout	26€
Lamb neck zâtär aka, eggplant	34€
Black Angus entrecôte on the Robata (300 g), flamed with Saké, chimichurri shiso, yuzu, chili	48€
Crispy pork from Mont Cantal, Teriyaki, on the Robata	32€

Bread with échiré butter	4€
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SIDES

French fries «like no others »	6€
Avocado, mirin, soya 🌱	8€
Sucrine lettuce, grilled on Robata 🌱	8€
New potatoes crushed and crispy, creamy garlic 🌱	8€

TO FINISH

(TO SHARE OR NOT)

Dame blanche	14€
Île flottante, spicy anglaise, caramel	12€
Black cherries from Périgord, samba, almond milk	14€
Black cherries from Périgord, samba, almond milk	14€
Strawberries flamed with Pastis, Timut pep- per, pancakes, yoghurt ice cream	14€

🌱 Vegetarian