

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](http://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)

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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€
Sea bass sashimi, oyster maki, caviar, cucumber, egg pearls	35€

**WARM**

Avocado, crispy rice, mayonnaise, shichimi 🌿	13€
Tuna, crispy rice, chili mayonnaise, shiso (4 pc)	19€
Nigiri shrimp, crispy rice, kosho mayonnaise, yuzu, mint, shiso	19€
Flamed mackerel, crispy rice, miso, sesame, nori	18€
Wagyu beef, crispy rice, chili mayonnaise, fried garlic, sesame (4 pc)	22€
Vegetables tempura, dachi, daïkon, ginger 🌿	16€
Eggplant, miso, sesame, nori 🌿	13€
Eggplant, miso, sesame bonito	15€
Gyros soft shell crab, tzatziki (2 pc)	32€
Salmon ventrèche « label rouge » like fish sticks	18€
Oyster 'fremie', champagne, sea lettuce, samphire, young shouts	19€
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, pomelo, grapefruit, orange, pomegranate	27€
Crispy tofu, hoisin, pomelo, grapefruit, orange, shiso, combava 🌿	19€
Tacos poularde, raïta, cashew nut, mango, red oignon pickles	19€
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)

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Sole from our coast, hazelnut butter mousseline	42€
Sea bass oven roasted, vièrge sauce with chanterelles, artichoke (+-800 g)	65€
Américain of red tuna « Sea Grill style» prepared at your table	32€
Quail on the Robata, harissa, honey, Ras-el-hanout	26€
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	30€

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Bread with échiré butter	4€
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**SIDES**

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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)

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Dame blanche	14€
Île flottante, spicy anglaise, caramel	12€
Pineapples sweets with spices, avocado, man- go sorbet	14€
Apple, oven baked, Calvados and grapes ice cream, caramel feuilleté grisini	14€
Doyenné Ramegnies Pear, pecan nut, red wine, cardamom	14€

🌿 Vegetarian