

ALIMENTATION

ALIMENTATION - Rue du Page 58, 1050 Ixelles - 02 538 21 80

CORPORATE MENU

MENU 1 - 12 € per person

150 g of salad, 2 milk bun mini sandwiches and 1 dessert per person

Some of our salads :

- Quinoa, avocado and pomegranate with mint
- Cucumber, apple, soy sauce and sesame with cilantro
- Grilled greek pasta, roasted vegetables, feta cheese and pine nuts with basil
- Red beets, yogurt and cumin with dill

Our sandwiches :

- Bahn-mi with chicken meatloaf, pickles, spicy sauce and fresh herbs
- Vegetarian with roasted vegetables, hummus, arugula and goat cheese
- Braised ham, horseradish, butter and arugula
- Tuna salad, arugula, pickles and tarragon

Our desserts :

- Lemon panna cotta with seasonal jam
- Chocolate mousse with cocoa and buckwheat crumble
- Fruit salad with mint and lemon zest
- Rice pudding with ginger, coconut milk and raisins

Contact us if you would like to know all the different options we can propose for your catering:

info@alimentationbxl.be ou au 02 538 21 80

ALIMENTATION

MENU 2 - 18 € per person

150 g of salad, 1 meat dish and 1 fish dish, 2 side dishes and 1 dessert per person

Some of our salads :

- Quinoa, avocado and pomegranate with mint
- Cucumber, apple, soy sauce and sesame with cilantro
- Grilled greek pasta, roasted vegetables, feta cheese and pine nuts with basil
- Red beets, yogurt and cumin with dill

1 meat dish, for example :

- Veal meatloaf with raisins and apple chutney
- Fried coucou de Malines chicken thighs, ranch sauce
- Spiced beef cakes, yogurt and coriander sauce

1 fish dish, for example :

- Cod fish cakes thai style, spicy mayonnaise
- Miso roasted salmon with coriander and sesame
- Cod fritters with olive oil and lemon mayonnaise

2 side dishes, for example :

- Spinach, rice and feta tourte with pine nuts and mint
- Sumac roasted sweet potatoes with sunflower seeds and coriander
- Confits leeks with honey mustard vinaigrette
- Roasted eggplants with yogurt, confit lemon and cumin
- Chickpea flour pancakes with roasted vegetables and basil

Our desserts :

- Lemon panna cotta with seasonal jam
- Chocolate mousse with cocoa and buckwheat crumble
- Fruit salad with mint and lemon zest
- Rice pudding with ginger, coconut milk and raisins

Contact us if you would like to know all the different options we can propose for your catering:

info@alimentationbxl.be ou au 02 538 21 80

ALIMENTATION

MENU 3 - 9.50 € per person

150 g of salad or 400 ml of soup, 1 quiche portion and 1 dessert per person

Some of our salads :

- Quinoa, avocado and pomegranate with mint
- Cucumber, apple, soy sauce and sesame with cilantro
- Grilled greek pasta, roasted vegetables, feta cheese and pine nuts with basil
- Red beets, yogurt and cumin with dill

Or a portion of soup :

- Butternut squash and honey
- Carrot with ginger
- Beetroot gazpacho with horseradish

1 portion of quiche :

- Quiche lorraine with smoked bacon and comté cheese
- Quiche with eggplant and goat cheese
- Quiche with roasted root vegetables

Our desserts :

- Lemon panna cotta with seasonal jam
- Chocolate mousse with cocoa and buckwheat crumble
- Fruit salad with mint and lemon zest
- Rice pudding with ginger, coconut milk and raisins

Contact us if you would like to know all the different options we can propose for your catering:

info@alimentationbxl.be ou au 02 538 21 80

ALIMENTATION

MENU 4 - 9.00 € per person

1 individual salad (400 g) and 1 dessert per person

Some of our salads :

- Grilled greek pasta, roasted vegetables, feta cheese and pine nuts and basil vinaigrette
- Rice salad with diced vegetables, sesame, tuna and ponzu vinaigrette
- Soba noodles salad with julienned vegetables, poached egg and ponzu vinaigrette
- Penne pasta salad, dried tomatoes pesto, arugula and basil

Our desserts :

- Lemon panna cotta with seasonal jam
- Chocolate mousse with cocoa and buckwheat crumble
- Fruit salad with mint and lemon zest
- Rice pudding with ginger, coconut milk and raisins

Contact us if you would like to know all the different options we can propose for your catering:
info@alimentationbxl.be ou au 02 538 21 80

TAILOR MADE MENU

Go to our website :
alimentationbxl.be
and discover all our recipes and propositions

We can also provide the following services :

Bread BIO from HOPLA GEISS Bakery:

- 1 baguette for 5 people 2.20€
- 1 800 g bread for 15 people 6€
- Mini milk buns 1€/bun

Coffee and tea with a chocolate cookie 3.60€/person

Apple juice and water 1€/person

Plates, napkins, glasses, cutlery, etc. 1.50€/person

20€ delivery service for orders under 150€

You can submit your orders up to 48h before the event