



# Wine Bar

by Concours Mondial de Bruxelles

Tapas	Price
<b>Roasted beetroot and seasonal vegetables</b> Grilled squash mix, roasted beetroot, Ste. Monique goat cheese and Mediterranean herb vinaigrette. 1 piece	\$140.00
<b>Catch of the day tiradito</b> Catch of the day with citrus juices, carrot and cucumber mix, mango puree, jalapeño and cascabel chili oil. 110 gr.	\$140.00
<b>Cured salmon Vietnamese rolls</b> Fresh spinach leaves, sautéed vegetables, cured salmon and sweet and sour sauce, wrapped in rice paper. 6 pieces	\$170.00
<b>Mushroom crostini</b> Baked bread slices with thick white sauce, stir fried mushrooms, quail fried egg, smoked sheep cheese and truffle oil. 3 pieces	\$170.00
<b>Chicken kebab</b> Chicken breast marinated with citrus juices, paprika and garlic, grilled and served on Arabic bread with vegetables and dill yogurt dressing. 1 piece	\$100.00
<b>Pork belly wonton</b> Stuffed with braised pork belly and Chinese spices mix, ginger with citrus reduction and sesame. 5 pieces	\$150.00
<b>Pulled pork sandwich</b> Pork shoulder cooked at low temperature, served on toasted brioche with raclette cheese, avocado and pickled radish and onion. 3 pieces	\$140.00
<b>Duck confit taco</b> Duck cooked on its own fat at low temperature, pickled onion and peanut salsa over a corn tortilla. 3 pieces	\$250.00
<b>Lamb shawarma</b> Arabic bread, stuffed with knife-minced lamb, cucumber, onion, coriander, mint and olive oil. 3 pieces	\$250.00
<b>Rib eye and shrimp taco</b> Rib eye cubes and stir fried shrimp, fried pork skin, avocado, onion and smoked green salsa over a corn tortilla. 3 pieces	\$190.00
<b>Short rib bruschetta</b> Baked bread slices with butter, thick mushroom duxelle and braised short rib with gravy and truffle oil. 3 pieces	\$200.00



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## Jamón Ibérico

Price

### **Carrasco, Ibérico. 100 gr.**

Ibérico 100% bellota, 46 months of maturation, manual cut. D.O. Guijuelo, Spain

**\$810.00**

## Jamón Serrano

### **Serranos de Finca, Rioja Gran Reserva. 100 gr.**

Jamón serrano, 15 months of maturation, mechanic cut. La Rioja, Spain

**\$300.00**

**\*All of our jamones are served without complements.  
The additional bread order has a cost of \$25.00**



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Cheese by Les 3 Copines	Precio
<b>Rollo de Cabra. Goat, soft paste with nuts. 110 gr.</b> Soft, maturation 15 days. Salvador González. Atotonilco, Jalisco. Mexico	\$130.00
<b>Hoja de Aguacate Sierra Encantada. Goat, lactic paste. 100 gr.</b> Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA14 Super Gold-Best New Cheese	\$160.00
<b>Flor de Cabra Sierra Encantada. Goat, lactic paste. 100 gr.</b> Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA16 Super Gold	\$160.00
<b>Covin. Sheep, soft creamy paste. 100 gr.</b> Fresh, maturation 15 days. Gabriela Flores. Querétaro, Querétaro. Mexico	\$150.00
<b>Marfil Azul. Sheep, soft creamy paste. 100 gr.</b> Semi firm, maturation 22 days. Gabriela Flores. Querétaro, Querétaro. Mexico	\$180.00
<b>Queso Doble Crema AOP. Cow, soft paste with moldy crust. 100 gr.</b> Creamy, maturation 30 days. Guilloteau. Loire - Belley. France	\$180.00
<b>Reblochon AOP. Cow, soft paste with soft crust. 120 gr.</b> Soft, 6-8 weeks. Entremont. Savoie. France	\$190.00
<b>Morbier Sapin AOP. Cow, press paste, non cooked. 150 gr.</b> Semi firm, 9-10 weeks. Morez. Jura. France	\$250.00
<b>Raclette. Cow, pasteurized, brine washed crust. 100 gr.</b> Semi firm, 8-10 weeks. De Clerval. Rhône. France	\$150.00
<b>Old Amsterdam. Cow, firm paste. 100 gr.</b> Firm, 12 months. Westland Family. Amsterdam. Netherlands	\$180.00
<b>Fourme d'Ambert AOP. Cow, semi firm paste with moldy crust. 100 gr.</b> Creamy, maturation 30 days. Societé Fromagère du Livradois. Auvergne. France	\$170.00

\*Except for the "Cheese selection for two people", all of our cheeses are served without complements. The additional bread order has a cost of \$25.00



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Cheese by Acuyo	Price
<b>Corazón de Cabra. Goat, soft paste with mold. 110 gr.</b> Maturation 15 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	<b>\$160.00</b>
<b>Casa de Piedra Semi Curado. Sheep, pressed. 175 gr.</b> Firm, 3-4 months. Francisco Pérez Calva. Jilotepec, Estado de México. Mexico. WCA17 Gold	<b>\$250.00</b>
<b>Pont L'Eveque. Cow, washed paste, red mold. 125 gr.</b> Maturation 20 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	<b>\$200.00</b>
<b>Reblochon. Cow, washed paste, creamy with firm crust. 150 gr.</b> Maturation 20 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	<b>\$180.00</b>
<b>St. Paulin. Cow, washed paste, mature crust. 150 gr.</b> Maturation 60 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	<b>\$160.00</b>
<b>Cheese selection for two people. 150 gr.</b> Our cheese selection served with season marmalade, artisanal bread and nuts.	<b>\$350.00</b>

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## Sweets

Price

### Mascarpone mousse

Seasonal compote, mascarpone, honey, grilled peaches, pistachios and edible flowers.  
1 piece

\$110.00

### House chocolate truffles

Dark chocolate, award-winning spirit of the day and cocoa powder. 10 pieces

\$150.00

## Chocolate Truffles per Box

### Alma Chocolate Truffles. 200 gr.

20% Grijalva Cacao, filled with Mango Ataulfo, mix of spices and Charanda Uruapan from Casa Tarasco. Michoacán & Estado de México, Mexico

\$420.00

