
OBJECT 47-A
POSITION:768, 4, 84
ANGLE:35, 23, 78
DATA:ACTIVE
STATUS:LOCKED
TARGET:ENEMY
DISTANCE:364.4
ALTITUDE:28.2
OBJECT 26-G
POSITION:23, 405, 11
ANGLE:69, 63, 11
DATA:ACTIVE
STATUS:UNLOCKED
TARGET: -
DISTANCE: -
ALTITUDE: -
VOYAGER
cafe
200
190
180
170
160
150
140
130
120
110
100
90
80
70
60
50
40
30
20
10
0
MENUS
FOR COMPANIES

DRINKS

INTERGALACTIC

FOR A RECEPTION OR FOR A BREAK

COFFEE

(Self-service buffet)

Welcome Coffee
€8.50*

- Coffee (bean-to-cup machine) and a selection of teas
- Still and sparkling water
- Assorted rochers, financiers and mini muffins
- Regional apple juice or squeezed orange juice

Welcome Coffee BREAKFAST
€11,50*

- Regional apple juice or squeezed orange juice
- Coffee (bean-to-cup machine) and a selection of teas
- Still and sparkling water
- Fresh fruit salad
- Assortment of mini pastries (pain au chocolat, croissant, Swiss roll)

—

- **Option American-breakfast - €3.00***
  Eggs, bacon, sausages and potato hash browns

Coffee Break
€7,50*

- Regional apple juice and flavoured water
- Coffee (bean-to-cup machine) and a selection of teas
- Still and sparkling water
- Fruit basket
- Apple cake and cookies

APERITIVES

(2 glasses per person)

ANTARES formula
€17,50*

- Cava, blackcurrant cream
- Soft drinks
- Still and sparkling water
- Crisps, savoury biscuits and 2 appetizers per person (1 cold and 1 hot)

VEGA formula
€18.50*

- Beers: Jupiler, Capsule, Oster Vienna
- Cava, blackcurrant cream
- Soft drinks
- Still and sparkling water
- Crisps, savoury biscuits and 2 appetizers per person (1 cold and 1 hot)

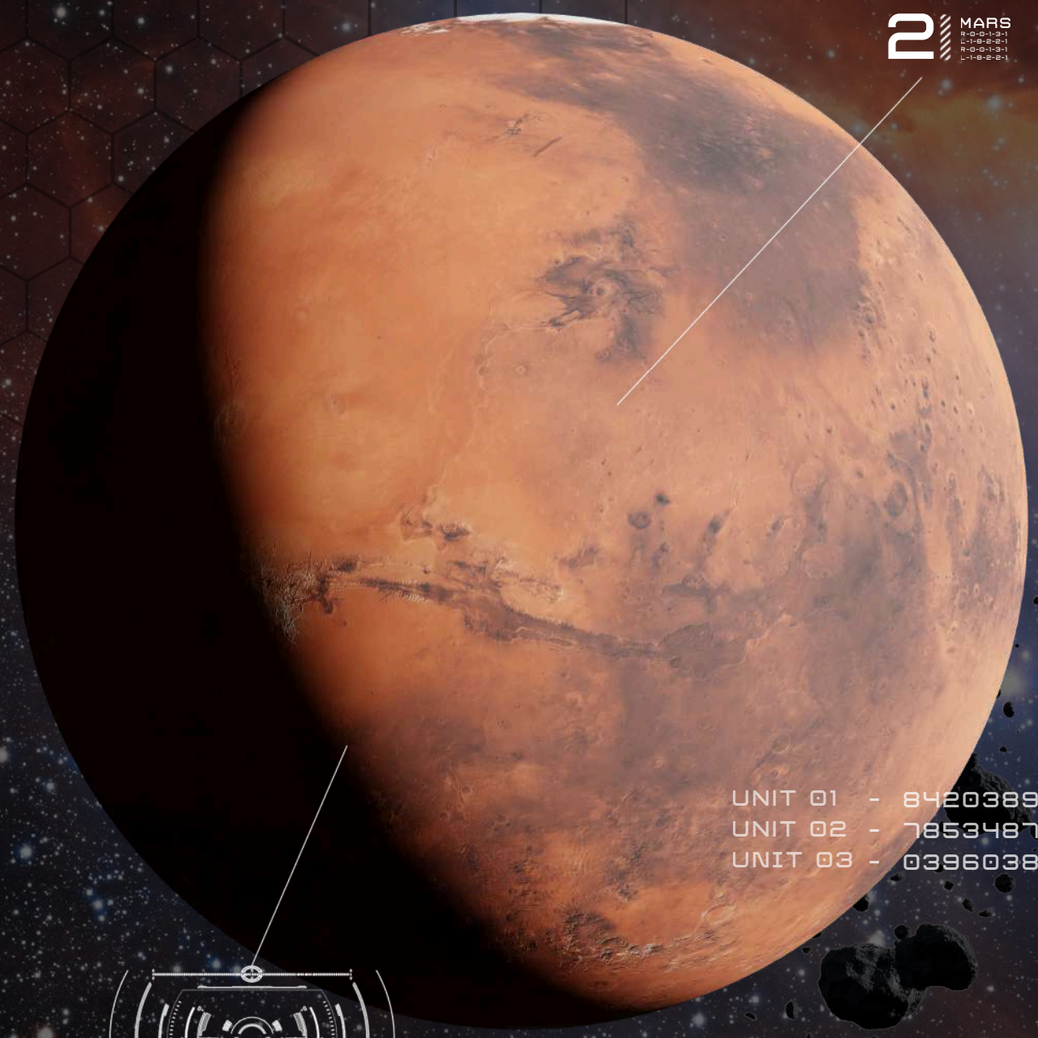
SIRIUS formula
€24.50*

- Champagne, blackcurrant cream
- Soft drinks
- Still and sparkling water
- Crisps, savoury biscuits and 2 appetizers per person (1 cold and 1 hot)

*All prices are exclusive of VAT

LUNCH

SPATIAL



UNIT 01 - 8420389246.953
UNIT 02 - 7853487304.346
UNIT 03 - 0396038467.426

SECTOR C OFF

TURBINE R14
STATUS: ON
POWER: 29
TEMPERATURE: 332
PRESSURE 32
LOCK 1: ON
LOCK 2: ON

SANDWICH LUNCH

DRINKS INCLUDED:

1/4 house wine (white and red wine)
Water and soft drinks
Coffee after the meal

ARTEMIS

€18,50*

(Sandwich and drinks)

5 GARNITURES

CHICKEN CHEDDAR
Chicken, mayonnaise, basil, tomatoes

VEGETARIAN
Grilled vegetables, salad, pesto and marinated cucumber

TUNA MAYONNAISE
Tuna, rocket, tomatoes

USA
Beef tartare, eggs, pickled onions

CHEESE
Brie cheese, honey and walnuts

PINK SHRIMP
Pink shrimp cocktail, frisée lettuce and citrus

(minimum 30 people)

SKYWALKER

€21,50€*

(Sandwich and drinks)

Base selection : 1 filled wrap, 1 Solène bread, 1 Empereur roll, 1 naan bread, 1 bruschetta

6 GARNITURES

TASTE OF THE SOUTH
Feta, sun-dried tomato caviar, grilled paprika, salad, cucumber

CAESAR
Chicken, salad, Caesar dressing, parmesan

ITALIAN
Smoked ham, mozzarella, rocket, tomato, olive oil, salt and pepper

SCANDINAVIAN
Smoked salmon, fresh cheese with chives, pink peppercorn

FARMHOUSE
Fresh cheese, omelette, grilled bacon

*All prices are exclusive of VAT

WALKING DINNER

WALKING DINNER - EXPLORER

€24.90*

(service of 6 delights and mini bites)

(minimum 30 people)

- **3 COLD BITES**
  - Bruschetta with confit tomato and burrata
  - Solène bread with roast pork and grilled vegetables, wholegrain mustard cream
  - Empereur half-roll with roast beef and truffle mayonnaise
- **3 HOT BITES**
  - Orval & Semois croque
  - Duck pastry with wild garlic and barbecue sauce
  - Fish finger with tartar sauce and crispy chicken with sweet-and-sour sauce
- **DRINKS INCLUDED:**
  - 1/4 house wine (white and red wine)
  - Water and soft drinks
  - Coffee after the meal

WALKING DINNER - STARWALKER

€35.80 (6 plates of your choice) - €41,50 (9 plates of your choice)*

(minimum 30 people)

- **COLD DISHES**

  Served with white wine – mini portions and verrines
  - Belgian beef carpaccio, foie gras and truffle mayonnaise
  - Confit tomato royale, goat's cheese from Bois des Mûres and honey
  - Smoked salmon mousse and grilled vegetable tartare
- **HOT DISHES**

  Served with red wine – tasting plates
  - Pork tenderloin skewer, Liège syrup glaze and peanut quinoa
  - Crushed potatoes with lovage, free-range chicken with Rochefort sauce
  - Sea bass fillet, parmesan risotto and herb pesto
- **DESSERT**

  Sweet bites and dessert verrines
  - Vanilla crème brûlée and praline mousse
  - Strawberry panna cotta and white chocolate mousse
  - Fresh fruit tartare with violet espuma
- **DRINKS INCLUDED**

  Red and white house wine

  Water and soft drinks

  Coffee after the meal

*All prices are exclusive of VAT

MENU MISSION

€44,00* (3-course menu)
€38,00* (2-course menu - starter/main course or main course/dessert)

STARTERS

Duck and foie gras press, apple and red onion chutney, toasted brioche

or

Salmon cannelloni, smoked vegetable crunch, lime aigrelette cream

or

Green pea and green bean tartare, avocado and herb-based vegetable cream (vegetarian)

MAIN COURSES

Sea bass fillet cooked with mixed herbs, parmesan risotto and green vegetable medley

or

Spiced glazed suckling pork fillet, sautéed vegetables and truffled gratin, light sage jus

or

Puff pastry with button mushrooms and oyster mushrooms, green chickpeas in a vegetable-style blanquette (vegetarian)

DESSERTS

Three-chocolate cake with vanilla custard

or

Tarte Tatin with speculoos ice cream

or

Raspberry bavarois with vanilla cream

DRINKS INCLUDED:

1/2 house wine (white and red wine)

Water and soft drinks

Coffee after the meal

*All prices are exclusive of VAT

BUFFET

COSMIC

3 URANUS

BUFFET “GALAXIE GOURMANDE”

€45,50*

(Assortment of verrines and skewers)

(minimum 50 people)

- **“CRYSTAL GALAXY” VERRINES**

  A refined selection of fresh and colourful verrines

  - Crab, avocado and lemon cream
  - Shrimp, celery and herb mascarpone
  - Smoked trout, hummus and oriental semolina
  - Smoked duck, tabbouleh and onion confit
  - Cooked salmon, fine frisée lettuce and mimosa
  - Beetroot, fresh goat’s cheese and lime
  - Confit peppers, feta and olive tapenade

- **“GALAXY” SKEWERS**

  Assortment of savoury bites

  - Duck skewer with pickles
  - Charcuterie skewer with cheese
  - Roast beef skewer with foie gras
  - Spiced chicken skewer with quail egg
  - Fish and seafood skewer
  - Feta and watermelon skewer
  - Cherry tomato, mozzarella and basil pesto skewer
  - Cucumber skewer with sesame-marinated tuna

- **SIDES AND SAUCE**

  - Mayonnaise, cocktail sauce, tartar sauce and vinaigrette
  - Assortment of breads

- **DESSERT**

  Selection of mini desserts (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad, ...)

- **DRINKS INCLUDED**

  Red and white house wine
  Water and soft drinks
  Coffee after the meal

*All prices are exclusive of VAT

BUFFET LAND & SEA

€53,80 €*

(Minimum 50 people)

COLD STARTERS

- Selection of Ardennes cured meats
- Smoked salmon mousse in verrine
- Duck and pistachio press
- Pâté en croûte
- Beef carpaccio with truffle and rocket
- Smoked ham and confit tomatoes
- Fish and seafood terrine
- Caesar-style chicken with frisée lettuce
- Salmon en belle-vue
- Stuffed mimosa eggs
- Cucumber stuffed with ham salad

SIDE DICHES

- Carrot and orange salad
- Quinoa salad
- Celeriac remoulade
- Tomatoes and red onions
- Marinated cucumber
- Mayonnaise, cocktail sauce, tartar sauce and vinaigrette
- Assortment of breads

HOT MEALS

- Beef rib, sautéed vegetables and dauphinoise potatoes
- Sea bass fillet with mousseline sauce, sautéed vegetables and rice

DESSERTS

Selection of mini desserts (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad, ...)

DRINKS INCLUDED:

Red and white house wine
Water and soft drinks
Coffee after the meal

3 URANUS

*All prices are exclusive of VAT

ASTROGRILL BARBECUE BUFFET

€47.40*

(Minimum 50 people)

HOT DISHES

- Honey and mustard glazed ham slice
- Cheese sausage with confit tomato
- Texan-marinated prawns or sea bass fillet in papillote
- Herb-marinated chicken tenderloin

SIDE DISHES

- Pasta salad with confit tomatoes, olives, grilled peppers and feta
- Cooked cauliflower with shrimp cocktail
- Grated carrot and orange salad
- Cucumber with dill and mint
- Celeriac remoulade with fresh cheese
- Coleslaw
- Quinoa with grilled vegetables
- Oriental tabbouleh
- Tzatziki
- Mixed leaf salad

DESSERT

Selection of mini desserts (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad, ...)

DRINKS INCLUDED

Red and white house wine
Water and soft drinks
Coffee after the meal

*All prices are exclusive of VAT

COSMIC STALLS

COSMIC STALLS
€52.60* DRINKS INCLUDED

(Minimum 25 people)
Combination of several stalls possible (1 stall per 25 people)

DRINKS INCLUDED:

Red and white house wine
Water and soft drinks
Coffee after the meal

ECHOPPE GALILEO GALILEI (ITALIAN)

COLD:
- Tomato crisp, burrata and Serrano ham
- Beef carpaccio, Southern flavours
- Vitello Tonato

HOT:
- Four-cheese penne
- Ricotta and spinach cannelloni

ECHOPPE TRINH XUAN (ASIAN)

COLD:
- Sushi selection (tuna, salmon, shrimp)
- Noodle salad and spring rolls

HOT:
- Chicken soup with bamboo shoots and ginger
- Pork skewer with peanut sauce
- Vegetable and chicken spring rolls

ECHOPPE NICOLAS COPERNIC (BELGIAN)

COLD:
- Selection of Ardennes hams and cured meats
- Duck terrine with herb vegetable pickles

HOT:
- Spiced pulled pork with rosemary potatoes
- Chicken with Rochefort cheese sauce and dauphinoise potatoes

ECHOPPE JEAN DOMINIQUE CASSINI (FRENCH)

COLD:
- Pink shrimp verrine with guacamole and parmesan
- Smoked salmon verrine with mousse and crab salad
- Bone-in cooked ham with herb mayonnaise eggs

HOT:
- Coquelet braised in wine, “grand-mère” garnish
- Traditional veal blanquette

ECHOPPE CHRISTIAN HUYGENS (GREEK)

COLD:
- Stuffed vine leaves with tzatziki sauce
- Verrine of feta, tuna and grilled peppers
- Greek-style rice salad

HOT:
- Gyros with grilled aubergines
- Chicken souvlaki with creamy orzo

ECHOPPE VÉGÉTALE

COLD:
- Artichoke, guacamole and rocket
- Confit pepper and tofu

HOT:
- Chickpea croquettes with turmeric
- Rice noodles with bok choy and spring onions

SWEETY SPACE
(minimum 50 people)

- White and dark chocolate delights
- Speculoos tiramisu
- Red fruit mousse and vanilla panna cotta
- Gourmet mini pastries
- Macarons from Paris

*All prices are exclusive of VAT

VOYAGER Cafe

CONTACT

Lucie Thomas
lucie.thomas@eurospacecenter.be
+32 (0) 496 55 56 56
+32 (0) 61 65 01 33

www.eurospacecenter.be