

MENUS

FOR COMPANIES

DRINKS



FOR A RECEPTION OR FOR A BREAK

COFFEE

Coffee EXPRESS

5.25€*

- Coffee and tea
- Water
- Biscuits

Coffee CLASSIC

8,80€*

- Fruit juice (seasonal)
- Coffe and tea
- Water
- Fruits
- Apple cake

Coffee BREAKFAST

11,10€*

- Fruit juice (seasonal)
- Coffe and tea
- Water
- Fruits
- Assortment of mini pastries (chocolate bread, croissant, Swiss rolls)

Coffee CONTINENTAL

14,30€*

- Coffee BREAKFAST formula
- Scrambled eggs / grilled bacon / roast sausage / pancake / rösti

APERITIVES

(2 glasses per person)

ANTARES formula

15,90€*

- Cava, blackcurrant cream
- Orange juice
- Water (still/sparkling)
- ⁹ 2 seasonal appetizers per person

VEGA formula

19.50€*

- Jupiler beer, Capsule, Oster Vienna
- Cava, blackcurrant cream
- Orange juice
- Water (still/sparkling)
- 2 seasonal appetizers per person

SIRIUS formula

24.55 €*

- Champagne, blackcurrant cream
- Orange juice
- Water (still/sparkling)
- 2 seasonal appetizers per person







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

SANDWICH LUNCH

DRINKS INCLUDED:

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

ARTEMIS

15,90€*

(Sandwich and drinks)

5 GARNITURES

CHEDDAR CHICKEN

Chicken, mayonnaise, basil, tomatoes

VEGETARIAN

Grilled vegetables, salad, pesto and pickled cucumbers

TUNA MAYONNAISE

Tuna, arugula, tomatoes

USA

Pure american beef, eggs, pickles onions

CREVETTES ROSES

Pink shrimp cocktail, fine frisée and citrus

(minimum 30 people)

SKYWALKER

18,90€*

(Sandwich and drinks)

5 GARNITURES

ROYAL

Emperor bread with roast beef

RUSTIC

Solène bread, brie, honey, and walnuts

ITALIAN

Bruschetta with tomatoes, Serrano ham, arugula

SCANDINAVIAN

Wrap with smoked salmon, cream cheese, chives, pink peppercorns

COUNTRY

Toast with eggs and grilled bacon





LUNCH, STARTER, MAIN COURSE AND DESSERT

(UNIQUE CHOICE FOR THE GROUP)

MENU MISSION

43,45 €* (3-course menu)
34,85 €* (2-course menu - starter/main course or main course/dessert)

• STARTERS

Grey shrimp croquettes, herb salad, and lemon

or

Beef carpaccio, mushroom and arugula salad, parmesan shavings

or

Marinated artichoke salad with fresh goat cheese, pumpkin mousseline, fresh herbs

MAIN COURSES

Chicken Basquaise, parmesan risotto

or

Beef tagliata, chard and edamame, béarnaise sauce, and gratin dauphinois

or

Vegetable curry, mushroom, and soy finger

DESSERTS

Chocolate cake with custard

or

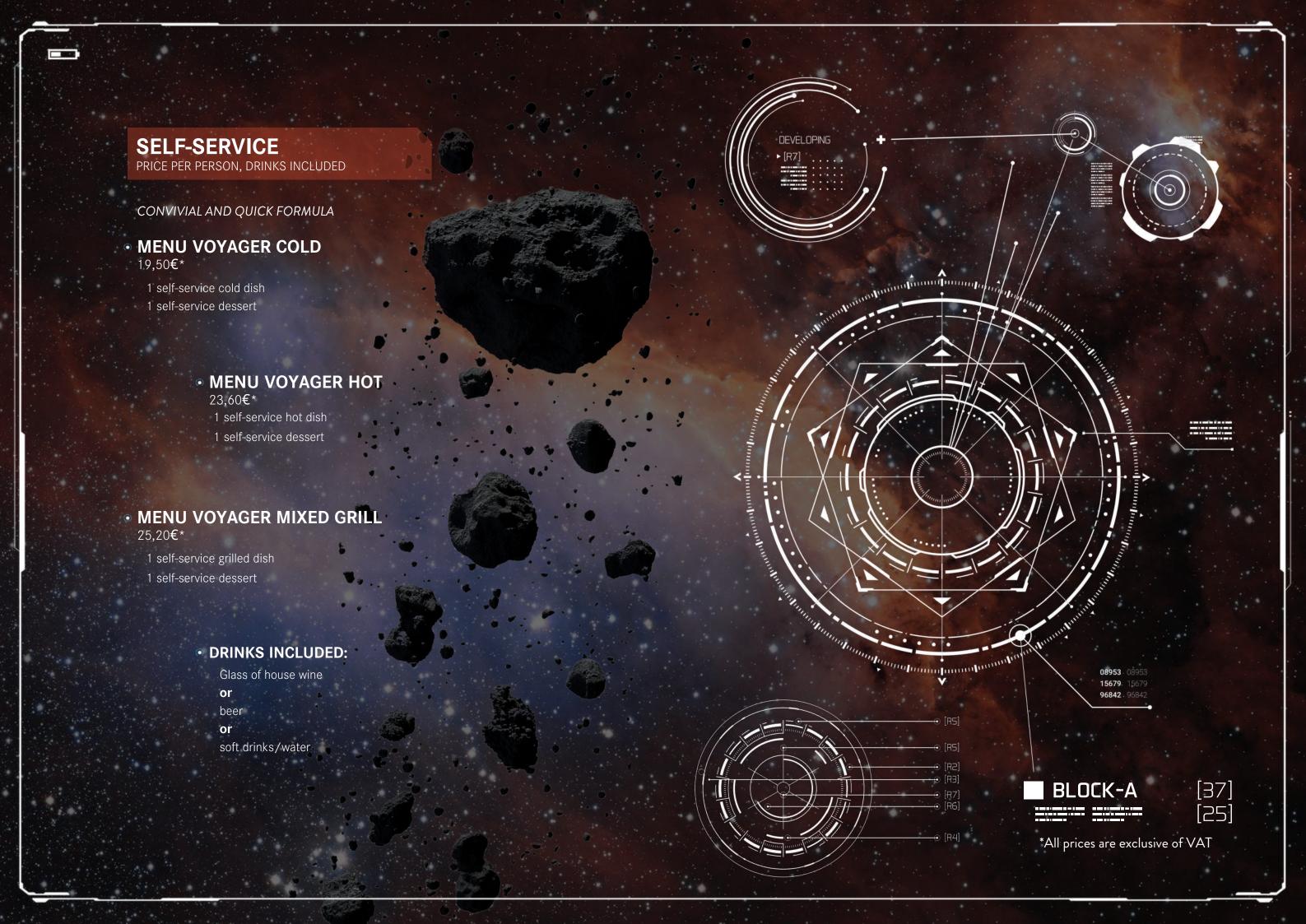
Speculoos bavarois and tiramisu cream

DRINKS INCLUDED:

1/4 house wine (white and red wine)

Water and soft drinks

Coffee after the meal



BUFFET COSMIQUE

CLASSIC "LES ARDENNES" BUFFET

(minimum 50 people)

• COLD

- Duck terrine with onion confit
- Slate of Ardenne charcuterie
- Roast suckling pig with mustard
- Country terrine, gourmet canapé
- Pâté en croûte
- Roast beef with herbs
- Smoked ham and candied tomatoes
- Frisée with lardons and eggs
- Caesar poultry and sucrine salad
- Black and white pudding
- Stuffed eggs mimosa
- Tomato and goat cheese bavarois with honey
- Potato salad
- Frisée salad with bacons
- Carrot salad with orange
- Quinoa salad
- Celery remoulade
- Tomatoes with red onions
- Mayonnaise, cocktail sauce, tartar sauce and dressing
- Assortment of breads

DESSERTS

Mini dessert buffet (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad...)

DRINKS INCLUDED:

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

BUFFET LAND & SEA

51.20 €*

(Minimum 50 people)

COLD STARTERS

- Slate of Ardenne charcuterie
- Smoked salmon mousse in glass
- Pressed duck and pistachio terrine
- Pâté en croûte
- Beef carpaccio with truffle and arugula
- Smoked ham and candied tomatoes
- Fish and shellfish terrine
- Caesar poultry and frisée salad
- Salmon Belle Vue
- Stuffed eggs mimosa
- Cucumber stuffed with ham salad

SIDE DICHES

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

• HOT MEALS

- Braised poularde with vegetable cream, dauphinois gratin
- Sea bass fillet with mousseline sauce, sautéed vegetables, and rice

DESSERTS

Mini dessert buffet (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad...)

DRINKS INCLUDED:

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





GASTRONAUT BUFFET 66.90 €*

(Minimum 50 people)

COLD STARTERS

- Crab and prawn marriage
- Salmon mousse with avocado mayonnaise
- Pressed duck and foie gras
- Roma tomato with grey shrimp
- Beef carpaccio with truffle and arugula
- Cooked ham with herbs, pickled vegetables
- Fish and shellfish terrine
- Caesar poultry and frisée salad
- Salmon Belle Vue
- Stuffed eggs mimosa
- Shrimp cocktail

SIDE DISHES

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

• HOT MEALS

- Piece of beef with béarnaise sauce, dauphinois gratin
- Hen steak with tarragon and tomato, Darphin potatoes
- Sea bass fillet with mousseline sauce, sautéed vegetables, and rice

DESSERTS

Mini dessert buffet (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad...)



ASTROGRILL BUFFET

47,40 €* DRINKS INCLUDED 45,15 €* WITHOUT PRAWNS, DRINKS INCLUDED

(Minimum 50 people)

MALS

- Sliced ham with honey and mustard
- Cheese and tomato sausage
- Texas-style marinated prawns
- Chicken tendron with herbs

SIDE DISHES

- Pasta salad, with confit tomato, olives, grilled peppers and feta cheese
- Cooked cauliflower
- Shredded carrots with orange
- Dill and mint cucumber
- Celery remoulade
- Coleslaw
- Quinoa salad
- Oriental tabbouleh
- Tzatziki
- Mixed salad mesclun

DESSERTS

Mini dessert buffet (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad...)

DRINKS INCLUDED:

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

*All prices are exclusive of VAT

LEVEL 7





52.60 €* DRINKS INCLUDED

(Minimum 30 people)
Combination of several stalls possible (1 stall/30 people)

DRINKS INCLUDED:

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

SPACE GALILEO GALILEI (ITALIAN)

- Tomato, buratta and Sérano crispy
- Southern flavor beef carpaccio
- Vitello Tonato
- Penne 4 cheeses
- Spinach ricotta cannelloni

SPACE JEAN DOMINIQUE CASSINI (FRENCH)

- Pink shrimp, guacamole and parmesan verrine
- Verrine of smoked salmon mousse and crab salad
- Ham, eggs and herb mayonnaise
- Cockerel in wine, grandma's garnish
- Old-fashioned veal blanquette

• SPACE TRINH XUAN (ASIAN)

- Assorted sushi (tuna, salmon, shrimp)
- Noodle salad and spring rolls
- Chicken, bamboo and ginger soup
- Pork skewer with peanut sauce
- Vegetable and chicken nem

SPACE CHRISTIAN HUYGENS (GREEK)

- Stuffed vine leaf, tzatziki sauce
- Feta, tuna and grilled pepper verrine
- Greek rice salad
- Gyros and eggplant gratin
- Chicken souvlaki, creamy orzo

SPACE NICOLAS COPERNIC (BELGIAN)

- Assorted ham and Ardennes charcuterie
- Duck terrine and vegetable pickles with herbs
- Pork with spices and rosemary potatoes
- Poultry à la Rochefort, dauphinois gratin

• VEGETABLE SPACE V

- Artichoke, guacamole and aragula
- Candied pepper, tofu
- Chickpea croquette with turmeric
- Rice noodle, bok choy cabbage and spring onion

• SWEETY SPACE

(minimum 60 people)

- White and black chocolate delights
- Speculoos tiramisu
- · Red fruit mousse and vanilla panna cotta
- Mini gourmet pastry
- Macarons from Paris







CONTACT

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

www.eurospacecenter.be