

FONTEYNE
THE KITCHEN



Holiday menu
2024 - 2025 Edition.

Appetizers and first delights



Platters for Appetizers

As appetizers : 8 people or as buffet : 4 people

Salmon Tiradito / Sesame / Peppers (GF) 39,80 piece

Salmon Tartare / Lemon Cardamom Cream /
Chives 39,80 piece

Vitello / Tonnato Sauce / Anchovies / Capers (GF) 39,80 piece

Albacore Tuna Tataki / Sesame / Lemon 49,60 piece

Young Carrots / Zucchini with Parmesan / Grilled
Parsnips / Yellow Beets / Sweet Potatoes (GF)(V) 29,80 piece
Dips: Lemon Creamy Tahini / Sriracha
Mayonnaise

Salmon Trio (Smoked / Tiradito / Medium-Rare) /
Horseradish Cream / Herb Tartare 51,20 piece

Lebanese: Hummus / Eggplant Caviar / Thyme
Yogurt / Kefta Meatballs / Chickpea Balls /
Chicken Satay / Lebanese Bread 39,80 piece

Appetizers

Hot

12 zakouskis

Round 8,98 box

Mini Cream Puffs: Shrimp / Cheese / Mushrooms

Square 8,98 box

mini-croques / mini-pizza / mini-quiches

Vegetarian 8,98 box

mini-croques / mini-pizza / mini-quiches

Cold

Appetizer Platter: 4 Pieces 9,80 box

1.Salmon / Lemon Cardamom Cream

+2€ of deposit

2.Grilled Celeriac / Stracciatella / Honey / Union

Square Nuts (GF)(V)

3.Capon / Tonnato Sauce / Parmigiano (GF)

4.Quinoa / Carrots /

Coconut milk with anise (GF)(VE)

Smoked Salmon / 12 Blinis / Lemon Cardamom 15,60

Cream 4 pers



Seafood platters

Deep Blue

98,00 - 2pers.

- Brown Crab
- Grey Shrimp
- 6 Whelks
- 6 Flat Oysters No. 3
- 4 Flat Oysters 000
- 2 Langoustines
- 8 Imperial Shrimp 40-60
- 16 Imperial Shrimp 80-100
- Sauces / Bread (G) / Butte

Grand Cru

162,00 - 2 pers

- 2 x 1/2 Lobster
- Brown Crab
- Grey Shrimp
- 6 Whelks
- 6 Flat Oysters No. 3
- 4 Flat Oysters 000
- 2 Langoustines
- 4 Imperial Shrimp 40-60
- 16 Imperial Shrimp 80-100
- Sauces / Bread (G) / Butter

Oysters

69,00 - 2 pers

- 18 Flat Oysters No. 3
- 6 Flat Oysters 000
- Bread (G) / Butter

The starters

Cold Starters

Salmon Tiradito / Sesame / Peppers (GF) (150g + Garnish)	9,95 pers.
Tuna Tiradito / Sesame / Peppers (GF) (150g + Garnish)	10,95 pers.
Salmon Tartare / Black Sesame / Wakame (GF) (150g + Garnish)	9,95 pers.
Dorade Tartare / Lemon Cardamom Cream / Chives (150g + Garnish)	9,95 pers.
Half Lobster "Belle-vue" / Herb Tartare Sauce / Green Salad (GF)	35,80 pers.
Goose Foie Gras and Its Garnish (100% Pieces) / Fig Chutney / Sauternes Jelly (GF)	14,90 pers.
Duck Foie Gras and Its Garnish (100% Pieces) / Fig Chutney / Sauternes Jelly (GF)	13,90 pers.
Burrata / Roasted Grapes / Basil (GF)(V)	8,60 pers.





Terrines

Garnish Included

Duck / Foie Gras / Pistachios

9,30 pers.

Pheasant / Wild Mushrooms

8,80 pers.

Wild Boar / Winter Fruits

8,80 pers



Hot Starters

Scallops / Braised endives / Lightly creamed sauce	12,90 pièce
Half lobster in broth / Lemon chive Sauce (GF)	35,80 pièce
1 grilled giant prawn / Herb bulgur / Red sauce with coconut milk	12,90 pièce
1 open prawn ravioli / Coconut milk / Duxelles of small vegetables	12,90 pièce
Sweet potatoes / Wild mushrooms / Stracciatella di Bufala / Acacia honey (GF)(V)	8,90 pièce
3 Large Body Peel Shrimp / Leek whites with bay leaf / Coconut milk and anise sauce	11,67 pièce
Sweetbreads / Wild mushrooms / Madagascar green pepper sauce	16,80 pièce



Soups

The soups are served with spiced croutons (VE) and a thick herb cream (GF)(V).

Pumpkin Velouté / Coconut Milk (GF)(V)	1/2L	6,50
	1L	12,00
Wild Mushroom Velouté (V)	1/2L	6,50
	1L	12,00
Lobster Bisque with Grey Shrimp	1/2L	6,50
	1L	12,00
Chervil / Zucchini (GF)(V)	1/2L	6,50
	1L	12,00

Main courses

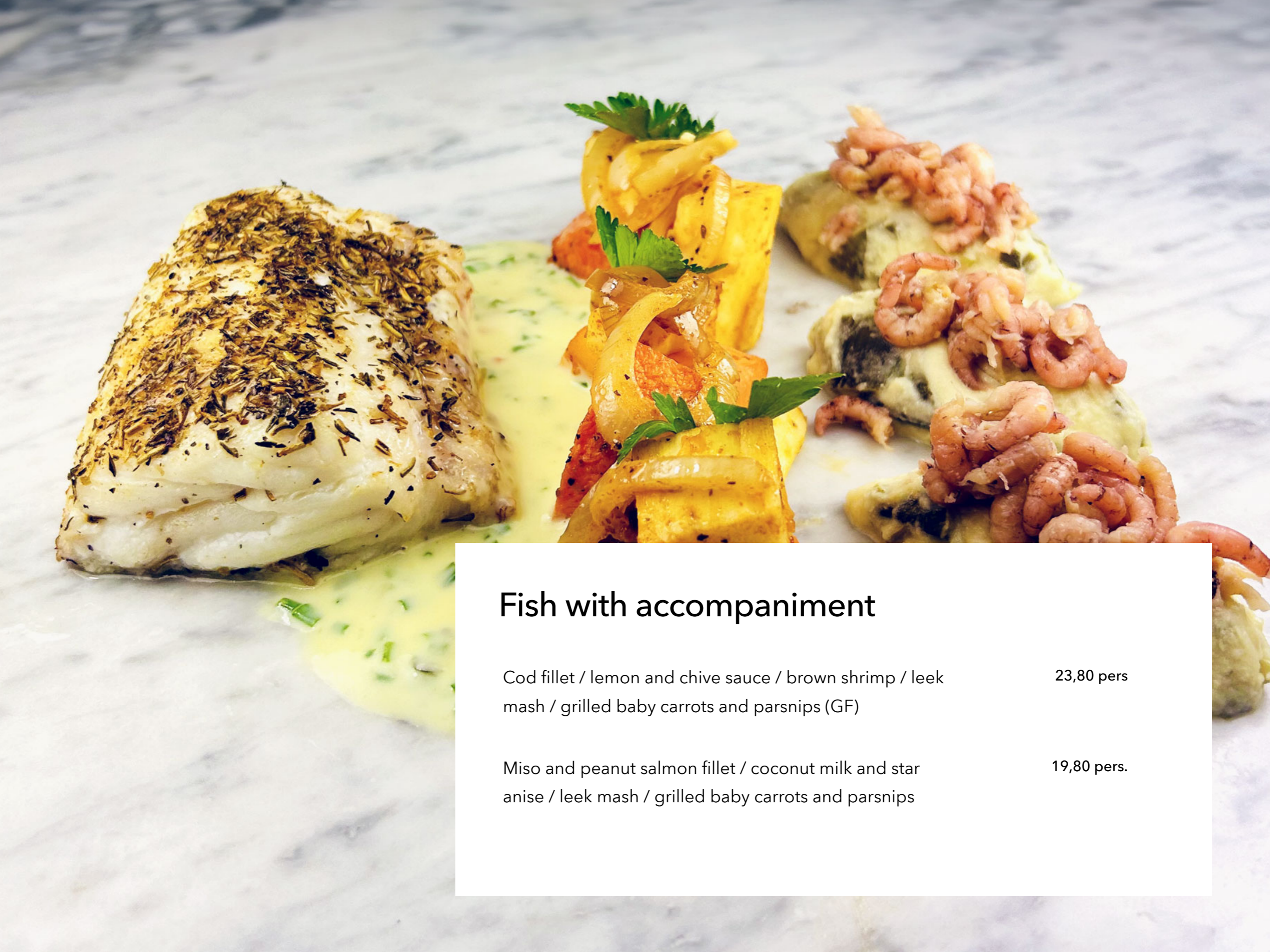


Poultres & game

Guinea fowl fillet / stracciatella di bufala / creamy sauce with wild mushrooms / marjoram	19,80 pers.
Free-range chicken fillet / cabbage and chestnut stuffing / parsley green sauce (GF)	19,80 pers.
Quails stuffed with foie gras (deboned and 100% ground poultry) / brown sauce with thyme	23,80 pers.
Farm turkey fillet / winter fruit stuffing (100% minced poultry and cooked at low temp) lightly creamy sauce	18,65 pers.
Farm turkey fillet / truffle stuffing / (100% minced poultry and cooked at low temp) / tartufata sauce	19,80 pers.
Turducken (turkey, duck, chicken) / truffle stuffing / (100% minced poultry and cooked at low temp) / lightly creamed sauce	21,55 pers.
Venison fillet / grand veneur brown sauce with cranberries	30,80 pers.
Wild boar fillet / Madagascar green peppercorn sauce	25,80 pers.

Sides for poultry and game

Dauphinois gratin - celeriac / pumpkin / grilled onions apples / cranberries -- braised Belgian endives (GF)
or
Mashed potatoes with truffle oil / wild mushrooms (GF)(V)



Fish with accompaniment

Cod fillet / lemon and chive sauce / brown shrimp / leek mash / grilled baby carrots and parsnips (GF)

23,80 pers

Miso and peanut salmon fillet / coconut milk and star anise / leek mash / grilled baby carrots and parsnips

19,80 pers.

Farm poultry stuffed and cooked

Without sides. To reheat covered for 45 minutes at 180°C in the oven

Duck

63,80 - 4 pers.

- Granola stuffing (100% minced poultry)
- lightly creamed brown sauce

Young turkey

58,60 - 4 pers.

- Winter fruit stuffing (100% minced poultry)
- lightly creamed brown sauce

Capon

67,60 - 4 pers.

- Foie gras stuffing (100% minced poultry)
- lightly creamed brown sauce



Mafalde

14,60 - pers.

- Mafalde pasta
- braised Belgian endives
- buffalo stracciatella cheese
- Parmesan sauce (V)

Truffle bonbons

14,60 - pers.

- truffle bonbons
- wild mushrooms
- tartufata cream sauce
- parmesan (V)

Ravioli duo

25,80 - pers.

- Open prawn ravioli duo
- coconut milk
- finely chopped vegetable duxelles

Stuffed poultry

To cook

Poultry

With the stuffing of your choice

Farm turkey 9,90 pers.

for 4 to 10 people

Farm capon 10,90 pers.

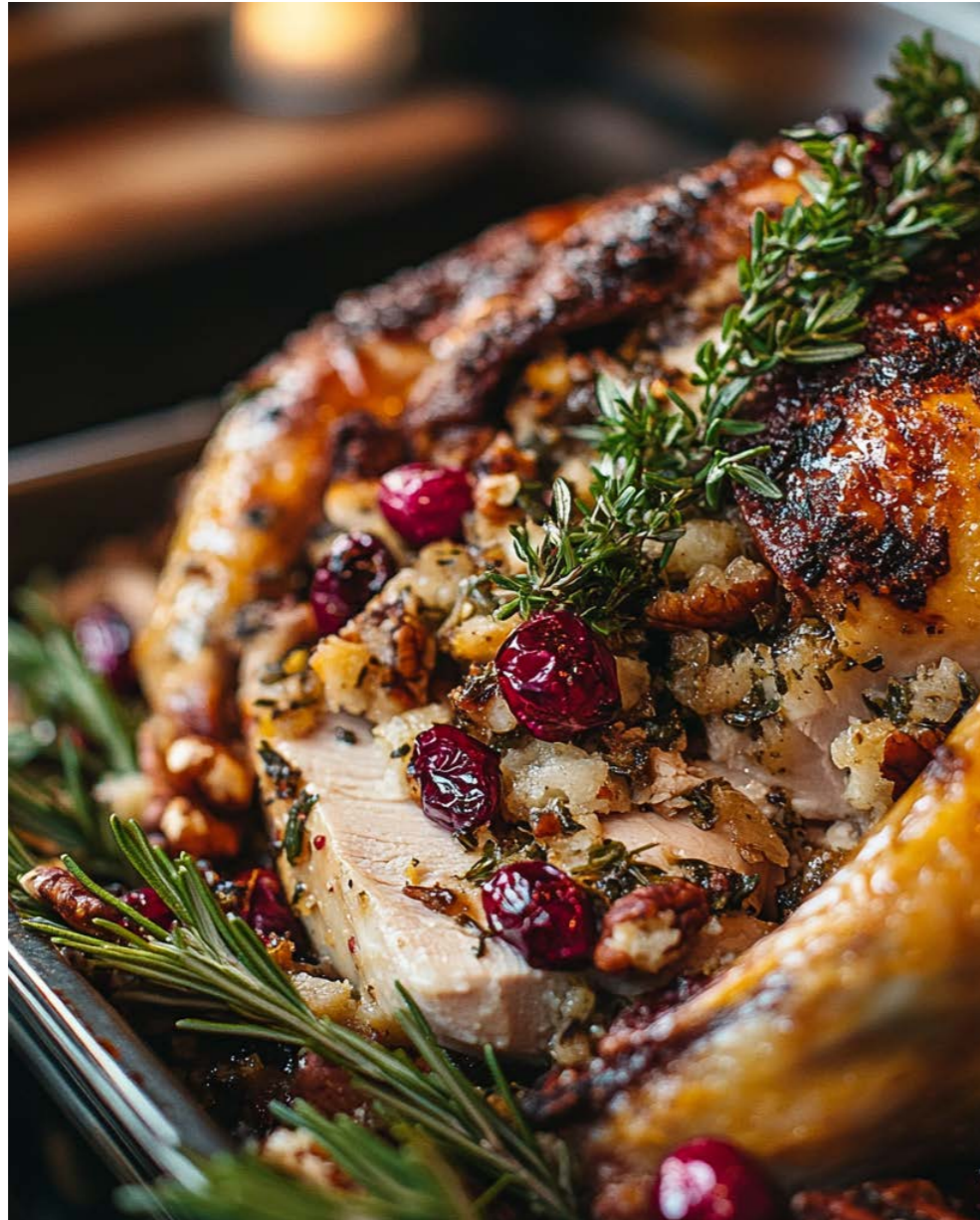
for 4 to 8 people

We recommend cooking your holiday poultry yourself, as reheating a large piece dries out the meat and removes some of its flavor.

The breast of our poultry is deboned. The poultry is buttered, seasoned and ready for the oven.

We provide an explanatory cooking instruction card as well as a cooking thermometer.





Stuffings

We offer three traditional stuffings for farm turkeys and capons.

Truffle stuffing

25,80 kg

minced poultry / truffle peelings / foie pate with Armagnac

"Scarlet O'Hara" stuffing

25,80 kg

minced poultry / apples / winter fruits / speculoos spices

Granola stuffing

25,80 kg

miso / cranberries / honey / cinnamon



Turducken

Turducken (turkey - duck - chicken)	2 kg	88,00
		6-8 pers.
	4 kg	155,00
		12-16 pers.

The turducken (three bird roast) is a completely deboned turkey, stuffed with a completely deboned duck and a completely deboned poularde (fattened chicken), filled with truffle stuffing (100% minced poultry).

This method, inspired by Roman Empire cuisine and preserved through time, helps keep the meat juicier and more flavorful.

To enhance your poultry's flavor, we suggest injecting a truffle oil infusion using a syringe at the end of cooking.

Truffle infusion	11,00 - 40ml
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The sides

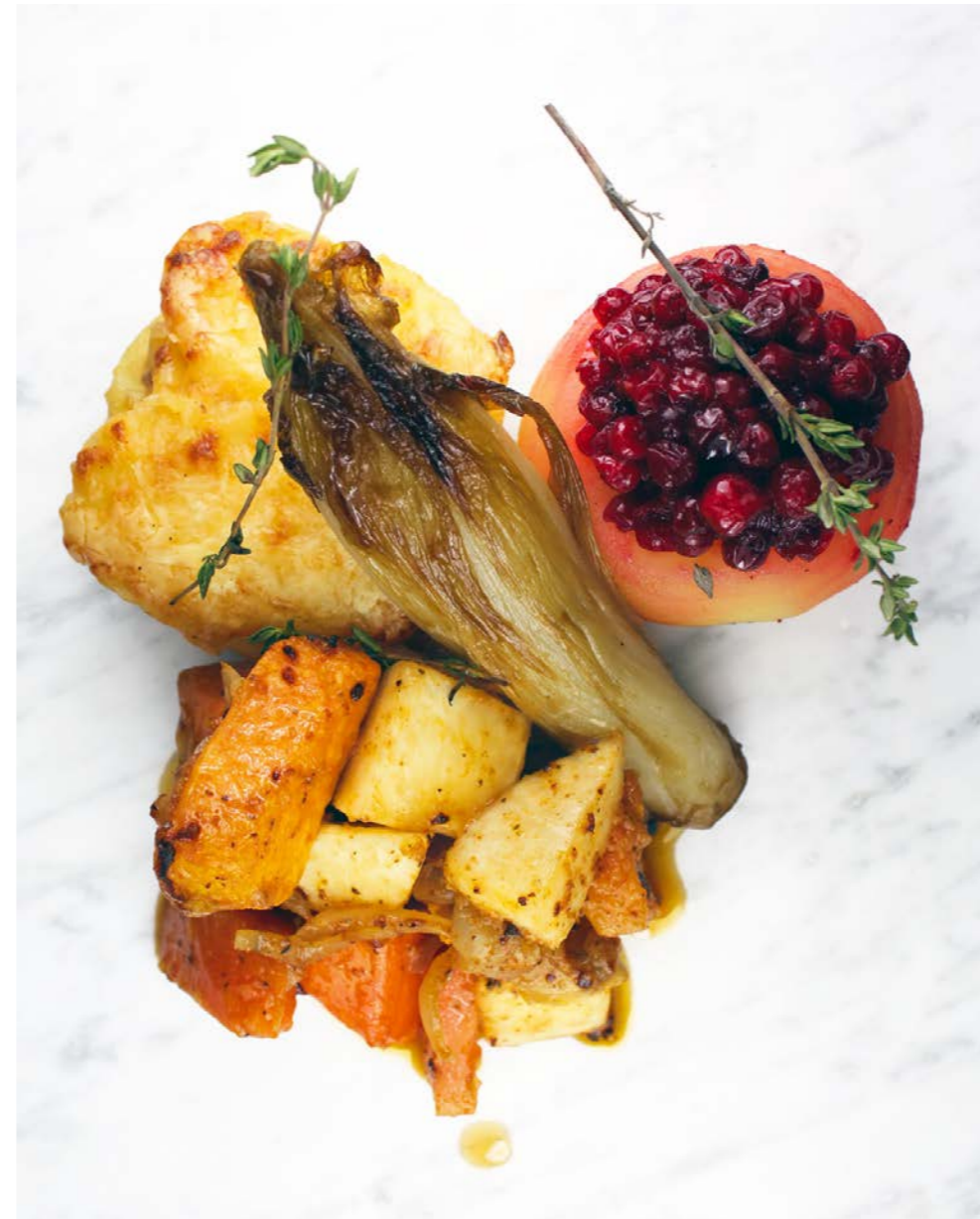
Can be sold separately

Dauphinois gratin - celeriac / pumpkin /
grilled onions - apples / cranberries -
braised Belgian endives (GF)

8,90 pers

Mashed potatoes with truffle oil / wild
mushrooms (GF)(V)

8,90 pers



Hot sauces



Brown sauces

200g 400g

Brown glaze with pomegranate

4,30 8,60

Brown gravy with thyme

4,30 8,60

Red wine sauce (Marchand de vin)

4,30 8,60

Grand veneur brown sauce

4,30 8,60

Lightly creamed sauces

Lightly creamed cooking juices

4,30 8,60

Madagascar green peppercorn

4,30 8,60

Wild mushrooms (V)

4,30 8,60

Tartufata / parmesan (GF)(V)

4,30 8,60

Grand veneur with light cream

4,30 8,60

Lactose-free sauces

Lemon and chive sauce (GF)(VE)

4,30 8,60

Coconut milk sauce / star anise (GF)(VE)

4,30 8,60

Slow-cooked main dishes

Venison stew / wild mushrooms / Tierenteyn
mustard 33,10 kg

Wild boar stew / Madagascar green
peppercorn sauce 28,90 kg

Approximately 3 people per kg - sides not included



Desserts



	Glass	Vase
Chocolate mousse (GF)(V)	3,90	5,00
Red fruit Pavlova: vanilla cream / red fruits / raspberry coulis / meringue / almonds (GF)(V)	5,45	6,80
Mont-Blanc Pavlova: chocolate mousse / vanilla cream / meringue / almonds (GF)(V)	5,45	6,80
Citrus Pavlova: vanilla cream / orange / lemon / meringue / almonds (GF)(V)	5,45	6,80

In individual glass tumbler, €1 deposit

For 4 or more people, presented in a vase with deposit

Menu

JINGLE BELLS

€42.80 per person (excluding deposit)

Starters

2 small savory verrines

Lobster bisque with brown shrimp *

Main Courses

Guinea fowl fillet / stracciatella / wild mushroom cream sauce
/ marjoram *

Dauphinois gratin * (GF)

Celeriac / pumpkin / grilled onions * (GF)(VE)

Apples / cranberries * (GF)(VE)

Braised Belgian endives * (GF)(V)

Bread (VE) & butter (GF)(V)

Dessert

Red fruit Pavlova (GF)(V) or Mont-Blanc Pavlova (GF)(V)
or Citrus Pavlova (GF)(V)

* Dishes to reheat



CHRISTMAS AT SEA

€49,80 per person (excluding deposit)

Starters

2 small savory verrines

Scallops / braised Belgian endives /
lightly creamed sauce *

Main Courses

Cod fillet / lemon and chive sauce /

brown shrimp * (GF)

Leek mash * (GF)(V)

Grilled baby carrots and parsnips * (GF)(VE)

Bread (VE) & butter (GF)(V)

Dessert

Red fruit Pavlova (GF)(V) or Mont-Blanc Pavlova (GF)(V)

or Citrus Pavlova (GF)(V)

* Dishes to reheat

WINTERWONDERLAND

€54.45 per person (excluding deposit)

Starters

2 small savory verrines

Sea bream tartare / cardamom lemon cream /
chives

Main Courses

Venison fillet / grand veneur brown sauce with cranberries *

Celeriac / pumpkin / grilled onions * (GF)(VE)

Apples / cranberries * (GF)(VE)

Braised Belgian endives * (GF)(V)

Bread (VE) & butter (GF)(V)

Dessert

Red fruit Pavlova (GF)(V) or Mont-Blanc Pavlova (GF)(V)

or Citrus Pavlova (GF)(V)

* Dishes to reheat

LET IT SNOW

€49.80 per person (excluding deposit)

Starters

Sea bream tartare / cardamom lemon cream / chives

Albacore tuna tiradito / sesame / chilies (GF)

Main Courses

Farm poularde fillet / roasted grapes / basil (GF)

Vitello / tonnata salsa / anchovies / capers (GF)

Baby carrots / parmesan zucchini / grilled parsnip / yellow beets /
sweet potatoes / dips (GF)(V)

Grilled pumpkins / goat cheese / figs / union square nuts (GF)(V)

Green lentils / sun-dried tomatoes / carrots / fresh herbs (GF)(VE)

Quinoa / chickpeas / red beans / adzuki / sun-dried tomatoes (GF)
(VE)

Bread (VE) & butter (GF)(V)

Dessert

Red fruit Pavlova (GF)(V) or Mont-Blanc Pavlova (GF)(V)

or Citrus Pavlova (GF)(V)

Order your holiday meal with ease

Online

Visit our website for quick and easy ordering.

Select your favorite dishes, customize your order and enjoy a secure payment experience.

www.fonteynethekitchen.be

By phone

For personalized assistance, call us at
02 315 02 22

In store

A wide selection will be available in our stores from
15/12/2024 to 15/01/2025

Our team is ready to help you choose the perfect menu and answer all your questions

FYI: Priority will be given to prepaid orders at collection time.

Deliveries 7 days a week (except January 1st) from 8am to 6pm and December 25th from 8am to 2pm.

Prices are for information only and may be changed without notice according to raw material price variations



Uccle, Fort-Jaco

Open Monday to Saturday from 10am - 7pm / Sunday 10am - 2pm

Chaussée de Waterloo 1395 - 1180 Brussels

T. 02 375 48 75

uccle@fonteynethekitchen.be

Woluwé Saint-Pierre

Open 7 days a week 10am - 7pm

Avenue Baron Albert d'Huart 27 - 1150 Woluwé St-Pierre

T. 02 763 48 93

woluwe@fonteynethekitchen.be

Tongres

Open 7 days a week 10am - 7pm

Rue Gérard 107 - 1040 Etterbeek

T. 02 734 08 02

tongres@fonteynethekitchen.be

La Hulpe

Open Monday to Friday 10:30am - 7:30pm / Saturday and Sunday 10am - 7pm

Avenue Albert 1er 30 - 1332 Genval

T. 02 652 21 93

lh@fonteynethekitchen.be

Wemmel

Open 7 days a week 10am - 7pm

Markt 63 - 1780 Wemmel

T. 02 318 53 40

wemmel@fonteynethekitchen.be

Châtelain

Open 7 days a week 10am - 8pm

Place du Châtelain 31-32 - 1050 Ixelles

T. 02 318 58 89

chatelain@fonteynethekitchen.be

Overijse

Open 7 days a week 10am - 7pm

Brusselsesteenweg 402 - 3090 Overijse

T. 02 315 08 88

overijse@fonteynethekitchen.be

Sint-Martens-Latem

Open 7 days a week 10am - 7pm

Maenhoutstraat 55 - 9830 Sint-Martens-Latem

T. 09 286 06 06

sintmartenslatem@fonteynethekitchen.be

Knokke

Open 7 days a week 10am - 7pm

Lippenslaan 346 - 8300 Knokke-Heist

T. 05 011 15 00

knokke@fonteynethekitchen.be

The Louise

Open 7 days a week 10am - 7pm

Avenue Louise 149 - 1050 Brussels

T. 02 315 15 00

thelouise@fonteynethekitchen.be

Our stores will be closed
on 25/12 and 01/01