

CHAGA

VALENTINE'S DAY MENU

Amuse-bouches

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Crispy Breton crab, marinated kohlrabi,  
cashew nuts, sea buckthorn

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Grilled scallops, artichoke, yellow wine,  
Ossetra caviar

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Pan-seared duck foie gras, Piedmont hazelnut  
emulsion, shiitake, green apple

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Confit poultry from Gers, buttery green  
cabbage with truffle, tamarind

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Yogurt cake, quince, almond biscuit,  
vanilla ice cream

€195/person excluding drinks  
Wine pairing €80 / Non-alcoholic €50

We also offer a vegetarian alternative for €150,  
available upon request only.

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AVENUE MARNIX 21, BRUXELLES

