



The name is inspired
by a rare mushroom,
a symbol of energy and vitality.

Like the mushroom,
the restaurant aims to be
a nourishing place,
not just for the body
but also for the mind.

Kevin Lejeune

CHAGA

AVENUE MARNIX 21, BRUSSELS





THE MENU

STARTERS

Scallops marinated in plankton, oven-roasted butternut squash confit, oscietra caviar cream, chive oil	48
Kale confit with vegetable juice, grape gel, verjuice sauce, fresh herbs	29
Roasted sweet onion, black truffle, peanuts, aged Parmesan cheese, balsamic vinegar	42

MAIN COURSES

Royal pigeon cooked on the bone, black truffle, terrine of legs, grapefruit, Swiss chard, and leek	78
Barbecued Breton turbot, whelks and veal, creamy celeriac, kaffir lime sauce	72
Roasted sweet corn purée, smoked wild mushrooms, salted ricotta, vegetable concentrate, chive oil	48

DESSERTS

Saffron rice pudding, puffed rice crisp, clementine sorbet, honey cake, lemon caviar	22
Surprise apple, Chartreuse baba biscuit, yuzu-marinated apple, yubeshi ice cream	22
Brie with black truffle, black brie, tamarind	24



OMNIVORE

Winter vegetable millefeuille, chervil emulsion, chili gel, candied lemon, and savory granola

Scallops marinated in plankton, oven-roasted butternut squash confit, oscietra caviar cream, chive oil

Barbecued Breton turbot, whelks and veal, creamy celeriac, kaffir lime sauce

Stuffed squid, charcoal-grilled blue lobster, sorrel cream, smoked tarama, light bisque *

Royal pigeon cooked on the bone, black truffle, terrine of legs, grapefruit, Swiss chard, and leek

Saffron rice pudding, puffed rice crisp, clementine sorbet, honey cake, lemon caviar *

Surprise apple, Chartreuse baba biscuit, yuzu-marinated apple, yubeshi ice cream

VEGETARIAN

Winter vegetable millefeuille, chervil emulsion, chili gel, candied lemon, and savory granola

Greek-style spinach, goat cheese mousse, tarragon sorbet, herb crisp

Kale confit with vegetable juice, grape gel, verjuice sauce, fresh herbs

Roasted sweet onions, black truffle, peanuts, aged Parmesan cheese, balsamic vinegar *

Roasted sweet corn purée, smoked wild mushrooms, salted ricotta, vegetable concentrate, chive oil

Saffron rice pudding, puffed rice crisp, clementine sorbet, honey cake, lemon caviar *

Surprise apple, Chartreuse baba biscuit, yuzu-marinated apple, yubeshi ice cream

5 COURSE MENU

Omnivore 160 / Vegetarian 130

Alcohol 80 / Without alcohol 50

7 COURSE MENU *

Omnivore 195 / Vegetarian 150

Alcohol 110 / Without alcohol 75