

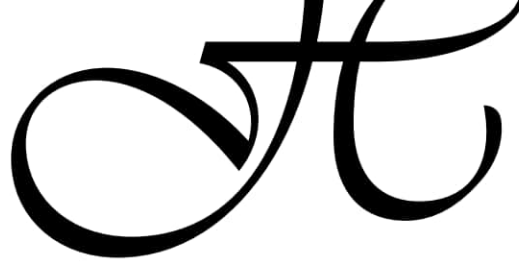
The name is inspired
by a rare mushroom,
a symbol of energy and vitality.

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

STARTER

Barbecue roasted Langoustine, chive oil, cauliflower, tamarind, Sake-infused bisque	55
King Crab Puff Pastry Tart, mussel sauce, potato, caviar 20g	65
Red Mullet, Barbecue flavoured sauce, garden peas, finger lime	44
Green Asparagus, ponzu mousseline, croutons, orange	31

PLATS

John Dory aged and cooked in Kombu, fish flan, algae, grilled oyster	72
Grilled Wagyu, confit 'brisket' beef bouillon, spring vegetables	89
Saddle of lamb, anchovy mousseline, green asparagus, hay-infused potato, 'morels'	78
Young Carrots, confit mustard, rhubarb juice, parsley oil	48

DESSERTS

'Signature Cigar', peanuts, smoked mousse, coffee blossom ice cream	28
Dame Blanche, with Madagascar vanilla	22
Gariguettes strawberries, Madagascar vanilla, 'blanc-manger'	22
Parmesan, 'Vacche Rosse' prepared in various ways	24



OMNIVORE

Vegetable 'Millefeuille', lime 'confit' gel, mild pepper, savoury granola

Seabream, artichoke, wild garlic, hazelnut, caviar

Red Mullet, barbecue flavoured sauce, garden peas, finger lime

'King Crab' cooked in banana leaf, bay leaf butter, rhubarb, and a crab carcass jus, peanuts

Saddle of lamb, anchovy mousseline, green asparagus, hay-infused potato, and morels

Madong chocolate mousse, buckwheat, kaffir lime, 'Piment d'Espelette', grapefruit

Gariguettes strawberries, Madagascar vanilla, 'blanc-manger'



VEGETARIAN

Vegetable 'Millefeuille', lime 'confit' gel, mild pepper, savoury granola

Pease pie, cottage cheese, chives, hazelnut, finger lime

Green Asparagus, ponzu mousseline, toasted breadcrumbs, orange

Morels, Beaufort cheese cream, cedrat lemon, winter Savory, mushroom reduction (jus), and wild garlic coulis

Young carrots, candied mustard, rhubarb juice, parsley oil

Madong chocolate mousse, buckwheat, kaffir lime, 'Piment d'Espelette', grapefruit

Gariguettes strawberries, Madagascar vanilla, 'blanc-mange'

5 COURSE MENU

Omnivore 160 / Vegetarian 130

Alcohol 80 / Without alcohol 50



7 COURSE MENU *

Omnivore 195 / Vegetarian 150

Alcohol 110 / Without alcohol 75