



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

Langoustine, chive, cauliflower, tamarind, saké	55
King crab, mussels, potato, osciètre caviar 20g	68
Blue lobster, cherries, red shiso	48
Artichokes, peach, basil, fresh almonds	36

MAIN COURSES

John Dory, kombu, fish flan, seaweed, oysters	72
Belgian Wagyu, short ribs, summer vegetables	89
Shio-koji coquelet, eggplant, white miso	69
Spelt, red beetroot, feta, raspberry	46

DESSERTS

Signature cigar, peanuts, smoked mousse, coffee blossoms	26
Dame blanche, Madagascar vanilla	24
Apricot, almonds, verbena, vanilla	24
Vacche Rosse Parmesan	24



MENU

Summer Vegetable Mille-feuille

Sweet chili and lemon vinaigrette, savoury granola, shiitake broth



Blue Lobster

Cherries, red shiso

or

Beefsteak Tomato

Caraway bread, tagetes



Line-Caught Sea Bass

Seaweed and caviar sauce, grilled cucumber, Kys oysters

or

Grilled Artichokes

Peach, basil, fresh almonds



Dry-Aged Beef

Zucchini, girolles, elderflower

or

Spelt

Red beetroot, feta, raspberry



Apricot

Almonds, verbena, vanilla

MENU 160

Alcohol 80 / Without alcohol 50