

CHAGA

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

CHAGA



THE MENU

STARTERS

Danish langoustine, chives, cauliflower, tamarind	58
King crab tart, mussels, potato, Oscietra caviar 20g	68
Norwegian Scallop, kabocha squash, kombu, sake kasu	48
Red Beetroot, ricotta, fir, vinaigrette	36

MAIN COURSES

John Dory, kombu, fish flan, seaweed, oyster	72
Belgian wagyu, beef broth, short rib, autumn vegetables	89
Crispy veal sweetbread, corn, veal jus, wild mushrooms	82
Kabocha squash, vegeteble jus, belper knoll, mushrooms	46

DESSERTS

Signature cigar, peanuts, smoked mousse, coffee blossom	26
Dame Blanche, Madagascar vanilla	24
Pear, buckwheat, Beersel geuze, oxalis, koji	24
Sheep's cheese, Bergerie d'Acremont, Oeillet du château	24



MENU

Autumn vegetable mille-feuille

Sweet pepper & lemon vinaigrette, savoury granola, shiitake

Danish Langoustine

Pressed head, green apple, horseradish, chives

or

Red beetroot

Ricotta, fir buds, beetroot juice vinaigrette

Norwegian Scallop

Kabocha squash, kombu, sake kasu

or

Kale

Muscat grapes, verjus, herbs

Belgian Venison

Celeriac, quince, juniper, wild mushrooms

or

Kabocha squash

Mushrooms, Belper Knoll, pumpkin seeds, vegetable jus

Pear

Buckwheat, geuze Beersel, oxalis, koji

MENU 160

Alcohol 80 / Without alcohol 50