

GULLIVERS

WELCOME TO THE GULLIVERS RESTAURANT !

The Gullivers Team invites you to discover our wide range of local Belgian tastes combined with an international “Gullivers” flair. Enjoy!

Color your plate

Brighten your diet with *Color Your Plate*, a simple approach to eating right by adding colorful foods to your meals. Core Performance, our partner in fitness, recommends adding three colors that come from fruits and vegetables to maintain a balanced diet. Look for the dishes marked with the CYP icon throughout your stay, or learn more at www.sheraton.com/fitness



100% Belge

Since 2009, the dedicated Chefs of the restaurants of Starwood Hotels Brussels are committed to buy as many products and other ingredients as possible grown by local farmers and producers. With this initiative we reduce our carbon footprint dramatically. Our dishes produced only with Belgian products are marked with our 100% Belge Tractor. Learn more about our concept on www.centpourcentbelge.be



Vegetarian dishes

Do you enjoy your dishes better without meat? Try one of our vegetarian dishes. All the dishes with this icon are made specially to ensure a healthy and meat free experience.



We welcome enquiries from customers who wish to know whether dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

STARTERS

Soup of the day | 9 €



Soep van de dag

Potage du jour

Asian noodle soup | 9 €

Chicken noodle soup with noodles and coriander

Kippensoep met noedels en koriander

Potage de poulet aux nouilles et coriandre

Smoked salmon | 18 €

With salad and toast

Gerookte zalm met sla en toast

Saumon fumé avec salade et toast

2PIECES 15 € | Traditional Brugges cheese croquettes | 3PIECES 18 €

Ambachtelijke Bruggekaaskroketten

Croquettes artisanales au fromage de Bruges



SALADS



Caprese salad | 12.5 €

Italian salad with tomato, mozzarella di Bufala, homemade pesto, smoked ham

Italiaanse salade met tomaat, mozzarella di Bufala, huisbereide pesto, gerookte ham

Salade de tomates, mozzarella di Bufala, pesto fait maison, jambon fumé

SMALL 12 € | Caesar salad | LARGE 17 €

With grilled chicken, anchovy vinaigrette and croutons

Caesar salade met gegrilde kip, ansjovis vinaigrette en croutons

Salade Caesar avec poulet grillé, vinaigrette aux anchois et croûtons

SMALL 11 € | Niçoise Salad | LARGE 16 €

Mixed salad with green beans, tomatoes, eggs, tuna, olives, potatoes

Gemengde salade, groene bonen, tomaten, ei, tonijn, olijven, aardappelen

Salade mixte aux haricots verts, tomates, oeuf, thon, olives, pommes de terre

Quinoa salad | 13 €

With corn, sweet pepper, parsley, coriander, lemongrass and mint

Quinoa salade met maïs, paprika, peterselie, koriander, citroengras en munt

Salade de quinoa avec maïs, poivron, persil plat, coriandre, citronnelle et menthe

BELGIUM CORNER

2PIECES 17€ | Traditional shrimp croquettes | 3PIECES 20 €



Ambachtelijke garnaalkroketten

Croquettes artisanales aux crevettes

Flemish beef casserole | 20 €



With Belgian beer, seasonal vegetables and fries

Vlaamse stoverij met Belgisch bier, seizoensgroenten en frieten

Carbonnades à la flamande à la bière belge, légumes de saison et pommes frites

Tartar steak | 19 €



Homemade tartar steak with Belgian fries

Huisbereide rauwe gehakte biefstuk met Belgische frietjes

Steak tartare fait maison accompagné de pommes frites belges

Chicons au gratin | 20 €



Ham rolls with Brussels endive, bechamel sauce and mashed potatoes

Hespenrolletjes met witloof, bechamel saus en aardappelpuree

Roulade de jambon aux chicons, sauce béchamel et pommes de terre purée

Moules Jumbo 1 kg | 24€

Mussels white wine, Provençale or marinière

Mosselen witte wijn, Provençale of natuur

Moules vin blanc, Provençale ou marinière



SANDWICHES

Club sandwich | 18 €

Classic sandwich with chicken, bacon, egg, tomato, lettuce, Belgian fries

Klassieke sandwich met kip, spek, ei, tomaat, sla, Belgische frieten

Sandwich classique au poulet, bacon, oeuf, tomate, salades, pommes frites belges

Croque Monsieur | 12 €

Toasted ham & cheese sandwich

Toast met ham en kaas

Toast au jambon et fromage

Chicken Wrap | 18 €

Wrap with chicken and vegetables

Wrap met kip en groenten

Wrap au poulet et légumes

Salmon Wrap | 18 €

Wrap with salmon and vegetables

Wrap met zalm en groenten

Wrap au saumon et légumes

Vegetable Wrap | 16 €

Wrap with vegetables

Wrap met groenten

Wrap aux légumes



FISH



Sole | 32 €

Pan fried sole, with seasonal vegetables and Belgian fries
Pangebakken zeetong met seizoensgroenten en Belgische frieten
Sole Meunière p el e aux l gumes de saison et pommes frites belges



Cod fish | 25 €




Cod fish proven ale with seasonal vegetables and steamed potatoes
Kabeljauw op proven alse wijze met seizoensgroenten en gestoomde aardappelen
Cabillaud   la Proven ale aux l gumes de saison et pommes de terre vapeur

Salmon | 23 €

Grilled salmon with seasonal vegetables, rice and curry sauce
Gegrilde zalm met seizoensgroenten, rijst en currysaus
Saumon grill  aux l gumes de saison, riz et sauce curry

ITALIAN CORNER



Pizza | 16 €

Margarita: tomato and mozzarella 
Vegetarian: tomato, mozzarella, sweet pepper, mushroom and onion 
Hawaii: tomato, mozzarella, poulet and pineapple 
4 Formaggi: tomato, mozzarella, Gouda, cheddar and blue cheese
4 Stagioni: tomato, mozzarella, mushroom, salami, ham and artichoke
Pepperoni: tomato, mozzarella, pepperoni

Lasagna | 16 €

Lasagna Bolognese
Lasagne V gie

Pasta | 16 €

Spaghetti Bolognese 
Penne carbonara 
Tagliatelle salmon
Gluten Free spaghetti arrabiata
Ravioli 4 cheeses

FROM THE GRILL

Beef fillet (200g) | 28 €

Rundsfilet
Filet de boeuf

Ribeye steak (300g) | 28 €

Tussenribstuk
Entrecôte

Roasted half chicken | 20 €

Geroosterde halve kip
Demi poulet rôti

Grilled lamb chops | 24 €

Gegrilde lamskoteletjes
Côtes d'agneau grillées

Kangaroo steak | 26 €

Steak van kangoeroe
Steak de kangourou

All "from the grill" dishes will be served with Belgian fries, seasonal vegetables and a sauce of your choice: pepper sauce, mustard sauce, forest sauce, Roquefort sauce, béarnaise sauce, maître d'hôtel butter, chimichurri sauce, rosemary sauce

Alle gerechten "van de grill" worden geserveerd met Belgische frieten, seizoensgroenten en een saus naar keuze: pepersaus, mosterdsaus, jagersaus, Roquefortsaus, béarnaisesaus, Hofmeesterboter, chimichurrisaus, rozemarijnsaus

Tous les plats "du grill" sont servis avec pommes frites belges, légumes de saison et une sauce au choix: sauce au poivre, sauce moutarde, sauce forestière, sauce Roquefort, sauce béarnaise, beurre Maître d'Hôtel, sauce chimichurri, sauce romarin.

BURGER

SINGLE 19€ | Gullivers Burger | DOUBLE 23€

100% beef with salad, tomato, Maredsous cheese, bacon
100% runds met sla, tomaat, Maredsous kaas, spek
100% boeuf avec salade, tomates, fromage Maredsous, bacon

SINGLE 19€ | Cheese Burger | DOUBLE 23€

100% beef with onion, gurkin, tomato, salad, Blue, Gouda or Cheddar cheese
100% runds met ui, augurk, tomaat, sla, Blauwe, Gouda, of Cheddar kaas
100% boeuf avec oignons, cornichons, tomate, salade, fromage bleu, Gouda ou Cheddar

Chicken Burger | 19€

Marinated chicken with coriander, salad, grilled pineapple and Gouda cheese
Gemarineerde kip met koriander, sla, gegrilde ananas en Gouda kaas
Poulet mariné à la coriandre avec salade, ananas grillé et fromage Gouda

Veggie Burger | 18€

Veggie burger with salad, tomato, onion
Groentenburger met sla, tomaat, ajuin
Burger de légumes avec salade, tomate, oignon