Sheraton

Savor the unexpected with Paired, our menu of expertly matched small plates, premium wines and craft beers. Highlighting imaginative ingredient combinations, Paired delights the palate and invites exploration.

PAIRED

No. 1

Grey shrimps from Oostduinkerke

At the Belgian coast these shrimps are caught in trawler nets by Brabander horseback fishermen. Since 2013 this method is officially recognized by Unesco as a world cultural heritage.

Grey shrimps from Oostduinkerke	7,00 €
Santa Margarita Pinot Grigio *Fresh well balanced from Northern Italy. 12.5cl*	8,50 €
La Hamaïde *A red beer flavoured with caramel from the Hainaut region. 6.5% alc/33cl*	7,00 €

No. 2

Skewers of Salad 'Caprese'

A culinary speciality from the Isle of Capri, representing the colors of the Italian Flag. We know and love it as tomato, mozzarella and basil.

Skewers of Salad 'Caprese'	6,00 €
Tierra Azul Cava Brut *Persistent bubbles from Spain, with an aroma of apple blossoms. 12.5cl*	7,50 €
Leffe Cascade IPA *The latest addition to the Leffe range, a beer with exceptional character. 7.5% alc 33cl*	6,00 €

No. 3

Mussels and fries

Simply steamed jumbo mussels with Hoegaarden Grand Cru and Belgian fries.

Mussels and fries	7,50 €
Rüdesheim Berg Roseneck VDP *One of Germany's finest Rheingau Rieslings. 12.5cl*	9,75 €
Hoegaarden Grand Cru *Smooth and slightly sweet. 8.7% alc 33cl*	5,50 €

No. 4

White cheese on Rye

A traditional dish from Brussels 'tartine au fromage blanc': A slice of rye bread, white cheese, raddish and chive.

White cheese on Rye	6,50 €
Marques De Riscal Rioja Reserva *Long and fresh in the mouth with fine oak and tannins. 12.5cl*	9,75 €
La Super des Fagnes Griottes *A rich and intense cherry beer. 4.8% alc 33cl*	6,00 €

No. 5

Mini Gullivers Burger

The Gullivers legendary classic, 100% pure beef with Belgian cheese. The hamburger originating from Hamburg in Germany made its way to America with German immigrants in the 1800's. Try out this mini version.

Mini Gullivers Burger	8,00 €
Côtes du Rhône Roulepierre Domaine Pierre Amadieu *Full body and fruity from the Rhone Valley. 12.5cl*	7,50 €
La Trompeuse *Strong Ale from Jean Tout Seul. 6.9% alc 33cl*	7,00 €

No. 6

Toast 'Cannibale'

A Belgian speciality: Raw beef spread on toast. Found on all Brasserie menus together with other Belgian popular specialties such as the Croque Monsieur or Club Sandwich.

Toast 'Cannibale'	7,00 €
Château des Graviers Cru Artisan Margaux *Needs no further introduction, the queen of Bordeaux. 12.5cl*	10,50 €
Zinnebir *Brussels very own blonde and strong. 6% alc 33cl*	6,00 €

No. 7

Cheese Croquettes 'Vieux Bruges'

A worldwide classic of vieux Bruges cheese in bechamel, rolled in bread crumbs and deep fried.

Cheese Croquettes 'Vieux Bruges' (1 piece)	7,50 €
Les Baronnes Sancerre Sauvignon Blanc *Chives and flinty, with a zest of lime. 12.5cl*	9,50 €
La Cochonne *From the steam powered Brasserie de la Vapeur. 9.3% alc 33cl*	6,00 €

No. 8

Home-made berry crumble

A really delicious crumble, home-made by our very own Pastry Chef.

Home-made berry crumble	6,00 €
Penfolds Kalimma Bin 28 *Chives and flinty, with a zest of lime. 12.5cl*	12,00 €
La Cré Tonnerre *Regional triple style fermented again in bottles with rum. 7.2% alc 33cl*	6,00 €

Must be 18 years of age or older to purchase and/or consume alcohol.