



SENTRO

À TABLE AVEC VINCENT MASSON

SPRINKLES *and* SPARKLES

For a truly unforgettable experience, Sentro offers an idyllic and the most central backdrop to enjoy the Christmas season like you've never tasted before:

A bright and elegant setting, a menu with Belgian vibes and creative dishes and a unique art exhibition "Les Yeux Dans Les Yeux".

A True Sensory Experience !

HOLLY JOLLY CHRISTMAS

THE OPENING SCENE

Grey shrimp beignets

Lightly spiced mayonnaise / Cherry tomatoes

THE MAIN STAGE

Sole fish from North Sea

Seasonal mushrooms / Kale

THE SWEET ENDING

Rolled biscuit

Red berries / Vanilla ice-cream

On December 24th, 2021 as from 7:00 pm
at Sentro - À Table Avec Vincent Masson

Menu: €75 per person

Drinks Package: €45 per person

(1 glass of Champagne, 1/2 bottle of white wine and red wine, water, tea/coffee)

Children's Menu:

Grey shrimp beignets

Farmhouse Licques Chicken / Agria Mousseline / Watercress / Mushrooms

Rolled biscuit with red berries and vanilla ice cream

€39 per child (from 6 to 15 years, excluding drinks)

Reservations and prepayment required.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please contact us or ask to speak with one of our Team Members.

MIDNIGHT WILL BE A DELIGHT

THE OPENING SCENE

Scallops

Jerusalem artichoke / Chablis

THE MAIN STAGE

Dry-aged Ribeye

Agria mousseline / Truffle / Abbey beer

THE SWEET ENDING

Chocolate Voltaire

Speculoos ice-cream

On December 31st, 2021 as from 7:00 pm
at Sentro - À Table Avec Vincent Masson

Menu: €90 per person

Drinks Package: €55 per person

(1 glass of Champagne, 1/2 bottle of white wine and red wine, water, tea/coffee)

Children's Menu:

Grey shrimp beignets

Farmhouse Licques Chicken / Agria Mousseline / Watercress / Mushrooms

Rolled biscuit with red berries and vanilla ice cream

€39 per child (from 6 to 15 years, excluding drinks)

Reservations and prepayment required.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please contact us or ask to speak with one of our Team Members.



Sentro offers you a new perspective on Brussels.
A perspective seen through the eyes of **Chef Vincent Masson**.
Brussels craftsmen and artists who have an unparalleled passion
for the city, its delicacies, its specialities and its characteristics.

Chef Vincent Masson calls Sentro an opportunity to share his
emotions through culinary creations inspired by artists and
craftsmen who will exhibit their work. The first artist to highlight
this new concept is **Véronique Van der Wielen**.

Only the best is good enough; Chef Vincent Masson works with
trusted local partners, only using local, seasonal and quality
products to suggest a tasty cuisine.

Sentro is all about taste and quality, atmosphere and service.
We wish you true sensory experience!



Info & Reservations:

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