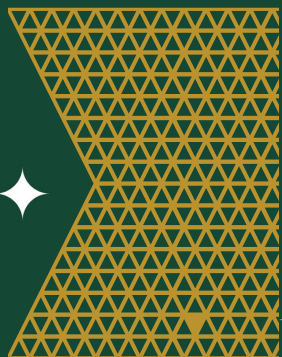




# SENTRO

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

## Amuse-bouche

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### Grey shrimp beignets

Lightly spiced mayonnaise / Cherry tomatoes

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### Champagne Granita

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### Sole fish from North Sea

Seasonal mushrooms / Kale

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### Rolled biscuit

Red berries / Vanilla ice-cream

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### Mignardises

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On December 24<sup>th</sup> 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 dietary requirements or allergies, we kindly ask you to inform us upon booking.

# MIDNIGHT WILL BE A DELIGHT

## Amuse-bouche

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### Scallops

Jerusalem artichoke / Chabli

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### Champagne Granita

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### Dry-aged Ribeye

Agria mousseline / Truffe / Abbey beer

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### Chocolate Voltaire

Speculoos ice-cream

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## Mignardises

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On December 31<sup>st</sup>, 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 dietary requirements or allergies, we kindly ask you to inform us upon booking.



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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[www.brusselssentro.com](http://www.brusselssentro.com)