



EVENTS AT LA MAISON DU CYGNE

READY TO DREAM
SOMETHING DIFFERENT ?




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GRAND PLACE 9 - 1000 BRUXELLES | GROTE MARKT 9 - 1000 BRUSSEL




**ENVISION
UNFORGETTABLE
EVENTS AT
THE ICONIC
“MAISON DU CYGNE”.**

A photograph of three cocktails on a wooden bar counter. The cocktails are in different glasses: a martini glass with a white drink, a tall glass with an orange drink and a slice of orange, and a glass with a pink drink and a slice of lime. The background is a blurred cityscape at night.

**THE ONLY VENUE
WITH SUCH
ELEGANT LOUNGES
ON THE BREATHTAKING
GRAND PLACE OF BRUSSELS.**





**BECAUSE EACH
CLIENT IS UNIQUE
WE OFFER FULL
SERVICES TO CREATE
CUSTOM-MADE
HAPPENINGS.**

IT GOES FROM PHOTOGRAPH,
VIDEOGRAPHER, LIVE MUSIC, DJ,
FLORAL STYLIST, AV SYSTEMS, ...

A PRESENTATION OF OUR SIX ELEGANT LOUNGES

WITH UNIQUE VIEW ON THE GRAND PLACE AND THE CITY HALL.



LE BISTROT DU CYGNE



LE CLUB



LE SALON LOUIS XIV



LE SALON KARL MARX



LE SALON JACQUES BREL



LE SALON BREUGHEL

LE BISTROT DU CYGNE

ALL IN WOODWORK WITH ITS MAGNIFICENT BAR
IN FRONT, YOU ACCESS THE TERRACE WITH A STUNNING VIEW.



THE BAR

ENJOY LA MAISON DU CYGNE MIXOLOGIST'S CREATIONS
IN A REFINED SETTING.





THE TERRACE ON A MAGNIFICENT SCENERY

RELAX WITH A UNIQUE VIEW ON THE GRAND PLACE,
BACK TO THE 17TH CENTURY.





Cigala
Le Bistrot

Cigala
Le Bistrot



LE CLUB A COMBINED LOUNGE AND DINING ROOM

LOUNGE, BAR AND DINING ROOM ON THE 1ST FLOOR
ELEGANCE REFINEMENT AND EXCLUSIVITY



View on Grand Place



View on Grand Place



View on Grand Place

LE SALON LOUIS XIV

THE FRENCH TROOPS OF LOUIS XIV BOMBED THE GRAND PLACE IN 1695.



The Salon Louis XIV has a balcony on the Grand Place and a Fireplace.

View on Grand Place



View on Grand Place



View on Grand Place

LE SALON KARL MARX

THE PHISOLOPH CAME OFTEN AT LA MAISON DU CYGNE WHEN HE WAS LIVING IN BRUSSELS.



The Salon Karl Marx has its own bar and is connected to the Salon Louis XIV.

View on Grand Place and City Hall



View on Grand Place and City Hall



LE SALON BREUGHEL

BREUGHEL THE MOST SIGNIFICANT ARTIST OF DUTCH AND FLEMISH RENAISSANCE PAINTING, WAS FROM BRABANT.



View on City Hall

LE SALON JACQUES BREL

NAMED AFTER THE FAMOUS BELGIAN SINGER AND POET.



View on City Hall



ROOMS SET UP

NUMBER OF GUESTS

<i>FLOOR & ROOMS</i>	<i>SEATED</i>	<i>COCKTAIL</i>	<i>CONFERENCE</i>
Ground floor Bistrot + Bar Terrace	60 No	90 40	No No
1^{st.} floor Le Club	90	150	60
Mezzanine Floors 1/2 Breughel	10	15	No
2^{nd.} floor Louis XIV + Balcony Karl Marx + Bar Louis XIV + Karl Marx	60 20 80	90 30 120	60 20 No
Mezzanine Floors 2/3 Jacques Brel	16	20	No
Complete House	280	400	Unspecified

CATERING SERVICES

3 Courses Menu at 99 € incl drink *(excl. VAT)*

Caterer Service : La Maison du Cygne

4 Courses Menu at 149 € incl drinks *(excl. VAT)*

Caterer Service : L'Ecailler du Palais Royal

5 Courses Menu at 249 € incl drinks *(excl. VAT)*

Menu Prestige





« La Maison du Cygne » MENU

3 Courses Menu

STARTERS

The "Label Rouge" Egg, Green Asparagus, peas, Spring Onions, Chervil, Emulsion of Vegetable broth with Lautrec garlic.

Or

Sliced Ceviche-style Salmon, Mango, chili, coriander condiment, Passion fruit vinaigrette

MAIN DISHES

"Simmenthal" Beef Striploin like a Tataki, Yuzu, Soya Crunchy Vegetable Mesclun with Sesame

Or

Breast of poultry "Coucou de Malines" roasted on Skin, Méli Melo of young spring vegetables, Full-bodied juice

Or

Sea Bass Fillet, Bouillabaisse Emulsion with Pastis, Young Candied Fennel and Chantenay Carrots

Or

Root Vegetable Pot au Feu, Double Vegetable Consommé with Lovage

DESSERTS

Pineapple and fennel tartare, iced black tea, lime sorbet

Or

Dark chocolate cream, candied morello cherry and Madagascan Vanilla Chantilly Cream

MENU « La Maison du Cygne »

Menu 3 Services

ENTRÉES

L'Oeuf " Label Rouge", Asperges Vertes, petits pois, Cébettes, Cerfeuil, Emulsion d'un bouillon de Légumes corsé à l'ail de Lautrec.

Ou

Emincé de Saumon facon Ceviche, Condiment mangue, chili, coriandre, Vinaigrette passion

PLATS

Contrefilet de Bœuf « Simmenthal » comme un Tataki, Yuzu, Soja, Mesclun de Légumes croquants au Sésame

Ou

Poitrine de Coucou de Malines Rôtie sur Peau, Méli Melo de jeunes légumes printaniers, Jus corsé

Ou

Filet de Bar, Emulsion d'une bouillabaisse shootée au Pastis, Jeune Fenouil confit et Carottes Chantenay

Ou

Pot au feu de Légumes Racines, Double Consommé de légumes corsé à la livèche

DESSERTS

Tartare d'ananas et fenouil, thé noir glacé, sorbet citron vert

Ou

Crèmeux au Chocolat noir, griotte confite et Crème Chantilly à la Vanille de Madagascar



« L'Ecailler du Palais Royal » MENU

4 Courses Menu

COLD STARTERS

Sliced sea bass, Cucumber, Vodka, lovage, Caviar
Or
Heart of Smoked Salmon, Avruga, Carrot,
Orange and Ginger Vinaigrette

HOT STARTERS

Roasted scallops, tender leeks,
Beurre Blanc with Menton lemon peel
Or
Lobster Ravioli, Light Curry Emulsion

MAIN DISHES

Fillet of Sole Cooked Flat, Oostendaise Style
Or
John Dory fillet, orange and rosemary white butter,
candied fennel

DESSERTS

Dark chocolate and hazelnut finger
Or
Pineapple marinated with hibiscus, Creamy Samba

MENU « L'Ecailler du Palais Royal »

Menu 4 Services

ENTRÉES FROIDES

Emincé de bar, Concombre, Vodka, livèche, Caviar
Ou
Coeur de Saumon fumé, Avruga,
Vinaigrette Carotte, Orange et gingembre

ENTRÉES CHAUDES

Saint Jacques rôties, tombée de poireaux,
Beurre Blanc aux écorces de Citron de Menton
Ou
Raviolis de Homard, Emulsion au Curry léger

PLATS

Filet de Sole Cuite à Plat, façon Oostendaise
Ou
Filet de Saint Pierre, Beurre Blanc à l'orange et Romarin,
Fenouil Confit

DESSERTS

Finger Chocolat noir et noisette
Ou
Ananas mariné à l'hibiscus, Crémeux Samba



« Prestige » MENU

5 Courses Menu

Experience the finest cuisine in a spectacular setting.

The Prestige menu is an elegant 5 courses menu carefully imagined by our passionate team in accordance with your desires, featuring the most exquisite products accompanied with prestigious wines and champagnes.

An unforgettable culinary journey to celebrate any of your special event with a particular attention to all details.

MENU « Prestige »

Menu 5 Services

Savourez une cuisine raffinée dans un cadre spectaculaire.

Le menu Prestige est un menu élégant en 5 services soigneusement imaginé par notre équipe passionnée selon vos envies, mettant en vedette les produits les plus exquis accompagnés de vins et champagnes prestigieux.

Un voyage culinaire inoubliable pour célébrer vos événements spéciaux avec une attention particulière portée à tous les détails.



**ENTERTAINMENT AND OTHERS
AVAILABLE ON REQUEST:**

DEEJAY

PHOTOGRAPHER

CAMERAMAN

FLORAL STYLIST

AV SYSTEM

FLIP CHART

MUSIC AND LIGHTING

MUSICIANS

MAGICIAN

SECURITY

HOSTESS

VALET PARKING

AND MORE ...



La Maison du
Cygne
SINCE 1959