

OUR SUGGESTIONS



COLD STARTERS

Gourmet Symphony	22,90
Duck foie gras prepared at a low temperature, red onion confit, brioche	
Salmon delicacy	16,90
Green asparagus and smoked salmon bavarois	

HOT STARTERS

Delicacy of foie gras	24,90
Pan-seared duck foie gras, banana chutney, Lacquemant sauce, and toasted brioche	
Fish delicacy	20,90
Fish cake with saffron cream	

DISHES

Spaghetti vongole	23,90
Spaghetti, clams, white wine, parsley and garlic	
Sear-grilled scallops	28,90
Scallops, vanilla-infused cauliflower mousseline, walnut fragments	
Cod with chorizo cream	23,90
Cod loin, chorizo cream, and mashed potatoes	
Duck breast with its garnish	25,90
Duck breast accompanied by blueberries, celeriac purée, and new potatoes	
Deer medallion	37,90
Deer medallion, royal peppercorns, seasonal garnish, cranberries, potato croquettes	



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BRASSERIE - RESTAURANTE

DRINKS



APERITIFS

Apérol Spritz	8,50
Aperitif of the day	9,50
Glass of Cava	6,50
Glass of Champagne	10,00
Blanc de Blanc – 1st Cru A.D Coutelas (Dizy), Reims Region (France)	
Red sangria	7,50
White sangria	8,50
Sangria carafe	
Red/White	16,00/19,00
Champagne	26,00
Vodka Absolut	7,00
Vodka Belvedere	9,00
Bacardi	6,00
Captain Morgan spiced	6,00
Gin Larios	6,00
Malibu	6,00
Porto Red/White	5,50
Martini Red/White	5,50
Ricard	6,50
Batida	5,50
Pisang	5,50
Picon white wine/beer	6,00
Campari	5,50

BEERS

San Miguel	2,80/4,80
25cl/50cl (on tap)	
San Miguel 0%	3,30
Leffe Blonde	4,20
Triple Karmeliet	4,80
Chimay bleue	4,80
Duvel	4,80
Grimbergen blonde	4,50
Orval	4,90

SOFTS

Coca-Cola, regular/zero	2,80
Fanta, orange/lemon	2,80
Sprite	2,80
Water, still/sparkling	2,80
Solan de Cabras	
Nestea	2,80
Tonic	2,80
Red Bull	3,50
Pineapple juice	2,80
Apple juice	2,80
Tomato juice	2,80
Fresh orange juice	3,50



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DRINKS



COCKTAILS

Mojito	9,90
Piña Colada	9,90
Margarita	9,00
Blody Mary	9,00
Daiquiri	9,90

COCKTAILS 0%

Mojito	8,00
Piña Colada	8,00
GinTanqueray, Tonic	8,00

COFFEE & TEA

Espresso	2,50
Cortado	2,80
Coffee with milk	3,20
Americano	3,00
Capuccino	3,80
Latte	3,80
Thé	3,50

GIN

Nordes	9,00
Fever Tree, bay leaf, lemon	
Botanic	9,90
Fever Tree, orange, lemon	
Bombay	9,00
Hibiscus tonic, lemon	
Bulldog	9,90
Fever Tree, orange, cinnamon	
Hendricks	9,90
Fever Tree, cucumber	

SPECIAL COFFEES

Café Bombon	3,50
Carajillo	4,80
Belmonte	4,20
Asiatico	8,90
Irish coffee	8,90
French coffee	9,20
Italian coffee	8,90

DIGESTIVE

Cointreau	6,90
Amaretto	6,90
Baileys	6,90
Licor 43	6,90
Grand Marnier	7,90
Drambule	8,90
Hierbas	7,90
Limoncello Massa	7,90



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OUR MENU



COLD STARTERS

Beef Carpaccio 16,90
Beef, arugula, parmesan, sour cream, chili, radish, lemon

Scallop Carpaccio 19,90
Scallops, Chef's side dish

HOT STARTERS

Perfect Egg 64° 14,90
Egg, pea coulis, serrano ham, croutons

Seared Scallops 21,90
Scallops, Chef's Side Dish

OUR FRESH PASTAS

Bolognese 14,90
Minced pork and beef, carrot, celery, onion, tomato, garlic, oregano, basil

Carbonara 17,90
Guanciale, egg yolk, pecorino, grana padano, black pepper

Pesto Burrata 16,90
Basil, parmesan, pine nuts, olive oil, cherry tomatoes, burrata

Seafood 22,90
Mussels, clams, prawns, white wine, pepper cream

Prawns 19,90
Prawns, sauce of the day



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OUR MENU



OUR STONE-GRILLED MEATS

Served with salad, a homemade sauce, and a side

Duroc pork tenderloin Spain	19,90
Iberian pork filet Spain	23,00
Yellow poultry filet Spain	19,90
Novilla Charra beef entrecote Spain	28,90
Novilla Charra beef tenderloin Spain	33,00
100% Angus ribeye Ireland	39,90
100% Angus tenderloin Ireland	37,90
Mixed tray Beef tenderloin, pork tenderloin, chicken filet	28,90
Bourguignonne or Vigneronne fondue Beef tenderloin, Spain (2 pers minimum)	28,90

SIDES

- French fries
- Croquettes
- Bakes potato
- Gratin Dauphinois (+2,50)
- Rice
- Pasta

SAUCES

- Green pepper
- Choron
- Mushroom
- Provençal
- Roquefort
- Béarnaise



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OUR MENU



FISHES

Sole meunière	32,90
Sole, parsley, butter	
Salmon fillet	23,90
Salmon, side dishes and sauce of the day	

POTENCES

Flambéed prawns (Ricard)	31,90
Prawns, salad, side of your choice (2 pers. minimum)	
Flambéed beef (Rum)	29,90
Beef tenderloin, salad, side of your choice (2 pers. minimum)	

OUR DESSERTS

Crème brûlée	6,90
Chocolate fondant , vanilla ice cream, whipped cream	7,90
Rice pudding , apple compote, crumble	8,90
Chocolate mousse , whipped cream	8,90
Dame blanche , vanilla ice cream, hot chocolate, whipped cream	8,90
Iced coffee , espresso, mocha ice cream, whipped cream / Baileys	7,90/8,90
Baked camembert , honey, thyme, bread (10 min 🕒)	11,90
Colonel , lemon sorbet, vodka	7,90
Tiramisu of the day	8,90
Brésilienne , vanilla ice cream, mocha, caramel, praline, whipped cream	9,50



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