



HOTEL AMIGO
BRUSSELS

A ROCCO FORTE HOTEL



FESTIVE CELEBRATIONS



A tale of festive joy in Brussels

When a Christmas tree bedecked with fairy lights stands in the cobblestoned Grand Place, you know the festive season has officially arrived in the Belgian capital.

Step around the corner from the Grand Place into Hotel Amigo, where glittering decor and delightful surprises set the scene for a perfect festive season.

Festive tradition meets Belgian elegance: Hotel Amigo & Delvaux

Look closely and you may spot some festive surprises from Delvaux, the oldest fine leather goods house in the world, crafting and designing without interruption in its ateliers since 1829.

Gather by our elegant Christmas tree, decorated by Delvaux, and discover how the colours reflect the rich blues and glittering gold of the Grand Place at night. Explore the Maison's secrets unfolding throughout the hotel, revealing the delicately crafted pieces from the Brilliant Celebrations collection.

Shining brightly, the Brilliant Crystal is a sophisticated reinterpretation of one of the Maison's signature bags. With its hand-stitched leather panels, meticulously encrusted with hundreds of crystals, this exceptional piece of savoir-faire is bound to add a pop of glamour to your winter-garderobe.





Festive feasts at Ristorante BoCConi

**The festive spirit is one to behold at Ristorante BoCConi.
With a menu of seasonal flavours designed by renowned Chef
Fulvio Pierangelini, a feast of colourful dishes awaits your arrival.**

Adorned with elegant decorations created exclusively for Hotel Amigo by
Do Flower, our restaurant is the place to experience the joys of the season.

The night before... Our Christmas Eve menu

Antipasti

Marinated salmon, lemongrass mayonnaise, Ossetra caviar

Primo

Orecchiette with broccoli, black truffle, provolone del Monaco cheese

Secondo

Turbot in bread crust, olives, cherry tomatoes, stewed leeks

Dolce

Panettone, mascarpone cream, orange sorbet

Saturday 24th December, 7pm until midnight

€115 per adult, €60 per child





The main event... Our Christmas Day menu

Scallops, artichokes, candied lemon, black truffle

Cappelletti in capon broth

Lasagne with traditional ragù sauce

Lamb, potatoes cooked with olive oil, wild mushrooms

Crispy panettone, torrone ice cream

Sunday 25th December, 12.30pm until 3pm
€115 per adult, €60 per child

Ring in 2023 with our New Year's Eve menu

Red prawn tartare, chicory and bottarga caviar

Scallops with romanesco cream and Ossetra caviar

Artichokes with mint

Ravioli with burrata, *cime di rapa* leaves, white truffle

Turbot with lentils, black truffle

Venison saddle, red fruit sauce

Traditional Christmas desserts and grapes

Chestnut, persimmon and chocolate velouté, gingerbread ice cream

Saturday 31st December, 7pm until 1am

€282 per adult, €126 per child





A fresh start with our New Year's Day buffet

Glass of Trento DOC Brut or a detoxing fresh fruit juice

To Start

Salmon and tuna carpaccio; cod; seafood salad; oysters

A selection of salads and antipasti

Olive, orange and fennel salad; seafood couscous; steamed vegetables; rocket, Parmesan and tomato salad; burrata cream and anchovies; focaccia; quiche; selection of Van Tricht cheeses and charcuterie

A selection of pasta

Risotto; traditional lasagna; pasta with tomato sauce

A selection of meat and fish

Salt baked salmon; acqua pazza (poached fish) catch of the day; roast beef with grilled potatoes; roast veal; meatballs with tomato sauce and herbs; mashed potatoes and steamed beans

A selection of desserts

Cakes; red fruit panna cotta; crème brûlée; pastries; strawberries and cream; fresh fruit and ice cream; Christmas corner with homemade panettone

Sunday 1st January, 12.30pm until 3pm

€115 per adult, €60 per child

Festive Afternoon Tea by Marc Ducobu

Bar A

We've teamed up with celebrated Pastry Chef Marc Ducobu to create a very Festive Afternoon Tea.

Chef Ducobu is an expert in the process of sublimation – the art of freeze drying ingredients – so expect some surprises in a festive menu inspired by his travels. Enjoy a selection of classic desserts in miniature including delicate macarons, light and fluffy marshmallows, tempting pralines and the widely loved Flemish cone, with a side of Jing tea, coffee or hot chocolate.

1st December, 2022 until 15th January, 2023
€36 per person

A special celebratory Champagne Afternoon Tea will be served on
25th, 26th, 31st December, 2022 and 1st January, 2023
€48 per person





Glamorous settings for festive celebrations

A sparkling family dinner, drinks reception or private gathering is sure to be the talk of the party season in one of our private rooms.

From stylish decor and floral arrangements to menus with the finest ingredients locally sourced by our chefs, we have set the stage for magical events.

Our Events Team will take care of the finer details to ensure a memorable celebration for you and your guests.

Private Dining Menus

1st December 2022 until 15th January 2023

Three-course menu

Pumpkin cream, burrata and black truffle

Suckling pig, morels and marinated bok choy
or
Turbot, potato cream and black truffle

Amigo, entremet with raspberries, violets and vanilla

€85 per person

€49 per person for wine and food pairing, including a Ferrari Trento DOC aperitif

Four-course menu

Pumpkin cream, burrata and black truffle

Trofie cacio e pepe, red shrimp from Mazara del Vallo

Suckling pig, morels and marinated bok choy
or
Turbot, potato cream and black truffle

Amigo, entremet with raspberries, violets and vanilla

€95 per person

€49 per person for wine and food pairing, including a Ferrari Trento DOC aperitif





A festive twist

Bar A



Stirring up signature cocktails, our expert mixologists add a dash of sparkle to lively jazz nights. Join us at Bar A and enjoy your favorite seasonal dishes from our special menu.

Seafood platter with caviar

Dry-aged entrecôte beef by Dierendonck and *friarielli* leaves

Tagliolini with white truffle

Turbot, celeriac cream, almonds, black truffle

Wagyu marinated in beer, potato purée, white truffle

Ducobu surprise

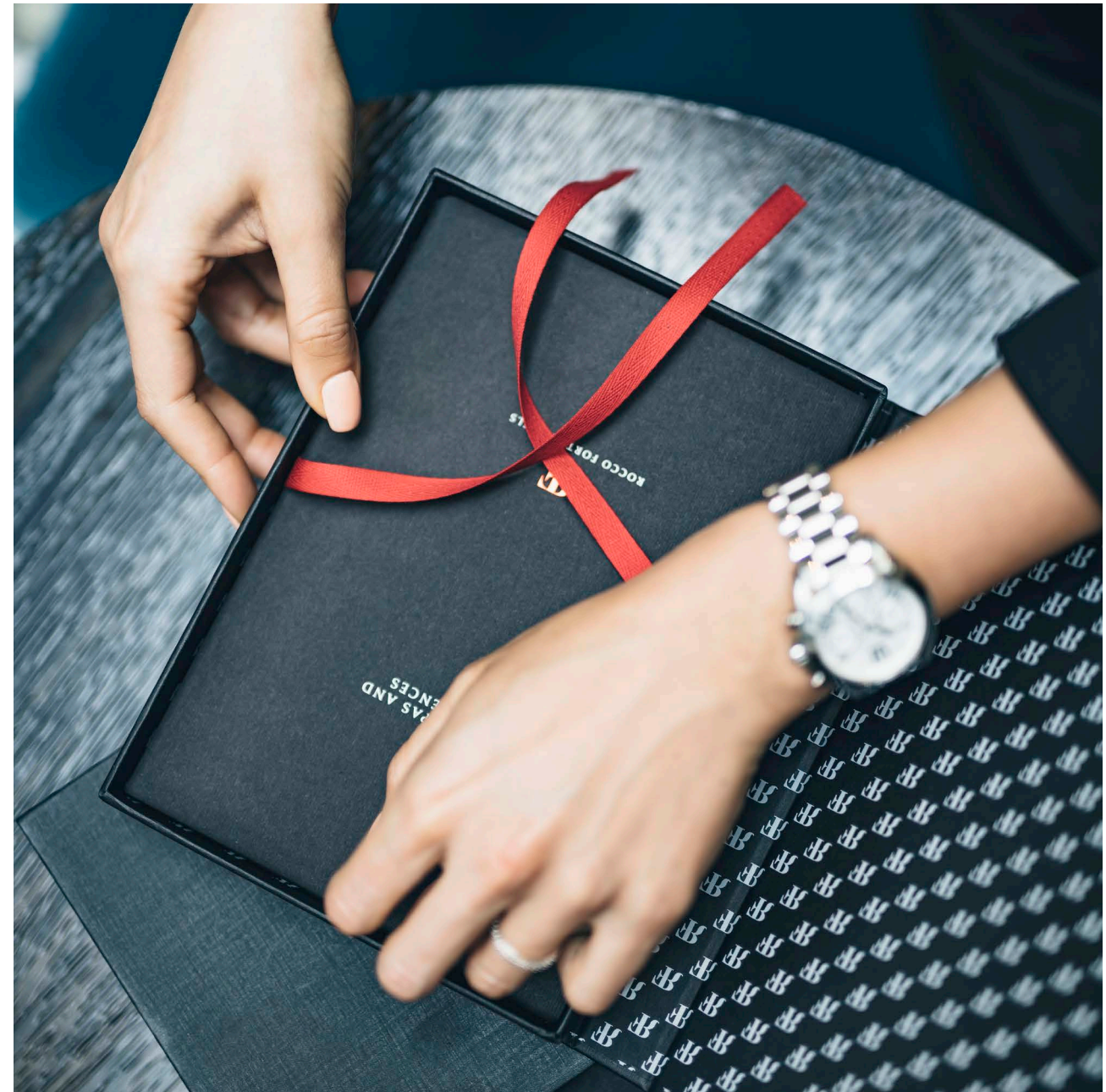


Gift certificates

Our range of gift certificates are the perfect present to place under the Christmas tree for your friends and family.

Choose from a cocktail evening at Bar A, a delicious meal at Ristorante BoCConi, or opt for monetary certificates, and design your own experiences across 11 participating Rocco Forte Hotels.

Gift certificates are available to purchase from our reception or online at: roccofortehotels.com/gifts





Hotel Amigo

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Room reservations

+32 2 547 4707

reservations.amigo@roccofortehotels.com

Ristorante BoCConi

+32 2 547 4515

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Bar A

+32 2 547 4519

bar.amigo@roccofortehotels.com


Private dining, parties and events

+32 2 547 4728

events.amigo@roccofortehotels.com

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 **Twitter:** [@RF_HotelAmigo](https://twitter.com/RF_HotelAmigo)

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