HISPANIA

BRUSSELS

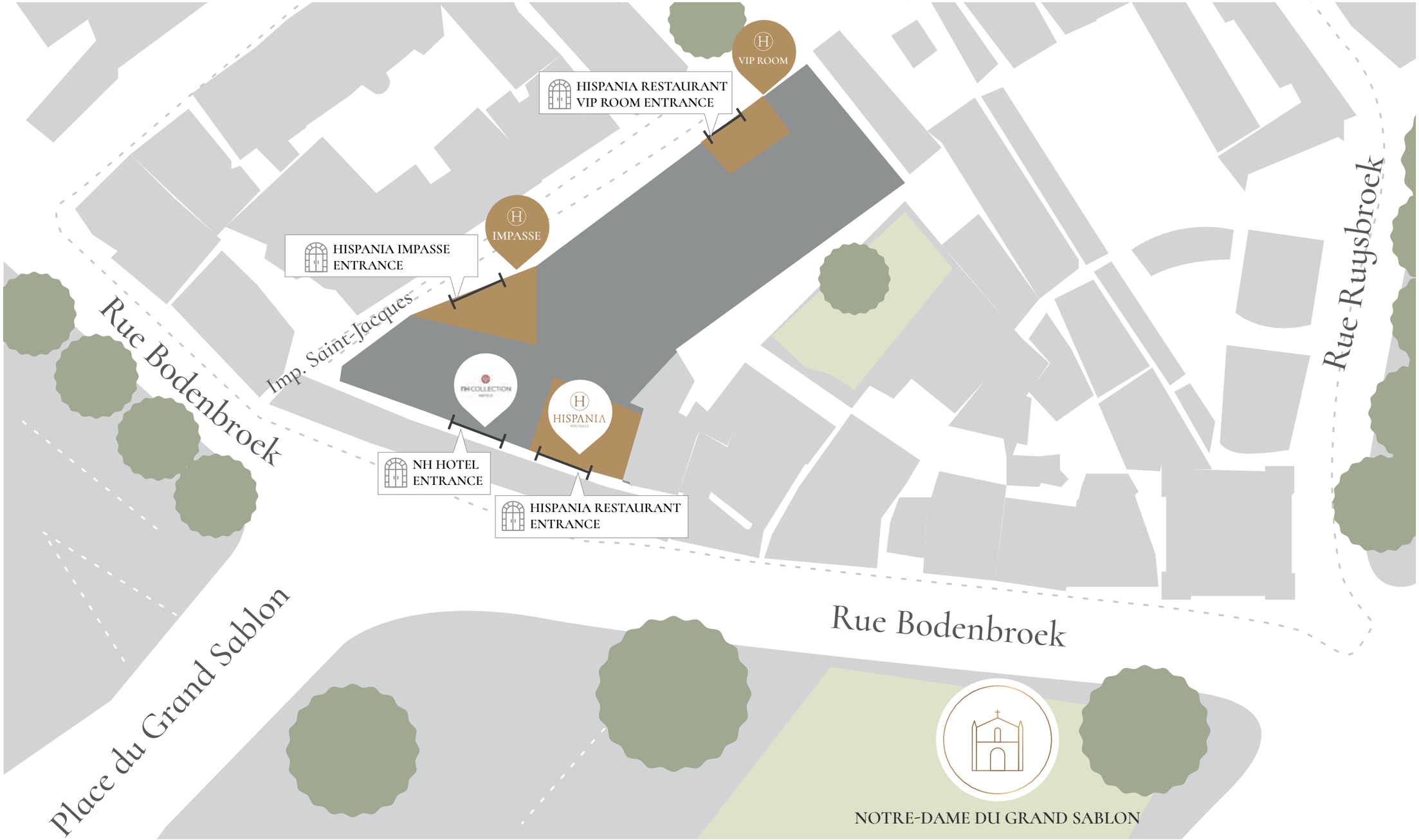
EVENTS CATALOGUE

LOCATION

Rue Bodenbroek 2, 1000 Bruxelles

LOCATION

BRUSSELS



Adrián Mancheño executive group chef

BRUSSELS

An essential member of the Hispania team and right-hand man to Marcos Morán, Adrián Mancheño is Head Chef at Hispania Brussels and oversees the F&B operations at the NH Collection Grand Sablon Hotel. As Director of Cuisinefor the Hispania Group, he also plays a leading role in the opening of new restaurants, including the upcoming Paris project.

A proud Asturian and ambassador of Asturias Cocina de Paisaje, Mancheño has built his career in world-class restaurants such as Casa Gerardo, Coque Madrid, and the three-starred El Celler de Can Roca, twice awarded World's Best Restaurant.

His talent has been widely recognised:

- **Delta d'Or Award** – Best Restaurant in Brussels Capital Region (2019).
- **Michelin Plate** – the only Spanish restaurant in the Benelux.
- Recommendations from both the **Michelin Guide** and **Gault Millau**.

Today, Adrián Mancheño continues to showcase Spanish gastronomy at the highest level as Head Chef of Hispania Brussels.

EVENT FACILITIES

I. IMPASSE DEL SABLÓN

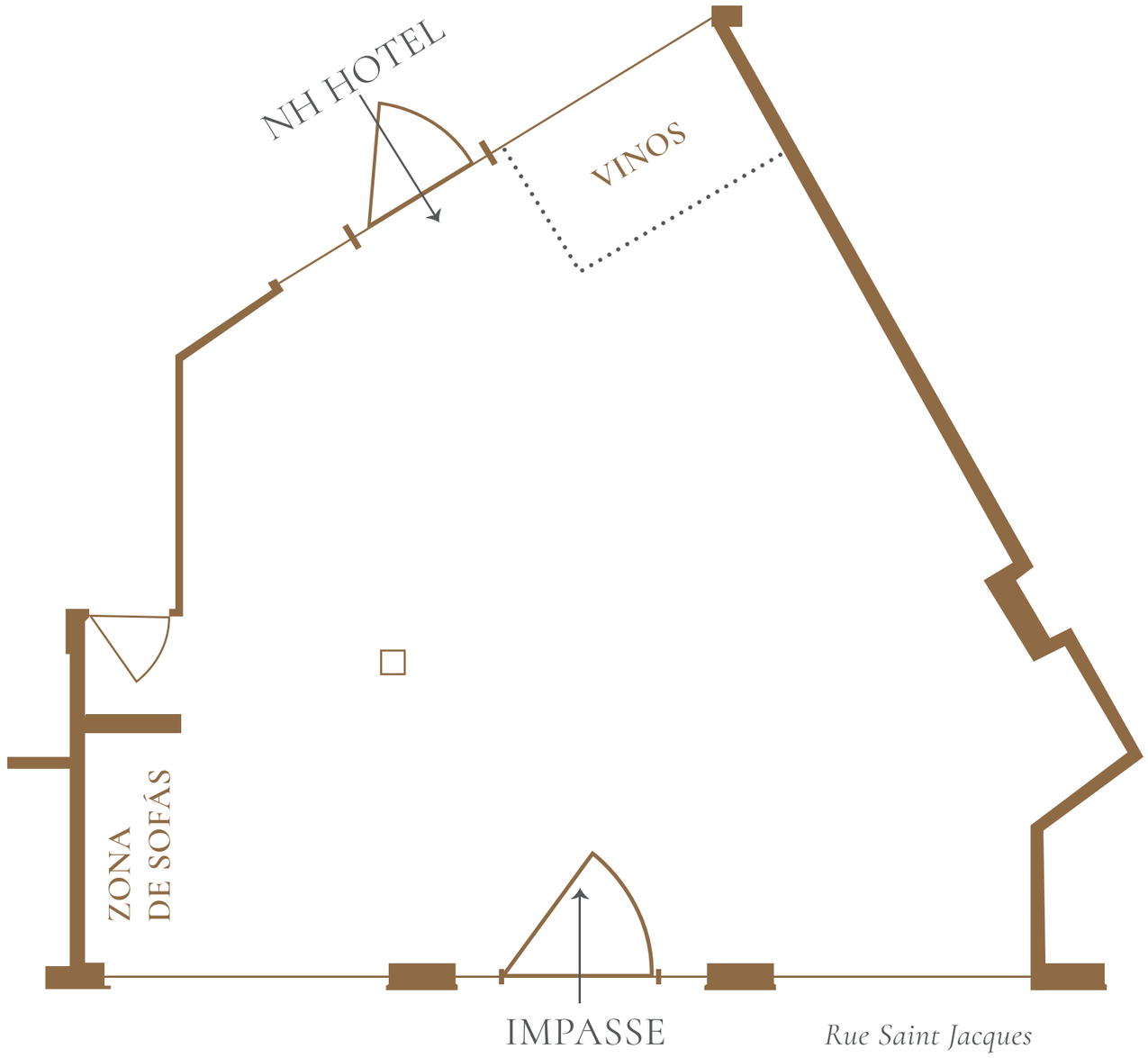
This gastronomic space carefully decorated by Lorenzo Castillo, is where personalized events are held for companies and private clients.

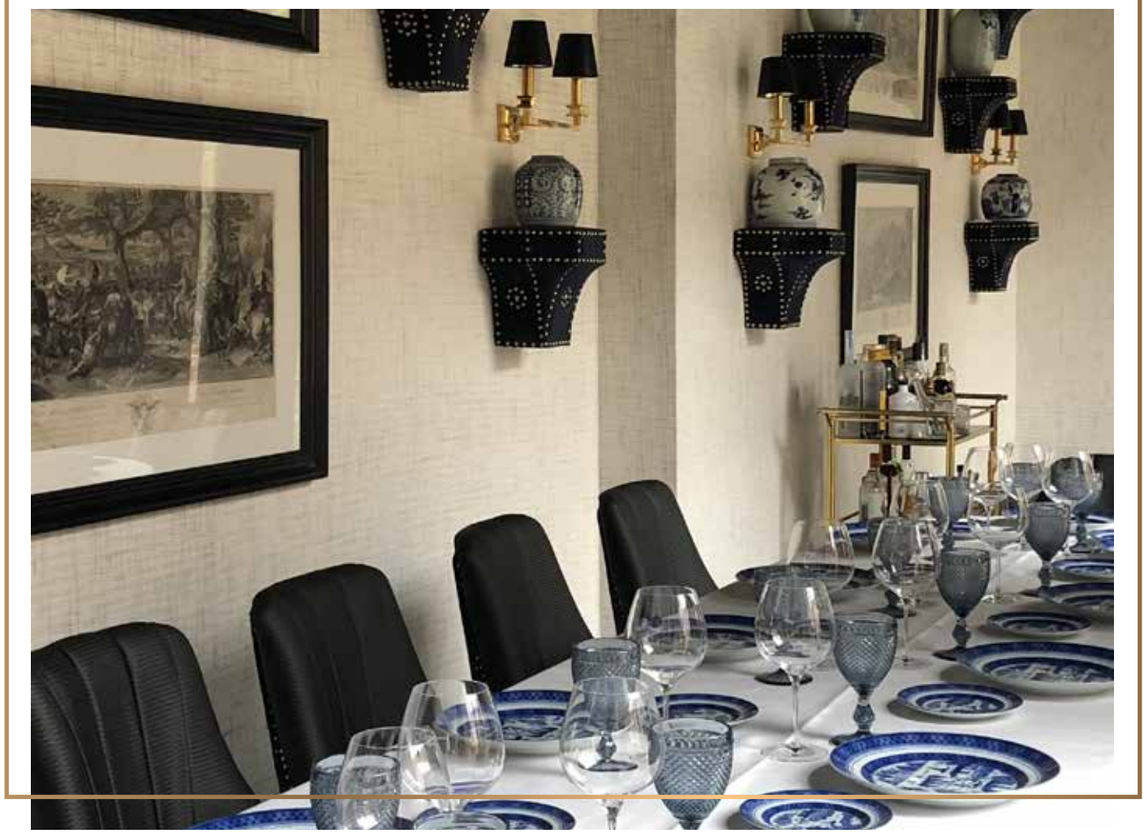
It has two entrances, a main one through the hotel and another private access, along the pretty alley of the Impasse Saint-Jacques.

It has a capacity for up to **50 people seated** and up to **60 standing.**

50 Px

60 Px


NH HOTEL
VINOS
ZONA
DE SOFÁS
IMPASSE
Rue Saint Jacques



EVENT FACILITIES

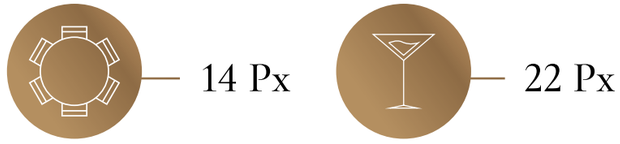
II. VIP Room

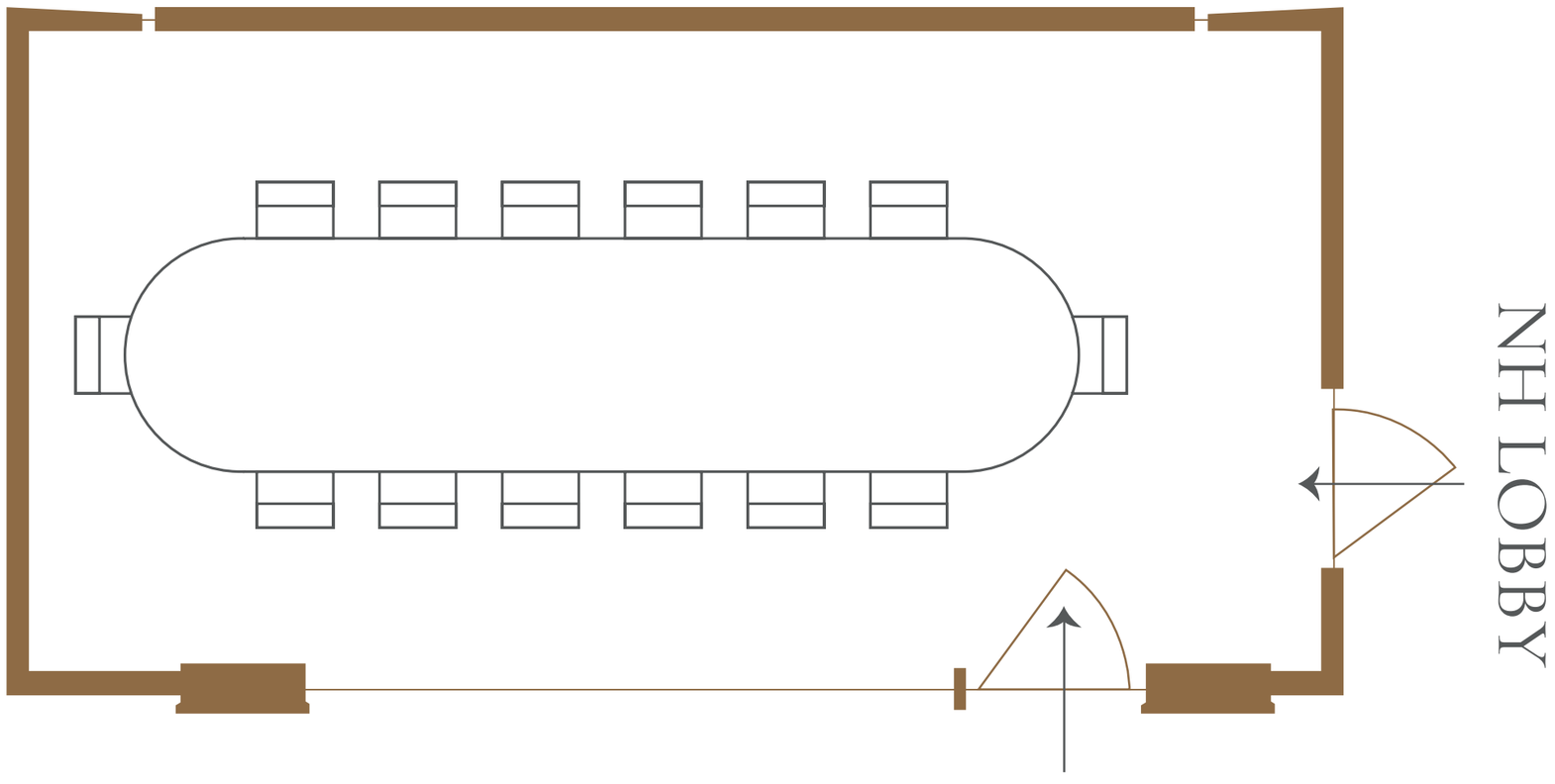
Private dining room decorated by Lorenzo Castillo.

A quiet and cosy space where you can enjoy the best gastronomy Hispania has to offer.

It has two entrances, one main access through the hotel and another one through the “rue” Impasse Saint-Jacques.

It has a capacity for up to **14 people seated** and up to **22 people standing.**




HN LOBBY
St. Jacques
IMPASSE

CATERING & EXTERNAL VENUES

BRUSSELS

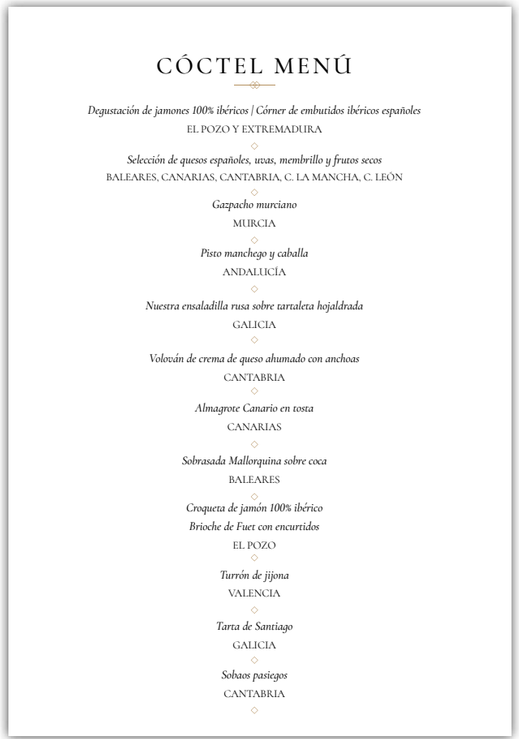
Bringing the Hispania experience to your chosen venue or event.

- Tailor-made menus for large-scale events.
- Full catering service adapted to your venue.
- Signature Hispania quality, wherever you are.
- Perfect for corporate, cultural or private occasions.

Menus

BRUSSELS

It is possible to personalise your own menu, not only your desired dish, but also on a company naming level, etc.



WINE LIST

HISPANIA
LONDON · BRUSSELS

MENÚ HISPANIA

STARTERS TO CHOOSE

Our russian salad, green olives and cantabria white tuna flakes
(potatoes, carrots, eggs, mayonnaise, and white tuna)

◇

Seasonal mushroom stew, egg at 65 ºC, potato emulsion and veal sauce

◇

Cream of leek, fried spinach, bread croutons (V)

MAINS TO CHOOSE

Hake Galician style, with pilpil sauce, confit potatoes and paprika de la vera

◇

Roast veal ingot, creamy celeriac, vanilla oil and pickled vegetables

◇

Mellow rice with mushrooms, wild asparagus, truffle (V)

DESSERTS TO CHOOSE

Baked apple tartlet, coffee and vanilla ice cream

◇

Caramelised cream of rice pudding

◇

Seasonal fruit salad, citrus sorbet and mint soup (V)

Nuestro sumiller preparará una selección de vinos españoles | (% botella de vino intercambiable por 3 botellas de cerveza o refrescos) | *Opcional - 12 €/pax – copa de cava | 16 €/pax – copa de Champagne

MENÚ HISPANIA

STARTERS TO CHOOSE

Bluefin tuna tartare, ajoblanco malagueño, mojama
(Bluefin tuna tarrar, cold almond soup and tuna ham)

◇

Roast octopus with scrambled potatoes

◇

Cream of leek, fried spinach, bread croutons (V)

MAINS TO CHOOSE

Grilled wild sea bass, gazpachuelo of lettuce and lettuce hearts, pickles

◇

Segovian suckling pig, celery salad, smoked eggplant and green apple

◇

Mellow rice with mushrooms, wild asparagus, summer truffle (V)

DESSERTS TO CHOOSE

Spanish cheese tasting accompanied by jams

◇

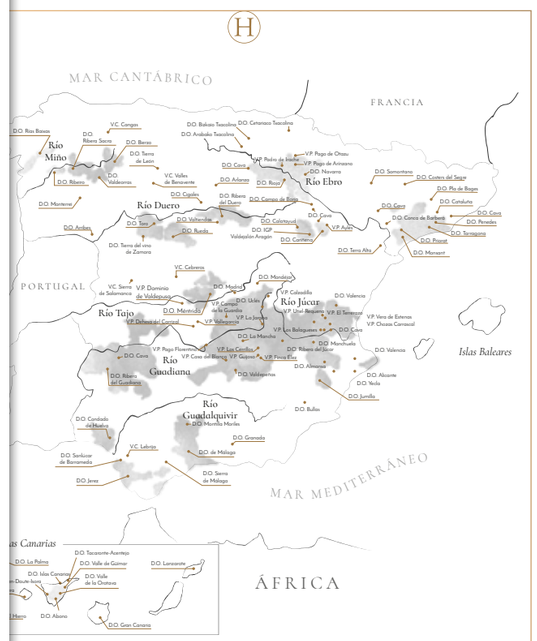
Caramelised French toast with vanilla ice-cream and bayleys

◇

Seasonal fruit salad, citrus sorbet and mint soup (V)

Nuestro sumiller preparará una selección de vinos españoles | (% botella de vino intercambiable por 3 botellas de cerveza o refrescos) | *Opcional - 12 €/pax – copa de cava | 16 €/pax – copa de Champagne

Ejemplo de menú, sujeto a disponibilidad de producto



SPANISH WINES

wine list of Hispania Restaurants a selection of well-known classical and surprising new wines. Many of the wines presented are produced biologically with love and care and has a charming story.

ake you on this journey, our staff will love to personally advise you about our wine-food pairing ngements or about our special gem from our wine list. We also offer and extensive list of wines by the glass a perfect opportunity to explore wines through out Spain.

GALLERY

BRUSSELS

GALLERY

BRUSSELS

BRUSSELS

CONTACT DETAILS

Telephone: **+32 2 512 91 32** · E-mail: **reservations@hispaniabrussels.com**

SOME OF OUR CLIENTS

Cámara Oficial de Comercio de España en Bélgica y Luxemburgo

TOYOTA

Iberdrola

indra

G A _ P

Pérez-Llorca

EMBAJADA DE ESPAÑA EN EL REINO DE BÉLGICA

GRAN MELIÁ HOTELS & RESORTS

nH COLLECTION HOTELS

HISPANIA

BRUSSELS