



HOTEL AMIGO
BRUSSELS

A ROCCO FORTE HOTEL



FESTIVE CELEBRATIONS

CHRISTMAS 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.

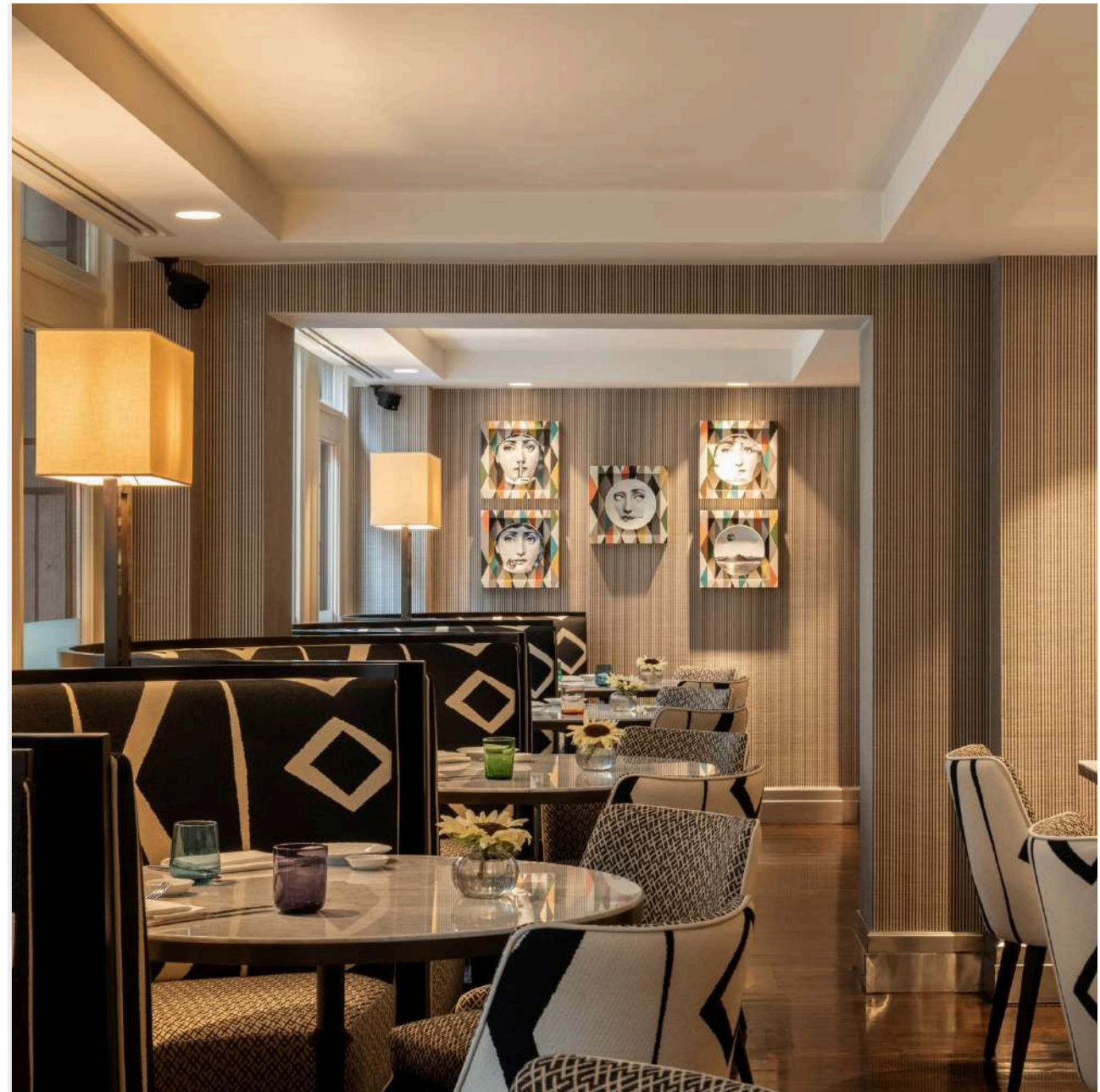




Ristorante Bocconi

The festive spirit is one to behold at Ristorante Bocconi. With a new re-designed interior and 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 Flowers, our restaurant is the place to experience the joys of the season.





The night before...

Our Christmas Eve Menu

Scallops marinated in passion fruit, puntarelle and caviar

Pumpkin ravioli, parmesan and black truffle

Grilled turbot with citrus fruits and caramelised fennel

Crispy panettone, amarena ice cream

Tuesday 24th December Dinner – 135 EUR / adult – 65 EUR / child – 4 course – Bocconi

The main event...

Our Christmas Day Pranzo

To start:

Scallops with citrus fruits - oysters - salmon and tuna carpaccio - seafood salad

Selection of antipasti and salads:

Zucchini parmigiana, ricotta, mint - seafood couscous - Roman-style puntarelle - selection of salads - seasonal vegetables - savoury tarts - focaccia - beef carpaccio - cold cuts by Dierendonck - cheeses by Frédéric Van Tricht

Pasta and risotto:

Risotto live cooking, tortellini en brodo, traditional lasagna

Main courses:

Fish, catch of the day - a selection of meats by Dierendonck including roasts, lamb, pork, traditional festive meats. Served with seasonal vegetables and potatoes

Desserts:

Christmas corner with cakes, panettone, selection of desserts by Ducobu, chocolate by Laurent Gerbaud

Wednesday 25th December Lunch – 135 EUR / adult – 65 EUR / child – Bocconi

Includes a glass of Trento DOC Brut or a detox fresh fruit juice





Ring in 2025 with our New Year's Eve menu

Oyster with mignonette sauce

Salmon marinated with citrus fruits, lemon sorbet and caviar

Potato ravioli, ravioli and black truffle

Roasted sea bass, mashed potatoes, chanterelles and white truffle

Pomegranate and lime sgroppino

Venison with chestnut purée, persimmons and red fruit sauce

Semifreddo aux noisettes et sauce au chocolat noir

Mignardises and grapes

Tuesday 31st December Dinner – 310 EUR / adult – 150 EUR / child – 6 course – Bocconi

A fresh start with our New Year's Day buffet

To start:

Scallops with citrus fruits - oysters - salmon and tuna carpaccio - seafood salad

Selection of antipasti and salads:

Zucchini parmigiana, ricotta, mint - seafood couscous - Roman-style puntarelle -selection of salads - seasonal vegetables - savoury tarts - focaccia - beef carpaccio - cold cuts by Dierendonck - cheeses by Frédéric Van Tricht

Pasta and risotto:

Risotto live cooking, tortellini en brodo, traditional lasagna

Main courses:

Fish, catch of the day - a selection of meats by Dierendonck including roasts, lamb, pork, traditional festive meats. Served with seasonal vegetables and potatoes

Desserts:

Christmas corner with cakes, panettone, selection of desserts by Ducobu, chocolate by Laurent Gerbaud

Wednesday 1st January Lunch – 135 EUR / adult – 65 EUR / child – Bocconi

Includes a glass of Trento DOC Brut or a detox fresh fruit juice





Festive Afternoon Treat

Bar Magritte

At bar Magritte savor an exquisite afternoon tea with a twist, where British tradition meets Belgian artistry. Bite-sized creations that make up our festive menu made by master pâtissier Marc Ducobu are elegantly displayed on a chessboard as a reminder of René Magritte's passion for the game. Complement your treats with a selection of Jing tea, coffee or delicious hot chocolate. We invite you to enjoy this festive experience at Hotel Amigo.

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 bespoke menus with the freshest seasonal ingredients, we will help you 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

From 13th December 2024 until 05th January 2025

Three-course menu

Pumpkin cream, burrata and black truffle

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

Panettone croustillant, crème glacée à l'orange et vanille

89 EUR per person

52 EUR 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

Panettone croustillant, crème glacée à l'orange et vanille

99 EUR per person

52 EUR for wine and food pairing, including a Ferrari Trento DOC aperitif

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 Magritte, 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


1-3 Rue de l'Amigo, Brussels 1000

Room reservations

reservations.amigo@roccofortehotels.com
+32 2 547 4707

Ristorante Bocconi


ristorantebocconi@roccofortehotels.com
+32 2 547 4515

 **Instagram:** bocconi.restaurant

 **Facebook:** Ristorante Bocconi

Bar Magritte


barmagritte@roccofortehotels.com
+32 2 547 4519


 **Instagram:** barmagritte

 **Facebook:** Bar Magritte

Private dining, parties and events

events.amigo@roccofortehotels.com
parties and events
+32 2 547 4728

 **Instagram:** @hotelamigobrussels

 **Facebook:** HotelAmigoBrussels

 **X:** @RF_HotelAmigo

ROCCO FORTE HOTELS

HOTEL DE ROME BERLIN **HOTEL AMIGO** BRUSSELS **THE BALMORAL** EDINBURGH

HOTEL SAVOY FLORENCE **BROWN'S HOTEL** LONDON **THE CHARLES HOTEL** MUNICH

VILLA IGIEA PALERMO **MASSERIA TORRE MAIZZA** PUGLIA **HOTEL DE LA VILLE** ROME

HOTEL DE RUSSIE ROME **ROCCO FORTE HOUSE** ROME **ROCCO FORTE PRIVATE VILLAS** SICILY

VERDURA RESORT SICILY **HOTEL ASTORIA** ST PETERSBURG

FUTURE OPENINGS: ROCCO FORTE HOUSE MILAN **THE CARLTON** MILAN **COSTA SMERALDA** SARDINIA

ROCCOFORTEHOTELS.COM