



the art of *growing*
real taste

From the farm to the fork

“Growing our own food connects us directly to the reality of the land, to the rhythms it sets for us.”



our ecosystem

Ferme des Rabanisse

Rue des Rabanisse, 1 - 5580 Rochefort

Teroir Butchery Rochefort

Rue de Saint-Hubert 80, 5580 Rochefort

La Ferme des Rabanisse

It all began in 2015, when Jean-Charles started organic market gardening at the Ferme des Rabanisse. Today the farm grows its own vegetables, raises its pigs (Duroc, free-range) and its cattle (Parthenaise), and tends its own hives in natural beekeeping alongside Habeebee. Part of what we cook comes straight from here.

Teroir Butchery Rochefort

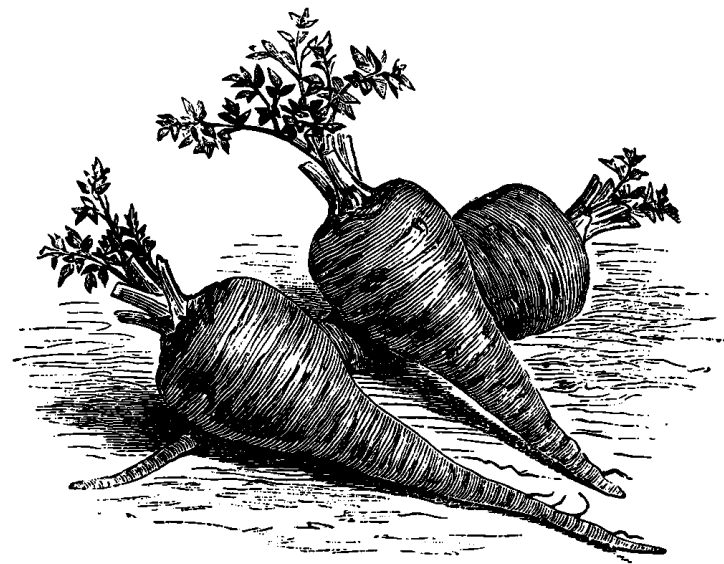
From our Duroc pig and Parthenais cattle farms all the way to your plate, we master every step with a true butcher's and charcutier's passion. In our workshops, our craftsmen cut and prepare each meat with care, carrying on an Ardennes curing tradition passed down over three generations.

Rooted in nature, authenticity and pleasure.

A sustainable, committed culinary experience, designed from farm to fork.

Produce coming straight from our own farms and from carefully selected partners, reflecting our DNA of local, natural cooking set to the rhythm of the seasons. For Teroir, respect for the environment and for the produce is a core value. Our two farms work hand in hand with our head grower and our catering chefs to plan harvests tailored to each event.

Teroir offers high-end yet relaxed cuisine, where every dish tells a story of authenticity, quality and respect - but above all of good spirits. Teroir's mission: to turn every event into a moment of pleasure, driven by our farm-to-table vision.





Your year-end event, our *culinary*
expertise.



Our offer at a glance

Welcome, brunch, dinner & evening

Daytime formats

Welcome & breaks

Morning welcome (pastries, fruit, coffee) ·

Break & · Snack (petits fours, crêpes, waffles).

Live-cooking Brunch

—

The lunches

Quiche Lunch, salads & desserts

Sandwich Lunch, salads & desserts

Cold Buffet Lunch (charcuterie & cheeses)

Evening & event formats

The aperitif

Zakouskis Aperitif (cold and hot)

Tapas Aperitif (food sharing & raw vegetables)

Streetfood Format (sushi, croquettes, burgers)

—

Dinners & evenings

Chefs' Buffets (live cooking, meat, fish)

Walking Dinner (assortment served on trays)

Seated Dinner (3-course menu served at table)

Tero Buffet (relaxed dinner, varied buffet)

Midnight Snack (toasties, burgers, fries)



Our favorites

for this year-end season



3-Course Dinner

Absolute elegance served at the table.
A gourmet menu showcasing the
raw produce of our own farms for a
refined experience.

Chefs' Buffet

Generous, easy-going indulgence.
Hot and cold dishes on a world tour: Italy,
USA, Belgian, Savoyard, North Sea.
Often paired with live cooking,
to delight every one of your guests.



Lunches

An authentic, fresh break.
Artisan quiches, hearty sandwiches and
seasonal salads to energize your daytime
events.

Welcome formats

Welcome, break, snack & Brunch

Morning welcome

Homemade mini pastries

Pains au chocolat · Pains aux raisins ·
Croissants

Seasonal fruit selection

—

Coffee · Tea · Fresh fruit juice

Still & sparkling water

Break & snack

Assortment of petits fours

Cookies · Shortbread · Financiers

Seasonal fruit selection

—

Homemade crêpes or Brussels waffles

Lemon cream · Chocolate mousse

Mascarpone mousse · Strawberries

Brunch (live cooking)

Eggs cooked to order

Farm bacon & sausages

Farm cheeses & charcuterie

Beetroot salad, burrata, red berry vinaigrette

Green salad, vinaigrette, savory granola

Mini pastries · Sourdough bread · Belgian rolls

Jams · Chocolate · Honey · Farm butter

Yogurt · Granola · Red berries

Seasonal fruit salad

Meatloaf · Salmon trout · Steak tartare · Quiches



Brunch, Tero Lodge Rochefort, 2025

Quiche Lunch

Quiches, salads and desserts

Seasonal velouté or gazpacho

Butternut, carrot, celeriac, red kuri squash,
parsnip, chestnut...

Croutons, fresh herbs

Quiches

Lorraine

Leek & salmon trout

Broccoli & smoked ham

Spinach & feta

Butternut, goat cheese, honey, thyme,
walnuts

Other seasonal creations

Salads

Green salad, mixed leaves, baby greens

Squash tagliatelle, feta, puffed quinoa

Tabbouleh, preserved lemon, currants

Green beans, baby potatoes, bacon

Beetroot selection, goat cheese, walnuts

Romaine salad, Caesar dressing, croutons, egg

Lentil salad with fresh herbs

Hummus, chickpeas, preserved lemon oil
with fresh herbs

Baby spinach, Roquefort, walnuts, pear, sesame
oil

Desserts (optional)

Red berry pavlova

Mini chocolate fondants

Pecan nut pie

Lemon meringue tartlet

Spiced orange carpaccio

Mango and passion fruit tartare

Mini seasonal fruit tartlets

Other creations from our pastry chef
depending on the season





So that eating remains a pleasure without compromise, we bring rural flavors and craftsmanship to your table.

Sandwich Lunch

Sandwiches, salads and desserts

Seasonal velouté or gazpacho

Butternut, carrot, celeriac, red kuri squash,
parsnip, chestnut...

Croutons, fresh herbs

Sandwiches

Brie, walnuts, Liège syrup

Coppa, pesto, spinach

Sun-dried tomatoes, mozzarella, green
pesto, arugula

Steak tartare, onion, gherkin

Chicken, Parmesan, romaine

Smoked salmon trout, cream cheese

Roast beef, wholegrain mustard

Grey shrimp, chives, mayonnaise

Grilled vegetables, hummus, mizuna

Crab, lime, cilantro, chives

Meatloaf, mustard, green salad

Salads

Green salad, mixed leaves, baby greens

Squash tagliatelle, feta, puffed quinoa

Tabbouleh, preserved lemon, currants

Green beans, baby potatoes, bacon

Beetroot selection, goat cheese, walnuts

Romaine salad, Caesar dressing, croutons, egg

Lentil salad with fresh herbs

Hummus, chickpeas, preserved lemon oil
with fresh herbs

Asparagus salad, almonds, cottage cheese, fresh
peas

Baby spinach, Roquefort, walnuts, pear, sesame
oil

Desserts (optional)

Red berry pavlova

Mini chocolate fondants

Pecan nut pie

Lemon meringue tartlet

Spiced orange carpaccio

Mango and passion fruit tartare

Mini seasonal fruit tartlets

Other creations from our pastry chef
depending on the season



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Cold Buffet Lunch

Cold buffet, charcuterie & cheeses

Seasonal velouté or gazpacho

Butternut, carrot, celeriac, red kuri squash,
parsnip, chestnut...
Croutons, fresh herbs

Delicacies from our butchery

Duroc pork pâté, gherkins
Boudin blanc, mustard pickles
Coppa and cooked ham, 1 year aged
Tartare · Parthenais beef carpaccio

Cheeses

Fresh goat cheese · Roquefort blue · Hervé · Comté · Brie
Fig jam, grapes, walnuts
Baguettes, Belgian rolls, sourdough bread & more

Cold preparations

Hummus of the moment, zaatar oil
Potato, egg, fresh peas
Lentil salad with fresh herbs
Beetroot, goat cheese, walnuts, red berry vinaigrette
Carrot and squash tagliatelle, basil oil
Quinoa with crunchy vegetables, pumpkin seeds

Green salad, mixed leaves, baby greens
Iceberg, arugula, Parmesan
Salmon trout, parsley, lemon

Desserts (optional)

Red berry pavlova
Mini chocolate fondants
Pecan nut pie
Lemon meringue tartlet
Spiced orange carpaccio
Mango and passion fruit tartare
Mini seasonal fruit tartlets
Other creations from our pastry chef
depending on the season



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Zakouskis Aperitif

Zakouskis served on trays, raw vegetables & puff pastries

Cold and hot zakouskis - 5 pcs / person

Panko scallops, beurre blanc, chives

Salmon trout gravlax, kalamansi gel, kroupouk

Salmon, nori, teriyaki sauce

Crispy nobashi prawn, cilantro

Spiced scampi popcorn, sweet & sour

Seasonal vegetable cup, Parmesan cream

Kadaïf nest, quail egg, tartufata

Beetroot tartare, USA condiment

Tempura shiso, anchovy condiment

Chilled veal, wild herbs, tonnato

Beef tartare, potato millefeuille, cashew cream

Duroc pork croquette, tarragon mustard

Zeebrugge shrimp croquette, lemon, parsley

Farm pastrami toastie, relish

And other seasonal creations

Raw vegetables & pastries

Radish, carrot, fennel, daikon, cauliflower, etc.

Cold sauces... herb, cocktail, yogurt & spice

Cheese puffs, tarama or Parmesan cream



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Tapas Aperitif

Food-sharing tapas and an assortment of raw vegetables

Tapas

Farm cured meats

Walnut saucisson, coppa, cobourg, fennel salami

Abbey cheeses, celery salt

Black olives, green olives

Hummus of the day, roasted chickpeas, zaatar

Artichoke, sun-dried tomato and black olive tapenades

Baguette, grissini, toasts, papadum, cristal bread

And other creations from our gardens and the season

Raw vegetables & pastries

Radish, carrot, fennel, daikon, cauliflower, etc.

Cold sauces... herb, cocktail,
yogurt & spice

Cheese puffs, tarama or
Parmesan cream





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Streetfood Format

To complement the Walking Dinner “Streetfood”

Croquettes & tempura

Shrimp croquettes

Vieux Bruges cheese croquettes

Veal sweetbread or Duroc pork croquettes

Lemon, fried parsley, tarragon mustard

Tartare

Parthenais beef, steak tartare style

Salmon trout, avocado and toasted sesame

Thin toasts, shoestring fries,
baby greens,...

Farm hot dog

Mini boudin blanc

Brioche bun

Mustard pickles, onion pickles

Ketchup, mayonnaise, mustard

Pasta

Penne in tartufata sauce, tossed in a Parmesan wheel

Rigatoni in butternut sauce, sage, Duroc bacon,
Parmesan, pecans

Burrata, mizuna, aged Parmesan

Sushi & sashimi

Salmon, sea bass, sea bream & more

Avocado, cucumber & more

Maki, sushi, tartare

Nori chips, soy, teriyaki, ginger, wasabi

Burgers

Sesame brioche bun

Farm Parthenais beef or panko free-range
chicken

Cheddar, tomato, lettuce

Fresh fries, special sauce, mayonnaise, bbq
sauce, andalouse sauce,...



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Chefs' Buffets

Live-cooking

Italy

Carpaccio of Parthenais beef from our farm, basil,

Parmesan, mizuna

Slow-cooked seasonal vegetables

Arugula salad, mushrooms, aged balsamic

Rigatoni, butternut, almonds, Duroc bacon,

Parmesan

Organic burrata, beetroot selection, pistachios

Savoyard

Raclette cheeses , baby potatoes

Tartiflette with Reblochon and Duroc bacon

Farm charcuterie, gherkin & onion pickles

Organic country loaf, traditional baguette, farm butter

Baby spinach salad, pear tagliatelle, Roquefort, walnuts,

vinaigrette

Green salad, savory granola, vinaigrette

USA

Parthenais beef burger / panko chicken / veggie burger

Brioche bun, Duroc bacon, Abbey cheese, onion, tomato

Baby leaf salad, savory granola, vinaigrette

House coleslaw - white & red cabbage, carrot

Fresh fries, mayonnaise, ketchup, burger sauce

North Sea

Zeebrugge shrimp croquettes

Fish tartare, radish, avocado, yuzu

Fish waterzooi, vegetables

Mashed potato with farm butter, sea salt

Baby leaf salad, herb vinaigrette

Belgian classics

Vieux Bruges cheese croquettes

Duroc boudin blanc, apple compote

Pork/veal meatballs, sauce liégeoise

Fresh fries

Pan-fried farm vegetables

Belgian endive salad, walnuts, vinaigrette

Dessert

Chocolate mousse, chocolate crumble

Tonka bean crème brûlée

Apple & pecan crumble

Meringue with seasonal fruit

Orange carpaccio, spiced syrup

Chocolate and lemon meringue tarts

seasonal fruit

Walking Dinner

Cold and hot assortment served on trays

Cold dishes

Sea bass sashimi, nori, green shiso, rice vinegar

Salmon trout tartare, fennel, arenka, Isigny cream

Stracciatella, caponata sauce, paprika tuile

Veal chiffonnade, tuna cream, fried capers, cauliflower tabbouleh, tarragon

Holstein beef carpaccio & herbs

Parthenais beef tartare , umeboshi, edamame, puffed rice

Carrots, yellow zucchini, tamari pumpkin seeds, carrot-top oil

Bulgur kisir with paprika and crunchy vegetables, pickles

Hot dishes

Broccolini, smoked ricotta, chimichurri

Shiitake, brioche, espuma, toasted buckwheat

Slow-cooked farm egg, chanterelles, bacon-Parmesan espuma, hazelnuts

Pan-seared scallops, persillade and brown butter

Crispy Nobashi prawns, cilantro and lemongrass

Shrimp croquettes, fried parsley, lemon

Parthenais veal tataki, portobello, rich jus

Duroc pork croquettes, lemon reduction

Duroc pork tonkatsu style, cabbage, sesame

Royal cod, beurre blanc, chives, mashed potato

Redfish fillet, cauliflower, kalamansi and puffed rice

Roasted sea bass, sauce vierge, Kalamata olives

Tartufata pasta, Parmesan, mizuna

Parthenais beef, sweet potato and chimichurri

Parthenais beef, béarnaise, roasted pepper, matchstick fries

Malines chicken, mushrooms and hazelnuts

Veal fillet, morels, seasonal vegetables

Parthenais beef, béarnaise, roasted pepper, matchstick fries

Landes duckling, confit pears and blueberries

Desserts

Profiteroles and vanilla choux

Warm chocolate mousse, praline & vanilla

Speculoos tiramisu

Dame blanche, vanilla, chocolate

Deconstructed Snickers

Crème brûlée with tonka bean

Apple & pear crumble

Red berry pavlova

Spiced orange carpaccio

Lemon, meringue, crumble



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Seated Dinner

A three-course menu plated and served at the table

Cold starters

Sea bass carpaccio, daikon, avocado, sesame, yuzu

Sea bream tataki with smoked oil, cilantro

Lightly cooked salmon trout, sour cream, seaweed, edamame & spring onion

Smoked Holstein beef carpaccio, fried artichokes, fresh herbs

Veal chiffonnade, tuna cream, mizuna, fried capers

Parthenais veal tataki style, roasted onions, portobello

Hot starters

Panko scallops, vegetable julienne, beurre blanc sauce

Scampi ravioli, lemongrass, ginger, rich bisque

Vegetable ravioli, spiced broth

Mushroom ravioli, eryngii, hazelnuts, truffle aroma (market price)

Slow-cooked egg, wild mushrooms, Parmesan espuma, hazelnuts

Red kuri squash velouté, foie gras espuma, hazelnuts

Brioche, pan-seared foie gras, caramelized apples, almonds

Seated Dinner

Continuation of the three-course menu served at the table

Fish

Cod, mousseline, seasonal vegetables, mustard pickles, beurre blanc

Cod, shellfish marinière, lime

and ginger

Sole fillet Ostend style, potato purée with olive oil

Monkfish, baby leeks, spinach, smoked

bacon espuma

Redfish fillet, cockles, baby spinach, chlorophyll jus

Meats

Malines chicken, morels, seasonal vegetables, pommes Anna

Crispy Duroc pork belly, potato cream, chimichurri

Ginger-glazed Duroc pork, broad beans, shiitake,

Parthenais beef, artichokes, green asparagus tips, confit tomatoes, split brown jus

Parthenais beef, confit shallots, pommes Anna, vegetables, miso sauce

Duck breast, honey and sesame, sweet potato purée

Desserts

Pear pavlova & chestnut cream

Dame blanche, vanilla, meringue, Chokotoff sauce

Chocolate moelleux, speculoos ice cream

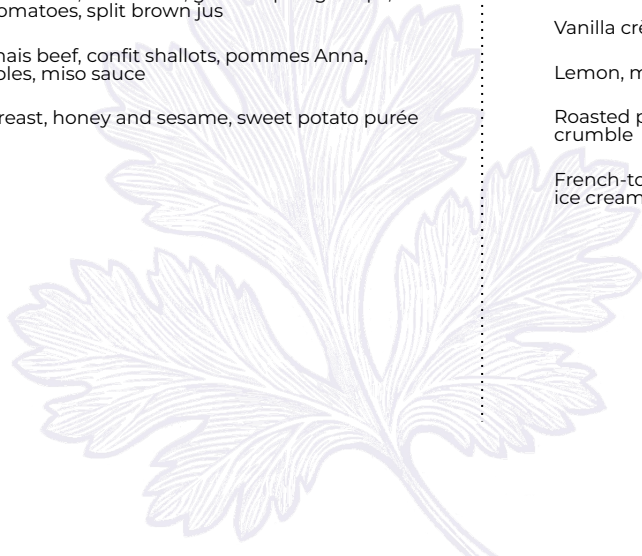
Warm chocolate mousse, vanilla, hazelnut shards

Vanilla crème brûlée, tonka bean

Lemon, meringue, crumble

Roasted pineapple with samba flower, vanilla, crumble

French-toasted brioche, apple, cinnamon, vanilla ice cream





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Seated Dinner - Tero Buffet

A relaxed dinner served as a varied buffet

Cold

Roasted spiced cabbage, tahini sauce

Beetroot selection, goat cheese, red berry vinaigrette

Burrata, caponata, lemon gel, mizuna

Seasonal salad, honey & mustard vinaigrette, savory granola

Squash tagliatelle, squash purée, feta, puffed quinoa

Hot

Parthenais beef or veal, shiitake, rich jus

Cod, wilted spinach, samphire and beurre blanc

Fresh fries, mayonnaise

Pilaf rice

Mashed potato with farm butter and fleur de sel, chives

Farm vegetables roasted, grilled or confit en papillote

Desserts

Chocolate mousse, shards and crumble

Tonka bean crème brûlée

Speculoos tiramisu

Pear & chestnut meringue

Chilled seasonal fruit

Chocolate, lemon meringue, frangipane or seasonal fruit tarts



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Midnight Snack

For late-night cravings as the evening goes late

USA

Beef burger

Chicken burger

Veggie burger

Coleslaw, green salad

Fresh fries

Toasties

Classic croque-monsieur, ham and cheese

Tomato, mozzarella and basil

Salmon trout, spinach and goat cheese

Eggplant, zucchini and basil pesto

Sauces

Mayonnaise, ketchup

Tartare, andalouse, cocktail



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Drinks

Bubbles and wine to kick off your event

Champagne & wines

Tailor-made or on a cash-bar basis, from our champagne & wine list

Other drinks

Still & sparkling water

Waters infused with elderflower, lime / peach, lemon and honeybush flower

Seasonal fruit juices

Rish Kombucha Marigold / Wild fig leaf

Stella Artois beers / N-A

Coca-Cola classic & zero

Coffees, teas & fresh mint infusion

Drinks

Our wine selection

Whites

Secret de Cépages – Chardonnay 2023 – Les Vignerons du Sommiérois,

Vin de Pays d'Oc IGP (ORGANIC) - **€12 excl. VAT**

L'Inattendu 2023 – Domaine les Davids –

Vaucluse IGP (ORGANIC) - **€13 excl. VAT**

Climat n°1 – Lionel Gosseaume – Sauvignon Blanc 100% - **€16.5 excl. VAT**

Mâcon-Villages 2023 – Domaine Perraud, Chardonnay 100% (ORGANIC) - **€17 excl. VAT**

Pouilly-Fumé – Château de Favray 2023 – Sauvignon Blanc 100% - - **€21 excl. VAT**

Pinot La Douve 2023 – Wijndomein Entre-Deux-Monts (BE) - **€22 excl. VAT**

Sancerre Blanc "La Croix Au Garde", H. Pellé 2023

Sauvignon Blanc 100% (ORGANIC) - **€26 excl. VAT**

Gouttes d'O – Domaine de Bousval – Belgium – Chardonnay 100% - **€36 excl. VAT**

Rully "La Créée" 2022 – Domaine Belleville, Chardonnay 100% - **€37.5 excl. VAT**

Chablis Grand Regnard 2023 – Chardonnay 100% - **€40 excl. VAT**

Clos du Château – Château de Meursault 2022 – Chardonnay 100% - **€42 excl. VAT**

Reds

Vergel 2023 – Alicante Bouchet, Monastrell, Merlot (ORGANIC) - **€12 excl. VAT**

Saumur-Champigny - Targé 2020 – Cabernet Franc 100% - **€17 excl. VAT**

Cairanne Rouge "Les Trois Terroirs" 2022 – Régis Boisson (ORGANIC) - **€17.5 excl. VAT**

Pinot Noir d'Alsace « Héritage » 2023 – Domaine Fernand Engel - (ORGANIC) - **€17.5 excl.**

VAT

Les Dernières Terres 2021 – Domaine les Davids (ORGANIC) - **€22 excl. VAT**

Morgon "Les Charmes" 2021 – Gamay Noir 100% (ORGANIC) - **€21 excl. VAT**

Château Grand Pey Lescours 2016 – Merlot, Cabernet Franc (ORGANIC) - **€27 excl. VAT**

Il Conte - MANINCOR 2022 – Lagrein, Merlot, Cabernet Franc – Biodynamic - **€27.5 excl.**

VAT

Château Croque-Michotte 2020 – Saint-Emilion Grand Cru (ORGANIC) - **€38 excl. VAT**

Marsannay "Les Longeroies" 2022 - Charlopin-Tissier – Pinot Noir 100% - **€42 excl. VAT**

Mercurey Rouge 1er Cru "En Sazenay" 2022 - Domaine de la Bressande - **€44 excl. VAT**

Rosé

Château Favori 2023 – Grenache Noir, Syrah, Rolle (ORGANIC) - **€18 excl. VAT**

Bubbles

Ca di Pietra – Prosecco – Spumante - **€19.5 excl. VAT**

Chant d'Eole – Brut Blanc de Blancs (BE) - **€32 excl. VAT**

Chant d'Eole – Brut Rosé (BE) - **€33.5 excl. VAT**

Colin 1er Cru – Brut Blanc de Blancs – Champagne - **€36 excl. VAT**

Moët & Chandon – Brut Imperial – Champagne - **€52 excl. VAT**

R de Ruinart Brut – Champagne - **€55 excl. VAT**

Ruinart Blanc de Blancs – Champagne - **€90 excl. VAT**

N/A wines & Pet-Nat

RISH – Non-Alcoholic PETNAT (ORGANIC)
Rosé | Fig | Marigold - **€17.5 excl. VAT**

Open Bar

A continuous service to accompany your evening

The classic

House wines, soft drinks, bottled beers

Infused waters, still & sparkling water

Stella Artois, Stella Artois NA

Crushed ice, cubes, spheres

The classic & spirits

House wines, soft drinks, bottled beers

Infused waters, still & sparkling water

Stella Artois, Stella Artois NA

Vodka Absolut, Rum Bacardi, Gin Bombay,

William Lawson

Assortment of Fever-Tree, Ginger Beer,...

Cucumber, lime, kumquat, orange,

grapefruit,...

Crushed ice, cubes, spheres



Details of our services

Staff	Black mandarin-collar uniform. Trilingual service: FR · EN · NL. Ratio adapted to guests.
Service duration	Minimum 5 hrs excluding setup & teardown. Overtime billed per server and per hour after the event.
Technical	Adjoining office 40–150 m ² , water & light. Power: 1×32A 3-phase + 4×16A 1-phase. Truck access 3.5T–19T.
Payment	50% deposit on booking. Prices excl. VAT (12% & 21%).
Guests	Final numbers by D-10. Cancellation after that: 60% of the rate. Extra guests: 130% of the initial rate.
Allergens	Gluten · Crustaceans · Molluscs · Eggs · Fish · Peanuts · Soy · Milk · Tree nuts · Celery · Mustard · Sesame · SO ₂ & sulfites · Lupin. In accordance with the Royal Decree of 17/07/2014.



Edouard Guyot

Catering Sales & Operations Manager

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