



the art of *growing*
real flavor

From farm to fork

“Growing it ourselves connects us directly to the reality of the land, and to the rhythms it sets for us.”

La Ferme des Rabanisse

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



our ecosystem

Ferme des Rabanisse

Rue des Rabanisse, 1 - 5580 Rochefort

Boucherie Teroir Rochefort

Rue de Saint-Hubert 80, 5580 Rochefort

Boucherie Teroir Rochefort

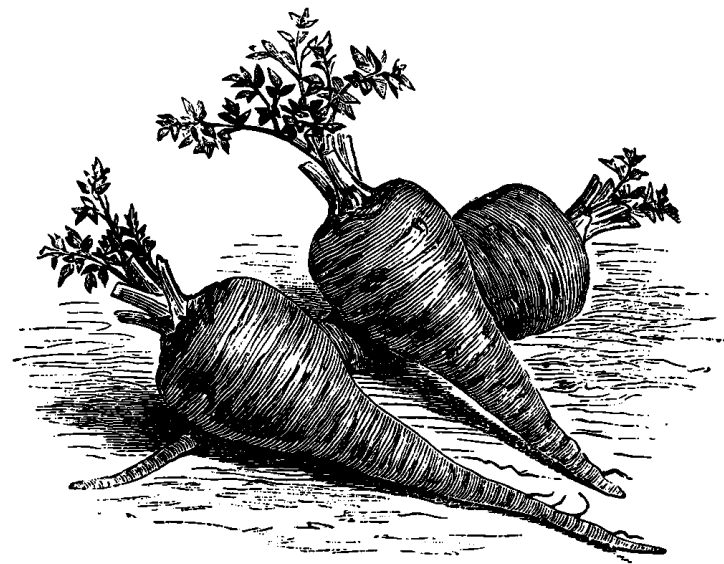
From our own Duroc pigs and Parthenaise cattle to your plate, we oversee every step with a true butcher's passion for the craft. In our workshops, our artisans cut and prepare every piece of meat with care, carrying on an Ardennes curing tradition passed down through three generations.

Rooted in nature, authenticity and pleasure.

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

Ingredients that come 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 ingredients is a core value. Our two farms work hand in hand with our head grower and our catering chefs to plan harvests around your events.

Teroir serves high-end but 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.





Our offerings at a glance

Welcome, brunch, dinner & evening

Daytime packages

Welcome & breaks

Morning welcome (pastries, fruit, coffee) ·

Break & afternoon treat (bite-size pastries, crêpes, waffles). Live-cooking brunch

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Lunches

Lunch Quiches, Salads & Desserts

Lunch Sandwiches, Salads & Desserts

Lunch Cold Buffet (charcuterie & cheeses)

Evening & event packages

Cocktail hour

Canapé reception (cold and hot)

Tapas reception (food sharing & crudités)

Street food package (sushi, croquettes, burgers)

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Dinners & evenings

Chefs' Buffets (live cooking, meat, fish)

Walking Dinner (assortment served on trays)

Plated Dinner (three-course menu served at table)

Buffet Tero (relaxed dinner as a varied buffet)

Midnight snack (grilled sandwiches, burgers, fries)



Our favorites

for the holiday season



3-course dinner

Absolute elegance, served at table.
A gourmet menu showcasing the
finest raw ingredients from our
own farms, for a refined experience.

Chefs' buffet

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



Lunch

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

Your holiday event, our *expertise* in
the kitchen.



Welcome packages

Welcome, break, treats & brunch

Morning welcome

House-made mini pastries

Pain au chocolat · Raisin swirls · Croissants

Assortment of seasonal fruit

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Coffee · Tea · Fresh fruit juice

Still & sparkling water

Break & treats

Assortment of bite-size pastries

Cookies · Shortbread · Almond cakes

Assortment of seasonal fruit

—

House-made crêpes or Brussels waffles

Lemon cream · Chocolate mousse

Mascarpone mousse · Strawberries

Brunch (live cooking)

Eggs cooked to order

Farm bacon & sausages

Farm cheeses & charcuterie

Beet salad, burrata, red berry vinaigrette

Green salad, vinaigrette, savory granola

Mini pastries · Sourdough bread · Rolls

Jams · Chocolate · Honey · Farm butter

Yogurt · Granola · Red berries

Seasonal fruit salad

Meatloaf · Salmon trout · Steak tartare · Quiches



Brunch, Tero Lodge Rochefort, 2025

Lunch Quiches

Quiches, salads and desserts

Cream soup or seasonal gazpacho

Butternut, carrot, celeriac, kuri squash,

parsnip, chestnuts...

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 ribbons, feta, puffed quinoa

Tabbouleh, preserved lemon, currants

Green beans, baby potatoes, bacon

Beet medley, 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 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 stays a pleasure without compromise, we bring rural flavors and craftsmanship to your table.

Lunch Sandwiches

Sandwiches, salads and desserts

Cream soup or seasonal gazpacho

Butternut, carrot, celeriac, kuri squash,
parsnip, chestnuts...

Croutons, fresh herbs

Sandwiches

Brie, walnuts, Belgian fruit syrup

Coppa, pesto, spinach

Sun-dried tomato, mozzarella, green
pesto, arugula

Seasoned steak tartare, onion, pickle

Chicken, Parmesan, romaine

Smoked salmon trout, cream cheese

Roast beef, whole-grain mustard

North Sea shrimp, chives, mayonnaise

Grilled vegetables, hummus, mizuna

Crab, lime, cilantro, chives

Meatloaf, mustard, green salad

Salads

Green salad, mixed leaves, baby greens

Squash ribbons, feta, puffed quinoa

Tabbouleh, preserved lemon, currants

Green beans, baby potatoes, bacon

Beet medley, 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 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

Cream soup or seasonal gazpacho

Butternut, carrot, celeriac, kuri squash,
parsnip, chestnuts...
Croutons, fresh herbs

Delicacies from our butcher shop

Duroc pork pâté, cornichons
White sausage, mustard pickles
Coppa and cooked ham aged 1 year
Tartare · Parthenaise beef carpaccio

Cheeses

Fresh goat cheese · Roquefort blue · Hervé · Comté · Brie
Fig, raisin and walnut preserve
Baguettes, rolls, sourdough bread & more

Cold preparations

Hummus of the moment, za'atar oil
Potato, egg, fresh peas
Lentil salad with fresh herbs
Beets, goat cheese, walnuts, red berry vinaigrette
Carrot and squash ribbons, basil oil
Quinoa with crisp 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 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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Canapé reception

Canapés served on trays, crudités & puff pastries

Cold and hot canapés - 5 pcs / person

Panko scallops, beurre blanc, chives

Salmon trout gravlax, kalamansi gel, kroepoek

Salmon, nori, teriyaki sauce

Crispy nobashi shrimp, cilantro

Spiced shrimp popcorn, sweet and sour

Seasonal vegetable cup, Parmesan cream

Kataifi nest, quail egg, tartufata

Beet 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 croque, relish

And other seasonal creations

Crudités & puff pastries

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

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

Puff pastries with cheese, tarama or Parmesan cream



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Tapas reception

Food-sharing tapas and an assortment of crudités

Tapas

Farm cured meats

Walnut salami, coppa, cobourg, fennel sausage

Abbey cheeses, celery salt

Black olives, green olives

Hummus of the day, roasted chickpeas, za'atar

Artichoke, sun-dried tomato and black olive tapenades

Baguette, grissini, toasts, papadum, cristal bread

And other creations from our gardens and the season

Crudités & puff pastries

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

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

Puff pastries with cheese, tarama or
Parmesan cream





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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

Shaved veal, tuna cream, fried capers, cauliflower tabbouleh, tarragon

Holstein beef carpaccio & herbs

Parthenaise beef tartare, umeboshi, edamame, puffed rice

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

Paprika bulgur kisir with crisp vegetables, pickles

Parthenaise veal tataki, portobello, rich jus

Hot dishes

Shiitake, brioche, espuma, toasted buckwheat

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

Pasta with tartufata, Parmesan, mizuna

Pan-seared scallops, garlic parsley and brown butter

Shrimp croquettes, fried parsley, lemon

Royal cod, beurre blanc, chives, potato purée

Redfish fillet, cauliflower, kalamansi and puffed rice

Roasted sea bass, sauce vierge, Kalamata olives

Duroc pork croquettes, lemon reduction

Tonkatsu-style Duroc pork, cabbage, sesame

Veal fillet, morels, seasonal vegetables

Parthenaise beef, sweet potato and chimichurri

Malines chicken, mushrooms and hazelnuts

Desserts

Profiteroles and vanilla cream puffs

Warm chocolate mousse, praline & vanilla

Speculoos tiramisu

Vanilla ice cream, hot chocolate sauce

Deconstructed Snickers

Tonka bean crème brûlée

Apple & pear crumble

Wild berry pavlova

Spiced orange carpaccio

Lemon, meringue, crumble



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Plated dinner

A three-course menu served at table on plates

Cold starters

Sea bass carpaccio, daikon, avocado, sesame, yuzu

Sea bream tataki with smoked oil, cilantro

Lightly cooked salmon trout, sour cream, seaweed, edamame & scallion

Smoked Holstein beef carpaccio, fried artichokes, fresh herbs

Shaved veal, tuna cream, mizuna, fried capers

Parthenaise veal tataki, roasted onions, portobello

Hot starters

Panko scallops, julienne of vegetables, beurre blanc sauce

Shrimp ravioli, lemongrass, ginger, rich bisque

Vegetable ravioli, spiced broth

Mushroom ravioli, king oyster, hazelnuts, truffle aroma (market price)

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

Red kuri squash soup, foie gras espuma, hazelnuts

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

Plated dinner

Continuation of the three-course menu served at table on plates

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, fava beans, shiitake,

Parthenaise beef, artichokes, green tips, confit tomatoes, split brown jus

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

Duck breast, honey and sesame, sweet potato purée

Desserts

Pavlova with pears & chestnut cream

Vanilla ice cream, meringue, chokotoff sauce

Chocolate lava cake, speculoos ice cream

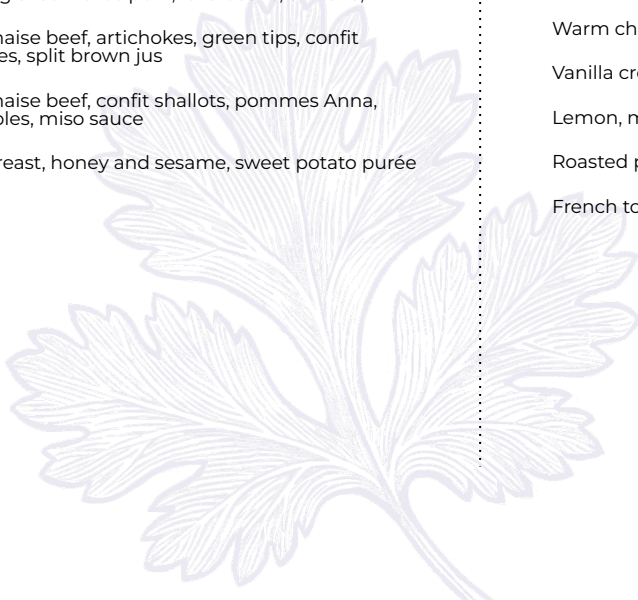
Warm chocolate mousse, vanilla, hazelnut bits

Vanilla crème brûlée, tonka beans

Lemon, meringue, crumble

Roasted pineapple, samba flower, vanilla, crumble

French toast, apples, cinnamon, vanilla ice cream





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Plated dinner - Buffet Tero

A convivial dinner served as a varied buffet

Cold

Spice-roasted cabbage, tahini sauce

Beet medley, goat cheese, red berry vinaigrette

Burrata, caponata, lemon gel, mizuna

Seasonal salad, honey & mustard vinaigrette,
savory granola

Squash ribbons, squash purée, feta, puffed
quinoa

Hot

Parthenaise beef or veal, shiitake, rich jus

Cod, wilted spinach, sea beans and beurre blanc

Fresh-cut fries, mayonnaise

Pilaf rice

Potato purée with farm butter and fleur de sel,
chives

Farm vegetables roasted, grilled or confit in
parchment

Desserts

Chocolate mousse, shards and crumble

Tonka bean crème brûlée

Speculoos tiramisu

Meringue with pears & chestnuts

Chilled seasonal fruit

Chocolate, lemon meringue, frangipane or
seasonal fruit tarts



terro

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Chefs' Buffets

Live cooking

Italy

Carpaccio of Parthenaise beef from our farm, basil, Parmesan, mizuna

Confit seasonal vegetables

Arugula salad, mushrooms, aged balsamic

Rigatoni, butternut, almonds, Duroc bacon, Parmesan

Organic burrata, beet medley, pistachios

Alpine

Raclette cheeses, baby potatoes

Tartiflette with Reblochon and Duroc bacon

Farm charcuterie, pickled cornichons & onions

Organic country loaf, traditional baguette, farm butter

Baby spinach salad, pear ribbons, Roquefort, walnuts, vinaigrette

Green salad, savory granola, vinaigrette

USA

Parthenaise beef burger / panko chicken / veggie burger

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

Baby greens salad, savory granola, vinaigrette

House coleslaw - white & red cabbage, carrot

Fresh-cut fries, mayonnaise, ketchup, burger sauce

North Sea

Zeebrugge shrimp croquettes

Fish tartare, radish, avocado, yuzu

Flemish fish stew, vegetables

Potato purée with farm butter, sea salt

Baby greens salad, herb vinaigrette

Belgian classics

Old Bruges cheese croquettes

Duroc white sausage, apple compote

Pork/veal meatballs, Liège sauce

Fresh-cut 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

Street food package

As an addition to the Walking dinner “Street food”

Croquettes & tempura

Shrimp croquettes

Old Bruges cheese croquettes

Sweetbread or Duroc pork croquettes

Lemon, fried parsley, tarragon mustard

Tartares

Parthenaise beef, American style

Salmon trout, avocado and toasted sesame

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

Farm hot dogs

Mini white sausage

Brioche bun

Mustard pickles, onion pickles

Ketchup, mayonnaise, mustard

Pasta

Penne with tartufata sauce in a Parmesan wheel

Rigatoni with 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

Parthenaise beef from the farm or panko farm
chicken

Cheddar, tomato, lettuce

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



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Midnight snack

For those late-night cravings

USA

Beef burger

Chicken burger

Veggie burger

Coleslaw, green salad

Fresh-cut fries

Grilled sandwiches

Classic grilled ham & cheese

Tomato, mozzarella and basil

Salmon trout, spinach and goat cheese

Eggplant, zucchini and basil pesto

Sauces

Mayonnaise, ketchup
Tartar, andalouse, cocktail



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Beverages

Bubbles and wine to accompany your event

Champagne & wines

As a package or on consumption, from our champagne & wine list

Other beverages

Still & sparkling water

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

Seasonal fruit juices

Rish Kombucha Marigold / Wild fig leaf

Stella Artois / N-A beers

Coca-Cola classic & zero

Coffees, teas & fresh mint infusion

Wine list

Our sommelier's 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 Gosseume – 100% Sauvignon Blanc - €16.50 excl. VAT

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

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

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

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

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

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

Rully "La Créée" 2022 – Domaine Belleville, 100% Chardonnay - €37.50 excl. VAT

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

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

Reds

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

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

Cairanne Rouge "Les Trois Terroirs" 2022 – Régis Boisson (ORGANIC) - €17.50 excl. VAT

Pinot Noir d'Alsace « Héritage » 2023 – Domaine Fernand Engel - (ORGANIC) - €17.50 excl. VAT

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

Morgon "Les Charmes" 2021 – 100% Gamay Noir (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 - €27.50 excl. VAT

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

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

Mercrey 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

Sparkling

Ca di Pietra – Prosecco – Spumante - €19.50 excl. VAT

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

Chant d'Eole – Brut Rosé (BE) - €33.50 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 & Pét-Nat

RISH – Non-Alcoholic PÉT-NAT (ORGANIC)
Rosé | Fig | Marigold - €17.50 excl. VAT

Open bar

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

Absolut vodka, Bacardi rum, Bombay gin,

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 uniforms. Service in FR · EN · NL. Ratio scaled to guest count.
Service duration	Minimum 5 hrs, excluding setup & teardown. Overtime billed per server per hour after the event.
Technical	Adjoining 40–150 m ² prep area, water and light. Power: 1×32A 3-phase + 4×16A 1-phase. Truck access 3.5T–19T.
Payment	50% deposit on booking. Prices exclude VAT (12% & 21%).
Guests	Final count 10 days ahead. Cancellation after: 60% of the rate. Added guests: 130% of the initial rate.
Allergens	Gluten · Crustaceans · Mollusks · Eggs · Fish · Peanuts · Soy · Milk · Tree nuts · Celery · Mustard · Sesame · SO ₂ & sulfites · Lupin. In accordance with the Belgian Royal Decree of 07/17/2014.



Edouard Guyot

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