

FESTIVE SEASON



BOTANIC
SANCTUARY
ANTWERP







Winter Bloom

at Botanic Sanctuary Antwerp

Some gardens bloom only in spring.

Others reveal their greatest beauty when nature slows down.

This festive season, Botanic Sanctuary Antwerp invites you to experience Winter Bloom, a celebration where gastronomy, wellness, floral artistry and timeless hospitality come together in one extraordinary destination.

Throughout the winter months our historic monastery transforms into Belgium's most enchanting festive retreat.

From elegant afternoon teas and Michelin-starred dining to intimate champagne moments and magical evenings beneath thousands of lights, every experience has been designed to awaken the senses.

1 Wintergarden by Ruinart

Mid November – mid January

Daily 10:00-23:00

Nestled on the terrace in the heart of Botanic Sanctuary Antwerp, the Wintergarden by Ruinart invites guests to embrace the festive season in an intimate and elegant setting.

Created in collaboration with Ruinart, the world's oldest champagne maison, this refined winter hideaway brings together the heritage of Botanic with the timeless savoir-faire of Ruinart. Settle in for festive bites accompanied by a selection of Ruinart champagnes by the glass, and enjoy the warm, sophisticated atmosphere at the heart of the hotel.

For a complete evening experience, guests can continue their celebration with dinner at Hidden Garden, combining festive flavours, exceptional gastronomy and champagne in one memorable winter setting.

A beautiful place to gather, toast and celebrate the magic of the season.

Reservations are not required; walk-ins only.

For private events and enquiries, please contact:
sales@botanicantwerp.com.



Ruinart
CHAMPAGNE



2 *Afternoon Tea*

at Botanic by Roger van Damme

25 November – 23 December

Winter afternoons deserve to be celebrated slowly.

Our festive Afternoon Tea brings together Roger van Damme's signature pastry creations with seasonal flavours inspired by Winter Bloom.

Enjoy delicate savoury creations, elegant sweets, freshly baked scones and carefully selected teas while overlooking the historic monastery gardens.

Every detail has been crafted to celebrate the most beautiful season of the year.

Price: €110 per person

Reservations:

- [SevenRooms](#)
- reservations@botanicantwerp.com

3 *Henry's Bar*

This festive season, Henry's Bar is the perfect place to gather, linger and celebrate. Step into its warm and inviting atmosphere and enjoy expertly crafted cocktails, a refined selection of wines and the cosy spirit of the season.

From the morning onwards, settle in with a freshly brewed coffee or tea, accompanied by a delicious pastry by Roger van Damme. As the day unfolds, the bar transforms into the perfect setting for a relaxed aperitif, a cosy drink by the fireplace or an evening of comfort food and delicious sharing bites to enjoy with friends and loved ones.

Whether you join us for an aperitif before dinner, a relaxed drink afterwards or simply an unhurried moment together, Henry's Bar offers an elegant yet welcoming setting to enjoy the festive days at your own pace.

Follow our socials for the latest festive updates from Henry's Bar.

Reservations are not required; walk-ins only.

Discover more on [Instagram](#)





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4 Roger van Damme Christmas Time

A Little Something to Enjoy at Home

Every festive season deserves a signature masterpiece. Roger van Damme presents this year's festive cake — an exquisite creation inspired by the beauty and heritage of Antwerp.

A light and airy chocolate mousse envelops a delicate chocolate panna cotta and fresh Kalamansi crèmeux, complemented by a fragrant tonka bean cream. Beneath it all, an almond chocolate cake rests on a crisp chocolate crunch base, creating a refined interplay of textures and flavours.

The finishing touch is a miniature Antwerp Cathedral clock, paying tribute to the city's iconic landmark and adding a distinctive festive detail to this edible work of art.

Available in limited quantities throughout December.

€70 per cake · Serves 6

Pre-order: Please place your order at least 48 hours before collection.

Collection dates: 1 December – 24 December

Pick-up: Gingerbread House of Afternoon at Botanic

[Online orders](#)



5 *Botanic Health Spa & Club*

25 November – 10 January

Winter Warmer Indulgence

90 minutes | €195

Escape the winter chill with an indulgent ritual designed to comfort both body and mind. Heated Himalayan salt poultices, combined with a restorative full-body massage and an aromatic blend of cedarwood, frankincense and sweet orange, release deep muscular tension while enveloping the senses in therapeutic warmth. A luxurious seasonal experience that leaves you feeling balanced, restored and deeply relaxed.

The Festive Reset Ritual

3 hours | €130

3 hours for two | €235

Step away from the festive bustle and immerse yourself in a journey of tranquillity. Your experience includes three hours of access to our award-winning spa, a bespoke self-guided skincare ritual using our signature products, and a seasonal wellness elixir crafted to nourish both body and mind. The perfect way to reset, recharge and embrace the magic of the season.

[Reserve Your Experience](#)

6 Sanctus

This festive season, Sanctus invites you to celebrate around the table with refined flavours and the warmth of togetherness. Under the culinary direction of Yves Mattagne, the restaurant's signature experience takes on a festive character, bringing together exceptional ingredients, creativity and contemporary gastronomy.

Discover the 9- or 11-course Signature Menu, with the option to complement your experience with a carefully curated wine pairing or non-alcoholic pairing.

More than a restaurant, Sanctus feels like an intimate living room: warm, personal and welcoming, where every detail is thoughtfully considered. A carefully crafted culinary symphony unfolds between kitchen and service, striking a fine balance between intimacy and personalised table service. Whether gathering with family, enjoying an intimate dinner or sharing a special evening with friends, Sanctus offers a refined yet homely setting for memorable moments throughout the festive season.

Experience:

9-course: €240

11-course: €300

(excluding beverages)

Reservations:

- [SevenRooms](#)

- reservations@botanicantwerp.com







CHRISTMAS



1



Celebrate Christmas Eve with an extraordinary culinary experience by Michelin-starred Chef **Yves Mattagne**. Set within the elegant surroundings of Hidden Garden & Sanctus, this exclusive festive dinner showcases exceptional ingredients, masterful craftsmanship and refined seasonal flavours, creating an unforgettable evening for family and friends.

From the finest Gillardeau oysters and Dauricus caviar to perfectly prepared langoustine, Burgaud duck and a delicate festive dessert, every course has been thoughtfully composed to celebrate the magic of Christmas.

Christmas Eve - Yves Mattagne

24 December 2026

6-Course Christmas Eve Menu

Sea bass (ikejime), Dauricus caviar

Gillardeau oysters, plankton, celery, Brussels waffle with dill

Scallops

Steamed in their shells over seaweed, yuzu, sobacha, wasabi and green shiso

Langoustine

Flambéed on a hot pebble with The Dalmore 12-Year-Old whisky, porcini mushrooms, sweet Cévennes onion, liquorice

Burgaud Duck & Foie Gras

Christmas Spice Jus, Citrus Marmalade, Nougatine

Vanilla Ice Cream

White Alba Truffle, Fleur de Sel

Apple from Ferme des 3 Fontaines

Muscovado cream, meadowsweet (Reine des Prés), Arlette biscuit

Experience

Date: 24 December 2026

Dinner: arrival between 18:00-19:30

Venue: Hidden Garden & Sanctus

Price: €245 per person (excluding beverages)

Children:

- 0-5 years: Our treat
- 6-11 years: €125
- 12 years and above: €245

Dress Code

Festive Elegance

Reservations

[SevenRooms](#)

reservations@botanicantwerp.com



2

Celebrate the magic of Christmas Eve with an exceptional fine dining experience at Amaryllis. Thoughtfully created for the festive season, this exclusive evening brings together seasonal cuisine, perfectly paired wines and the warm elegance of Botanic Sanctuary Antwerp.

Set in one of the hotel's most impressive venue, every detail is carefully curated to create an unforgettable evening of culinary artistry, refined hospitality and festive indulgence.

Christmas Eve

Amaryllis

24 December 2026

4-Course Christmas Eve Menu

Amuse-Bouches

Smoked Eel, Double Cream, Nori
Bonito, Apple, Thai Chutney
Pommes Moscovite

Langoustine & Poultry Galantine

Vanilla, Jerusalem Artichoke

Turbot

Umami Consommé, Truffle, Prawn

Veal Sweetbread

Salsify, Brown Butter, Hazelnut

Christmas Bûche 2026 — Deluxe

Experience

Date: 24 December 2026

Dinner: from 19:00

Venue: Amaryllis

Price: €379 per person (including beverage pairing)

Children:

0–5 years: Our treat

6–11 years: €125

12 years and above: €379

Dress Code

Festive Elegance

Reservations

[SevenRooms](#)

reservations@botanicantwerp.com



3

Christmas Brunch

Amaryllis

25 December 2026

Celebrate the joy of togetherness with an unforgettable Christmas Day filled with exceptional cuisine, heartfelt hospitality and moments to treasure with those who matter most.

From the freshest seafood and refined festive classics to indulgent desserts and perfectly paired beverages, every element has been thoughtfully curated to create a joyful Christmas celebration. Accompanied by live entertainment and the unmistakable spirit of the season, Christmas Brunch at Botanic Sanctuary Antwerp is a cherished tradition for guests of all ages.

Experience

Date: 25 December 2026

Brunch: from 11:30 to 15:00

Venue: Amaryllis

Price: €279 per person (including beverages)

Children:

- 0-5 years: Our treat
- 6-11 years: €125
- 12 years and above: €279

Dress Code

Festive Elegance

Reservations

[SevenRooms](#)

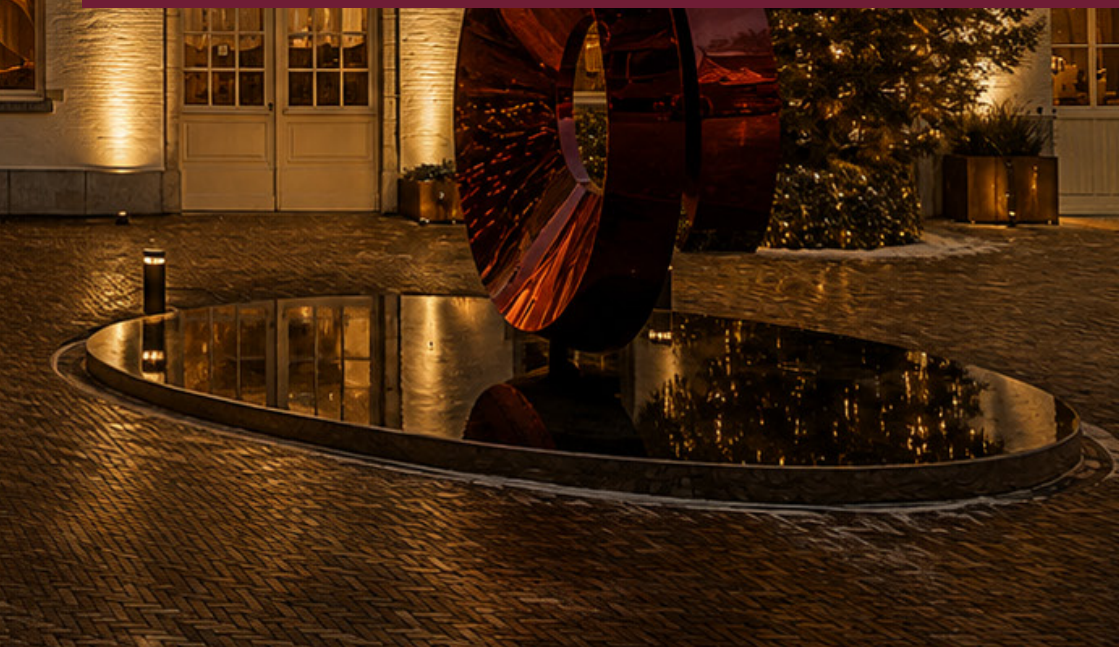
reservations@botanicantwerp.com



ANIC SANCTUARY ANTWERP



NEW YEAR





1

Bid farewell to the year with an extraordinary culinary celebration by **Michelin-starred Chef Yves Mattagne**. In the refined setting of Hidden Garden & Sanctus, savour a carefully curated tasting menu showcasing the finest seasonal ingredients.

Exceptional gastronomy, impeccable service and an elegant botanical atmosphere create the perfect beginning to an unforgettable New Year's celebration.

New Year's Eve - Yves Mattagne

31 December 2026

8-Course New Year's Eve Menu

Scallops, Dauricus caviar

Aigrelette dressing, cucumber, sea pearls, Brussels waffle with dill

Langoustine with Amaretto

Parsnip, Alba white truffle, almonds

"Dam Dam" lobster

Pink grapefruit, kumquat, daikon, radish, crispy fried garlic

Smoked eel from Kalios

Eggplant, foie gras ice cream, miso, katsuobushi

Line-caught sea bass

Cockles, yuzu, sobacha, wasabi, green shiso

Venison, grilled over robata

Spiced poivrade sauce, leg croquettes, Beurré Hardy pear, soubise

Roasted pineapple with spices

Chocolate soufflé tart

Salted caramel ice cream, caramelised peanuts (chouchous), pecans

Experience

Date: 31 December 2026

Dinner: arrival between 18:00 - 19:30

Venue: Hidden Garden & Sanctus

Price: €295 per person (excluding beverages)

Reservations

[SevenRooms](#)

reservations@botanicantwerp.com

Children:

- 0-5 years: Our treat
- 6-11 years: €145
- 12 years and above: €295

Dress Code

Festive Elegance



2

Welcome the New Year with an unforgettable evening at **Botanic Sanctuary Antwerp's signature Sylvester Gala**. In the magnificent surroundings of Amaryllis, exceptional gastronomy, premium beverages and live entertainment come together for an elegant black-tie celebration.

From the first glass of champagne to the midnight countdown, celebrate new beginnings in true Botanic style.

Sylvester Gala

Amaryllis

31 December 2026

5-Course New Year's Eve Menu

Amuse-Bouches

Oyster, Yuzu, Daikon
Tuna, Egg Yolk, Jalapeño
Prawn, Jerusalem Artichoke, Poultry Liver

Lobster Cocktail

Buckwheat, Cauliflower, Vin Jaune

Scallop

Radicchio, Shiso, Chestnut

Brill

Ravioli, Smoked Eel, Caviar Beurre Blanc

Chateaubriand

Rossini Style, Périgourdine Jus, Maitake

Black Forest Sparkling Cake 2027

Amarena, Smoked Cinnamon

Experience

Date: 31 December 2026

Dinner: from 19:00 untill 03:00

Venue: Amaryllis

Price: €499 per person (including beverage pairing)

Adults only

Dress Code

Black Tie

Reservations

[SevenRooms](#)

reservations@botanicantwerp.com



3 *New Year's Brunch*

Amaryllis

1 January 2027

Begin the New Year with an elegant brunch in the refined surroundings of Amaryllis, where exceptional cuisine and warm hospitality set the tone for the year ahead.

Gather with family and friends to enjoy a generous festive buffet featuring the finest seasonal ingredients, live cooking stations and an array of indulgent culinary creations. Accompanied by premium beverages and a relaxed, celebratory atmosphere, New Year's Brunch is the perfect opportunity to reflect on the past year while embracing new beginnings.

Start the first day of the year exactly as it should be—surrounded by great company, outstanding gastronomy and the timeless elegance of Botanic Sanctuary Antwerp.

Experience

Date: 1 January 2027

Brunch: from 11:30 to 15:00

Venue: Amaryllis

Price: €279 per person (including beverages)

Children:

- 0–5 years: Our treat
- 6–11 years: €125
- 12 years and above: €279

Dress Code

Festive Elegance

Reservations

[SevenRooms](#)

reservations@botanicantwerp.com

Entertainment

Enjoy a relaxed festive atmosphere accompanied by live entertainment throughout the afternoon.

Practical Information

Botanic Sanctuary Antwerp

Lange Gasthuisstraat 45 / Leopoldstraat 26
2000 Antwerp

www.botanicantwerp.be

General Contact

+32 3 269 00 00

Room Reservations

reservations@botanicantwerp.com

Parking Options

Valet Parking (by prior reservation):

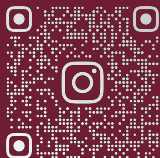
€55.00 per day parking / €65.00 per night

ZNA Parking - Leopoldstraat 36 - Self-parking €4.00/hour

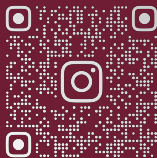
Public parking within walking distance of the hotel:

Nationale Bank - Arenberg - Oudaen

Online Gift Vouchers



BOTANICSANCTUARYANTWERP



BOTANICHEALTHSPA





