

1 3rasserie 5

WARM STARTERS

Bone marrow / roasted monkfish / Colonnata / herbs / red wine sauce / mixed salad / balsamic vinegar	18.00€
Raviole / ricotta cheese / pancetta / Pecorino cream / fresh herbs	16.00€
Scallops / creamy polenta / green peas / thyme / parmesan cheese	22.00€

COLD STARTERS

Snow crab / avocado / quinoa / lime	25.00€
Winter salad / goose foie gras / prawns / fig & cacao vinaigrette / beetroot	19.00€
Lime marinated salmon / grated colourful cauliflowers / sour cream / smoked herring spawn / red onion	18.00€

DISCOVERY MENU 39.50€

Brioche toast / wild mushrooms / light parsley beurre noisette	18.00 €
Pheasant breast supreme / foie gras / hazelnut & endives tatin	28.00 €
Chocolate dessert / caramel / hazelnuts	11.00 €

FROM THE SEA

Sole meunière / Red kuri squash / macadamia nuts / potato wafers	32.00€
Roasted sea bass / black olives / fennel fricassee / herb butter / brown juice / pine nuts	30.00€
Cod / hazelnut / broccoli / lemon / verbena / mashed potatoes / lettuce coulis	26.00€

FROM THE COUNTRYSIDE

Grilled Irish beef filet / red bell peppers / black olives / fries / salad (optional Béarnaise sauce + 5€)	31.00€
Roasted Polders poultry / exotic fruits / pepper juice / potato gratin	24.00€
Lamb rack / candied lamb leg raviole / rosemary / wild mushrooms / potato gratin	32.00€

SUGGESTIONS / VEGETARIANS

Today's special	14.50€
Seasonal vegetables, cooked, raw, various textures / spicy vinaigrette	21.00€
Carrot Tatin / sweet potatoes / cumin caramel / lentils cream	16.00€

DESSERTS

Mille-feuille / pistachio cream / salted butter caramel	12.00€
Chocolate mousse, Grand Ma's style	12.00€
Roasted apples / grilled almonds / speculoos ice cream / cinnamon custard	12.00€
Café gourmand	12.00€

KIDS MENU 15.00€

For children up to 12years, main course, dessert and a drink
(Please consult your waiter for the choices)

BY THE GLASS

CHAMPAGNE

Madame de Maintenon, Brut	13.00€
Pol Roger Brut Réserve, Epernay	15.00€
Pol Roger Rosé, Epernay	22.00€

CAVA

Cava Rigol, Spain	7.50€
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PROSECCO

Bosco del Merlo, Italy	11.00 €
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WHITE WINES

Chardonnay, Gérard Bertrand, Languedoc, France	6.50 €
Pinot Gris, Domaine Gustave Lorentz, AOC, Alsace, France	10.00 €
Petit Chablis, Jean Marc Brocard, Burgundy, France	9.00 €
Xarel lo, Catalonia, Spain	7.00 €
Baccardo Fondo Antico, Vino Passito, Sicilia, Italy	11.00 €

ROSÉ WINES

Gris Blanc, Gérard Bertrand, Languedoc, France	7.00 €
Estandon Héritage, Côtes de Provence, France	7.50 €

RED WINES

Vacqueyras, Côtes du Rhône, France	7.00 €
Lignum negre, D.O. Penedès, Spain	8.00 €
Jarrarte, Rioja DOC, Bodega Abel Mendoza, Spain	10.00 €
Hautes Côtes de nuits Les Cloitres, Bouchard, France	10.00 €

BEER SUGGESTIONS

DRAFT BEER

Stella Artois 25cl	4.50€
Stella Artois 33cl	5.50€
Stella Artois 50cl	7.50€
Leffe Blonde 25cl	5.75€
Leffe Blonde 33cl	6.25€
Hoegaarden Blanche 25cl	4.50€
Hoegaarden Blanche 50cl	7.50€

IMPORTED (BOTTLED)

Carlsberg 25cl	5.50€
Corona 33cl	6.50€

SPECIALS (BOTTLED)

Tourtel 25cl non-alcoholic)	4.50€
Delirium Tremens 33cl	6.00€
Kwak 33cl	6.00€
Orval 33cl	6.00€
Rocheft 33cl	6.00€
Westmalle Double 33cl	6.00€
Westmalle Triple 33cl	6.00€

LOCAL (BOTTLED)

Kriek Lindemans 25cl	5.00€
Framboise Lindemans 25cl	5.00€
Chimay Bleue 33cl	6.00€
Chimay Rouge 33cl	6.00€
Duvel 33cl	6.00€
Leffe Brune 33cl	6.00€
Val-Dieu Triple 33cl	6.00€
Bush Ambrée 33cl	6.00€
La Ramée Blonde 33cl	6.00€
La Chouffe 33cl	6.00€

WHITE WINE OF THE MONTH

Cheverny Le Portail, Val de Loire France 31.50 € / 75cl

RED WINE OF THE MONTH

Lignum negre, D.O. Penedès, Catalunya 32.00 € / btl 75cl

SOFTS

Juice (Orange, Grapefruit, Peach, Apple, Maracuja, Pineapple, Banana, Tomato etc.) 4.50€

Soda (Coca-cola – light/zero, Fanta orange, Ice-tea, Schweppes, Sprite etc.) 4.50€

Still water (Chaudfontaine) – Sparkling water (Chaudfontaine) 1/4l: 4€ - 1/2l: 6.50€ - 1l: 9.00€