

1 3rasserie 5

WARM STARTERS

« Dolce 135 » shrimp croquettes / fried parsley and arugula / lemon	2 pieces for 20.00 € 3 pieces for 28.00 €
Brioche toast / Paris mushrooms / foie gras butter	17.00 €
Lobster ravioli with squid ink / shellfish emulsion / zucchini spaghetti	26.00 €

COLD STARTERS

Seasonal terrine / vinegar pickles and onions / mesclun salad / toast / homemade onion confit	15.00 €
Prawn tartare / cucumber / lemon / herbs / olive oil / sourdough bread crisp	26.00 €
Plate of «Ibérico» ham to share (or not)	19.00 €

DISCOVERY MENU 39.50 €

Vichyssoise of baby carrots / smoked duck breast / blood oranges	18.00 €
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Skate wing / capers / brioche breadcrumbs / mustard / parsley	28.00 €
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Lemon and lime dessert	12.00 €

FROM THE SEA

Royal bream fish / mashed black olives / squash / spring onions / virgin olive oil	28.00 €
Roasted salmon steak / bell pepper stew / pommes bouchon / ham crisps / tomato sauce	27.00 €
Sole meunière / squash / macadamia nuts / mashed potatoes with beurre noisette	35.00 €

VEGETARIANS

Assortment of seasonal vegetables	21.00 €
Risotto / Paris mushrooms / fresh spinach / Parmesan cheese	21.00 €
Carrot Tatin / sweet potatoes / cumin caramel / lentils cream	18.00 €

SUGGESTIONS

Today's special (available at lunch time)	14.50 €
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For an additional +2.00 €, you can have an extra side of your choice with your meal:

Pasta / white rice / steamed potatoes

FROM THE COUNTRYSIDE

Beef filet / lambs lettuce / raw endives / hazelnuts / fries / Béarnaise sauce	36.00 €
Beef "Rouges des Flandres" rib steak / lambs lettuce / raw endive / hazelnuts / fries / Béarnaise sauce	30.00 €
Supreme of Guinea fowl from Landes / green cabbage / wild mushrooms / pommes bouchon with Espelette pepper / balsamic stock	23.00 €
Preso Ibérica (Pork Shoulder Steak) / braised endives / salad of raw celeriac / truffled mashed celeriac	29.00 €

DESSERTS

Tarte tatin / Speculoos ice cream	12.00 €
Chocolate 811 lava cake / vanilla ice cream / exotic coulis	12.00 €
Café Gourmand	12.00 €
Dame blanche	12.00 €
Exotic dessert / mango / passion fruit	12.00 €

KIDS MENU 15.00 €

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

BY THE GLASS

CHAMPAGNE

Pol Roger Brut Réserve, Epernay	15.00 €
Pol Roger Rosé, Epernay	16.00 €

CAVA

Cava Rigol, Spain	7.50 €
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PROSECCO

Bosco del Merlo, Italy	8.50 €
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WHITE WINES

Chardonnay, Gérard Bertrand, Languedoc, France	6.50 €
Pinot Blanc, Gustave Lorentz, AOC, Alsace, France	10.00 €
Petit Chablis, Jean Marc Brocard, Burgundy, France	9.00 €
Xarel lo, Catalonia, Spain	7.00 €

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	8.00 €
Lignum negre, D.O. Penedès, Spain	8.00 €
Jarrarte, Rioja DOC, Bodega Abel Mendoza, Spain	10.00 €
Hautes Côtes de nuits Les Cloîtres, 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)

Jupiler 0% 25cl (non-alcoholic)	4.50€
Delirium Tremens 33cl	6.00€
Kwak 33cl	6.00€
Orval 33cl	6.00€
Rochefort 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€

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€