

## WARM STARTERS

Green and white asparagus / brown butter / Parmesan cheese	22.00 €	Penne / cockles / citrus vinaigrette / basil	17.00 €
Vegetable ravioli / ginger broth / lemongrass / Thai basil	18.00 €	Mikado of green and white asparagus / Tonnato sauce	19.00 €
Scamorza / tomato coulis / toasted olive bread	18.00 €	Burrata / Parma ham / cherry tomato / pomegranate	22.00 €

## COLD STARTERS

### DISCOVERY MENU 39.50 €

Artichokes salad / Parmesan cheese / pancetta	18.00 €
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Coley fillet / herb crust / white asparagus ragout / virgin olive oil	28.00 €
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Pink grapefruit jelly / red berries / vanilla	12.00 €

## FROM THE SEA

Seabass / colourful Swiss chards / Ratte potatoes with salted butter / watercress coulis	
Cod roasted on its skin / Ratatouille / fennel sauce	
Sole meunière / baby carrots / Macadamia nuts / mashed potatoes with brown butter	

## VEGETARIAN

Risotto / peas / asparagus / Parmesan cheese	21.00 €
Assortment of seasonal vegetables	21.00 €
Gnocchi / Ratatouille / Asparagus	18.00 €

## SUGGESTIONS

Today's special (available at lunch time)	14.50 €
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## FROM THE COUNTRYSIDE

Lamb fillet / green asparagus / Belles de Fontenay / Piquillos peppers / lemon thyme gravy	28.00 €
Beef Tagliata / arugula / Parmesan cheese / roasted Grenailles potatoes / balsamic reduction	29.00 €
Black pig rack / horse beans / artichokes / gnocchi with Parmesan cheese / basil juice	35.00 €
	27.00 €

## DESSERTS

Cheese plate / salad flavoured with hazelnut oil	12.00 €
Our chocolate cake	12.00 €
Lemon dessert	12.00 €
Rhubarb clafoutis / strawberries ice cream	12.00 €
Frozen eggnog / red fruits	12.00 €
Speculoos Merveilleux cake	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€
Rocheport 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€