

1 3rasserie 5

WARM STARTERS

Roasted langoustines / red kuri squash / Argan oil / hazelnuts
32.00 €

Grilled octopus and baby octopus / smoked eggplant caviar /
candied tomatoes / black olives / grilled spring onions 28.00 €

COLD STARTERS

Burrata / avruga / marinated tomatoes 25.00 €

Creamy artichoke soup / foie gras shavings / chestnuts 22.00 €

DISCOVERY MENU 39.50 €

Creamy leek soup / smoked trout / avruga / Parmesan cheese / croutons 18.00 €

-
European pollock fish with an herb crust / butternut / polenta / carrot juice 28.00 €

-
French king cake / almond / lemon / vanilla 12.00 €

MAINS

Roasted brill / cockles in white wine / crispy polenta / truffles /
Parmesan cheese / salsifies with salted butter 35.00 €

Sole meunière / red kuri squash / artichokes / mashed
potatoes with walnuts 37.00 €

Roasted whole pigeon / beetroots in different textures /
blackberries / aged balsamic vinegar 37.00 €

Beef filet / pan-seared duck foie gras / potatoes and
chestnut mousseline / beef stock with red wine 38.00 €

SUGGESTIONS

Carrot tatin / sweet potato / cumin caramel / lentils cream /
carrot salad / mandarin / coriander 22.00 €

Chef's assortment of seasonal vegetables 21.00 €

Today's special (available at lunch time) 14.50 €

DESSERTS

Today's tart from the pastry chefs 10.00 €

Cheese plate / Sirop de Liège / mixed salad / fresh figs 15.00 €

Lime and lemon dessert 12.00 €

Chocolate 811 moelleux / exotic coulis and sorbet 12.00 €

BY THE GLASS

CHAMPAGNE

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

CAVA

Cava Rigol, Spain	7.50 €
-------------------	--------

PROSECCO

Bosco del Merlo, Italy	8.50 €
------------------------	--------

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 Cloitres, Boucard, 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€