

WARM STARTERS

Green and white asparagus / brown butter / Parmesan cheese 22.00 €
 Vegetable ravioli / ginger broth / lemongrass / Thai basil 18.00 €
 Scamorza / tomato coulis / toasted olive bread 18.00 €

COLD STARTERS

Penne / cockles / citrus vinaigrette / basil 17.00 €
 Mikado of green and white asparagus / Tonnato sauce 19.00 €
 Burrata / Parma ham / cherry tomato / pomegranate 22.00 €

DISCOVERY MENU 39.50 €

Beef tomato / mozzarella / watermelon / Ardennes ham	18.00 €
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Grey sea bream roasted on its skin / fennel / potatoe purée / virgin oil / veal gravy	28.00 €
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Strawberries / raspberries / spiced syrup / ginger / yoghurt ice cream / crumble	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

FROM THE COUNTRYSIDE

Lamb filet / 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 27.00 €

VEGETARIAN

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

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 €

SUGGESTIONS

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

KIDS MENU 15.00 €

For children up to 12years – 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€
Lefte Blonde 25cl	5.75€
Lefte 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€
Lefte 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€