

LUNCH MENU

Valid from 12pm until 7pm

TO SHARE

Belgian Plate

Ardennes ham · dried & smoked Ardennes sausage · Chimay cheese · Bruges cheese · spicy cream cheese (7)(15) 17€

Oriental plate

Grilled zucchini · eggplant caviar · chickpeas salad · marinated tomatoes · parsley tabbouleh · hummus · grilled halloumi · olive bread (1)(7)(11)(12) 17€

Tuscan Plate

Parma ham and grissini · tomato, mozzarella and pesto skewers · Taggiasche olives · marinated green olives · puff pastry with Gorgonzola & Taleggio (1)(7)(12)(15) 17€

Crispy Plate

Mini-croquettes: mushroom · cheese · shrimps · pickles · fried parsley (1)(5)(7)(8)(10)(15) 17€

MAIN COURSES

Nori-wrapped roasted salmon

Caramelised endives with honey from our hives · grenaille potatoes · olive virgin vinaigrette (4)(8)(12) 26€

Beef sirloin (250g) · fries · salad

Choose your sauce : green pepper corn · mushrooms · béarnaise (1)(5)(8)(12) 26€

Marinated chicken skewers (2pcs) · mushroom sauce · fries · salad (8)(5)(12) 19€

Dolce Burger

Sesame bun · grilled beef · cheddar · pepper sauce · red onions · fries · salad (1)(3)(5)(7)(10) 21€

Club sandwich

Cheese · chicken · crispy bacon · ham · mayonnaise · boiled egg · tomatoes · fries · salad (1)(3)(7)(10)(15) 19€

SALADS

Autumn salad

Dolce hives honey-roasted goat cheese · figs · romaine lettuce · iceberg salad · vinaigrette · walnuts · pumpkin seeds (8)(12) 18€

Peking duck Caesar salad

Peking duck · romaine lettuce · hard-boiled egg · croutons · Parmesan · Caesar dressing · cherry tomatoes (1)(3)(4)(7)(12) 22€

STARTERS

Vegetable Soup of the day and garnish (1)(7) 10€

Scampis · garlic butter · watercress (2)(7)(12) 16€

Wild mushroom risotto (7) 20€

Cheese Tortellini (1)(7) 17€

Today's special (from 12pm to 2pm only) 14.50€

DESSERTS

3 scoops of ice cream or sorbet to choose from our daily assortment 9.50€

Belgian chocolate mousse · salted butter caramel (1)(7)(8) 9.50€

Seasonal fruit salad · vanilla ice cream (7) 9.50€

Tarte « Tatin » · caramel ice cream (1)(3)(7)(8) ... 9.50€

DINNER MENU

Valid from 7pm until 10:30pm

TO SHARE

Belgian Plate

Ardennes ham · dried & smoked Ardennes sausage · Chimay cheese · Bruges cheese · spicy cream cheese (7)(15) 17€

Oriental plate

Grilled zucchini · eggplant caviar · chickpeas salad · marinated tomatoes · parsley tabbouleh · hummus · grilled halloumi · olive bread (1)(7)(11)(12) 17€

Tuscan plate

Parma ham and grissini · tomato, mozzarella and pesto skewers · Taggiasche olives · marinated green olives · puff pastry with Gorgonzola · Tallegio (1)(7)(12)(15) 17€

Crispy plate

Mini-croquettes: mushroom · cheese · shrimps · pickles · fried parsley (1)(5)(7)(8)(10)(15) 17€

SALADS

Autumn salad

Dolce hives honey-roasted goat cheese · figs · romaine lettuce · iceberg salad · vinaigrette · walnuts · pumpkin seeds (8)(12) 18€

Peking duck Caesar salad

Peking duck · romaine lettuce · hard-boiled egg · croutons · Parmesan · Caesar dressing · cherry tomatoes (1)(3)(4)(7)(12) 22€

Veggie Salad

Grilled Halloumi · romaine lettuce · hard-boiled egg · croutons · Parmesan · lemon vinaigrette · cherry tomatoes (1)(3)(7)(12) 18€

Beetroots

Salt-roasted beets · Beersel fresh cottage cheese · fried onion · arugula · hazelnut slivers (7)(8)(12) 16€

STARTERS

Brioche toast

Wild mushrooms · watercress coulis (1)(3)(7) 16€

Grey shrimps' croquettes (1pc) (2pcs)

Fried parsley · lemon (1)(2)(3)(5)(7) 10.50€ ... 18.50€

Cheese croquette (1pc) (2pcs)

Fried parsley · lemon (1)(3)(5)(7) 9€ 16€

Croquettes Duo (shrimp · cheese)

Fried parsley · lemon (1)(2)(3)(5)(7) 17€

Vegetable Soup of the day and garnish (1)(7) 10€

Scampis

Garlic butter · watercress (2)(7)(12) 16€

Bone marrow with green breadcrumbs

Endive salad · apples · walnuts · vinaigrette with hazelnut oil and raspberry (1)(8)(12) 18€

DINNER MENU

Valid from 7pm until 10:30pm

MAIN COURSES

Wild mushroom risotto (7) 20€

Vegetable stew

Chickpeas · wheat semolina · coriander (9) 16€

Cheese Tortellini (1)(7) 17€

Nori-wrapped roasted salmon

Caramelised endives with honey from our hives · grenaille potatoes · olive virgin vinaigrette (4)(8)(12) 26€

Roasted cod fish, Sambre et Meuse

Tarragon sauce · tomato dices · potato purée with fresh herbs (4)(7) 29€

Beef sirloin (250g) · fries · salad

Choose your sauce: green pepper corn · mushrooms · béarnaise (1)(5)(8)(12) 26€

Marinated chicken skewers (2pcs)

Mushroom sauce · fries · salad (5)(8)(12) 19€

Vol-au-vent with meatballs

Mushrooms · fries (1)(3)(5)(7)(15) 21€

Dolce burger

Sesame bun · grilled beef · cheddar · pepper sauce · red onions · fries · salad (1)(3)(5)(7)(10) 21€

Club sandwich

Cheese · chicken · crispy bacon · ham · mayonnaise · boiled egg · tomatoes · fries · salad (1)(3)(5)(7)(10)(15) ... 19€

DESSERTS

The Chef's mini desserts 6€

3 scoops of ice cream or sorbet to choose from our daily assortment 9.50€

Belgian chocolate mousse · salted butter caramel (1)(7)(8) 9.50€

Seasonal fruit salad · vanilla ice cream (7) 9.50€

Tarte « Tatin » · caramel ice cream (1)(3)(7)(8) ... 9.50€

Pear & cinnamon crumble · vanilla ice cream (1)(3)(7)(8) 9.50€

Marinated pineapple carpaccio · lemon cream · coconut ice cream (3)(7) 9.50€

BOISSONS-DRINKS

A PICORER - NIBBLES

Cubes de fromage - Cheese cubes4€

Salami 4 €

VINS & BULLES - WINE & BUBBLES

Vins blancs · White wines

VERRE BTL

Vin blanc du jour · Today's white wine ... 7 € 32 €

Blayes Côtes de Bordeaux, Château

Maison Neuve 7 € 32 €

Sauvignon Blanc, Réserve Spéciale

Gérard Bertrand..... 7.50 € 33 €

Riesling, Alsace..... 7.50 € 33 €

Chardonnay, Réserve Spéciale

Gérard Bertrand 8 € 35 €

Viognier, Réserve spéciale

Gérard Bertrand 8 € 35 €

Pinot Blanc, Alsace 8 € 35 €

Sancerre Blanc..... 9 € 40 €

Vins rouges · Red wines

Vin rouge du jour · Today's red wine..... 7 € 32 €

Pinot noir, Kuehn Alsace 7 € 32 €

Syrah, Réserve spéciale,

Gérard Bertrand 7.50 € 33 €

Côtes du Rhône 8 € 35 €

Côtes de Bordeaux 9 € 40 €

Cru Monplaisir, Bordeaux 10 € 50 €

Saint Emillion, Château Côte

Puyblanquet 13 € 60 €

Valpolicella Ripasso superiore, BIO 15 € 80 €

Vins rosés · Rosé wines

Gris Blanc, Gérard Bertrand,

Pays d'Oc, France 7.50 € 33 €

Bulles · Bubbles

Cava 7.50 € 45 €

Pol Roger (Champagne) 15 € 90 €

Saint-Germain-de-Crayes Brut

(Champagne) 12 € 70 €

BIERES - BEERS

Les Pressions · Draughts

Ginette (25CL)..... 5.50 €

Triple Karmeliet (33CL)..... 6.50 €

Les Bouteilles · The Bottles

Hoegaarden..... 4.50 €

Taras boulba 4,5 % (Brasserie de la Senne) 6 €

Zinnebir 6% (Brasserie de la Senne) 6 €

Hubertus ambrée 7.2% 6 €

Cornet blonde 8.5% 6 €

Houppé, Brasserie de Namur 7.5% 6 €

Lefte 0% 5 €

SOFTS

Bionina 20cl (cola · citron · orange · ginger beer

pamplemousse · canneberge) BIO..... 5 €

Tao 33 cl 5 €

Chaudfontaine ¼ 4 €

Chaudfontaine ½ 6.50 €

Chaudfontaine 1l 9 €

BOISSONS-DRINKS

BELGIAN ALCOHOLS

Rums

Save the queen (with Brussels honey)	10 €
Little G oak age	10 €
Little G spiced	9 €

Gin & tonic

Buss 509 Pink Grapefruit (Fever Tree tonic)	16 €
Buss 509 Raspberry (Schweppes tonic premium)	16 €
Double You (Schweppes orange blossom & lavender)	15 €
Fillers dry 28 (Fever Tree tonic)	15 €
Biercée gin (Fever Tree elderflower tonic).....	17 €
Ghost in a bottle, floral 0% (Fever Tree tonic)	14 €
Ghost in a bottle, herbal 0% (Fever Tree tonic)	14 €

Vodkas

Cosmik pure diamond.....	8 €
Mary white.....	13 €
Van hoo.....	9 €

BELGIAN WHISKYS

Single malt

Gouden Carolus single malt	13 €
Gouden Carolus Victor 5y	17 €
Belgian single malt 3 ans (The Owl Distillery)	15 €

Single grain

Goldys 12y almontillado cask	19 €
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Rye whisky

Rye whisky 3 ans (distillerie de Biercée)	15 €
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COCKTAILS & APERITIFS

Kir	7 €
Kir Royal (Champagne)	15.50 €
Martini White · Rosé · Red	7 €
Porto White · Red · Campari	7 €
Ricard	7 €
Apérol Spritz	10 €
Mojito	12 €
Passion des îles	12 €
Cosmopolitan	12 €
Dolce Cocktail	10 €

NON-ALCOHOLIC SPIRITS & MOCKTAILS

Detox	10 €
Virgin mojito	9 €
Virgin passion des îles	9 €