

TO SHARE

- Homemade fried squid with tartar sauce 19,20 €
- Aperitif board (*terrines, Manchego, fine charcuterie, sweet potato hummus, fried assortments*) 28,80 €
- Scampi tempura with tartar sauce 18,70€
- Plate of fried octopus with tartar sauce 19,70€

COLD STARTERS

Starter | Main course

- Foie gras au torchon, red onion confit and Espelette pepper, Belgian roasted sugar brioche from our partner baker Sébastien Minne 20,10€ | 27,10€
- Smoked salmon and raw salmon tartare with citrus fruits 20,10€ | 29,10€
- Red tuna tataki, crispy galette, truffled tarama..... 21,70€ | 32,70€

HOT STARTERS

Starter | Main course

- Scampi with garlic 18,60 € | 24,80 €
- Scampi with garlic and cream 19,20 € | 26,20 €
- Scampi's diabolique 19,20 € | 26,20 €
- Grilled scampi skewers with lemon pepper and tartar sauce 19,20 € | 27,20 €
- Egg Benedict (poached egg, smoked salmon, toasted brioche and mousseline sauce) 18,70 € | 26,70 €
- Frog legs with garlic 18,70€ | 28,70€
- Frog legs with garlic and cream 19,20€ | 29,20€
- Roast octopus with garlic, white wine and fresh herbs..... 19,70€ | 29,70€

- Fried Nobashi with Panko Japanese mayonnaise..... 18,70 € | 28,70 €
- Scampi ravioli with yellow curry and caramelised apples 19,20 € | 29,20 €

COMPOSE YOUR OWN PLATE OF HOMEMADE CROQUETTES

- Starter (2 pieces)..... 19,40 €
- Main course (3 pieces)..... 25,40 €

Choice of our homemade croquettes:

- Bisque and grey shrimp, espuma like a bouillabaisse
- Parmesan cheese, creamy basil
- Ardennaise (Smoked Ardennes ham and Chimay cheese)
- Smoked duck breast and tartufata

BRASSERIE MENU

- Veal kidney Liégeoise/Dijonnaise served with potato croquettes..... 29,20 €
- Unprepared beef tartare 21,10 €
- Hand-cut Italian tartare 24,10 €
- Meatballs in tomato sauce / Liège style meatballs ... 20,10 €
- Pure Limousin beef burger
(burger bun, cheddar cheese croquette, fried onions, and red onions, tomatoes, salad, gherkins, lightly spiced homemade sauce)..... 20,10 €
- The Chef's chicken vol-au vent 21,10 €
- Vegetarian burger with tartar sauce 20,10 €
- Farmhouse pork tomahawk (+/- 350 gr) cooked at low temperature, roasted with, rosemary, truffle butter and baked potato 25,10 €
- Braised calf sweetbreads, béarnaise..... 32,10 €
- Crispy poultry tagliata, papardelle, red pesto cream, rocket, semi-dried cherry tomatoes, Parmesan shavings and black basil cream 27,80 €

- Braised duck breast, orange caramel, sweet potato crumble and glazed vegetables 31,10 €
- Vegetable wok:
 - *Vegetarian green Thai curry and rice* 23,00 €
 - *With poultry* 27,00 €
 - *With scampi*..... 28,00 €
- Carbonades with brown Leffe and pommes grenailles .. 26,70 €
- Vegetables mille-feuilles with tarragon cream 20,70 €
- Provencal lamb mice with chickpea mousseline..... 34,70 €
- Spare ribs of glazed pork, barbecue sauce, chimichurri and baked potatoes 28,70 €

PASTA (penne, spaghetti, tagliatelles)

- Real carbonara “our way
(*guanciale, pecorino, egg yolk*) 20,80 €
- Bolognese with parmesan shavings
and basil 19,40 €
- Four-cheeses and parmesan crisps 19,80 €
- Gratinated scampis and tomato basil cream
(*courgettes, peppers, aubergines*) 20,80 €
- Scampi and scallops, tartufata sauce (rocket, sun-dried
tomatoes, pine nuts, mushrooms)..... 22,40 €
- Red pesto cream, scampi,
rocket, pistachio and burrata 21,90 €

SALADS

- **Caesar salad** 22,00 €
*Thinly sliced chicken breast cooked at low temperature, croutons,
hard-boiled egg, parmesan shavings, anchovy and caper vinaigrette*
- **Seafood salad** 24,30 €
*Shrimp croquette, bisque, grilled gambas, fried squid,
smoked salmon bonbon and half-cooked tuna*
- **Warm goat cheese salad** 21,60 €
*Crunchy Chavignol crottin, French toast with thyme and rosemary,
roasted fig, dried fruits, honey and balsamic cream*
- **Griek salad**..... 22,10 €
*Tarama, tzatziki, vine leaves, feta, chillies, stuffed chillies, squid
gambas, lamb kefta and sheep’s cheese puff pastry*

- **Poke bowl**
 - Vegan** 20,10 €
Fried vegetables, vinegared rice, vegetarian egg roll, teriyaki (sweet soy), raw vegetables and seaweed
 - Chicken** 20,10 €
Chicken fritters, vinegared rice, teriyaki (sweet soy), raw vegetables and seaweed
- **830 Salad** 25,10 €
Chicken fritters, avocado, scampi and sour vinaigrette
- **Frisée with bacon and poached egg** 21,20 €

FISH

- Duo of sole meunière, mashed potatoes and seasonal vegetables 29,60 €
- Grilled salmon steak, bearnaise 27,10 €
- Roasted scallops, gnocchi with fresh herbs and tarragon extract 32,10 €
- Roast cod, gnocchi with white wine and tarragon sauce, diced vegetables and prawns 32,70 €
- Semi-cooked red tuna in a parmesan crust, tagliatelle with grilled vegetables, red pesto 29,20 €
- Grilled whole sea bream, tartar sauce, roast potatoes with garlic and rosemary, seasonal vegetables 28,70 €
- Roast cod, shell jus, mussels and samphire, hazelnut butter mousseline with siphon, seasonal vegetables 32,70 €
- Fillet of sea bass a la plancha, plain potatoes and asparagus in 3 way 33,70 €

CHILDREN MENU (-12 YEARS)

- Steak, French fries 13,60 €
- Meatballs in tomato sauce 12,10 €
- Penne with ham and cream 12,10 €
- Chicken nuggets 12,10 €
- Fish fritters 12,10 €

MEAT

- Veal Tagliata, sliced mushrooms and tagliatelle tartufata, duck breast croustade with truffle 31,10 €
- Grilled Irish rib steak ± 300gr 33,60 €
- Snacked Irish entrecote, rocket, sun-dried tomatoes, pine nuts and shavings Moliterno with truffle 35,90 €
- Grilled “Limousin” pure beef pavé (from our Ardennes) ± 250gr 27,10 €
- Grilled “Limousin” pure beef tenderloin (from our Ardennes) ± 250gr 36,60 €
- Pure beef tenderloin cooked “à l’unilatéral”, Italian rocket salad +- 250gr 36,60 €
- Board of assorted meats of the moment and mixed sauces (2 covers) 81,40 €
- Pan-fried Limousin Rib Eye 1.2kg (2 covers) 74,40 €
- Limousin Beef Tagliata (from our Ardennes), Italian rocket salad +- 250gr 29,20 €
- Tomahawk of veal from our Ardennes (± 400gr) roasted with rosemary and sauce of your choice 38,10 €
- Pan-fried Argentine entrecote ± 300 gr 36,10 €
- Veal escalope parmigiana with tagliatelle 26,70 €
- Pan-fried beef steak with white cracked pepper and cognac flambé 29,70 €

ALL OUR MEATS ARE SERVED WITH ONE STARCHY FOOD AND ONE SAUCE INCLUDED.

- **Starchy food:** Mashed potatoes, boiled potatoes, baked potatoes, French fries, potato croquettes, gratin dauphinois
- **Sauces** Roquefort, Crack green peppercorn, Archiduc, Béarnaise, Sambre et Meuse, Marchand de vin, Maître d’Hôtel butter

Sauce supplement, salad and/or side dish + 3,00 €

All our meat is delivered daily by the J.J DELVAUX workshops in Temploux

DESSERT

- Chocolate sponge cake 11,60 €
- Dame Blanche / Dame Noire..... 10,10 €
- Brazilian..... 10,10 €
- Homemade crème brûlée 10,60 €
- Colonel..... 12,60 €
- Ice creams(*vanilla, chocolate, mocha, strawberry, pistachio*)
- Sorbets (*lemon, raspberry, passion fruits*)
- 1 scoop..... 4,90 €
- 2 scoops..... 7,90 €
- Cheese plate “*La Maison St-Aubain in Namur*“ 13,90 €
- Coffee gourmand 16,10 €
- Homemade chocolate mousse 9,70 €
- Fresh fruit salad 11,70€
- Citrus and fresh fruit panna cotta 10,70€
- Red fruit cream, crunchy biscuits and pistachios 10,70€
- Chocolate mousse in a siphon to be composed according to your choice
(*milk chocolate, praline chocolate, white chocolate*) 9,70€