

TO SHARE

- 830 aperitif board — assortment of 5 amuse-bouches _____ 15,00 €
- Homemade fried calamari with tartar sauce _____ 21,70 €
- Aperitif board (Manchego, focaccia, assortment of fried bites, tartar sauce and fine cold cuts) _____ 31,30 €

COLD STARTERS

STARTER | MAIN

- Foie gras “au torchon”, red onion confit and Espelette peppers, Belgian roasted sugar brioche from our partner baker Sébastien Minne _____ 22,60 € | 29,60 €
- Salmon tartare with citrus fruits and chives _____ 22,50 € | 31,50 €
- Hand-sliced smoked salmon platter with garnishes _____ 24,20 € | 34,20 €
- Beef carpaccio, olive oil, lemon juice, parmesan shavings and Italian arugula _____ 22,20 € | 32,20 €

HOT STARTERS

STARTER | MAIN

- Milanese-style eggplant, fresh tomato tartare, burrata heart _____ 21,00 € | 29,0 €
- Garlic scampi _____ 21,10 € | 27,30 €
- Garlic scampi with cream _____ 21,70 € | 28,70 €
- “Diabolical” spicy scampi _____ 21,70 € | 28,70 €
- Hemingway egg (poached egg, smoked salmon, toasted brioche and mousseline sauce) _____ 21,20 € | 29,20 €
- Garlic frog legs _____ 21,20 € | 31,20 €
- Garlic and cream frog legs _____ 21,70 € | 31,70 €

COMPOSE YOUR PLATE OF HOMEMADE CROQUETTES

- Starter (2 pieces) _____ 21,90 €
- Main (3 pieces) _____ 27,90 €

CHOICE OF OUR HOMEMADE CROQUETTES

- Bisque and gray shrimp, espuma “like a bouillabaisse”
- Parmesan cheese with creamy basil
- “Ardennaise” (smoked Ardennes ham and Chimay cheese)
- Smoked duck breast with tartufata

BRASSERIE DISHES

- Beef tartare prepared/unprepared) _____ 23,60 €
- Italian knife-cut tartare _____ 26,60 €
- Meatballs with tomato / “Liégeoise” sauce /
blue cheese / green peppercorn _____ 22,60 €
- Vol-au-vent _____ 23,60 €
- Traditional “Bouchée à la Reine”
(veal sweetbreads, poultry, oyster mushrooms) _____ 31,30 €
- Veal blanquette with Madras curry, roasted pineapple
and basmati rice with fresh herbs _____ 29,90 €

BURGER CORNER

- Pure Belgian Blue beef burger _____ 22,60 €
(burger bun, cheddar croquette, fried onions and red onions, tomatoes,
salad, gherkins, lightly spiced homemade sauce)
- Shepherd’s burger _____ 26,30 €
(pulled lamb, barbecue sauce, coleslaw, red onion pickles, arugula, mayonnaise, paprika)
- Crispy burger _____ 25,20 €
(crispy chicken, avocado, iceberg lettuce, tomatoes, mayonnaise
with sun-dried tomatoes and basil, pickled onions, sweet potato fries)
- Fresh salmon burger _____ 28,60 €
(pickled vegetables, tartar sauce, sweet potato fries)
- Breadcrumbed veggie burger 🍷 _____ 28,60 €
(tartar sauce, sweet potato fries)

PASTA (PENNE, SPAGHETTI, TAGLIATELLES)

- Carbonara “our way” (guanciale, pecorino, cream) _____ 23,30 €
- Bolognese with beef and parmesan shavings _____ 21,90 €
- Four cheeses with parmesan crisps _____ 21,80 €
- Scampi with basil tomato cream
(courgettes, bell peppers, aubergines) (gratinéed or not) _____ 23,30 €
- Scampi and scallops, tartufata sauce
(arugula, sun-dried tomatoes, pine nuts, mushrooms) _____ 24,90 €
- Red pesto cream, scampi, arugula, pistachios and burrata ____ 24,40 €
- Crispy poultry tagliata, pappardelle, red pesto cream, arugula,
semi-dried cherry tomatoes, parmesan shavings
and black balsamic cream _____ 30,30 €

SALADES

- **Caesar salad** _____ **24,50 €**
(Slow-cooked chicken breast slices, croutons, hard-boiled egg, parmesan shavings, anchovy & caper vinaigrette)
- **Ocean salad** _____ **26,80 €**
(Shrimp croquettes, bisque, grilled prawns, fried calamari, smoked salmon bonbons, seared tuna)
- **Warm goat cheese salad** _____ **24,10 €**
(Crispy Chavignol goat cheese, thyme and rosemary French toast, roasted fig, dried fruits, honey and balsamic cream)
- **Greek salad** _____ **24,60 €**
(Tarama, tzatziki, vine leaves, feta, peppers, stuffed peppers, calamari, prawns, lamb kefta, sheep cheese puff pastry)
- **“830” Salad** _____ **27,60 €**
(Chicken and scampi fritters, avocado, pickles, tangy vinaigrette)

FISH

- **Duo of sole “meunière”, mashed potatoes and seasonal vegetables** _____ **32,60 €**
- **Seared tuna steak in a parmesan crust, tagliatelle with grilled vegetables, red pesto** _____ **32,20 €**
- **John Dory fillet, Ostend-style** _____ **36,50 €**

VEGETARIAN DISHES

- **Creamy truffle and oyster mushroom risotto, truffled Moliterno shavings** 🌿 _____ **27,30 €**
- **Tagliatelle with red pesto, grilled vegetables, burrata and pistachios** 🌿 _____ **22,20 €**
- **Vegetarian salad with seasonal vegetables** 🌿 _____ **20,30 €**

CHILDREN'S DISHES (-12 YEARS)

- **Steak with French fries** _____ **14,60 €**
- **Meatball with tomato sauce** _____ **13,10 €**
- **Penne with ham and cream** _____ **13,10 €**
- **Chicken nuggets** _____ **13,10 €**
- **Fish fritters** _____ **13,10 €**
- **Cheeseburger with ketchup and French fries** _____ **13,10 €**
- **Beef and veal sausages, apple sauce and mashed potatoes** ____ **13,10 €**

MEATS

- Grilled Belgian Blue beef steak (from our Ardennes) (±250g) _____ 30,10 €
- Belgian Blue beef steak with crushed white pepper, _____ 32,70 €
- Duck breast with orange sauce, Dauphinois gratin and seasonal vegetables _____ 33,60 €
- Grilled Belgian Blue beef filet (from our Ardennes) (±250g) _____ 39,60 €
- Belgian Blue filet (from our Ardennes) cooked with the unilateral method, Italian arugula (±250g) _____ 39,60 €
- Grilled Argentinian entrecôte (±350g) _____ 38,90 €
- Seared Argentinian entrecôte, arugula, sun-dried tomatoes pine nuts and shavings of truffle-infused Moliterno _____ 38,90 €
- Limousin T-bone steak (1,2 kg), grilled with rosemary _____ price of the day
- Spare ribs, barbecue sauce, baked potatoes _____ 32,00 €
- Pork knuckle with old-fashioned mustard, croquettes, salad _____ 34,00 €
- Veal escalope parmigiana, pasta _____ 34,50 €
- Belgian Blue beef tagliata (from our Ardennes), Italian arugula (±250g) _____ 32,20 €
- Veal tagliata, sliced mushrooms and tartufata tagliatelle, crispy duck breast croustade with truffle _____ 34,10 €

ALL OUR MEATS ARE SERVED WITH ONE STARCHY FOOD AND ONE SAUCE OF YOUR CHOICE

STARCHY FOOD : mashed potatoes, boiled potatoes, baked potatoes, French fries, croquettes, dauphinoise gratin, rice, gnocchi, dauphine potatoes

SAUCES : roquefort, cracked green peppercorn, archiduc, béarnaise, Sambre-et-Meuse, marchand de vin, maître d'hôtel butter

Extra sauce, salad and/or side dish + €3.00

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

DESSERTS

- Chocolate moelleux _____ 12,60 €
- Dame blanche / Dame noire _____ 10,10 €
- Brésilienne _____ 10,10 €
- Crème brûlée _____ 10,60 €
- Colonel (sorbet with vodka) _____ 12,60 €
- Ice creams (vanilla, chocolate, mocha, strawberry, pistachio)
- Sorbets (lemon, raspberry, passion fruit)
 - 1 scoop _____ 4,90 €
 - 2 scoops _____ 7,90 €
- Café gourmand _____ 16,10 €
- Chocolate mousse _____ 10,10 €
- Speculoos & salted caramel tiramisu _____ 10,10 €
- Bowl of locally grown strawberries
and bourbon vanilla ice cream _____ 14,00 €
- Cheese platter from Damien Avalosse's selection _____ 14,90 €