

# TO SHARE

- Homemade fried squid with tartar sauce ..... **21,20 €**
- Aperitif board  
(*terrine, Manchego, fine charcuterie, sweet potato hummus, fried assortments*) ..... **30,80 €**
- Crispy Nobashi, mesclun and tartar sauce ..... **29,80 €**

# COLD STARTERS

**Starter | Main**

- Foie gras au torchon, red onion confit and Espelette pepper, Belgian roasted sugar brioche from our partner baker Sébastien Minne ..... **22,10 € | 29,10 €**
- Plate of hand-sliced smoked salmon and garnishes ..... **23,70 € | 33,70 €**
- Beef carpaccio, olive oil, lemon juice, Parmesan shavings and Italian rocket ..... **21,70 € | 31,70 €**

# HOT STARTERS

**Starter | Main**

- Scampi with garlic ..... **20,60 € | 26,80 €**
- Scampi with garlic and cream ..... **21,20 € | 28,20 €**
- Scampi's diabolique ..... **21,20 € | 28,20 €**
- Hemingway egg (*poached egg, smoked salmon, toasted brioche and mousseline sauce*) ..... **20,70 € | 28,70 €**
- Frog legs with garlic ..... **20,70 € | 30,70 €**
- Frog legs with garlic and cream ..... **21,20 € | 31,20 €**

## COMPOSE YOUR OWN PLATE OF HOMEMADE CROQUETTES

- Starter (2 pieces) ..... **21,40 €**
- Main course (3 pieces) ..... **27,40 €**

**Choice of our homemade croquettes :**

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

# BRASSERIE MENU

- Unprepared beef tartare ..... **23,10 €**
- Hand-cut Italian tartare..... **26,10 €**
- Meatballs in tomato sauce / Liège style meatballs .... **22,10 €**
- Pure BBB beef burger  
(burger bun, cheddar cheese croquette, fried onions,  
and red onions, tomatoes, salad, gherkins,  
lightly spiced homemade sauce)..... **22,10 €**
- Vol-au-vent..... **23,10 €**
- Real bouchée à la reine  
(sweetbreads, poultry, mushrooms) ..... **30,80 €**
- Braised calf sweetbreads, béarnaise..... **34,10 €**
- Crispy poultry tagliata, papardelle, red pesto cream,  
rocket, semi-dried cherry tomatoes,  
Parmesan shavings and black basil cream..... **29,80 €**
- Spare ribs of glazed pork, barbecue sauce,  
chimichurri and baked apples ..... **30,70 €**
- Duck breast with two peppers  
and pommes dauphines ..... **33,10 €**
- Beef cutlet with shallots and chips ..... **28,70 €**
- Pork cheek confit with Houppe de Namur,  
Liège syrup, gratin dauphinois ..... **29,80 €**

## PASTA (penne, spaghetti, tagliatelles)

- Real carbonara “our way  
(guanciale, pecorino, egg yolk)..... **22,80 €**
- Bolognese with parmesan shavings and basil ..... **21,40 €**
- Four-cheeses and parmesan crisps..... **21,80 €**
- Gratinated scampis and tomato basil cream  
(courgettes, peppers, aubergines) ..... **22,80 €**
- Scampi and scallops, tartufata sauce  
(rocket, sun-dried tomatoes, pine nuts, mushrooms)..... **24,40 €**
- Red pesto cream, scampi, rocket,  
pistachio and burrata..... **23,90 €**
- Tagliatelle with two types of salmon  
(fresh and smoked) and leek cream ..... **24,70 €**
- Italian sausage meat, preserved cherry tomatoes,  
red chilli pepper, basil, Parmesan shavings,  
black balsamic vinegar ..... **21,80 €**

# SALADS

- **Caesar salad** ..... **24,00 €**  
*Thinly sliced chicken breast cooked at low temperature, croutons, hard-boiled egg, parmesan shavings, anchovy and caper vinaigrette anchois et câpres*
- **Seafood salad** ..... **26,30 €**  
*Shrimp croquette, bisque, grilled gambas, fried squid, smoked salmon bonbon and half-cooked tuna*
- **Warm goat cheese salad**..... **23,60 €**  
*Crunchy Chavignol crottin, French toast with thyme and rosemary, roasted fig, dried fruits, honey and balsamic cream*
- **Griek salad** ..... **24,10 €**  
*Tarama, tzatziki, vine leaves, feta, chillies, stuffed chillies, squid gambas, lamb kefta and sheep's cheese puff pastry*
- **Salade 830** ..... **27,10 €**  
*Chicken fritters, avocado, scampi and sour vinaigrette*
- **Frisée with bacon and poached egg** ..... **23,20 €**

# FISH

- Duo of sole meunière, mashed potatoes and skewer of grilled vegetables ..... **32,10 €**
- Grilled salmon steak, bearnaise sauce ..... **29,60 €**
- Roasted scallops, gnocchi with fresh herbs and tarragon extract ..... **34,60 €**
- Roast cod, gnocchi with white wine and tarragon sauce, diced vegetables and prawns .... **35,20 €**
- Semi-cooked red tuna in a parmesan crust, tagliatelle with grilled vegetables, red pesto ..... **31,70 €**
- Semi-cooked red tuna in a parmesan crust, tagliatelle with grilled vegetables, red pesto ..... **31,70 €**
- Pike-perch fillet, grilled vegetables, candied bell pepper cream, rosemary roasted potatoes ..... **30,70 €**
- Fresh salmon burger, vegetable pickles, tartar sauce, sweet potato fries ..... **28,10 €**

# VEGETARIAN DISHES

- Breaded veggie burger with tartar sauce and sweet potato fries ..... **22,40 €**
- Creamy truffle and oyster mushroom risotto with truffled Moliterno shavings ..... **26,80 €**
- Tagliatelle with red pesto, grilled vegetables, burrata cheese and pistachios ..... **21,70 €**
- Vegetarian salad and vegetables of the moment ..... **19,80 €**

# CHILDREN MENU (-12 YEARS)

- Steak, French fries ..... **14,60 €**
- Meatballs in tomato sauce ..... **13,10 €**
- Penne with ham and cream ..... **13,10 €**
- Chicken nuggets ..... **13,10 €**
- Fish fritters ..... **13,10 €**
- Cheese burger, ketchup and French fries ..... **13,10 €**

# MEAT

- Grilled BBB pure beef pavé  
(from our Ardennes) ± 250gr ..... **29,60 €**
- Pan-fried beef steak BBB  
with white cracked pepper and cognac flambé ..... **32,10 €**
- Grilled BBB pure beef tenderloin  
(from our Ardennes) ± 250gr ..... **39,10 €**
- Pure beef tenderloin cooked “à l’unilatéral” BBB,  
Italian rocket salad +- 250gr ..... **39,10 €**
- Grilled Irish rib steak ± 300gr ..... **36,10 €**
- Snacked Irish entrecote, rocket, sun-dried tomatoes,  
pine nuts and shavings Moliterno with truffle ..... **38,40 €**
- BBB Beef Tagliata (from our Ardennes),  
Italian rocket salad +- 250gr ..... **31,70 €**
- Veal tagliata, sliced mushrooms and tagliatelle tartufata,  
cromesquis of duck breast ..... **33,60 €**
- Milanese-style veal tomahawk  
(cooked at low temperature and breaded with panko) ..... **40,60 €**
- Tomahawk of veal from our Ardennes (± 400gr)  
roasted with rosemary and choice of sauce ..... **40,60 €**
- Tomahawk of farmhouse pork (+/- 350gr)  
cooked at low temperature, roasted with rosemary,  
truffle butter and baked potato ..... **27,60 €**
- Breaded veal escalope with two sauces (tarragon white wine  
and Provencal cream), tagliatelle ..... **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, gnocchi
- **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**

# DESSERTS

- Chocolate moelleux ..... **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 ..... **13,90 €**
- Coffee gourmand ..... **16,10 €**
- Homemade chocolate mousse ..... **10,10 €**
- Speculoos and salted butter caramel tiramisu ..... **10,10 €**
- Banana split ..... **11,60 €**