

TO SHARE

- Homemade fried squid with tartar sauce **21,70 €**
- Aperitif board
(*terrine, Manchego, fine charcuterie, sweet potato hummus, fried assortments*) **31,30 €**

COLD STARTERS

Starter | Main

- Foie gras au torchon, red onion confit and Espelette pepper, Belgian roasted sugar brioche from our partner baker Sébastien Minne **22,60 € | 29,60 €**
- 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

- Garlic scampi **21,10 € | 27,30 €**
- Garlic scampi with **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 **21,20 € | 31,20 €**
- Garlic and cream frog **21,70 € | 31,70 €**
- Veal sweetbreads of the moment **24,30 € | 38,30 €**
- Scallops of the moment **24,20 € | 37,30 €**

COMPOSE YOUR OWN PLATE OF HOMEMADE CROQUETTES

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

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 DISHES

- Beef tartare (*prepared or unprepared*) **23,60 €**
- Italian knife-cut tartare **26,60 €**
- Meatballs with tomato or “Liégeoise” sauce **22,60 €**
- Pure Belgian Blue beef burger (*burger bun, cheddar croquette, fried onions and red onions, tomatoes, salad, gherkins, lightly spiced homemade sauce*) **22,60 €**
- Shepherd’s burger (*pulled lamb, barbecue sauce, coleslaw, red onion pickles, arugula, mayonnaise, paprika*) **26,30 €**
- Crispy burger (*Crispy poultry, avocado, iceberg lettuce, tomatoes, sun-dried tomato and basil mayonnaise, pickled onions, sweet potato fries*) **25,20 €**
- Vol-au-vent **23,60 €**
- Traditional “Bouchée à la Reine” (*veal sweetbreads, poultry, mushrooms*) **31,30 €**
- Crispy poultry tagliata, pappardelle, red pesto cream, arugula, semi-dried cherry tomatoes, parmesan shavings and black balsamic cream **23,30 €**
- Duck breast with two peppers and dauphine potatoes **33,60 €**

PASTA (penne, spaghetti, tagliatelles)

- Carbonara “our way” (*guanciale, pecorino, cream, egg yolk*) **23,30 €**
- Bolognese with parmesan shavings and basil **21,90 €**
- Four cheeses with parmesan crisps **22,30 €**
- Gratinated scampi with basil tomato cream (*courgettes, bell peppers, aubergines*) **23,30 €**
- Scampi and scallops, tartufata sauce (*arugula, dried tomatoes, pine nuts, mushrooms*) **24,90 €**
- Red pesto cream, scampi, arugula, pistachios and burrata **24,40 €**

SALADS

- **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 €**
- Grilled salmon fillet with béarnaise sauce **30,10 €**
- Seared tuna steak in a parmesan crust, tagliatelle with grilled vegetables, red pesto **32,20 €**
- Fresh salmon burger, pickled vegetables, tartar sauce, sweet potato fries **28,60 €**

VEGETARIAN DISHES

- Breaded vegetarian burger, tartar sauce and sweet potato fries **22,90 €**
- 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 MENU (-12 YEARS)

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

MEATS

- Grilled Belgian Blue beef steak
(from our Ardennes) ± 250gr **30,10 €**
- Belgian Blue beef steak with crushed white pepper,
flambéed with cognac **32,70 €**
- Grilled Belgian Blue beef filet
(from our Ardennes) ± 250gr **39,60 €**
- Belgian Blue filet cooked "unilateral",
Italian arugula ± 250gr **39,60 €**
- Grilled Irish ribeye ± 300gr **36,60 €**
- Seared Irish ribeye, arugula, dried tomatoes,
pine nuts and truffled Moliterno shavings **38,90 €**
- Belgian Blue beef tagliata (from our Ardennes),
Italian arugula ± 250gr **32,20 €**
- Veal tagliata, sliced mushrooms and tartufata tagliatelle,
crispy duck breast croustade with truffle **34,10 €**
- Farm-raised pork tomahawk (±350g), slow-cooked, roasted
with rosemary, truffle butter and baked potatoes **28,10 €**
- Oven-roasted lamb shoulder "12H", Macaire potato and
green beans with bacon, black garlic jus **39,30 €**
- Bone-in rib steak for two **price of the day**

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

- **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*

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 €**
- Brésilienne **10,10 €**
- Crème brûlée **10,60 €**
- Colonel (*sorbet with vodka*) **12,60 €**
- Ice creams (*vanilla, chocolate, mocha, strawberry, pistachio*)
Sorbetes (*lemon, raspberry, passion fruit*)
 - 1 scoop **4,90 €**
 - 2 scoops **7,90 €**
- Cheese platter **13,90 €**
- Café gourmand **16,10 €**
- Chocolate mousse **10,10 €**
- Speculoos & salted caramel tiramisu **10,10 €**
- Classic tiramisu **9,70 €**