

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 €**
- Hand-sliced smoked salmon platter with garnishes **23,70 € | 33,70 €**
- Beef carpaccio, olive oil, lemon juice, Parmesan shavings and Italian rocket **21,70 € | 31,70 €**
- Smoked Holstein beef carpaccio on roasted bruschetta, wild mushrooms, green condiments and nuts **25,70 € | 36,70 €**

HOT STARTERS

Starter | Main

- Garlic scampi **20,60 € | 26,80 €**
- Garlic scampi with **21,20 € | 28,20 €**
- “Diabolical” spicy scampi **21,20 € | 28,20 €**
- Hemingway egg (*poached egg, smoked salmon, toasted brioche and mousseline sauce*) **20,70 € | 28,70 €**
- Garlic frog **20,70 € | 30,70 €**
- Garlic and cream frog **21,20 € | 31,20 €**
- Braised sweetbreads, crispy bacon with ceps, mashed sweet potatoes with hazelnut extract **23,80 € | 37,80 €**
- Roasted scallops, caramelized Belgian endives with black balsamic cream, roasted pistachios and coral mousse **23,70 € | 36,80 €**

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 (smoked Ardennes ham and Chimay cheese)
- Smoked duck breast and tartufata

BRASSERIE DISHES

- Beef tartare (*prepared or unprepared*) **23,10 €**
- Italian knife-cut tartare **26,10 €**
- Meatballs with tomato or “Liégeoise” sauce **22,10 €**
- Pure Belgian Blue beef burger (*burger bun, cheddar croquette, fried onions and red onions, tomatoes, salad, gherkins, lightly spiced homemade sauce*) **22,10 €**
- Vol-au-vent **23,10 €**
- Traditional “Bouchée à la Reine”
(*veal sweetbreads, poultry, mushrooms*) **30,80 €**
- Braised veal sweetbreads with béarnaise sauce **37,80 €**
- Crispy poultry tagliata, pappardelle, red pesto cream, rocket, semi-dried cherry tomatoes, parmesan shavings and black balsamic cream..... **29,80 €**
- Glazed pork spare ribs, barbecue sauce, chimichurri and baked potatoes **30,70 €**
- Duck breast with two peppers and dauphine potatoes **33,10 €**
- Beef hanger steak with shallots, French fries **28,70 €**

PASTA (penne, spaghetti, tagliatelles)

- Carbonara “our way”
(*guanciale, pecorino, cream, egg yolk*) **22,80 €**
- Bolognese with parmesan shavings and basil **21,40 €**
- Four cheeses with parmesan crisps **21,80 €**
- Gratinated scampi with basil tomato cream
(*courgettes, bell peppers, aubergines*) **22,80 €**
- Scampi and scallops, tartufata sauce
(*rocket, dried tomatoes, pine nuts, mushrooms*) **24,40 €**
- Red pesto cream, scampi, rocket, pistachios and burrata **23,90 €**
- Two salmons (*fresh and smoked*) with leek cream **24,70 €**
- Italian sausage meat, confit cherry tomatoes, red chili, basil, parmesan shavings, black balsamic vinegar **21,80 €**

SALADS

- **Caesar salad** **24,00 €**
Slow-cooked chicken breast slices, croutons, hard-boiled egg, parmesan shavings, anchovy & caper vinaigrette
- **Ocean salad** **26,30 €**
Shrimp croquettes, bisque, grilled prawns, fried calamari, smoked salmon bonbons, seared tuna
- **Warm goat cheese salad**..... **23,60 €**
Crispy Chavignol goat cheese, thyme and rosemary French toast, roasted fig, dried fruits, honey and balsamic cream
- **Greek salad** **24,10 €**
Tarama, tzatziki, vine leaves, feta, peppers, stuffed peppers, calamari, prawns, lamb kefta, sheep cheese puff pastry
- **“830” Salad** **27,10 €**
Chicken and scampi fritters, avocado, pickles, tangy vinaigrette
- **Frisée salad with bacon and poached egg** **23,20 €**

FISH

- Duo of sole “meunière”, mashed potatoes and seasonal vegetables **32,10 €**
- Grilled salmon fillet with béarnaise sauce **29,60 €**
- Roasted scallops, fresh herb gnocchi and tarragon extract..... **34,60 €**
- Seared tuna steak in a parmesan crust, tagliatelle with grilled vegetables, red pesto **31,70 €**
- Pike-perch fillet, green asparagus risotto with grey shrimp, grilled vegetables and bell pepper cream **32,70 €**
- Fresh salmon burger, pickled vegetables, tartar sauce, sweet potato fries **28,10 €**

VEGETARIAN DISHES

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

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 €**

MEAT

- Grilled Belgian Blue beef steak
(from our Ardennes) ± 250gr..... **29,60 €**
- Belgian Blue beef steak with crushed white pepper,
flambéed with cognac **32,20 €**
- Grilled Belgian Blue beef filet
(from our Ardennes) ± 250gr..... **39,10 €**
- Belgian Blue filet cooked “unilateral”,
Italian rocket ± 250gr..... **39,10 €**
- Grilled Irish ribeye ± 300gr..... **36,10 €**
- Seared Irish ribeye, rocket, dried tomatoes,
pine nuts and truffled Moliterno shavings..... **38,40 €**
- Belgian Blue beef tagliata (from our Ardennes),
Italian rocket ± 250gr..... **31,70 €**
- Veal tagliata, sliced mushrooms and tartufata tagliatelle,
crispy duck breast cromesquis with truffle **33,60 €**
- Veal tomahawk (from our Ardennes), roasted with rosemary,
sauce of your choice ±400g..... **40,60 €**
- Farm-raised pork tomahawk (±350g), slow-cooked, roasted
with rosemary, truffle butter and baked potatoes **27,60 €**
- Breaded veal escalope with two sauces
(white wine tarragon & Provençal cream), tagliatelle..... **29,70 €**
- Grilled lamb chops, mezze and grilled baked potato **34,70 €**
- Confit lamb shank with rosemary, rich rosemary jus,
potato gratin with tartufata **36,80 €**
- Oven-roasted lamb shoulder “12H”, Macaire potato and
green beans with bacon, black garlic jus **38,80 €**

**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)
Sorbets (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 €**
- Banana split **11,60 €**
- Homemade frozen Snickers **10,70 €**
- Classic tiramisu **9,70 €**