

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

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- 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 Temploix

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 €