
BOARDS

All our boards are served with bread and extra virgin olive oil.
Our boards are recommended for 2 people.

CARNIVORE BOARD 26
Chorizo Ibérico, lomo, pancetta, dry ham, sausage, ...

ITALIAN BOARD 25
Antipasti, Italian cold cuts, olives, cheese

DRY-AGED HOLSTEIN BOARD 22

JAMON DE BELLOTA BOARD 28

BOARD LA LINIÈRE 25
Assortment of cold cuts, cheese, antipasti



TO START

RISOTTO ASPARAGUS, PEAS,
CRAYFISH, VANILLA 17

SEA BREAM IN CEVICHE, LIME,
CHILI, POMEGRANATE 17

BURRATA, PEACH, BERGAMOT
SORBET 16

CRISPY LANGOUSTINE, PURPLE
ARTICHOKE, PAPAYA 18

HOLSTEIN CARPACCIO, FOIE
GRAS SHAVINGS, MIZUNA,
SHITAKE 18

SMALL GOAT CHEESE, CONFIT
BACON, HERB CRUMBLE 16

MARROW BONE 1 pc : 9
2pc : 17



MEATS

For optimal taste, our meats are served rare or medium..

1 sauce included : Béarnaise - Mushroom - green pepper.
French fries and seasonal salad included.

ENTRECÔTE CHEF'S CHOICE 32

+/- 300 gr

IRISH ANGUS FLANK STEAK 24

+/- 250 gr

PURE BEEF TENDERLOIN 34

+/- 250 gr

DRY AGED FILLET +/- 12 / 100gr

Depending on availability, ask your waiter for advise

PLUMA IBERICA 24



MAIN COURSE

LAMB CROWN, CANDIED CELERIAC, SEASONAL VEGETABLES	28
SEA BREAM, WATERCRESS, REDUCED ORANGE JUICE	26
WHITE TUNA, STEWED PEPPERS, BAY LEAF EMULSION	27
VEAL CHOP LOW TEMPERATURE COOKED WITH HONEY, CINNAMON AND CONFIT GARLIC	28
LIEGE-STYLE KIDNEY	26



CLASSICS

All our classics are served with homemade fries, seasonal salad and mayonnaise on demand.

LIEGE MEATBALLS	19
HOMEMADE VOL AU VENT WITH PUFF PASTRY	18
BOEUF BOURGUIGNON	19
GRILLED SPARE RIBS	25
DRY AGED BURGER AND MALLOW	18
HOMEMADE BEEF TARTARE	18
SOLETTES MEUNIERE (UPON ARRIVAL)	23
GRILLED HAM HOCK & TRADITIONNAL WHOLEGRAIN MUSTARD	23



DESSERTS

GOURMET COFFEE 10

LIEGE WAFFLE AND VANILLA ICE CREAM 9

PINEAPPLE CONFIT, ROASTED,
SWEET ALMOND ICE CREAM 9

CHOCOLATE MILLEFEUILLE AND
PASSION FRUIT 9

RED FRUITS, MASCARPONE,
VANILLA, MINT GEL 9



FOR THE LITTLE ONES

GRILLED STEAK HACHE 10
French fries, seasonal salad

SEASONAL FISH FILLET AND 12
VEGETABLES

HAM AND CHEESE PASTA 8

1 LIEGE MEATBALL 10
French fries, seasonal salad



SUGGESTIONS

FLAMISH ASPARAGUS	22
SMOKED SALMON ASPARAGUS	24
GRAY SHRIMPS ASPARAGUS	24
SMOKED MATURED HOSLTEIN ASPARAGUS	26
VINAIGRETTE ASPARAGUS	20
ASPARAGUS SALAD WITH VANILLA	20
STRAWBERRIES FROM WEPION, WHIPPED CREAM	10

