



**LA LINIÈRE**  
BAR À MANGER

# MENU

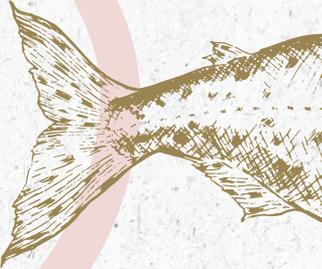


# DISCOVER OUR PARTNERS

With quality in mind, we opted to work with the below selected local partners, each an expert in their field. If you enjoy their products, don't hesitate to pop by their store!

<b>Uguzon</b> Cheesemonger - 4000 Liège	1.1 km
<b>Brasserie C</b> Curtius Beer - 4000 Liège	1.1 km
<b>Boulangerie Jean-Pierre</b> Bread, Pastries - 4000 Liège	1.5 km
<b>J.Camus</b> Cured meats, Olive oil - 4030 Grivegnée	3.7 km
<b>Boucherie Charcuterie Vanderbyse</b> Meats, cured meats - 4340 Villers-L'Evêque (Awans)	15.2 km





# WELCOME

**“Fresh, local, homemade”. These are the watchwords of our chef Lory Lejeune.**

Thanks to our partnerships with trusted suppliers and local artisans, we offer you an authentic cuisine based on quality products, practicing the shortest possible circuits.

Let yourself be charmed by our menu served in a friendly spirit of “bar à manger”.  
Test your tastebuds with our dry-aged meats or the current chef suggestions, or enjoy the taste of tradition with classics such as our Liège meatballs.

We are proud to welcome you in a building steeped in history, successively a convent of the Order of Recollectines founded in 1695 and then a linen spinning mill until the 1930s. Many traces of this rich heritage remain, including our magnificent, vaulted room and our terrace overlooking the garden, whose walls formerly formed the perimeter of the cloister. Not to mention our name, chosen as a tribute to our industrial past!

Thank you for your visit and see you soon, for another drink, a meal or your celebrations.

Lory and the La Linière team

We work with fresh and seasonal products, thank you for your understanding should any preparations be unavailable today. The ingredients used within each dish may change. If you are allergic, please reach out to a member of staff.



# TO START

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Millefeuille of Granny Smith, chicory  
and Salers cheese 🍷🍷 € 15,00

Carpaccio of scallops  
and duck breast with pepper 🍷🍷 € 18,00

Salmon gravlax, sour cream,  
marinated kohlrabi and apple 🍷🍷🍷 € 16,00

Paté gaumais revisited and candied  
onions with orange 🍷🍷🍷 € 16,00

Pike dumplings, coral emulsion  
and common shrimp 🍷🍷🍷🍷 € 16,00

Linguine with mushrooms and truffles 🍷🍷🍷 € 17,00



# BOARDS

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## **Carnivore board** 🍷

Chorizo Ibérico, lomo, pancetta, dry ham, sausage,...

€ 27,00

## **Italian board** 🍷

Antipasti, Italian cold cuts, olives, cheese

€ 26,00

## **Smoked dry-aged Holstein board** 🍷

€ 28,00

## **La Linière board** 🍷

Assortment of cold cuts - cheese - antipasti

€ 26,00

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



# MEATS

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CHOOSE YOUR FAVOURITE MEAT FROM OUR DISPLAY.

<b>Entrecôte – Chef's choice +/-300 gr</b>	€ 36,00
<b>Pure beef tenderloin +/- 250 gr</b>	€ 38,00
<b>Pluma Iberica</b>	€ 26,00
<b>Bavette</b>	€ 24,00
<b>Sirloin</b>	+/- € 13,00/100 gr

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

1 sauce included: Béarnaise 🍷🍷 - Mushroom 🍄🍄 - Green Pepper 🌶️🌶️.

French fries and seasonal salad 🍟🍷 included.



# MAIN COURSE

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**Roasted duck breast, Stewed lentils  
and small vegetables** € 26,00

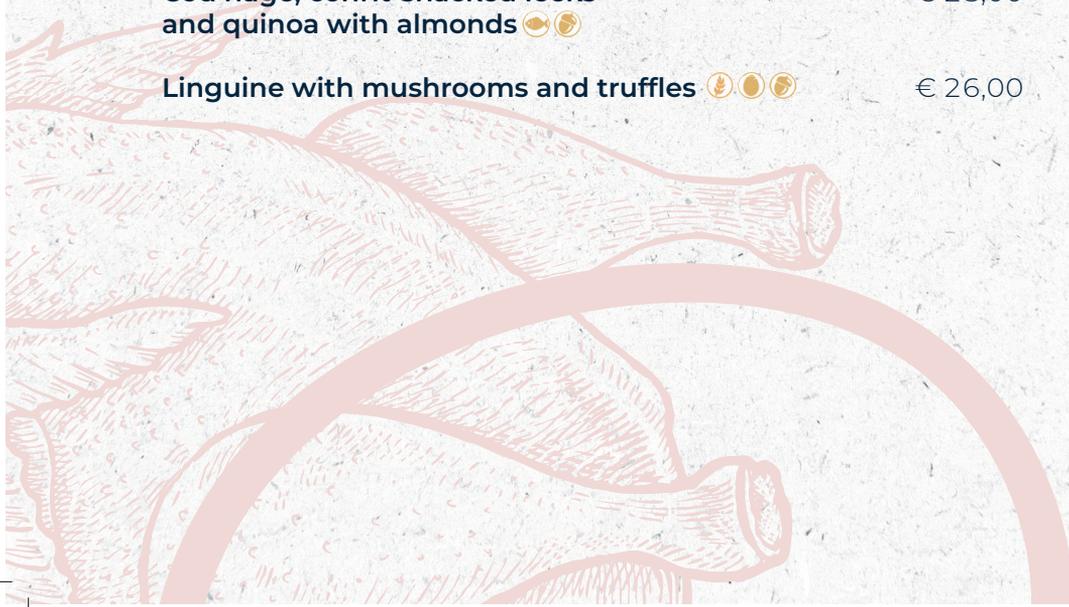
**Calf's sweetbreads with juniper,  
Mushroom and caramelized apple balls** 🌿 € 38,00

**Guinea fowl fillet with fine champagne sauce,  
glazed turnip and confit Brussels sprouts** 🌿 🍷 € 26,00

**Scallops in a crust, celery in 2 ways  
and truffled reduced juice** 🌿 🍷 🍄 € 35,00

**Cod nage, confit-snacked leeks  
and quinoa with almonds** 🍷 🍄 € 28,00

**Linguine with mushrooms and truffles** 🌿 🍷 🍄 € 26,00



# CLASSICS

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<b>Liege Meatballs</b>     	€ 19,00
<b>Grilled Ham hock &amp; traditional wholegrain mustard</b>   	€ 24,00
<b>Homemade “Vol-au-vent” with Puff Pastry</b>  	€ 19,00
<b>Bœuf Bourguignon</b>   	€ 19,00
<b>Grilled Spare Ribs</b>  	€ 26,00
<b>Dry Aged Burger and marrow</b>   	€ 19,00
<b>Homemade Beef tartare « Américain »</b>  	€ 19,00
<b>Sole meunière</b> (upon availability)  	€ 25,00

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



# DESSERTS

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Gourmet coffee	  	€ 12,00
Homemade chocolate cake	  	€ 10,00
Liège waffle and vanilla ice cream	 	€ 10,00
Meringue mandarin cream and tangy sorbet		€ 10,00
Frangipane with pears and almond	   	€ 10,00
Variation around the Kiwi		€ 10,00



# FOR THE LITTLE ONES

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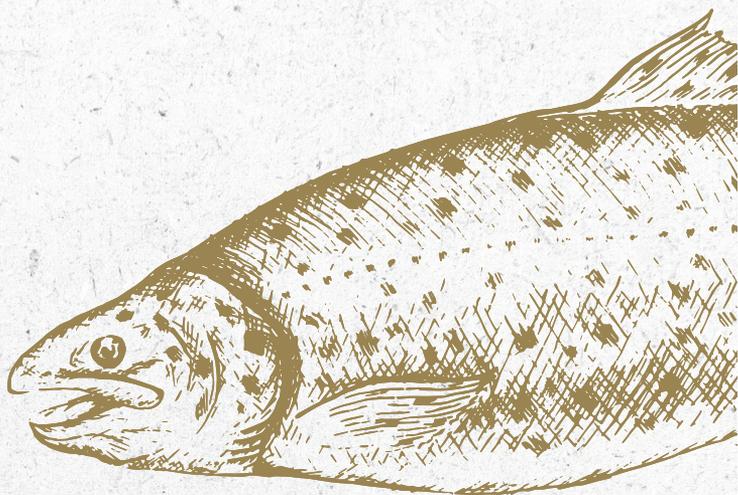
Grilled steak haché / French fries /  
seasonal salad € 10,00

1 Liege meatball, french fries,  
seasonal salad 🌿🍷🍷🍷🍷 € 10,00

Seasonal fish fillet and vegetables 🐟🍷 € 12,00

Ham and cheese pasta 🌿🍷 € 8,00





**LA LINIÈRE**

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