


Suggestion of the moment

Only for lunch

Starters

- ❖ *Salmon trio :* 16,00 € starter
 - *Marinated gravlax salmon* 21,00€ main course
 - *Smoked salmon*
 - *Salmon tartare with spring onions & cashew nuts*

- ❖ *“White-blue-Belgian” beef tartare with diced foie gras*  18,00 € starter
Chopped truffle salad dressing 23,00€ main course

- ❖ *Warm Mozzarella / bacon strips / tomatoes on toast* 15,00 €
Salad of young shoots

Main courses

- ❖ *“Polder chicken breast” Caesar salad* 15,50 €
Salad - croutons – parmesan – tomatoes - anchovies

- ❖ *“Bleu des prés” rib steak, seasonal vegetables* 27,00 €
Chips. Béarnaise sauce


- ❖ *Asian-style Belgian knuckle of ham* 22,00 €
Fried rice and small vegetables

- ❖ *Phalanx of grilled angus beef* 32,00 €
Salad - Confit tomatoes – Parmesan - Chips
Brown juice with chopped truffles

 *Speciality Chef Lionel*

Desserts

- ❖ *Manjari chocolate cream, vanilla mousse* 11,00 €
Orange Sorbet

- ❖ *Samba flower marinated pineapple*  12,00 €
kalamansi cream / lemon & violet ice cream

- ❖ *Crunchy-topped passion fruit mousse, salted caramel* 12,00 €
Exotic sorbet

- ❖ *Veritable Dame blanche ice cream sundae* 10,00 €

Slate Platters

To be tasted on your own or shared with all your table ...

- ❖ *Malmedy slate platter* 16,00 €
 - ◆ *Pipe d'Ardennes small dried sausage*
 - ◆ *Ardennes dried sausage*
 - ◆ *Ardennes ham "Salaisons Malmedy"*
 - ◆ *"Le Malmedy" organic cheese from the Grandes Fagnes farm*
 - ◆ *White sausage*

- ❖ *Italian slate platter* 17,00 €
 - ◆ *Parma ham*
 - ◆ *Coppa cold cuts*
 - ◆ *Pecorino cheese*
 - ◆ *Olive tapenade*
 - ◆ *Grissini breadsticks*

- ❖ *Tapas slate platter* 15,00 €
 - ◆ *Serrano ham*
 - ◆ *Manchego*
 - ◆ *Chorizo*
 - ◆ *Olives*
 - ◆ *Stuffed peppers*

- ❖ *Fish slate platter* 16,00 €
 - ◆ *"Beech smoked salmon trout" toasts by GABRIEL in Malmedy*

- ❖ *Asian slate platter* 18,00 €
- ◆ *Vegetarian spring rolls*
 - ◆ *Chicken spring rolls*
 - ◆ *Skewer of Peking chicken with caramel glazing, mixed spices & sesame seeds*
 - ◆ *Breaded scampi – soya & sweet and sour sauce*
- ❖ *Creole slate platter* 15,00 €
- ◆ *Battered cod*
 - ◆ *Strips of fried sole - tartare with peppers*
 - ◆ *Chicken wings with a spicy crust*
 - ◆ *Verrine of guacamole and shrimp*
- ❖ *Cheese slate platter* 12,00 €
- ◆ *5 sorts of cheese – Liège syrup – preserves*
- ❖ *Sweet dessert slate platter* 9,00 €
- ◆ *4 mini-desserts*
 - ◆ *Coffee or tea*

3 course menu

Winter-style swordfish ceviche

Pickles / Radish / Citrus / Pink berries / Wheat leaves

or

Smoked duck carpaccio

Avocado / Nuts / Beet / Mesclun

Sherry vinaigrette / Squash Oil

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Roasted codfish fillet

Pearl barley / Salpicon kohlrabi / Romanesco

Coconut & lemongrass emulsion

or

Piglet filet mignon cooked at low temperature

Parmentier mascarpone & herbs – Leeks

Malmedy beer sauce & Aubel syrup

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Crunchy-topped passion fruit mousse

Salted caramel

Exotic sorbet

or

Manjari chocolate cream

Vanilla mousse

Orange Sorbet

€ 19.00 for the main course (excl. drinks)

€ 29.00 for 2 courses (starter – main course OR main course – dessert)

€ 42.00 with the selection of wines

€ 39.00 for 3 courses, excluding drinks

€ 60.00 with the selection of wines

Children's menu

€ 20.00 (*excl. drinks*)

"Chimay" cheese croquette, baby salad, Ardennes ham

or

Cream of vegetable soup of the day

or

Tomato, Mozzarella and pesto & breadsticks & Italian ham

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Fish & Chips

or

Linguini Bolognaise

or

Roast chicken breast / chips / stewed fruit / meat drippings

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Sorbet or ice cream duo

or

Hazelnut brownies & vanilla ice cream

or

Fresh fruit salad