

MY Menu

➤ *Drinks*

➤ *Wine list*

➤ *Menu*

NEDERLANDS

FRANÇAIS

DEUTSCH

3 course-Menu

Variations on smoked trout:

*Vichyssoise soup – Salpicon of trout – Chive oil
Trout tartar – Granny Smith apple – Wakame
Trout & Belle de Fontenay potatoes – Isigny cream with herbs*

Or

*White – Blue – Belgian beef carpaccio
Raw mushrooms – Comté cheese – Woodland flavour crunch*

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*Mackerel, basil & garlic shepherd's pie
Tomatoes / baby carrots / butternut squash
Drippings of Sherry vinegar, canola oil and marrow oil*

Or

*Slow-cooked loin of veal
Vitelotte potato and stripped bacon shepherd's pie. Red wine sauce*

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Paris-Brest revisited. Almond milk ice cream

Or

Blackberry & lemon combination with various textures

€ 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

« À la carte... »

Starters

- ❖ **Variations on smoked trout:** 17,50 €
Vichyssoise soup – Salpicon of trout – Chive oil
Trout tartar – Granny Smith apple – Wakame
Trout & Belle de Fontenay potatoes – Isigny cream with herbs

- ❖ **Carpaccio de bœuf « Blanc – bleu – Belge »** 16,50 €
Cru de champignons – Comté – croustillant aux saveurs des sous-bois
Jus des sucs au vinaigre de Xérès & huile de courge

- ❖ **Homemade Asian style marinated gravlax salmon** 16,00 €


- ❖ **Belgian beef tartare with Italian peppers** 17,00 € starter
22,00 € main

- ❖ **Combination of smoked duck breast & snacked Argentinean red shrimps** 18,00 €
Celeriac | Diced apple | Button mushrooms
Orange & olive oil brown sauce

- ❖ **Homemade duck foie gras** 20,00 €
Stewed rhubarb | Mustard leaf salad

Vegetarian dishes

- ❖ **Quinoa salad | Salpicon of kohlrabi | Cauliflower & Wakamé** 12,00 € starter
16,00 € main

- ❖ **Vichyssoise soup - Leak | Potato | Chive oil** 11,00 €

- ❖ **Seasonal vegetable casserole with garden herbs** 16,00 €

 Spécialité du Chef Lionel

Main courses

- ❖ **Mackerel, basil & garlic shepherd's pie** 21,00 €
*Tomatoes / baby carrots / butternut squash
Drippings of Sherry vinegar, canola oil and marrow oil*


- ❖ **Cod in a herb crust | Seasonal vegetables** 25,00 €
Linguini in chive oil | Liège pale ale mousse

- ❖ **Roast black seabream | Parsnip mousseline** 23,50 €
Sautéed mushrooms / Hazelnut oil drippings

- ❖ **Slow-cooked loin of veal** 24,00 €
Vitelotte potato and stripped bacon shepherd's pie. Red wine sauce

- ❖ **Grilled "Bleue des Près" rib steak | Baby salad** 28,00 €
Parmesan / Chips / Choron Sauce

- ❖ **Grilled Angus beef / seasonal vegetables** 32,00 €
French fries / brown juice with grated truffle

 *Spécialité du Chef Lionel*

Desserts

- ❖ *Platter of local and foreign cheeses* 12,00 €

- ❖ *Paris Brest revisited. Almond milk ice cream* 12,00 €

- ❖ *Pineapple marinated with Samba flower / Kalamansi cream /
lemon & violet ice cream*  12,00 €

- ❖ *Manjari chocolate cream / crumble / meringue /
raspberries / vanilla foam* 11,00 €

- ❖ *Blackberry & lemon combination with various textures* 11,00 €

- ❖ *Ice cream or sorbet trio* 6,00 € duo
9,00 € trio

Ice cream: almond milk / vanilla / cuberdon / lemon & violet / cuberdon /
turon / coconut / tiramisu / range blossom / blood orange / mascarpone & Amarena

Sorbets: passion fruit / raspberry / exotic lime / strawberry / lime / orange

 *Spécialité du Chef Lionel*

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*
 - ◆ *"Smoked trout" toast*
 - ◆ *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* 10,50 €

- ◆ *4 mini-desserts*
- ◆ *Coffee or tea*

Children's menu

Until 12 years old

"Chimay" cheese croquette, baby salad, Ardennes ham

Or

Vichyssoise soup – Salpicon of trout – Chive oil

Or

Tomato, Mozzarella and pesto & breadsticks & Italian ham



Fish & Chips

Or

Linguini Bolognese

Or

Roast chicken breast / chips / stewed fruit / meat drippings



Sorbet or ice cream duo

Or

Hazelnut brownies & vanilla ice cream

Or

Fresh fruit salad

20,00 € for 3 courses, excl. drinks

15,00 € for 2 courses, excl. drinks