

Three-course menu

Buckwheat shortbread biscuit / parsnip houmous / Gravlax marinated salmon

Leek oil & lemon zest

Or

Red chard salad & pine nuts / venison haunch

Tomme Vaudoise cheese croquette

Pear gel / pear French dressing / canola oil / pumpkin seed oil

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Roast stone bass fillet / bulghur wheat with heritage vegetables

“Turmeric / citronella / coriander / lemon leaf” low-fat cream

Or

Snacked boarlet steak

Candied kumquats / kale with bacon / Amandine potatoes

Meat drippings with Val Dieu brown ale and cranberries

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“Reinette apple / salted caramel / hazelnut” crunch

Vanilla butter ice cream

Or

Pistachio / Blueberry financier

Vanilla & lemon chiboust cream

Blueberry sorbet

35,00 € for 2 courses (starter - main course, or main course - dessert)

48,00 € with the Wine selection

45,00 € for 3 courses excluding drinks

66,00 € with the Wine selection

58,00 € for 4 courses excluding drinks

85,00 € with the Wine selection

4-course menu available from 18:30 to 20:00

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Please note that from 8 covers,
the 3-course menu choices will be applied to the whole table.


À la carte...


Starters


- ❖ Buckwheat shortbread biscuit / parsnip houmous / Gravlax marinated salmon 17,50 €
Leek oil & lemon zest

- ❖ Red chard salad & pine nuts / venison haunch 18,50 €
Tomme Vaudoise cheese croquette
Pear gel / pear French dressing / canola oil / pumpkin seed oil

- ❖ “White-blue-Belgian” beef tartare with diced foie gras 19,00 €
Chopped truffle salad dressing
(+5,00 € in main course)

- ❖ Duck foie gras & quince of different textures  22,00 €
Marinated with Port and Cognac
Quince & shallot chutney
Peach carpaccio & lemon thyme

- ❖ Buckwheat shortbread biscuit  16,00 €
Parsnip & almond hummus
Preserved pears / parsnip
Smoked paprika oil / Granny Smith apple

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Butternut ravioli stuffed with fresh goat cheese / walnuts / thyme 21,50 €
White butter with walnut vinegar

Fish

- ❖ Roast stone bass fillet / bulghur wheat with heritage vegetables 27,00 €
“Turmeric / citronella / coriander / lemon leaf” low-fat cream
- ❖ Fillet of roasted salmon / fennel 26,00 €
Cockles / scampi / baby potatoes
Garlic mayonnaise croutons
Cream of shellfish with pastis

Meat

- ❖ Snacked boarlet steak 27,00 €
Candied kumquats / kale with bacon / Amandine potatoes
Meat drippings with Val Dieu brown ale and cranberries
- ❖ Hind stew casserole, grand veneur style 24,00 €
Autumnal vegetables and fruits
Dauphine potatoes
- ❖ Grilled Angus steak  35,00 €
Autumn vegetables / French fries
Sauce with truffle sprinklings

 *Chef Lionel's specialty*

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Desserts

- ❖ Assortment of local and foreign cheeses 13,00 €

- ❖ “Reinette apple / salted caramel / hazelnut” crunch 12,00 €
Vanilla butter ice cream

- ❖ Pistachio / Blueberry financier 12,00 €
Vanilla & lemon chiboust cream
Blueberry sorbet

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

- ❖ Quark cheesecake with zests of lime 12,00 €
Variations on blackcurrant

- ❖ Gourmet Coffee or thee 11,50 €

- ❖ Gourmet Champagne 18,00 €

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Kids' menu

"Chimay" cheese croquette / baby greens / Ardennes ham

Or

Wraps smoked salmon / Isigny cream / Lettuce

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Fish & Chips

Or

Roast chicken breast / chips / compote / gravy

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Duo of sorbets or ice cream

Or

Brownies with hazelnuts & vanilla ice cream

25,00 € for 3 courses, excluding drinks

18,00 € for 2 courses, excluding drinks

This menu is intended for children under 12 years old

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