

Three-course menu

House marinated salmon gravlax with Gin & honey

“Belle de Fontenay » pear / red onion pickles

Or

Sliced venison ham & cromesquis

Cranberry jelly / celeriac remoulade / sweet mustard mayonnaise

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Roulade of plaice in a hazelnut crust

Jerusalem artichokes & bacon

Noailly-Prat sauce & coriander

Or

Mignons of marcassin

Butternut / goat's cheese / walnuts

Dauphine apples

Brown juice with Val-Dieu brown beer & Aubel syrup

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Pear & Chocolate

Creamy / pear gel / crunchy

Pear sorbet

Or

Roasted apple with almond glaze

Speculoos shortbread

Vanilla ice cream

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

- ❖ House marinated salmon gravlax with Gin & honey 19,00 €
"Belle de Fontenay » pear / red onion pickles


- ❖ Sliced venison ham & croustilles 18,50 €
Cranberry jelly / celeriac remoulade / sweet mustard mayonnaise

- ❖ White – Blue – Belgian beef tartar with diced foie gras 19,00 €
Truffle oil
(+5,00 € in main course)

- ❖ Duck foie gras with speculoos crust marinated in Port and Cognac 26,00 € 
Compote of grapes & Muscat de Rivesaltes

- ❖ Pinsa goat's cheese / honey / mushrooms / pine nuts 18,00 € 
Mesclun salad with raw mushrooms & hazelnut oil

- ❖ Creamy chestnut soup / Celeriac royal 16,50 € 
Walnut oil emulsion

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Parsnip and pumpkin, candied in the oven 21,00 €
Melting "Timanoix" cheese & pumpkin oil
Buckwheat & chestnut crumble

Fish

- ❖ Roulade of plaice in a hazelnut crust 27,00 €
Jerusalem artichokes & bacon
Noailly-Prat sauce & coriander
- ❖ Roasted scallops 28,50 €
Pumpkin risotto / oyster mushrooms / smoked scamorza
Hazelnut emulsion

Meat

- ❖ Mignons of marcassin 27,00 €
Butternut / goat's cheese / walnuts
Dauphine apples
Brown juice with Val-Dieu brown beer & Aubeil syrup
- Pork Tomahawk 26,00 €
Sweet potato parmentier / grilled leeks
Blueberry confit & balsamic vinegar
Juice of the juices with Bruichladdich Whisky
- ❖ Grilled Angus steak 36,00 €
Saisonal vegetables / French fries
Sauce with truffle sprinkling
- ❖ Hind stew casserole, grand veneur style 25,00 €
Autumnal vegetables and fruits
Dauphine potatoes

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Desserts

- ❖ Assortment of local and foreign cheeses 14,00 €

- ❖ Pear & Chocolate 12,00 €
Creamy / pear gel / crunchy
Pear sorbet


- ❖ Roasted apple with almond glaze 11,00 €
Speculoos shortbread
Vanilla ice cream

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

- ❖ Paris Brest 13,00 €
Crunchy hazelnut ice cream

- ❖ Gourmet Coffee or thee 13,50 €

- ❖ Gourmet Champagne 18,50 €

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Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Butternut cream
Croutons

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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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