

Three-course menu

Seared Red Mullet Fillets

Citrus-infused artichoke mousseline

Apple, radish & yellow beetroot pickles

Pan juice reduction with kalamansi vinegar & peanut oil

Or

Mushroom Royale & Fried Onions

Smoked ribeye steak

Hazelnut espuma

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Pollack & Leek Lasagna

Madras curry emulsion

Or

Stuffed Yellow Poultry Ballotine

Spinach, ricotta & pine nuts

Bell pepper & tomato Parmentier

Garlic & thyme jus

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Blueberry Financier

Vanilla & lemon mascarpone cream

Or

Chocolate / coffee / passion fruit

42,00 € for 2 courses (starter - main course, or main course - dessert)

59,00 € with the Wine selection

52,00 € for 3 courses excluding drinks

77,00 € with the Wine selection

65,00 € for 4 courses excluding drinks

94,00 € 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

- | | | |
|--|---------|---|
| ❖ Seared Red Mullet Fillets | 22,00 € | |
| Citrus-infused artichoke mousseline | | |
| Apple, radish & yellow beetroot pickles | | |
| Pan juice reduction with kalamansi vinegar & peanut oil | | |
| ❖ Mushroom Royale & Fried Onions | 21,00 € |  |
| Smoked ribeye steak | | |
| Hazelnut espuma | | |
| ❖ Speculoos-Crusted Foie Gras | 29,00 € | |
| Pear confit with star anise and cinnamon | | |
| Cider caramel | | |
| ❖ Homemade Asian-style marinated salmon gravlax | 22,00 € | |
| Wasabi cream / pickled ginger / sesame | | |
| ❖ Beef Tartare with Diced Foie Gras and Truffle Shavings | 24,00 € | |
| (+ 5,00 € for a main course with french fries) | | |
| ❖ Pumpkin Velouté | 18,00 € |  |
| Crispy goat's cheese / spinach / hazelnut | | |
| Smoked paprika emulsion | | |

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Butternut Squash Cheesecake 25,00 €
Mushrooms / chestnuts / walnut cheese
Pan juices with walnut oil

Fish

- ❖ Pollack & Leek Lasagna 27,00 €
Madras curry emulsion
- ❖ Roasted Scallops and Jerusalem Artichokes 32,00 € (main)
Confit bacon 27,00 € (starter)
Chardonnay and coriander sauce

Meat

- ❖ Stuffed Yellow Poultry Ballotine 28,00 €
Spinach, ricotta & pine nuts
Bell pepper & tomato Parmentier
Garlic & thyme jus
- ❖ Wild Boar Stew, Grand Veneur Style 29,00 €
Seasonal vegetables and fruits
Almond potatoes
- ❖ Roasted Pork Tomahawk 28,00 €
Crushed potato and butternut squash
Plum confit with balsamic vinegar
Pan juices with Val-Dieu beer and Liège syrup
- ❖ Grilled Angus steak 39,00 €
Saisonal vegetables / French fries
Brown juice with chopped truffles

Desserts

❖ Assortment of local and foreign cheeses	14,00 €	
❖ Blueberry Financier Vanilla & lemon mascarpone cream	13,00 €	
❖ Chocolate / coffee / passion fruit	12,00 €	
❖ Samba flower marinated pineapple kalamansi cream Lemon & violet ice cream	13,00 €	
❖ Roasted Fig with Honey and Granola Greek yoghurt and vanilla cream	13,00 €	
❖ Walnut Brownie Vanilla Ice Cream / Whipped Cream / Cocoa Streusel	13,00 €	
❖ Gourmet Coffee or thee	13,50 €	
❖ Gourmet Champagne	18,50 €	

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Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Pumpkin Velouté

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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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