

# WELCOME



*Welcome to Saint Hadelin, a bistronomic stopover in the heart of Celles. Here, our Chef, with 15 years of experience as private chef to the Duke of Spain, elevates the treasures of our Ardennes and local produce.*

## -OUR SUGGESTIONS & OUR MENU-



*Scan this code to discover our chef's suggestions and the menu.*

*"Because sharing is at the heart of our business, our front-of-house team will also be delighted to present our suggestions to you in person."*

*The restaurant is open from 11:30 am to 2:30 pm and from 6:30 pm to 9:30 pm.  
Closed on Tuesdays and Wednesdays, except public holidays.*

If you have any food allergies or intolerances, please let us know.

We will be happy to inform you about any potential allergens in our products/preparations.  
The composition of our products and preparations may vary from day to day.

## -STARTERS-

Tomato and burrata tartlet **16€**  
*Puff pastry base, burrata cream, rocket (arugula) pesto, and cherry tomato carpaccio*

Braised veal carpaccio, Vitello Tonnato style **19€**  
*Thin slices of braised veal fillet, light tuna emulsion, anchovies, capers, and young rocket shoots*

Chef's scampi  
*Bisque cream, garlic-flavored, slightly spicy*

- As a starter: 5 pieces of "13/15 scampi" **22€**
- As a main course: 9 pieces of "13/15 scampi" **28€**

Authentic smoked trout with citrus **19€**  
*Smoked trout fillet, lemon and grapefruit cream, yuzu pearls, and rocket oil*

## -OUR MAIN COURSES-

Chef's style beef tartare (Américain préparé) (200g) **28€**  
*Homemade preparation, served with homemade fries and side salad included*

Fresh Fish (depending on arrival) **30€**  
*Prepared by the Chef according to the daily catch*

Butcher's cut - "Chef's Selection" **38€ p.p.**  
 Minimum 2 people – ±30 min cooking time (piece of at least 600g)  
*Includes homemade fries and salad, served medium rare*  
**To cut and share by yourself**

Includes one homemade sauce of your choice:

*Mushroom / Green Pepper /  
 Maître d'hôtel butter (garlic & herb butter) / Béarnaise (freshly made)*

Pulled lamb shoulder, herb crust **32€**  
*Confited lamb shoulder, crispy potatoes, vegetable garnish, and a full-bodied red wine reduction infused with red fruit notes*

Vegetarian dish **28€**  
*According to the chef's inspiration*

Grilled beef steak (obus) **28€**  
*Includes homemade fries and salad*

### Homemade sauces:

- Mushroom\*\*
- Green Pepper\*\*
- Maître d'hôtel butter (garlic & herb butter)\*\*
- Béarnaise (freshly made)\*\*\*

\*\*supp. €3.50 \*\*\*supp. €4.00

## -KIDS' MENU-

**For children up to 12 years old**

Children's steak **14€**  
*Includes homemade fries, sauce of choice (mayonnaise or ketchup), salad on request*

Grilled chicken skewer **14€**  
*Includes homemade fries, sauce of choice (mayonnaise or ketchup), salad on request*

Tagliatelle with ham and cream **12€**

*Extra salad with a dish: 3.50€  
 Extra bread and butter: 3.50€  
 Extra hot vegetables: 3.50€*

*Extra homemade fries with a dish: 3.50€  
 Homemade mayonnaise and ketchup: 0.90€*

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# CARTE



## -OUR HOMEMADE DESSERTS-

**WOW**

### Flambéed Praline Delight 14€

*Shortbread biscuit, frozen praline core, Italian meringue, flambéed with mandarin-cognac*



### Chocolate fondant 14€

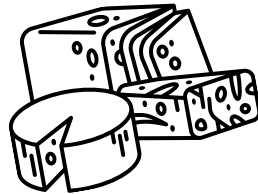
*Served with a scoop of homemade ice cream  
Approx. 13 minutes cooking time*

### Gourmet coffee or tea 14€

*Assortment of current sweet treats*

### Signature Belle-Hélène 14€

*Pear poached in syrup and Poire Williams brandy, melting chocolate core, vanilla ice cream, and sliced almonds*



### Cheese plate

Selection of 3 cheeses 16€

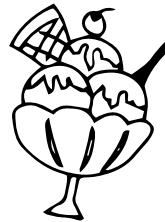
Selection of 5 cheeses 20€

### Scoop of 100% artisanal ice cream of your choice

*Served with fresh whipped cream*

#### Flavors:

Vanilla from Madagascar	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3,50€</span>	Stracciatella	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3,50€</span>
Chocolate	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3,50€</span>	Salted butter caramel	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3,50€</span>
Pistachio	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">4€</span>	Speculoos	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3,50€</span>
Mocha	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3,50€</span>	Strawberry	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3,50€</span>
Lemon sorbet	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3€</span>	Passion fruit sorbet	<span style="background-color: #2e8b57; color: white; padding: 2px 5px;">3€</span>



### Choice of ice cream sundae 12€

*Served with fresh whipped cream*

*Coupe dame blanche*

*Coupe dame noire*

*Coupe colonel*

*Extra chocolate sauce: 1€*

*Whipped cream: 1€*

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