

CARTÉ

-STARTERS-

Hunter's charcuterie platter 18€

Wild boar coppa, young wild boar ham,
venison salami, smoked duck breast

Foie gras 23€

Cranberry & passion fruit
chutney, dried fruit bread

Chef's scampi 20€

Bisque cream, garlic-flavored,
slightly spicy

Wild mushroom fricassee 18€

flambéed with peket
Wild mushrooms, garlic, coriander,
bread crouton

Starters are also available as a main course (+€6 supplement)

-NOS PLATS-

Vol-au-vent 23€

with Mechelen chicken & partridge
Homemade fries and salad included

Wild boar fillet 32€

Potato mousseline and
seasonal vegetables

Fresh Fish (depending on arrival) 28€

Celeriac mousseline, spelt pasta

Vegetarian dish 26€

Created by the chef according to daily
market arrivals

Grilled beef steak (obus) 26€

Includes homemade fries and salad

Homemade sauces:

- Mushroom**
- Green Pepper**
- Mont d'Or**
- Béarnaise (freshly made)***

supp. €3.00 *supp. €3.50

Entrecôte Rib-eye Simmental (EU) 36€ p.p.

Minimum 2 people – ±30 min cooking time

Includes homemade fries and salad, served medium rare

To cut and share by yourself

Includes one homemade sauce of your choice:

Mushroom / Green Pepper /
Mont d'Or / Béarnaise (freshly made)

-PLATS KIDS-

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 12€

Includes homemade fries, sauce of choice
(mayonnaise or ketchup), salad on request

Tagliatelle with ham and cream 10€

Extra salad with a dish: 3.00€

Extra bread and butter: 3.00€

Extra hot vegetables: 3.00€

Extra homemade fries with a dish: 3.00€

Homemade mayonnaise and ketchup: 0.80€

If you are allergic or intolerant to certain foods, please let us know.
We will be happy to inform you about the presence of any allergens in our products / preparations.
The composition of our products and preparations may vary from day to day.

MENU



- CHEF'S MENU -



THE CHEF RECOMMENDS:

€49

Seasonal vegetable velouté

12€*

.....

Low-temperature pork fillet

28€*

Slow and tender cooking

Thyme reduction

Mashed potatoes

Roasted seasonal vegetables

.....

Vanilla rice pudding

13€*

Salted butter caramel

Hazelnut pieces

**Price of the dish "à la carte"*

If you are allergic or intolerant to certain foods, please let us know.
We will be happy to inform you about the presence of any allergens in our products/preparations.
The composition of our products and preparations may vary from day to day.

CARTE



-OUR HOMEMADE DESSERTS-

WOW

Le Merveilleux

*Vanilla ganache, crispy meringue,
white chocolate and almond crumble*

15€



Chocolate fondant

14€

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

Gourmet coffee or tea

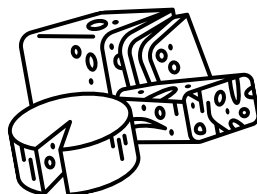
14€

Assortment of current sweet treats

Red wine poached fig

14€

Mascarpone cream with vanilla honey



Cheese plate

Selection of 3 cheeses

14€

Selection of 5 cheeses

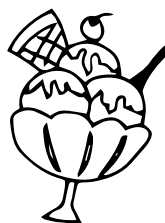
18€

Scoop of 100% artisanal ice cream of your choice

Served with fresh whipped cream

Flavors:

Vanilla from Madagascar	3,50€	Stracciatella	3,50€
Chocolate	3,50€	Salted butter caramel	3,50€
Pistachio	4€	Speculoos	3,50€
Mocha	3,50€	Strawberry	3,50€
Lemon sorbet	3€	Passion fruit sorbet	3€



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€

If you are allergic or intolerant to certain foods, please let us know.
We will be happy to inform you about the presence of any allergens in our products/preparations.
The composition of our products and preparations may vary from day to day.