

# CARTE

## -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\*\*
- Mont d'Or\*\*
- Green Pepper\*\*
- 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

*Slow and tender cooking*

*Thyme reduction*

*Mashed potatoes*

*Roasted seasonal vegetables*

28€\*

Vanilla rice pudding

*Salted butter caramel*

*Hazelnut pieces*

13€\*

*\*Price of the dish "à la carte"*

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# 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

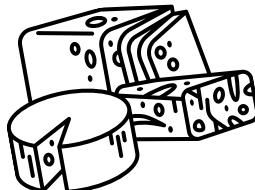
14€

*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€*

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