

To share

- Smoked salmon toasts 16.00
- Mix of croquettes 15.00
- Slate of Sûre ham 12.50

Starters

- | | |
|--------------------------------------------------|-------|
| • Asparagus soup | 12.50 |
| • Asparagus - truffle vinaigrette and smoked ham | 19.00 |
| ✓ - Flemish-style | 17.00 |
| - Mousseline and smoked salmon | 20.00 |
-
- Bocquillon beef carpaccio, olive oil, parmesan and arugula 19.90
 - Salmon marinara with shallots and sweet peppers 19.90
 - Cheese melts with crunchy salad - 2 pieces 15.50
 - 3 pieces 21.50
 - Croquettes of North Sea shrimp - 2 pieces 21.50
 - 3 pieces 27.50
 - ♥ • Italian-style tuna tartar, red pepper coulis, fried quail egg 22.50
 - Thai-style scampi casserole: spicy broth, crunchy vegetables and coconut milk 19.50
 - Fillets of sole with crayfish, Nantua sauce 22.50
 - Chaud-froid de canard : poultry liver mousse, smoked duck and pan-fried foie gras 22.50

Salads

- Grilled chicken: crispy salad - Parmesan shavings - bacon - anchovies - Caesar dressing 20.00
 - Frisée aux lardons : frisée salad - farmhouse bacon - poached egg - croutons 20.00
 - Salade Niçoise : fresh half-cooked tuna - salad - tomatoes - hard-boiled eggs - olives - peppers - beans 27.00
 - ✓ • Vegetarian salad: lentils - grilled aubergines - feta - peppers 20.00
- | | |
|-------------------------------------------------|-------|
| ♥ • Burrata, smoked salmon and pesto salad | 23.00 |
| ♥ • Burrata, tomato carpaccio, rocket and pesto | 22.00 |

Snacks

- Smoked salmon, toasted bread, onions and lemon 22.00
- Small beef steak pan-fried with butter, bearnaise sauce - 140gr 20.90
- Steak tartare, salad and condiment, fries - 120gr 19.50
- Spaghetti Bolognese junior 15.00

Tradition

- Traditional poultry vol-au-vent 23.00
- ♥ • Traditional poultry vol-au-vent - "Royal" (with sweetbreads) 32.00
- Spaghetti Bolognese 18.50
- ✓ • Rolled lasagna "Rotolo" - stuffed with ricotta and spinach, parmesan cream 23.50
- Provençal meatballs, Chips 20.00
- Rabbit Legs in Rochefort Trappist beer 24.00

Beef tartar

- Américain à la minute - prepared by us 24.00
- Spicy (prepared by us, slightly spicy) 24.00
- Natural (to prepare by yourself) 24.00

Fishes

- Back of cod, mousseline, green and white asparagus, purée 33.90
- ♥ • Sole meunière, mashed potatoes, mayonnaise lettuce 39.00
- Semi-cooked grilled tuna, virgin sauce: olive oil, tomatoes, capers and fried potatoes with thyme 32.00

- | | |
|---------------------------------------------|-------|
| • North Sea grey shrimp tomatoes - 1 piece | 19.90 |
| • North Sea grey shrimp tomatoes - 2 pieces | 29.90 |

Meat and poultry

- Pan-fried sweetbreads, morel cream, seasonal vegetables, grilled potatoes 35.50
- ♥ • Duck fillet, honey and sesame sauce, seasonal vegetables and gratin dauphinois 29.50
- Veal kidney with mustard cream, potatoes 28.00
- Ham, mustard or Bearnaise sauce, Chips 26.00
- Rack of lamb, rosemary sauce, peas, onions, white asparagus and green beans 34.00

Grill

***Beef Bocquillon:** meat from Belgian Blue White females raised in the Adennes and fed on rapeseed that has matured in our fields. The real taste of beef from the past!

- Grilled fillet, chips, salad 39.00
- Beef steak, chips, salad 29.00
- Grilled rib steak, chips, salad 35.00
- Beef burger, farm bacon, Chimay cheese, truffle sauce, chips and salad 25.00

Sauces (offered) : black pepper, Béarnaise, mushrooms

To share

- Roasted suckling pig shoulder, seasonal vegetables, roasted potatoes (25 min.) 30.00/p.
- Prime rib on the bone, choice of 2 sauces, salad 37.00/p.

Menu de saison

One starter, one main course and desserts : 50.00€/p.

STARTERS

- Asparagus soup
- Bocquillon beef carpaccio, olive oil, parmesan and arugula
- Chaud-froid de canard : poultry liver mousse, smoked duck and pan-fried foie gras
- Italian-style tuna tartar, red pepper coulis, fried quail egg

MAIN DISHES

- Back of cod, mousseline, green and white asparagus, purée
- Rolled lasagna "Rotolo" - stuffed with ricotta and spinach, parmesan cream
- Duck fillet, honey and sesame sauce, seasonal vegetables and gratin dauphinois
- Rack of lamb, rosemary sauce, peas, baby onions and white asparagus and green beans

DESSERTS

- ♥ • Large plate of selected cheeses, crunchy salad and dried fruit

** Instead of dessert, +5€.*

*** In addition to the dessert, +10€*

- *Coffee pie, a speciality for over 30 years*
- Strawberry Melba: vanilla ice cream, strawberries and whipped cream
- The choco-noisette: chocolate mousse, hazelnut cream and macaroons