

To share

- Smoked salmon toasts 17.00
- Mix of croquettes 15.50
- Smoked ham slate 13.50
- ♥ • The large aperitif platter (4 people) 39.00

Starters

- Bocquillon beef carpaccio, olive oil, parmesan and rocket salad 19.90
- Cheese croquettes, crunchy salad - 2 pieces 17.50
- 3 pieces 23.50
- Croquettes of North Sea shrimps - 2 pieces 23.00
- 3 pieces 29.00
- Roasted scallops, leeks and saffron cream 24.50
- Salmon marinier, wakame and dried bonito 21.50
- Pink shrimp tartare, green apples, lime vinaigrette 19.00
- ♥ • Terrine of pâté de campagne and roasted Ardenne bread, onion confit 18.90
- Homemade foie gras terrine, onion confit, brioche bread 24.90
- ✓ • Monkfish cheek fritters, vegetable antipasti, green pesto 19.50
- ♥ • Crispy red tuna, mango-onion chutney 23.50
- ♥ ✓ • Mosaic of leeks, pepper-smoked mackerel, horseradish cream 19.50



Snacks

- Smoked salmon, toasted bread, onions and lemon 22.50
- Mini grilled beef steak, Bearnaise sauce - 140gr 21.90
- American filet, salad and condiments, French fries - 120gr 19.90
- Junior Spaghetti Bolognese 15.00

Salads

- ♥ • Grilled chicken: crunchy salad - parmesan shavings - bacon - anchovies - Caesar dressing 21.00
- Frisée with bacon: frisée salad - farmhouse bacon - poached egg - croutons 21.00
- ✓ • Vegetarian salad: mint tabbouleh - houmous - falafel 21.00
- Greek salad: olives - feta - calamari - prawns - tzatziki-style dressing 21.00

Tradition

- Great tradition outdoor poultry vol-au-vent 24.50
- ♥ • Great tradition outdoor poultry vol-au-vent - "Royal" (with pan-fried sweetbreads) 35.00
- Spaghetti Bolognese 19.90
- ✓ • "Rotolo" rolled lasagna -stuffed with confit tomatoes, olives, ricotta, and pine nuts 23.90
- Ricotta spinach tortellini, truffle cream, parmesan 21.50
- ♥ • Meatballs with tomato sauce, fries, salads 22.50
- Lamb navarin, spring vegetables, turnips, peas, carrots 28.50

American Filet

- Américain à la minute - prepared by us 24.50
- Spicy (prepared by us, slightly spicy) 24.50
- Plain (to be prepared by you) 24.50

Fish

- Roasted half-cooked salmon fillet, marsh beans, risotto and shellfish coulis 28.50
- ♥ • Sole meunière, potatoes, salad with mayonnaise 42.00
- Grilled whole sea bass, confit fennel, sauce with olive oil, lime, garlic, tomatoes and basil, linguini 28.50

Meat and poultry

- Pan-fried sweetbreads, morel cream, seasonal vegetables, grilled potatoes 38.00
- Duck fillet with orange, glazed carrots, potato rosti 31.00
- Ham, mustard or Béarnaise sauce, French fries 27.00
- ♥ • Veal sirloin, sweet potato puree, peas, stuffed cabbage, Porto sauce and gratin dauphinois 34.50

To share

- ♥ • Roasted suckling pig shoulder, seasonal vegetables, fried potatoes (25 min.) 30.00/p.
- Rib on the bone, salad, French fries, 2 sauces of your choice 42.00/p.



Beef

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

- Pure grilled fillet, fries, salad 42.00
- Beef steak, fries, salad 30.00
- Grilled rib steak, fries, salad 36.00
- ♥ • Beef hamburger, farm bacon, Chimay cheese, truffle sauce, French fries and salad 26.00

Sauce of your choice (free): black pepper, Béarnaise, mushrooms

Seasonal Menu

Starter - main course - dessert: €50.00/pp

STARTERS

- Roasted scallops, leeks and saffron cream
- Terrine of pâté de campagne and roasted Ardenne bread, onion confit
- ✓ • Salade végétarienne : salade de quinoa - légumes croquants - fromage halloumi
- Salmon tartar, wakame and dried bonito

MAIN DISHES

- Sea bass fillet, linguini with vongole, Sambre et Meuse style
- ✓ • "Rotolo" rolled lasagna - stuffed with ricotta and spinach, parmesan cream
- Duck fillet with Kriek sauce, root vegetable and gratin dauphinois
- Beef cooked at low-temperature, red wine sauce, shallot confit, polenta in two ways

DESSERTS

- ♥ • Large plate of cheeses, crunchy salad and dried fruits
 - * Instead of dessert, +5€
 - ** In addition to dessert, +10€
- Coffee tart, our speciality since 30 years
- Corne d'abondance: vanilla ice cream, red fruits, red fruit coulis
- Fraisier: almond biscuit, vanilla mousseline, strawberries

Desserts

All our desserts are created and made daily by our pastry chefs.

HOMEMADE DESSERTS & TREATS

- Gourmet coffee (Assortment of desserts from the Pastry Chef) 12.50
- ♥ • Coffee tart, our specialty for 30 years 9.50
- Coffee tart and vanilla ice cream 12.50
- "Tradition" crème brûlée, Madagascar vanilla 9.50
- Dark chocolate mousse 9.00
- Iced coffee 11.00
- Strawberries with mint 10.00

PANCAKES

- Pancakes with sugar or brown sugar or jam 9.00
- From the chocolatier: hot chocolate, vanilla ice cream and whipped cream 12.00
- Normandy: caramelized apples, vanilla ice cream 15.00

ICE CREAMS

- Melba strawberries : vanilla ice cream, strawberries, whipped cream 12.00
- Corne d'abondance : vanilla ice cream, red fruit, red fruit coulis 15.00
- Dame blanche served in a crunchy biscuit 11.00
- Brazilian served in a crunchy biscuit 10.50
- Cut 2 balls of your choice (vanilla-chocolate-mocha) 8.00
- Cut 3 balls of your choice (vanilla-chocolate-mocha) 10.50
- Cup of lemon sorbet 10.00
- Cup of raspberry sorbet 10.00
- Sorbet Colonel (lemon sorbet - vodka) 15.50

PASTRIES

- Chocolate fondante 12.50
- Fraisier: almond biscuit, vanilla mousseline, strawberries 12.50
- Strawberry cannoli: rolled biscuits, ricotta-chocolate cream 12.50
- Strawberry-speculoos tiramisu 11.00

CHEESE

- ♥ • Large plate of cheeses, crunchy salad and dried fruits 15.00