

# To share

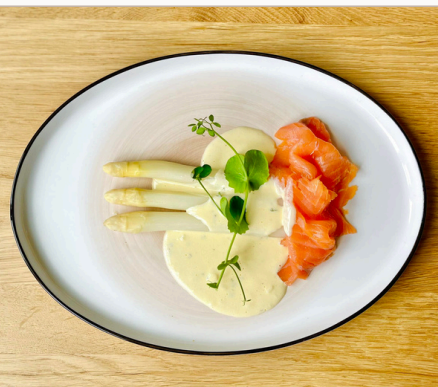
- Smoked salmon toasts 17.00
- Mix of croquettes 15.50
- Fried squid with homemade tartar sauce 15.50
- Smoked ham slate 13.50
- ♥ • The large aperitif platter (4 people) 39.00

# Starters

## ♥ Asparagus :

### Starter Dish

- White asparagus soup 12.50
- Asparagus :
  - truffle vinaigrette and smoked ham 19.50 25.00
  - flemish style 18.00 24.00
  - mousseline and smoked salmon 21.50 29.00



- Bocquillon beef carpaccio, flavoured with fresh truffles 22.90
- 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 23.90
- 3 pieces 29.90
- Salmon mariniere, wakame and dried bonito 21.50
- ♥ • Crispy red tuna with mango and onion chutney 23.90
- Rillette with two salmons, aigrelette cream 19.90
- Scampi casserole, coconut milk and red curry 19.90
- Vitello tonnato: thinly sliced cooked pink veal, tuna sauce 21.00
- ♥ • Beef tartare with oriental flavours 21.00



## Snacks

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- 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

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- Grilled chicken: crisp salad - parmesan shavings - bacon - anchovies - Caesar dressing 21.00
- Frisée with bacon: frisée salad - farmhouse bacon - poached egg - croutons 21.00
- ✓ • Quinoa salad with cumin and coriander - avocado - sun-dried tomatoes - artichokes 21.00
- Niçoise salad: fresh grilled tuna, peppers, tomatoes, beans and salad 27.00
- Burrata with pesto, tomato carpaccio, burrata with pesto and rocket 22.90
- ♥ • Burrata with smoked salmon, pesto and rocket 23.90

### ♥ Northsea shrimps stuffed tomatoes :

- 1 piece 25.00
- 2 pieces 35.00

## Tradition

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- 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
- Caramelised Spare Ribs, macarius apple, fresh salad 28.00

# American Filet

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- 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

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- Roasted half-cooked salmon fillet, green asparagus risotto, mousseline sauce 28.50
- Whole grilled sea bass, fennel confit, sauce vierge, linguine 28.50
- ♥ • Sole meunière, potatoes, lettuce with mayonnaise 42.00
- Grilled tuna steak, artichoke sauce, linguine with pesto 32.00

## ♥ Baby Lobster :

- "Belle Vue" baby lobster with mayonnaise, cocktail and potato salad 35.00
- Oven-roasted baby lobster, herb butter, linguine with vegetables 35.00



# Meat and poultry

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- Pan-fried sweetbreads, cream of morel mushrooms, seasonal vegetables, grilled potatoes 38.00
- Duck fillet with orange sauce, glazed carrots, gratin dauphinois 31.90
- Ham, mustard or Béarnaise sauce, chips 27.00
- ♥ • Fillet of lamb, ratatouille of southern vegetables, aubergine caviar, sautéed beans 35.50

# To share

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



# Beef

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**\*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

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## STARTERS

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- Flemish-style asparagus
- Beef tartare with oriental flavours
- ✓ • Quinoa salad with cumin and coriander - avocado - sun-dried tomatoes - artichokes
- Rilette with two salmons, aigrette cream

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## DISHES

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- Roasted half-cooked salmon fillet, green asparagus risotto, mousseline sauce
- Duck fillet with orange sauce, glazed carrots, gratin dauphinois
- ✓ • Tortellini with ricotta and spinach, cream of tartufata, parmesan cheese
- Fillet of lamb, ratatouille of southern vegetables, aubergine caviar, fried beans

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## DESSERTS

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- ♥ • 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

### Our drinks menu



### Our wine list



# 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