

To share as an aperitive

- Smoked salmon toasts 19.90
- Mix of artisanal croquettes 19.90
- Fried squid with homemade tartare sauce 18.90
- Shrimps tempura 17.90
- Smoked ham slate 16.50
- ♥ • The large aperitif platter (4 people) 39.90

Starters

- Bocquillon beef carpaccio, olive oil, parmesan, rocket salad 24.90
- Cheese croquettes, crunchy salad - 2 pieces 19.90
- - 3 pieces 24.90
- Croquettes of North Sea shrimps - 2 pieces 25.90
- - 3 pieces 32.00
- ♥ • Calf's brain fritter, gribiche sauce and crisp salad 22.50
- Roasted calf's brain, caper butter 23.50
- ✓ • Ricotta ravioli with Mediterranean vegetables 23.00
- Homemade foie gras, onion jam 27.00
- Crab cake, celeriac remoulade, mild curry and green apple 27.00
- Sea bream ceviche, leche de tigre (coconut, lime and ginger marinade), pomegranate and herb oil 25.00
- ♥ • Puff pastry with mussels, chorizo and sweet pepper 25.00



SUPPLEMENTS FOR SIDE DISHES NOT INCLUDED IN THE MENU

- FRENCH FRIES - 3.00€
- GRATIN - 5.00€
- MIXED VEGETABLES - 5.00€
- SALAD - 5.00€

Snacks

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| • Smoked salmon, toasted bread, onions and lemon | 25.00 |
| • Mini grilled beef steak, French fries, Bearnaise sauce - 140gr | 28.00 |
| • American filet, salad and condiments, French fries - 120gr | 19.90 |
| • Junior Spaghetti Bolognese | 16.50 |

Salads

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| • Grilled chicken: crisp salad - parmesan shavings - bacon - anchovies - Caesar dressing | 27.00 |
| • Frisée with bacon: frisée salad - farmhouse bacon - poached egg - croutons | 27.00 |
| ♥ • Niçoise salad with grilled tuna: tomatoes, red onions, green beans, peppers, olives and hard-boiled eggs | 32.00 |
| ✓ • Vegetarian Greek salad: bell peppers, cucumber, red onion, green and black olives, tomatoes and feta | 24.00 |
| • Greek salad: bell peppers, cucumber, red onion, green and black olives, tomatoes, feta and crispy fried calamari | 32.00 |

Tradition

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| ♥ • Great tradition outdoor poultry vol-au-vent, French fries | 29.90 |
| • Great tradition outdoor poultry vol-au-vent - "Royal" (with pan-fried sweetbreads), French fries | 43.00 |
| • Spaghetti Bolognese | 19.90 |
| ✓ • "Rotolo" rolled lasagna - stuffed with spinach, ricotta cheese and pine nuts | 29.50 |
| • French-style calf's head casserole, boiled potatoes | 33.00 |
| ✓ • Slow-cooked veal sirloin, Marengo sauce, pommes Anna, sautéed mushrooms and pearl onions | 36.00 |
| • Crispy truffled risotto croquette, creamy Parmesan sauce, Italian salad | 28.00 |

Filet Americain

Served with French fries

- Américain à la minute - prepared by us 26.90
- ♥ • Spicy (prepared by us, slightly spicy) 26.90
- Plain (to be prepared by you) 26.90

Fish

- ♥ • Whole stuffed sea bream, finely diced vegetables, basil, rice with preserved lemon, Mediterranean sauce 39.00
- Grilled tuna steak, linguine with sun-ripened vegetables, green pesto 39.50
- Sole meunière, plain potatoes, mayonnaise salad 46.00
- Cod loin, green curry and coconut sauce, Thai basil 39.00

♥ JUMBO ZEELAND MUSSELS

- Marinière style 33.00
 - White wine 34.00
 - Creamy garlic 35.00
- Served with fries*

Meat and poultry

- Pan-fried sweetbreads, cream of morel mushrooms, seasonal vegetables, grilled potatoes 43.00
- Duck fillet, cherry and Sichuan pepper sauce, buttered green beans and asparagus, Dauphinois gratin 36.00
- ♥ • Grilled Churrasco quail, chimichurri sauce, smoked paprika potatoes, cumin-roasted carrots and grilled courgettes 34.00
- Stuffed guinea fowl supreme, tarragon cream sauce and stuffed courgette 32.00

To share

- ♥ • Roasted suckling pig shoulder, seasonal vegetables, fried potatoes, 2 sauces of your choice (25 min.) - for 2 persons 42.00/pers.
- Irish rib on the bone, salad, French fries, 2 sauces of your choice (20 min.) - for 2 persons 48.00/pers.



Beef

- Pure grilled fillet, fries, vegetables 44.00
- Beef steak, fries, vegetables 39.00
- Grilled rib steak, fries, vegetables 43.00
- ♥ • Beef hamburger, farm bacon, Chimay cheese, truffle sauce, French fries 29.90

Sauce: offered (black pepper, Béarnaise, mustard or mushrooms)

Hot vegetables supplement: €5.00

Salad supplement: €5.00

Seasonal menu

Starter - main course - dessert : 55.00€/p.p

STARTERS

- ✓ • Ricotta and preserved lemon ravioli, sage butter
- Homemade foie gras, onion jam (+5€ on the menu price)
- Puff pastry with mussels, chorizo and sweet pepper
- Calf's brain fritter, gribiche sauce and crisp salad

MAIN DISHES

- Sea bream fillet, vegetable brunoise, basil, preserved lemon rice and Mediterranean sauce
- Pan-fried sweetbreads, cream of morel mushrooms, seasonal vegetables, grilled potatoes (+10€ on the menu price)
- Slow-cooked veal sirloin, Marengo sauce, pommes Anna, sautéed mushrooms and pearl onions
- ✓ • Crispy truffle risotto croquette, creamy sauce with Parmesan, Italian salad

DESSERTS

- Large plate of cheeses, crunchy salad and dried fruits
 - * Instead of dessert, +5€
 - ** In addition to dessert, +10€
- Coffee pie, our speciality since 33 years
- Pear and speculoos tiramisu
- Apple strudel with raisins and almonds, almond milk ice cream and crème anglaise

*Treat yourself to our desserts, created and made
daily by our pastry chefs.*

HOME-MADE DESSERTS AND TREATS

- Café gourmand (assortment of desserts from the pastry chef) 13.50
- ♥ • Coffee pie, our speciality for 33 years 9.90
- Coffee pie with vanilla ice cream 12.50
- Traditional crème brûlée with Madagascan vanilla 9.90
- Dark chocolate mousse 9.90
- Iced coffee 11.90
- ♥ • Apple strudel with raisins and almonds, almond milk ice cream and crème anglaise 12.00
- Coffee fondant, vanilla ice cream and bourbon sauce 11.00
- Pear and speculoos tiramisu 11.00
- Three-chocolate tart, poached pear and pecan nuts 11.00

PANCAKES

- Pancakes with sugar, brown sugar or jam 9.00
- Pancakes with hot chocolate, vanilla ice cream and whipped cream 12.00
- Normandy style: caramelised apples, vanilla ice cream 15.00
- Pear, chocolate and almond pancake 13.00

ICE CREAMS

- Dame blanche served in a crunchy biscuit 11.90
- Brésilienne served in a crunchy biscuit 10.90
- Cup with 2 flavours of your choice (vanilla, chocolate, mocha) 8.50
- Cup with 3 flavours of your choice (vanilla, chocolate, mocha) 10.90
- Lemon sorbet cup 10.00
- Raspberry sorbet cup 10.00
- Colonel sorbet (lemon sorbet with vodka) 15.50

CHEESE

- ♥ • Cheese platter, crisp salad and dried fruit 15.00

