October - November 2026

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
♥ • Seasonal Appetizer Platter (for 4 people): oysters, game terrine, croquettes and game ham	44.00
• Oysters : - 6 pieces	22.00
- 9 pieces	33.00

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
• Slow-cooked egg, roasted cauliflower cream, crispy smoked duck breast, hazelnuts and pickled red onions	19.00
♥ •Toast with Burgundy snails and wild mushrooms in garlic and parsley butter, aged Comté cheese	26.00
•Pan-seared scallops, confit Belgian endives, orange saffron and beurre blanc	29.90
• Homemade foie gras, onion jam	25.00
• Celeriac carpaccio, truffle mayonnaise, Parmesan cheese, walnuts and pickled red onions	19.00
• Oysters : - 6 pieces	22.00
- 9 pieces	33.00

Game Starters

• Game terrine, Hokkaido pumpkin chutney with Rochefort beer, mixed baby leaves, Belgian endive and walnuts	24.00
• Young wild boar ham, poached pear, cranberries and pickled red onions	24.00
♥ • Young wild boar croquettes, Belgian endive salad and wild mushrooms	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

- 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

- Grilled chicken: crisp salad - parmesan shavings - bacon - anchovies - Caesar dressing 27.00
- Frisée with bacon: frisée salad - farmhouse bacon - poached egg - croutons 27.00
- “Mountain Retreat” Salad: potatoes, apples, green beans, braised bacon and warm goat’s cheese 28.00
- Périgord-style salad: smoked duck breast, foie gras and confit duck gizzards 35.00
- Ocean Salad: shrimp, smoked salmon, avocado, mixed baby leaves and squid 34.00

Tradition

- 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
- Linguine alle vongole 31.00
- Crispy risotto with aged Comté cheese, creamy porcini mushroom sauce, sautéed wild mushrooms and autumn 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

- ♥ Pollock fillet, squid ink fregola, clams and saffron cream sauce 34.00
- Roasted monkfish, Hokkaido pumpkin mousseline and smoked bacon cream sauce 35.00
- Sole meunière, plain potatoes, mayonnaise salad 48.00

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
- ♥ Slow-cooked veal sirloin, Marengo sauce, Anna potatoes, sautéed mushrooms and pearl onions 36.00

Game

- ♥ Roasted venison chop, poivrade sauce, crispy polenta and Pont-Neuf potatoes 41.00
- Harlequin-style hare fillet, roasted cauliflower purée and wild mushrooms : - 1 fillet 38.00
  - 2 fillets 54.00
- Young wild boar stew, almond potato croquettes and autumn vegetables 34.00

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

• Game terrine, Hokkaido pumpkin chutney with Rochefort beer, mixed baby leaves, Belgian endive and walnuts

• Slow-cooked egg, roasted cauliflower cream, crispy smoked duck breast, hazelnuts and pickled red onions

• Celeriac carpaccio, truffle mayonnaise, Parmesan cheese, walnuts and pickled red onions

• Pan-seared scallops, confit Belgian endives, saffron and orange beurre blanc (+6€)

MAIN DISHES

• Pollock fillet, squid ink fregola, clams and saffron cream sauce

• Roasted venison chop, poivrade sauce, crispy polenta and Pont-Neuf potatoes (+10€)

• Young wild boar stew, almond potato croquettes and autumn vegetables

• Crispy risotto with aged Comté cheese, creamy porcini mushroom sauce, sautéed wild mushrooms and autumn 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



