










mouthwatering flavours

find here all our good meals



GETTING STARTED


Organic Camembert Roti   <i>with Honey, Gingerbread</i>	20€
Sea bream tartare <i>with citrus fruits and Salicornia</i>	10€
Avocado Toast   <i>Poached egg</i>	9.5€
Mushroom and organic green lentil soup,  <i>Parmesan Crumble and Grilled Bacon</i> 	8.5€
Oriental Winter Salad 	9€



HEALTHY STYLE

LE COIN DES POKE BOWLS :

Sprout Spinach, Beetroot, Lentils, Avocado, Spring Onions, Broad Beans, Mango Broccoli

Royal Sea Bream Tartare	21€
Crispy cereal chicken	19€
Falafels Coriander - Mint 	17€







ALMOST GROWN UP

KID'S MENU = 12.5€

For children up to age 12, ask for the kid menu !

TO KEEP GOING



Our meals are served with side dishes, if you want to change them, tell us !

Salmon steak in almond crust <i>Green juice and Broccoli</i>	21€
Ravioli with porcini mushrooms  <i>Cream of Morels and Grilled Hazelnuts</i>	20€
Veal tab 190GR with Mashed Potato	22€
Free Range Chicken Leg Tikka Massala <i>With cashew nuts, organic Basmati rice</i> 	18€
Beef Burger 150gr Black Angus <i>With Reblochon AOP and grilled bacon</i> 	19€
“Chicken Lettuce Under Bacon” BBQ Sauce,  <i>Fries and Green Salad</i>	17.5€
Suppléments Garnitures <i>Riz basmati, Frites, Haricots Verts, Brocolis et Ecrasé de pommes</i>	3.5€
Supplément Salade verte	2€



FINAL PLEASURES



Chocolate Cake 55% <i>Pistachio Heart, English cream</i>	9€
Peanut Butter Crème Brulée	9€
“Carrot cake” with organic eggs  <i>Blood orange</i>	9€
Apple Shortbread <i>Salted Butter Caramel Ice Cream and Popcorn</i>	9€
Roasted and caramelized pineapple with spices  <i>Madagascar vanilla and Passion sorbet</i>	8.5€
AOP Cheese Plate	13€



ALL ABOARD

CHAMPAGNES

	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut – 12,5%	9€		45.5€
Laurent Perrier La Cuvée Brut – 12%	12.5€	35.5€	58.5€

APÉRITIFS

Porto Graham's Fine Tawny – 19% 6cL	6.5€
Ricard - 45%, Pastis 51 - 45% 2cL	4.9€
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL	5.4€

APÉRITIFS FRANÇAIS

Kir with white Burgundy 12.5cL <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>	5.5€
Lillet Tonic – 17% 15cL	9€
Apérol – 12,5% 6cL	6.5€

BEERS

Draft beers	15cl	25cl	50cl
Heineken – 5%		4.5€	7.5€
Affligem Pression – 6,7%		5.2€	8.5€

Bottled beers

Grimbergen ambrée bière d'abbaye - 6,5%, <i>round & sweet</i> 33cL	6€
Desperados original - 5,9%, <i>tequila flavoured with notes of citrus</i> 33cL	6€
Lagunitas IPA – 6,2%, <i>citrus & spicy notes</i> 35.5cL	7€
Mort Subite White Lambic – 4,2%, <i>refreshing and tangy</i> 33cL	6.5€
Grimbergen blonde bière d'abbaye - 6,7%, <i>citrus & spicy notes</i> 33cL	6€
Pelforth brune – 6,5%, <i>caramelized with character</i> 33cL	6€
Corona 33cL	5.5€

Sans alcool, la fête est plus folle !

Heineken 0.0, 33cL	6€
Desperados virgin 0.0, <i>citrus and lemon notes</i> 33cL	5.5€

CIDER

Appie Le Brut – 4,7% 33cL	7€
---------------------------	----

KEEP WARM



HOT BEVERAGES

Café Nespresso

Double espresso

3.5€

Espresso

2.7€

Thés Kusmi tea

Thés noirs

3.5€

Thé Prince Wladimir (bio) *Black tea, lemon, vanilla and spices*

English Breakfast Tea (bio) *Thés noirs de Ceylan et d'Assam*

Thé Earl Grey (bio) *Thé noir à la bergamote*

Thé Quatre Fruits Rouges (bio) *Thé noir aux saveurs de fruits rouges*

Thés verts

3.5€

green tea from China (bio) *Thé vert Sencha de Chine*

green mint tea (bio) *Thé vert enrichi de feuilles de menthe et aromatisé menthe*

Detox tea (bio) *Mélange de thé vert, maté et citronnelle aromatisé citron*

Infusions

3.5€

Infusion AquaRosa (bio) *Mélange d'hibiscus, plantes et fruits aromatisé fruits rouges*

Infusion Be Cool (bio) *Mélange de Verveine, menthe poivrée, pomme et réglisse*

Lattés

Monbana Fair-trade Chocolate (bio)

3.5€

Matcha latte

3.5€

THIRSTY

Free carafe or glass of water on request

MINÉRALE WATER

33cl

50cl

1l

Vittel

4€

5.5€

San Pellegrino

4€

5.5€

Perrier

4.5€

SODAS

4.5€

Coca-Cola / Coca-Cola sans sucre 33cL

Fanta orange, Sprite 25cL

Schweppes agrum, Schweppes Indian tonic, Redbull, Fuze tea pêche, Oasis tropical, Orangina 25cL

GRANINI FRUITS JUICE AND NECTARS

4.5€

Tomato, orange or apple juice 25cL

Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL

APERIKIDS - ONLY FOR CHILDREN!

5€

A TOUCH OF FRESHNESS (33cl)

7.5€

Fresh herbal : lemon, cucumber, thyme, sparkling water

Homemade Iced tea

Craft soda Mona - Lemon & Green Lemon (bio) *100% naturel et peu sucrée*

Craft soda Mona - Sparkling apple juice (bio) *100% naturel et français*

VINTAGE YEAR



PDO WHITE WINE	15cl	75cl
IGP Pays d'Oc <i>AD VINAM AETERNAM "Infini Viognier"</i>	7€	35€
AOC Ménetou Salon <i>DOMAINE LECLERC</i>		45€
AOC Chablis <i>DOMAINE THIERRY MOTHE</i>	10€	49€
AOP Lubéron BIO <i>DOMAINE LA CAVALE</i>		45€
PDO ROSE WINE	15cl	75cl
AOC Coteaux d'Aix-en-Provence <i>CHATEAU VIRAN</i>	7€	35€
AOC Côtes du Rhône BIO <i>GRAND VENEUR "bellissime"</i>		39€
PDO RED WINE	15cl	75cl
AOC ST Nicolas de Bourgueil <i>Domaine Lorieux</i>		39€
IGP Vaucluse <i>CHATEAU DE MONTMIRAIL "Expression"</i>	7€	32€
AOC Corbières <i>CHÂTEAU GRAND MOULIN "vieilles vignes"</i>		35€
AOC Minervois BIO <i>MAS DU LOUP</i>		39€
AOC Médoc <i>CHÂTEAU FONTIS</i>	12€	49€
AOC Monthélie <i>DOMAINE GAVIGNET</i>		79€

Free carafe or glass of water on request.

Alcohol abuse can be dangerous to your health. Consume in moderation.

AOC - Appellation d'Origine Contrôlée / AOP - Appellation d'Origine Protégée /

IGP - Indication Géographique Protégée.

Some of the products in our recipes are defrosted to ensure they are available 24 hours a day.

Some of the products in our recipes are frozen to preserve their flavour all year round.

BIO : Products from organic farming.

Allergenic products: consult the information available at the reception of the restaurant.

The «Homemade» dishes are prepared on site from raw products.

The origin of our beef is displayed in this restaurant.

The weights indicated are before cooking and may vary by at least 10%.

Net prices in euros - All our prices are in euros and include VAT and service.



PEFC™ 10-31-1560 We are serious about sustainability!