



**mouthwatering flavours**

find here all our good meals



## GETTING STARTED

Today's starter <i>Featured on the slate</i>	7.5
Leeks in vinaigrette with ricotta	7
Salmon marinated with horseradish and lime	8.5
Butternut velouté soup with chestnut flakes	8
Avocado toast <i>Beetroot &amp; feta</i>	8
Pumpkin crumble and green curry bouillon	8



## HEALTHY STYLE

### LE COIN DES POKE BOWLS :

Riz, fèves, concombre, pois chiche, patate douce, nori, oignons, salade, sésame

Salmon poke bowl	16.5
Falafel poke bowl	15
Chicken poke bowl	15.5



## ALMOST GROWN UP

### KID'S MENU = 11

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 !

<b>Today's main of course</b> <i>Featured on the slate</i>	16
<b>Pork chop 300 g</b> <i>Roasted carrots</i>	19
<b>Braised chicken with tarragon</b> <i>Buttered cabbage and turnips</i>	16.5
<b>180g rump steak chimichurri</b> <i>Sweet potato fries</i>	19.5
<b>The Chef's Burger</b> <i>Mimolette cheese-french fries</i>	18.5
<b>Veal with mustard cream sauce</b> <i>Broccoli and mushrooms</i>	17.5
<b>Hake and potato pie</b> <i>Courgette salad</i>	17
<b>Salmon steak with Timut pepper</b> <i>Roast cauliflower</i>	17.5
<b>Vegan risotto with saffron and chanterelle mushrooms</b>	16



## FINAL PLEASURES

<b>Today's dessert</b> <i>Featured on the slate</i>	7.5
<b>Norman baked apple with cider</b> <i>Custard</i>	7.5
<b>Very large crème brûlée</b> <i>Maple syrup and basil</i>	8.5
<b>Banana moelleux cake with avocado cream</b> <i>Frozen yoghurt</i>	8
<b>Seasonal fruit salad</b> <i>Juice with sweet spices</i>	8
<b>Dolce rice pudding with caramel &amp; buckwheat</b> <i>Dolce rice pudding with caramel &amp; buckwheat</i>	7
<b>100% chocolate mousse</b> <i>Oreo chips and fleur de sel</i>	8



## ALL ABOARD

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut – 12,5%	9.5		47
Laurent Perrier brut millésimé – 12%			83
Laurent Perrier La Cuvée Brut – 12%	12.5	35	59
<b>APÉRITIFS</b>			
Porto Graham's Fine Tawny – 19% 6cL			6
Ricard - 45%, Pastis 51 - 45% 2cL			5
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL			6.5
Prosecco 12.5cL			6.5
Spritz 15cL			9
<b>APÉRITIFS FRANÇAIS</b>			
Kir with white Burgundy 12.5cL <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			7
Lillet Tonic – 17% 15cL			8
Red St Raphaël - 14,9% 6cL			6
<b>BEERS</b>			
Draft beers	15cl	25cl	50cl
Heineken – 5%	4	5	8
Affligem	5	6.5	9.5
<b>Bottled beers</b>			
Kronenbourg 1664, Blonde 33 cl 33cL			5
Grimbergen ambrée bière d'abbaye - 6,5%, round & sweet 33cL			6
Grimbergen blonde bière d'abbaye - 6,7%, citrus & spicy notes 33cL			6
Grimbergen Blanche, Abbey beer, citrus aromas 33cL			6
Mort Subite White Lambic – 4,2%, refreshing and tangy 33cL			6
Desperados original - 5,9%, tequila flavoured with notes of citrus 33cL			6
Hapkin blonde – 8,5%, rich & fruity 33cL			6
Lagunitas IPA – 6,2%, citrus & spicy notes 35.5cL			7
Pelforth brune – 6,5%, caramelized with character 33cL			6
Brooklyn Lager – 5,2%, floral and hoppy 33cL			7
<b>Sans alcool, la fête est plus folle !</b>			
Heineken 0.0, 33cL			6
Desperados virgin 0.0 - 0%, citrus and lemon notes 33cL			6
<b>CIDER</b>			
Cidre Bio "SASSY" de Normandie – 5,2% (bio) 33cL			7

# KEEP WARM



## HOT BEVERAGES

### Café Nespresso

Espresso	26
Double espresso	3.9
Cappuccino	5
Iced cold brew vanilla	5

### Thés Kusmi tea

#### Thés noirs

Thé Prince Wladimir (bio) <i>Black tea, lemon, vanilla and spices</i>	4
English Breakfast Tea (bio) <i>Thés noirs de Ceylan et d'Assam</i>	
Thé Earl Grey (bio) <i>Thé noir à la bergamote</i>	
Thé Quatre Fruits Rouges (bio) <i>Thé noir aux saveurs de fruits rouges</i>	

#### Thés verts

green tea from China (bio) <i>Thé vert Sencha de Chine</i>	4
green mint tea (bio) <i>Thé vert enrichi de feuilles de menthe et aromatisé menthe</i>	
Detox tea (bio) <i>Mélange de thé vert, maté et citronnelle aromatisé citron</i>	

### Infusions

Infusion AquaRosa (bio) <i>Mélange d'hibiscus, plantes et fruits aromatisé fruits rouges</i>	4
Infusion Be Cool (bio) <i>Mélange de Verveine, menthe poivrée, pomme et réglisse</i>	

### Lattés

Monbana Fair-trade Chocolate (bio)	4
Matcha latte	4
Creamy tiramisu coffee	5
Latte Macchiato	5

# THIRSTY

Free carafe or glass of water on request

## MINÉRALE WATER

	33cl	50cl	1l
Evian		4	5
Badoit		4	5
Perrier	4.5		

## SODAS

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL	5
Oasis tropical, Fanta orange, Sprite, Orangina 33cL	
Schweppes agrum, Schweppes Indian tonic, Redbull, Fuze tea pêche 25cL	

## GRANINI FRUITS JUICE AND NECTARS

Tomato, orange or apple juice 25cL	5
Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL	

## APERIKIDS - ONLY FOR CHILDREN!

## A TOUCH OF FRESHNESS (33cl)

Fresh herbal : lemon, cucumber, thyme, sparkling water	7
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	37,5cl	75cl
<b>Chablis-gloire de chablis</b>	9.5	28	44
<i>J.Moreau et fils- lively and fruity -12.5%</i>			
<b>Muscadet Sèvres et Maine sur Lie</b>			35
<i>Clos des Orfeuilles- bio fresh- mineral 12%</i>			
<b>Pouilly-Fuissé</b>			49
<i>Delicate - fleshy</i>			

## PDO ROSE WINE

	15cl	37,5cl	75cl
<b>IGP Oc Zodiak Syrah Grenache- Biodynamie</b>	6		30
<i>Zodiac-lively - Fruity- 12.5%</i>			
<b>Côtes de Provence</b>	8.5		42
<i>Ultimate Provence -fruity - intense</i>			
<b>Coteaux Varois en Provence BIO</b>	7		34
<i>Château de l'Escarelle - Floral &amp; elegant</i>			

## PDO RED WINE

	15cl	37,5cl	75cl
<b>St Nicolas de Bourgueil</b>	7		35
<i>Les Petits Grains, Frederic Malbileau fruity</i>			
<b>Côtes du Roussillon Villages</b>			40
<i>Ego, Gazes -fruity - expressive</i>			
<b>Brouilly</b>	7	25	38
<i>Aegerter Light - Floral</i>			
<b>Côtes du Rhône Villages</b>	7	22	30
<i>Plan Dieu, Domaine du Vallon- Round - Fruity</i>			
<b>Haut Médoc</b>	8.5		43
<i>Château d'Arcins crû Bourgeois Round - Fruity</i>			

Prix nets (ST)

\*\* Weight before cooking; may vary by 10%.

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health - drink responsibly.

Allergenic products: consult information available at the restaurant reception.

BIO:Products from organic farming.

We undertake to promote a balanced diet and foster responsible purchasing.  
Because every gesture counts, our restaurant promotes positive hospitality.

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