

Getting STARTED

Avocado toast and girolle pickles	9
King prawn crisps and sriracha hot sauce	10
Burrata dolce <i>Tomatoes, pesto & basil</i>	8.5
Greek watermelon & feta <i>Savoury granola</i>	7

Healthy STYLE

POKE BOWLS :
Rice, broad bean, cucumber, chickpea, sweet potatoe, neri, onions, salad and sesame seeds

Vegetable poke bowl	13
Falafel poke bowl	14

ALMOST GROWN UP

KIDS MENU = 9,5
Ask us ! Up to age 12

TO KEEP going

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

Fregola risotto with squid <i>Fennel and anise</i>	18
Pollack steak with olives <i>Mashed potatoes</i>	18
300g Sirloin steak tartar sauce <i>Potato gratin</i>	24
Steak tartare <i>French fries & salad</i>	15
Italian style rigatoni <i>Capers, eggplants, zucchini, tomatoes</i>	13
BBQ spare ribs <i>Cumin sweet potato fries</i>	15
Farmhouse chicken supreme <i>Oriental quinoa and confit lemons</i>	17

FINAL Pleasures

Chia pudding, cocoa powder, muesli, banana	7
Very large crème brûlée <i>Maple syrup and basil</i>	7
Gluten-free mi-cuit chocolate cake <i>Salted butter caramel ice-cream</i>	8
Lemon panna cotta with citrus supremes	7.5
Icy-Pinky	8.5
Chocoholic	8



AT ANY TIME

Margarita Pizza <i>Served with mesclun salad</i>	16
4 cheeses Pizza <i>Served with mesclun salad</i>	18
Ham Pizza <i>Served with mesclun salad</i>	18
Greek water melon & feta cheese <i>Savoury granola</i>	7
Croque-monsieur <i>Served with mesclun salad</i>	15

FOOD SIDE

KEEP Warm

HOT BEVERAGES

Coffee		
Double espresso	5.9	
Espresso	3.2	
Tea Kusmi tea	3.5	
Prince Wladimir <i>Black tea, lemon, vanilla and spices</i>		
Sencha green tea		
Nanah green mint tea <i>China green tea flavoured with Nanah mint</i>		
Label impérial <i>Thé vert, orange and cinnamon</i>		
English Breakfast Tea		
Detox <i>Mate, green tea and lemon grass</i>		
Boost <i>Mate, green tea and spices</i>		
Infusions Kusmi Tea	4	
Aquarosa <i>Flavoured blend of hibiscus, blackberries, fruits, plants</i>		
Camomile		
Lattes	4	
Chocolat Commerce Equitable Monbana (bio)		
Matcha		

Thirsty

Free carafe or glass of water on request

MINERAL WATER	33cl	50cl	1l
Evian		4.85	6.2
Badoit		4.85	6.2
Perrier		4.4	
SODAS		4.9	
Orangina 25cL, Fuze tea peach 25cL, Sprite 33cL, Schweppes agrum / Schweppes Indian tonic / Redbull 25cL, Oasis tropical 25cL, Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL, Fanta orange 33cL,			
GRANINI FRUITS JUICE AND NECTARS		5.5	
Orange juice 25cL, Grapefruit nectar 25cL, Pineapple nectar 25cL, Apple juice 25cL, Tomato juice 25cL, Apricot nectar 25cL, Strawberry nectar 25cL			
APERIKIDS - ONLY FOR CHILDREN!		5	
A TOUCH OF FRESHNESS (15cl)		8.5	
Homemade lemonade			
Fresh herbal : lemon, cucumber, thyme, saprklng water			
Homemade iced-tea			

** Certains produits de nos recettes sont congelés afin de préserver leurs saveurs tout au long de l'année.

All aboard

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	10		60
Laurent Perrier Brut Millésimé 2008			82
Laurent Perrier La Cuvée Brut	13	36	59

APÉRITIFS

Pastis 51 2cL			6
Porto rouge Graham's Fine Tawny 6cL			7
Martini bianco ou rosso 6cL			7
Ricard 2cL			6
Campari 6cL			7

DRINKS

Kir with white Burgundy <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			6.5
Lillet Tonic 15cL			9.5
Amber St Raphaël 6cL			7.5

BEERS

Draft beers	25cl	50cl	
Heineken		5.5	9
Affligem blond		5.5	9

Bottled beers

Grimbergen amber - bitter & sweet 33cL			8
Hapkin blonde - rich with character 33cL			8.5
Desperados - tequila flavoured with notes of citrus 33cL			7.5
Ciney blonde - sweet & balanced 33cL			8
Lagunitas IPA - citrus & spicy notes 35.5cL			8.5
Heineken 0.0 - 33cL			5
Mort Subite Kriek - sweet taste of cherry 33cL			8.5
Grimbergen white - citrus & spicy notes 33cL			8

CIDER

Cider Bio "SASSY" de Normandie 33cL			6
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COCKTAILS

Mojito			11
Piña Colada			11
Caïpirinha			11
La vie en rose			11
Le Botanic <i>Sassy cider L'inimitable, Peach syrup, Apérol bitters, Mint tip</i>			11

MOCKTAILS

The fruity <i>Earl Grey Kusmi tea, Raspberry syrup, Cranberry juice, Grapefruit zest + Raspberry</i>			8
The Gourmand <i>Mango juice, Coconut Purée, Lime juice, Caramelised pineapple</i>			8

DRINK SIDE



WHITE WINE	15cl	37,5cl	75cl
Languedoc - Roussillon (bio)			29
<i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			
Sud-Ouest			25
<i>BIG (Born In Gascony) IGP Côtes de Gascogne 2018</i>			
Bourgogne	9	25	42
<i>J. Moreau et Fils AOP Chablis 2018</i>			
ROSE WINE	15cl		75cl
Provence	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2019</i>			
Vallée du Rhône			24
<i>Domaine La Champane AOP Lubéron 2019</i>			
RED WINE	15cl	37,5cl	75cl
Bordeaux		23	39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			
Languedoc - Roussillon (bio)			26
<i>La Livinière Sirius AOP Minervois 2018</i>			
Val de Loire	5,5	14	24
<i>Terroirs rabelaisiens AOP Chinon 2018</i>			
Beaujolais	8		30
<i>Château de Pierreux AOP Brouilly 2018</i>			

SEE YOU
ON ...



EAT

Have a good time
with greed

Prix service compris 15% (PR)

** 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.

Products from organic farming.

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



We are serious about sustainability! This card is printed on PEFC-certified paper.