

SALADS / COLD DISHES / STARTERS

SOUP OF FRESH VEGETABLES
5,00

BAKED FOIE GRAS WITH APPEL AND BAKED CHICORY
VG 16,00

SHRIMP CROQUETTES
MIXED SALAD
VG 12,00 – HG 18,00

CHEESE CROQUETTES
MIXED SALAD
VG 10,00 – HG 16,00

BAKED PRAWNS
MIXED SALAD
VG 16,00 – HG 21,00

HOME MARINATED SALMON
DILL SAUCE – BRIOCHE BREAD & SALAD WITH AVOCADO
VG 16,00 – HG 21,00

CARPACCIO OF BEEF
RUCOLA – SESAME OIL – CROQUETTE OF FOIE GRAS & PARMESAN
VG 17,00 – HG 22,00

BAKED CHICKEN STRIPS
MIXED SALAD
HG 16,00

FRIED FISH STRIPS
MIXED SALAD – FRESH TARTAR
HG 18,00

GOATS CHEESE IN BRIK DOUGH
MIXED SALAD AND QUINOA
HG 18,00

ALL SALADS AND COLD DISHES ARE SERVED WITH BREAD
SUPP. FRENCH FRIES : 2,50
VG : STARTER / HG : MAIN DISH

MEAT DISHES

STEW OF PORK CHEEKS
MIXED SALAD – FRENCH FRIES
20,00

STEAK
MIXED SALAD – FRENCH FRIES
(SUPP. SAUCE MUSHROOM – PEPPER– BEARNAISE – GARLIC BUTTER)
22,00

RIB-EYE
MIXED SALAD – FRENCH FRIES
(SUPP. SAUCE MUSHROOM – PEPPER– BEARNAISE – GARLIC BUTTER)
25,00

CÔTE à L'OS (2 persons)
MIXED SALAD – FRENCH FRIES
(SUPP. SAUCE MUSHROOM – PEPPER– BEARNAISE – GARLIC BUTTER)
48,00

FILLET OF BEEF
WARM VEGETABLES – BAKED FOIE GRAS – FRENCH FRIES – PORT SAUCE
32,00

BAKED RACK OF LAMB
WARM VEGETABLES – GRATIN PATATOS – LEMON/THYM SAUCE
34,00

ROLLADE OF CHICKEN AND SWEETBREADS
MUSHROOM RISOTTO – PEPPER SAUCE
28,00

SUPP. SAUCE : 2,00 P.P

ONE TABLE = ONE BILL

FISH DISHES

SMOKED SALMON (CLASSIC)
VG : 15,00 – HG : 20,00

STEW OF NORD SEA FISH
PUFF PASTRY CRUST – MASHED PATATOES
25,00

BAKED PRAWNS
CUBES OF VEGETABLES – PASTA – RED PESTO SAUCE
25,00

COD FILLET
CUBES OF VEGETABLES – MASHED PATATOES – RED PESTO SAUCE
28,00

DUO OF BAKED SCALLOPS AND PRAWNS
MUSHROOM MIX – MASHED PATATOES – TRUFFLE CREAM SAUCE
30,00

BAKED SOLE
À LA MEUNÉRE – MIXED SALAD – FRENCH FRIES
31,00

KIDS DISHES

SPAGHETTI BOLOGNAISE
8,00

STEAK
MIXED SALAD – FRENCH FRIES
10,00

FRIED FISH STRIPS
MIXED SALAD – FRENCH FRIES
12,00

DESSERTS

CRÉME BRÛLÉE

7,00

ICED COFFEE

7,00

HOMEMADE APPEL PIE

VANILLA ICE CREAM – WHIPPED CREAM

8,00

HOMEMADE CHOCOLATE MOUSSE

FRESH FRUIT

8,00

PAMPERING PLATE

8,00

HOMEMADE CHOCOLATE LAVE CAKE

VANILLA ICE CREAM

10,00

COUPE VANILLA

6,00

DAME BLANCHE

7,50

COUPE BRÉSILIENE

7,50

COUPE EGGNOG

7,50

COUPE STREWBERRY (SEASON)

8,50