

menu

Tue - Fri 12:00 - 1.30 pm
Tue - Sat 7:00 - 9:00 pm

to share	Kalamata green olives Smoked almonds	8
	Tin of Millésimées Sardines Joulin 2020	10
	Fines de Claire Oysters from Normandy No. 2 Nature (3 or 6 pieces)	9 - 16
starters	Pressed farmhouse chicken with foie gras and dried fruits, vegetable pickles	24
	Salmon gravlax Beetroot, farmhouse cream, lemon, and pink berries	20
	Warm leeks "à la flamande"	18
	Fricassee petits-gris snails from Wallonia Creamy celeriac with aged Parmesan, Lambic vinegar Saint-Odile	22
	Seared scallops Green lentils and Piedmont hazelnuts	24
main courses	Vol-au-Vent of Malines Cuckoo Chicken Sautéed baby potatoes	28
	Holstein entrecôte and pepper sauce Sautéed potatoes and mesclun salad	34
	Stuffed sole fillets with wild shrimp Light bisque, samphire, spinach and sautéed baby potatoes	32
	Spelt risotto, roasted butternut squash & sage 18-month Comté cream	26
	6-hour confit Limousin veal Apricots and almonds, carrots, pistachio pesto and sautéed baby potatoes	28
	Dame blanche Grand cru chocolate sauce	11
desserts	Rum Baba with Madagascar vanilla whipped cream, sugercane rum	11
	Candied Pineapple Hibiscus flower, lemon cream, avocado sorbet	11
	Dark Chocolate Terrine Extra virgin olive oil, fleur de sel and raspberry sorbet	11
	Cheese selection from "L'atelier des Fromages"	16

cocktails	Aperol Spritz	Aperol, organic prosecco DOC	11
	Negroni	Gin Bulldog, Campari, vermouth Del Professore	11
	Last Word	Gin Hendrick's, green Chartreuse, Maraschino, lime	13
	Horse Neck	Cognac, lemon, Ginger Ale	13
	Cosmopolitan	Vodka Sky, Cointreau, cranberry juice, lime	13
	Gin & tonic	Roku or Maré	8/9
		Botaniets 0%	7
		Tonic water Thomas Henry	3
	Virgin raspberry	Raspberry, pear, ginger beer, lemon	9
	Wild berries fizz	Hibiscus, mint, lemon, wild berry tonic	9
softs	Bru still water / sparkling water 50cl		4,5
	Fritz Cola, Cola zero		3
	Fritz limonade orange		3
	Thomas Henry ginger beer, tonic water		3
	Homemade lemonade		4
	Tomato juice		4
	Apple, pear, and raspberry juice		4
	Coco basil - coconut water, basil, lemon		5
beers	Draft Beers - Brussels Beer Project		
	Terra Pils 25cl		3
	Delta IPA 25cl		4
	Beer bottles		
	Mannenken Pils - Brasserie Lefebvre - blonde	5%	5
	Jungle Joy - Brussels Beer Project - mango & passion 5	5,9%	5
	Zinnebir - Brasserie de la senne - Pale Ale	5,8%	5
	Quintine Nature - Brasserie des légendes - blanche amère	5,9%	6
	Chimay Bleue - trappiste brune	9%	6
	Duvel - blonde	8,5%	6
Westmalle - trappiste triple blonde	9%	6	
Orval - trappiste ambrée	6,2%	6	
Pico Bello - Brussels Beer Project - IPA	0%	4	
wines & bubbles	Bubbles		
	Prosecco Veneto - Organic		8 / 40
	Pet Nat "Osez" Domaine des Sanzay Chenin - AOP Saumur		59
	Champagne Collet - Brut		13 / 75
	Champagne Charles Heidsieck - Brut		124
	Ruinart Blanc de blancs - Brut		155
	White		
	Domaine des Echardières Sauvignon Touraine		7
	"Pas vu, pas pris" Chardonnay Jeff Carel - Bio		8
	Rosé		
	Château Favori, Grenache & Syrah Provence - Bio		7
	Red		
	Primitivo Il Pumo San Marzano Italy		7
D de Duzac, Margaux, Bordeaux		8	