

to share	Whipped Ardennes goat cheese Broad beans, olives, pickled radish with Lambic Saint Odile vinegar	12
	Holstein beef tartare toast Sourdough bread, smoked herring roe	13
	Smoked trout rillettes Charcoal bread, lemon gel, fresh herbs	13
starters	Holstein beef carpaccio Pickled mustard, aged Brussels cheese, young shoots	24
	Sea bass marinated in green fennel Grapefruit, cucumber, sour cream, pink peppercorns	24
	Richelieu pâté en croûte Pickled seasonal vegetables	22
	Tomato and North Sea grey shrimps “Green Zebra” carpaccio, egg, tomato sorbet	26
	64°C perfect egg Pea mousseline, oyster mushrooms with smoked salt, herb crumble	22
main courses	Vol-au-Vent of Malines cuckoo and veal sweetbreads Poultry meatballs, mushrooms *	35
	Holstein entrecôte Kampot pepper sauce, mesclun *	38
	Pollock steamed in seaweed broth Ostendaise sauce, baby spinach shoots *	32
	Meatballs in tomato sauce Roasted beefsteak tomato, house-made purée	28
	Einkorn risotto Summer vegetables, pumpkin seed pesto	24
	* Choose a side for your dish Roasted baby potatoes <i>or</i> house-made purée	
desserts	Cheese Plate From our cheese board, selected by “L’atelier des Fromages”	13
	Dame blanche With single-origin chocolate sauce	13
	Belgian tiramisu Mascarpone, speculoos, arabica	11
	Strawberries marinated in eau de Villée Light cream, meringue shards	13
	Dark chocolate ganache Extra virgin olive oil, fleur de sel, raspberry sorbet	13

cocktails	Aperol spritz	Aperol, organic Prosecco DOC, sparkling water	11
	Campari Spritz	Campari, Prosecco DOC, sparkling water	11
	Negroni	Bulldog Gin, Campari, Del Professore vermouth	12
	Pomstar Martini	Gin Bulldog, vanilla, passion fruit	13
	Old Cuban	Appleton Rum, mint, lime, Champagne Collet a	13
	Cosmopolitan	Skyy Vodka, Cointreau, cranberry juice, lime	13
	Gin & tonic	Roku or Maré	8/9
		Copperhead 0°	7
		Thomas Henry Tonic Water	3,5
	Nogroni (0°)	Martini Vibrante, Opius Rubedo & Botaniets 0% Gin	11
softs	Wild berries fizz (0°)	Hibiscus, mint, lemon, wild berries tonic	11
	Bru still water / sparkling water 50cl		4,5
	Fritz Cola, Cola zero		3,5
	Fritz limonade orange		3,5
	Thomas Henry ginger beer, tonic water		3,5
	Homemade lemonade		4,5
	Tomato juice		5
	Apple, pear, and raspberry juice		5
	Coco basil - coconut water, basil, lemon		5
beers			
	Draft Beers - Brussels Beer Project		
	Terra Pils 25cl		3,2
	Delta IPA 25cl		4
	Beer bottles		
	Mannenken Pils - Brasserie Lefebvre - blond	5%	5
	Jungle Joy - Brussels Beer Project - mango & passion	5,9%	5
	Zinnebir - Brasserie de la senne - Pale Ale	5,8%	5
	Quintine Nature - Brasserie des légendes - white bitter	5,9%	6
wines & bubbles	Chimay Bleue - dark trappist	9%	7
	Duvel - blond	8,5%	6
	Westmalle - Trappist triple blond	9%	7
	Orval - Amber trappist	6,2%	7
	Pico Bello - Brussels Beer Project	0%	4,5
	Bubbles		
	Prosecco Veneto - Organic		8 / 40
	L'insoumise, Vin de Liège - Organic		9/ 45
	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 Dauzac, Margaux, Bordeaux		8
	Sinopia, Côtes Catalanes		8