MENU

FOR SHARING

Savoyard fondue, cold cuts, pickled onions, and gherkins ..... 25 €

Asian platter ..... 25 €
gyoza, fried dim sum, edamame, tempura prawns, sweet chili sauce

Italian-style ..... 25 €
arrosticini, meatballs, arancini, mozzarella croquettes, focaccia

Pizza to share ..... 15 €
(Thursday, Friday, and Saturday evenings)
mix of 4 cheeses and mushrooms/ham

Nachos and chili con carne, cheddar, jalapeno ..... 13 €

With friends ..... 22 €
chicken wings, calamari, mini shrimp croquettes, mini cheese croquettes, mozzarella croquettes

Portion of salami and cheese, with mustard ..... 9 €

Bitterballen with mustard ..... 12 €

. SERVED ALL DAY .

THE BEST CHOICE

Italian style **25 €**
arrosticini, polpettes, arancini, mozzarella croquette, focaccia

LIEGE SPECIALTIE

Liège meatball
Fries / salad
1 PIÈCE / 12 €
2 PIÈCES / 18 €

THE MUST-TRIES

Today's soup ..... 9 €

Vol-au-vent with fries and salad ..... 16 €

Cheese croquettes (2 pcs) ..... 18 €
Arugula / chili jam

Homemade oven-baked Bolognese lasagna ..... 18 €

Tartiflette with Reblochon cheese, bacon, potatoes ..... 16 €

The classic Club sandwich with fries and salad ..... 24 €

Cheese Croquettes (2 pcs) ..... 18 €
Arugula / Spanish Pepper Jam

THE CLASSIC

STEAK TARTARE "AMÉRICAIN" — 24 €
Fries / capers / pickles / salad / mayonnaise / Worcestershire sauce

An allergy / intolerance?
Report it to your waiter

BELGO CLASSIC

SHRIMP CROQUETTES • 23€
Shrimp croquettes (2 pieces), lemon, fried parsley, salad

THE MUST-TRIES

Spaghetti bolognese ..... 18 €

Penne with prawns, cream, oyster mushrooms, garlic, and parsley ..... 22 €

Signature Croque-Monsieur with Belgian ketchup ..... 17 €

Caesar Salad with chicken ..... 21 €

Mixed greens salad, poached pear and Roquefort, dried fruit crumble and Cajun-spiced poultry ..... 22 €

Mixed greens salad, roasted butternut, sesame prawns and toasted almonds ..... 23 €

BURGERS

The «W» ..... 26 €
Brioche bun, beef burger, bacon, homemade BBQ sauce, spicy pickle, fries, salad

Chicken ..... 23 €
Brioche bun, breaded chicken breast, gribiche sauce, fries, iceberg salad

Paella ..... 22 €
Seafood risotto croquettes, chorizo, tomato, iceberg lettuce, lemon and saffron mayonnaise

THE BISTRO CLASSICS

Duck confit Parmentier with apricot, white wine, and rich jus ..... 28 €

Aged ribeye steak, marrow bone stuffed with wild mushrooms, braised chicory ..... 39 €

Meunière sole, butter, parsley, lemon, steamed potatoes and mixed vegetables ..... 49 €

Beef fillet on a hot stone, fries, salad and our 3 homemade sauces ..... 38 €

Sous-vide cooked salmon, mirepoix vegetables, watercress and Avruga caviar mascarpone cream ..... 26 €

VÉGÉTARIEN

Wok: Rice, vegetables, teriyaki sauce, fried onions ..... 16 €

Medley of root vegetables, sweet potatoes, and puffed spelt ..... 17 €

Risotto with wild mushrooms and truffle foam ..... 19 €

THE GLOBE-TROTTERS

Duck consommé with ginger and lemongrass, shrimp ravioli and turnip brunoise ..... 32 €

Chili con carne quesadillas, cheddar, and jalapenos ..... 19 €

Slow-cooked lamb shank with apricots and almonds, coriander «like a tajine» and bulgur ..... 29 €

Create your own wok ..... 23 €
1. Choose between rice or noodles
2. Choose beef, salmon or chicken

WILD SUGGESTIE

Wild boar stew, almond apple, mushrooms ..... 26 €

Roasted venison fillet, ginger carrot mousseline, wild mushrooms, potato gratin, «grand veneur» sauce ..... 34 €

Rossini-style wild pigeon fillet, seared foie gras, broccoli puree, caramelized garlic petals and truffle jus ..... 31 €

DESSERTS

Pumpkin and speculoos cheesecake ..... 13 €

«Tatin» style turned brick pastry, caramel ice cream ..... 13 €

Pancakes ..... 13 €
Brown sugar / Sugar / Whipped cream / Chocolate / Caramel apple with butter

Chocolate dome, Baileys heart and caramelized rice crispies ..... 13 €

Brioche French toast, custard sauce and almond milk ice cream ..... 13 €

Chocolate fondant, cep mushroom caramel, vanilla ice cream and cocoa tuile ..... 13 €

The classic crème brûlée ..... 13 €

Dame blanche / Dame noire ..... 13 €

Cosmopolitan Sundae ..... 14 €
Cranberry Sorbet, Lemon Zest, Cointreau and Vodka

Artisanal cheeses from our regions ..... 13 €

To share ..... 25 €
XXL waffle, walnut ice cream, butter caramel, brownie bits

Irish coffee - Italian coffee French coffee ..... 13 €

MENU

TASTING MENU

3 courses at 49€
5 services at 60€
(cold starter, hot starter,
sorbet, main course and dessert)

KIDS MENU • 20€

1 aperitif without alcohol
+ 1 dish of your choice
Burger patty / fries / compote / salad
or mini meatballs / Tomato / fries / salad
or spaghetti bolognaise
+ 1 Ice cream vanilla or chocolate

Do you want information about the presence of allergens in our products? Our manager will gladly inform you!
We draw your attention to the fact that the compositionof the products may vary.

COLD STARTERS

Foie gras terrine, brioche bread, pink peppercorn onion confit ..... 26 €

Gravlax marinated salmon, young sprouts and root vegetable pickles ..... 19 €

Wild boar ham, gingerbread crouton, mostarda and young sprouts ..... 24 €

Cod petals and greens, passion fruits vinaigrette and raw cabbage ..... 21 €

HOT STARTERS

Crispy sweetbread, cep mushroom mashed potatoes, rich veal jus ..... 26 €

Scallops, confit pork belly, truffle oil potato foam ..... 28 €

Parsnip risotto, crispy duckand almond-scented foam ..... 19 €

Duck consommé with ginger and lemongrass, shrimp ravioli and turnip brunoise ..... 22 €

Perfectly cooked egg, foie gras cream, country bread toast, mushrooms ..... 14 €

1/2 LOBSTER

(8€ menu)

Half lobster ravioli, bisque and young vegetables ..... 42 €

Cassoulet-style half lobster, borlotti beans, small vegetables, and bisque sauce ..... 42 €

Grilled half lobster with garlic butter, root vegetable fricassee (carrot, parsnip, rutabaga), sweet potatoes ..... 42 €

MAIN DISHES / FISH

Sole meunière, butter, parsley, lemon, boiled potatoes, and assorted vegetables ... 49 €
supplement menu +14 €

Slow-cooked salmon, confit Jerusalem artichoke mirepoix, Saint-Vincent sauce with mussel jus ... 26 €

Grilled Turbot steak, mashed potatoes, ceps mushrooms, hollandaise sauce and fried capers ... 39 €
supplement menu +6 €

Seared prawns and scallops, confit bell peppers, saffron linguine ... 35 €

MAIN DISHES / MEAT

Stone-grilled: beef tenderloin with 3 homemade sauces salad, and fries ... 38 €
supplement menu +5 €

Aged ribeye, bone marrow stuffed with wild mushrooms, braised endive ... 39 €
supplement menu +6 €

Confit lamb shank with apricots and almonds, coriander, tajine-style, bulgur ... 29 €

Duck confit Parmentier with apricot, white wine, and robust jus ... 28 €

WILD SUGGESTIE

Wild boar stew, almond potato, mushrooms ... 26 €

Roasted venison fillet, ginger-infused carrot mousseline, wild mushrooms, potato gratin and «grand veneur» sauce ... 34 €

Rossini-style wild pigeon fillet, pan-seared foie gras, broccoli puree, caramelized garlic petals and truffle jus ... 31 €

DESSERTS

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