MENU

FOR SHARING

Arrosticini (10 pieces) ..... 14 €

Oysters n°3 (6 or 12 pieces), country bread,
and shallot wine vinegar ..... 15 € • 28 €

Camembert Isigny, large slice of bread,
and a bit of Liège syrup ..... 16 €

Salami and cheese portion, mustard ..... 9 €

Nachos and salsa, cheddar, jalapeno ..... 14 €

Bitterballen & mustard (8 pieces) ..... 12 €

THE BEST CHOICES :

Asian platter ..... 25 €
Gyoza, samosa, spring roll, yakitori, tempura shrimp,
sweet and sour sauce

Friends' platter ..... 22 €
Chicken wings, calamari, mini shrimp croquettes, mini cheese
croquettes, mozzarella croquettes

Italian platter ..... 23 €
Foccacia, herb-infused prosciutto, pecorino, coppa, olives, grissini.

• SERVED ALL DAY •

LIEGE SPECIALTIE

Liège meatball — 1 PIECE / 14 €
Fries / salad / Liège syrup / raisins — 2 PIECES / 18 €

THE MUST-TRIES

Today's soup ..... 9 €

The classic Club sandwich, fries ..... 24 €
White bread, lettuce, mayonnaise, roasted chicken, tomatoes, bacon, fried egg, fries

Bouchée à la Reine, fries, salad ..... 17 €

Croque-monsieur /madame ..... 17 €
Salad, ketchup, and mayonnaise

Shrimp croquettes ..... 23 €
Shrimp croquettes (2 pieces),lemon, fried parsley, salad

The «crispy ham hocks» with old-fashioned mustard sauce, salad, and fries ..... 24 €

Steak tartare "Américain" ..... 24 €
Fries / capers / pickles / salad / mayonnaise / Worcestershire sauce

Beef fillet on a hot stone, fries, hot vegetables, three homemade sauces ..... 38 €

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

An allergy / intolerance?
Report it to your waiter

SALADS

Shrimp salad: mixed greens, avocado, citrus, coriander, chili, olive oil ..... 23 €

Caesar salad: chicken, anchovies, parmesan, egg, croutons ..... 21 €

Warm goat cheese salad: mixed greens, bacon bits, dried fruit crumble, honey dressing ..... 19 €

BURGERS

The «W» ..... 26 €
Pain buns, beef burger, crispy coppa, caramelized endive, Wohrmann beer sauce, fries, salad

Chicken ..... 23 €
Bun, breaded chicken cutlet, lettuce, tomato, mustard sauce, fries

THE GOOD CHOICE

THE BISTRO CLASSICS

Pluma, chorizo-scented risotto, and grilled parsnip ..... 32 €

Turbot on the bone, mashed potatoes,
cep mushrooms, and Saint-Vincent sauce ..... 42 €

Salmon, butternut, kale, risotto, and herb béarnaise ..... 28 €

VÉGÉTARIEN

Vegetarian meatballs by beyond with tomato,
mashed potatoes, and seasonal vegetables ..... 18 €

Eggplant rolled pasta with parmesan and cream ..... 16 €

Vegetarian burger ..... 20 €
Bun, plant-based patty, avocado, lettuce, tomato,
mango sauce, and fries

PÂTES

Homemade oven-baked lasagna bolognese ..... 19 €

Spaghetti bolognese ..... 18 €

Linguine with clams, parsley, garlic, and white wine ..... 24 €

Penne with shrimp, butternut, parsley, and pine nuts ..... 22 €

LUNCH MENU

29 €

2 courses

Monday to
Friday from
12 pm
to 2 pm

DESSERTS

Brown sugar and dark beer tartlet, grapefruit sorbet ..... 13 €

French toast, vanilla ice cream, and whipped cream ..... 12 €

Profiterole with vanilla ice cream
and hot chocolate sauce ..... 12 €

Chocolate fondant, custard, and whipped cream ..... 13 €

Dame blanche/noire: vanilla/chocolate ice cream,
whipped cream, hot chocolate sauce ..... 12 €

Trilogy of crème brûlée: Bourbon vanilla,
coconut, lavender ..... 12 €

Limoncello cup: Lemon sorbet, zest, limoncello ..... 12 €

Cheeses from our regions ..... 14 €

Irish gourmand ..... 20 €
Mini crème brûlée, bitter chocolate brownies, profiteroles

Café gourmand ..... 14 €
Mini crème brûlée, bitter chocolate brownies, profiteroles

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
Chicken escalope / 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 €

Smoked duck, vegetable freshness,
and passion fruit vinaigrette ..... 18 €

Maison Mathonet's organic trout tartare,
beetroot medley, and vegetable pickles ..... 22 €

HOT STARTERS

Crispy sweetbreads, cep mushroom mashed potatoes,
rich veal jus ..... 22 €

Scallops, confit pork belly, potato foam with truffle oil ..... 26 €

Parsnip risotto, crispy suckling pig, almond-scented foam ..... 17 €

Bourbon-infused shrimp casserole, tomato fondue,
and parsley seasoning ..... 17 €

1/2 LOBSTER

(8€ menu)

Half lobster, linguine, tomato brunoise, basil,
and pine nuts ..... 36 €

Half lobster stuffed with Armoricaine sauce,
risotto, and small vegetables ..... 38 €

MAIN DISHES / FISH

Cod fillet, julienne of carrots and leeks, mousseline, shrimp bisque, and tarragon ..... 28 €

Turbot on the bone, mashed potatoes, porcini mushrooms, and Saint-Vincent sauce ..... 42 €

supplement menu 10€

Salmon béarnaise, root vegetables with caraway seeds, and mashed potatoes ..... 26 €

The classic sole Meunière deglazed with lemon, seasonal vegetables, and herb-coated new potatoes ..... 49 €

supplement menu 15€

MAIN DISHES / MEAT

Rib steak, béarnaise sauce, fries, and hot vegetables all-in, ± 1.2kg ..... 98 €

/ not included in the menu

Beef fillet, baby potatoes, endives, caramelized young carrots, and sauce of your choice: pepper, mushroom, béarnaise ..... 38 €

supplement menu 5€

Pluma (pork cut), chorizo-scented risotto, and grilled parsnips ..... 32 €

Crispy duck breast with satay spices, braised endive, carrots, baby potatoes, and truffle sauce ..... 28 €

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