

For sharingBoulet cold with mustard sauce11€Tempura cauliflower with cumin seeds and sumac,
lime and coriander yogurt 13€Three-way hummus 13€Three-way hummus 12€Basil, natural, and red with piquillo pepper14€Nachos and salsa, cheddar, jalapeno 14€Bitterballen & mustard (8 pieces)12€

The «Best» choices :

USA platter Caramelized ribs, onion rings, breaded chicken drumsticks, gril corn, homemade paprika potatoes and barbecue sauce	24€ lled
Asian platter	25€
Gyoza, samosa, spring roll, yakitori, tempura shrimp, sweet and sour sauce, edamame	
Friends' platter	22€
Chicken wings, calamari, mini shrimp croquettes, mini cheese croquettes, mozzarella croquettes	
.SERVED	
. 120	

Liege specialtie

Liège meatball Fries / salad / Liège syrup / raisins 1 piEce /14 € 2 piEces /18 €

The must-tries

Today's soup 🗞	9€
The classic Club sandwich, fries White bread, lettuce, mayonnaise, roasted chicken, tomatoe fried egg, fries	
Spare ribs of pork, confit and caramelized, honey and thyme sauce, Corn, bell pepper and paprika potatoes	29€
Steak tartare "Américain" Fries / capers / pickles / salad / mayonnaise / Worcestershire sauce	24€
Croque-monsieur or madame Salad, ketchup	
Shrimp croquettes Shrimp croquettes (2 pieces),lemon, fried parsley, salad	23€
Beef ribeye steak (300g), fries, salad, béarnaise sauce	
Mixed grill Veal, beef, duck, salad, potatoes, 3 sauces	33€
Beef fillet on hot stone, fries, salad, three homemade sauces	
Create your wok 1. Choose between rice or noodles 2. Choose beef, salmon, or chicken	23€

An allergy / intolerance? Report it to your waiter

Salads Donburi: jasmine rice, guacamole, tomato, cucumber, bell peppers, chickpea puree, mixed greens 🛛 22€ Lolo rouge: large croutons, guacamole, chicken thigh, lemon and chimichurri spices 23€ Caesar salad: chicken, anchovies, parmesan, egg, croutons 21€



The «W»	26€
Brioche bun, beef burger, mustard, ketchup, crispy lettuce, p fried onion, and tomato	pickles,
Chicken	23€
Bun, breaded chicken cutlet, lettuce, tomato, mustard sauce, fries	
SSS The good choice !	

Asperges

Fricassée of green asparagus and peas, salmon fillet cooked on one side, red onion purée with aged balsamic vinegar	28€
À la flamande asparagus 🛛	23€
Asparagus velouté, guanciale, perfect egg and toasted spelt	14€
Asparagus salad, orange, coriander, pomegranate, broken brick leaf 🛛	22€
Grilled asparagus, Ganda ham, balsamic rocket and Parmesan	22€

——— The bistro classics –	
Lamb ribs in a thyme crust, garlic and savory broad beans, mashed potatoes, and rich jus with sun-dried tomatoes	26€
House-smoked salmon on a caramelized hallot tartlet, sherry sauce, and beet sprouts	25€
Stuffed monkfish medallion, saffron sauce, and young thyme vegetables	32€
Rockfish soup, saffron rouille, and garlic-rubbed croutons	16€

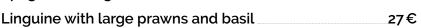
——— Vegetarian ——	
Vegette titte	
Miso soup, wakame seaweed, tofu, noodles 🛛	13€
Eggplant rolled pasta with parmesan and cream 🚳	
Vegetarian burger 🛛	20€
Bun, veggie burger, avocado, salad, tomato, mango sauce, fri	es

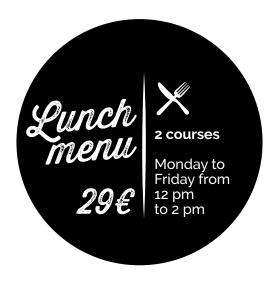
19€

20€

18€









MENU

LASLING 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

Fried egg with Madras curry, white asparagus cream, green asparagus shavings in salad and lemon foam Ø	18€
Carpaccio of gambero rosso, barigoule mousseline, artichoke and shellfish salad	25€
Thinly sliced raw veal, sun-dried tomatoes, Parmesan, rocket/arugula, and cream infused with mushrooms	20€
Marinated salmon gravlax, mixed greens and root pickles, toast	

HOt Starters

Asparagus velouté, guanciale, perfect egg and toasted spelt	
Squid ink risotto, creamy pea sauce, squid with olive oil and Espelette chili	17€
Roasted pigeon fillet with savory, garlic black beans and cider vinegar sliced jus	22€
Scallops, confit pork belly, potato foam with truffle oil	26€
Shrimp casserole with bourbon, tomato fondue and persillade	17€

LOBSter

(sup. menu +8€ ou + 16€)

Lobster, linguine, diced tomatoes, basil and pine nuts	_½:38€•entier:60€
Lobster in Armoricaine sauce with risotto and mixed vegetables	¹ ⁄2:38€•entier:60€

L'ENTRE DEUX

Limoncello cup: lemon sorbet, zest, limoncello	12€
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MAIN DISHES / FISH

Smoked salmon (house-smoked) on a shallot confit tartlet, sherry sauce, beet sprouts	25€
Stuffed monkfish medallion, saffron sauce and young thyme vegetables	32€
Cod loin, julienne of carrots and leeks, mousseline, shrimp bisque and tarragon	28€
The classic Sole Meunière deglazed with lemon, seasonal vegetables and herb-roasted baby potatoes supplement me	

MAIN DISHES / MEAL

Braised veal chop, basil mousseline, marbled potatoes and vegetables	33€
«Waterzooi» of green vegetables with truffle and Malines cuckoo	32€
Beef fillet on hot stone, fries, mixed greens salad and its three homemade sauces	
(pepper, mushroom, béarnaise)	38€
supplement n	1enu 5€

Lamb chops in thyme crust, garlic and savory broad beans, mashed potatoes and rich jus with sun-dried tomatoes _____ 32€

Деллекtл	
alessews	
Creamy strawberry and lime with caramelized puff pastry	13€
Fresh fruit cup, vanilla ice cream, Franchimont flower with basil	12€
The famous homemade crème brûlée	10€
Caramelized apple Tatin, vanilla ice cream and Calvados syrup	12€
Chocolate fondant, custard, and whipped cream	13€
Dame blanche/noire: vanilla/chocolate ice cream, whipped cream, hot chocolate sauce	12€
Limoncello cup: Lemon sorbet, zest, limoncello	12€
Cheeses from our regions	14€
Irish gourmand Mini crème brûlée, bitter chocolate brownies, profiteroles	20€
Café gourmand Mini crème brûlée, bitter chocolate brownies, profiteroles	14€
Irish coffee - Italian coffee French coffee	13€

