

MENU

FOR SHARING


Nachos 	12 €
<i>Cheddar sauce / salsa / jalapeño / guacamole</i>	
Pizza Marguerita 	10 €
<i>(Thursday, Friday and Saturday evenings only)</i>	
Pizza Chorizo	13 €
<i>(Thursday, Friday and Saturday evenings only)</i>	
Salami and cheese	8 €
<i>Mustard / gherkins / onions</i>	
Italian charcuterie platter	21 €
<i>Parma ham / mortadella / coppa / spianata / taralli / grissini</i>	
Asian platter	21 €
<i>Loempias / nems / gyoza / crispy chicken / shrimp tempura</i>	

• SERVED ALL DAY •

THE BEST CHOICE

Platter **20 €**
for sharing with friends
Bitterballen / wings / fried squid / crispy chicken / spicy feta croquettes

SIGNATURE DISHES

Soup of the day 	9 €
<i>Bread / butter</i>	
Club sandwich	20 €
<i>Sandwich bread / chicken / egg / bacon / salad / tomato / mayonnaise</i>	
Toast 	15 €
<i>Farmhouse bread / avocado / poached egg / watercress / coriander</i>	
Vol-au-vent	17 €
<i>Puff pastry / chicken / mushrooms / cream / fries / salad</i>	
Ham hock	23 €
<i>Mashed potato puree / mustard / cooked vegetables</i>	
Lasagne	21 €
<i>Beef / oyster mushrooms / spinach / béchamel / Gruyère</i>	
Spaghetti	17 €
<i>Bolognese / olive oil / Parmesan</i>	
Tagliatelle carbonara	18 €
<i>Guanciale / pecorino / egg</i>	

LIEGE SPECIALTIE

Liège meatball **18 €**
Fries / salad / sirop de Liège / raisins

An allergy/intolerance?
Report it to your server

BELGO CLASSIC

BELGIAN STYLE STEAK TARTARE

21 €
Fries / capers / gherkin /
salad / mayonnaise /
salad cream / mayonnaise /
sauce anglaise

THE UNAVOIDABLE

Croque-monsieur or madame 15 €

Toasted white bread / ham on the bone /
aged Gouda (fried egg)

Prawn croquette (2 pieces) 18 €

Lemon / fried parsley / salad

Chicken Caesar salad 18 €

Romaine lettuce / egg / Parmesan /
croutons / anchovies

Perigord salad 21 €

Foie gras / truffle / mesclun / walnuts /
raspberry vinegar

BURGERS

The W

23 €

Brioche bread / beef
steak / tomato / salad
/ bacon / spicy sweet
sauce / caramelised
onion / cheddar

Le chicken

21 €

Brioche bread /
breaded chicken /
salad / tarragon sauce
/ tomato / egg

"BISTRONOMIC" DISHES

Hanger steak 26 €

Shallots / potato gratin / endives /
red wine sauce

Beef rib steak with 3 sauces 34 €

Baby potatoes / leeks / broccoli

Sole 44 €

Mashed potato puree / spinach /
chanterelle mushrooms / mustard sauce

Fillet of salmon 25 €

Teriyaki / scallions / carrots / broccoli / rice

Sea bream 27 €

Sweet potatoes / spinach / salsify /
white wine sauce

CUIT SUR PIERRE / GEBAKKEN OP STEEN

Beef fillet
34 €

Sweet potato fries / salads / 3 sauces

THE GLOBETROTTERS

Prawn Masala 22 €

Jasmine rice / yellow curry / garlic /
coriander / soya / sweet chilli pepper

Boa tempura 20 €

Coleslaw / tempura shrimp / coriander /
cucumber / papaya / dill sauce

Kefta 23 €

Lamb / tzatziki / salad / Greek pastry

CREATE YOUR OWN STIR FRY

20 €

> Rice or udon noodles.
> Beef, salmon or chicken

Sesame / soya / peanuts / fried onions /
ginger / garlic / scallions / coriander / egg

GAME RECOMMENDATIONS

Young wild boar stew 26 €

Mushrooms / amandine potatoes / carrots

Venison fillet 32 €

*Celery mousseline / endives / chanterelle
mushrooms / Port-wine sauce*

Pheasant breast 27 €

*Brussels sprouts / salsify / apple /
cranberries / Darphin potatoes*



MENU

DESSERTS

Crème brûlée 10 €

Vanilla / cane sugar

Dame blanche 10 €

Vanilla / chocolate / whipped cream

Apple beignets 10 €

Sugar / apples / salted caramel

Crêpes 10 €

(Sugar, chocolate, Chantilly)

Selection of aged cheeses
from our regions 13 €

Cramique bread / sirop de Liège / dried fruit

Irish coffee - Italian coffee
French coffee 10,50 €

MIAM MIAM

Roast pineapple **10 €**
*Coriander / lemon sorbet /
crumble*

Chocolate 10 €
mousse

Peanut M&Ms / Chantilly

TASTING MENU

3 courses at €41

5 services at €49.50

(cold starter, hot starter,
sorbet, main course and dessert)

KIDS MENU • 15€

1 aperitif without alcohol
+ 1 dish of your choice
+ 1 Ice cream vanilla or chocolate


• **Minced beef**
Fries / compote / salad
• **Mini meatballs**
Tomato sauce or Liège sauce
Fries / salad

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 composition of
the products may vary.

COLD STARTERS

Scallop carpaccio	19 €
<i>Verbena / cabbage / truffle / sourdough bread</i>	
Tataki salmon	16 €
<i>Kimchi / ponzu / puffed rice</i>	

HOT STARTERS

Jerusalem artichoke velouté 	13 €
<i>Pistachios / hazelnut oil / parsley</i>	
King prawns	18 €
<i>Tagliatelle / garlic / herbs</i>	
Œuf parfait	15 €
<i>Mushrooms / speck / coulis of foie gras</i>	

MAIN DISHES

Hanger steak	26 €
<i>Shallots / potato gratin / endives / red wine sauce</i>	
Beef rib steak with 3 sauces	34 €
<i>Baby potatoes / leek / broccoli</i>	
Beef fillet (stone-cooked)	34 €
<i>Sweet potato fries / salads / 3 sauces</i>	
Sole	44 €
<i>Mashed potato puree / spinach / chanterelle mushrooms / mustard sauce</i> • supplement menu : 12€	
Fillet of salmon	25 €
<i>Teriyaki / scallions / carrots / broccoli</i>	
Sea bream	27 €
<i>Sweet potatoes / spinach / salsify / white wine sauce</i>	

1/2 LOBSTER

(5€ menu)

Grilled lobster	37 €
<i>Linguine / tarragon / butter / cooked vegetables</i>	
Poached	37 €
<i>Spinach / bacon / potatoes with oregano seasoning / bisque</i>	
Sautéé	37 €
<i>Morel mushrooms / vin jaune / broccoli / farm butter / Pont-Neuf potatoes</i>	

GAME RECOMMENDATIONS

Young wild boar stew	26 €
<i>Mushrooms / amandine potatoes / carrots</i>	
Venison fillet	32 €
<i>Celery mousseline / endives / chanterelle mushrooms / Port-wine sauce</i>	
Pheasant breast	27 €
<i>Brussels sprouts / salsify / apple / cranberries / Darphin potatoes</i>	

DESSERTS

Crème brûlée	10 €
<i>Vanilla / cane sugar</i>	
Roast pineapple	10 €
<i>Coriander / lemon sorbet / crumble</i>	
Chocolate mousse	10 €
<i>Peanut M&Ms / Chantilly</i>	
Dame blanche	10 €
<i>Vanilla / chocolate / whipped cream</i>	
Apple beignets	10 €
<i>Sugar / apples / salted caramel</i>	
Crêpes	10 €
<i>(Sugar, chocolate, Chantilly)</i>	
Cinnamon spiced pear	10 €
<i>Pain d'épices / almond milk ice cream</i>	
Frozen soufflé	10 €
<i>Elixir de Spa / forest fruits / crème anglaise</i>	
Selection of aged cheeses from our regions	13 €
<i>Cramique bread / sirop de Liège / dried fruit</i>	
Irish coffee - Italian coffee	
French coffee	10,50 €