

# MENU

## FOR SHARING

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

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

Bao 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

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

## HOT STARTERS

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

## MAIN DISHES

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

## 1/2 LOBSTER

(5€ menu)

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

## GAME RECOMMENDATIONS

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

## DESSERTS

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



## VEGETARIAN

<b>Wok</b> .....	<b>18 €</b>
<i>Rice noodles / vegetables / teriyaki / fried onions</i>	
<b>Toast</b> .....	<b>15 €</b>
<i>Avocado / watercress / ricotta / basil</i>	
<b>Salad</b> .....	<b>16 €</b>
<i>Papaya / cucumber / carrots / soya / mesclun</i>	
<b>Bouchée</b> .....	<b>17 €</b>
<i>Mushroom / parsley / garlic / rice</i>	
<b>Cream soup</b> .....	<b>12 €</b>
<i>Chicory / Philadelphia / parsley</i>	
<b>Bowls</b> .....	<b>17 €</b>
<i>Rice / mango / cucumber / carrots / avocado / basil / soy</i>	