

MENU

FOR SHARING

Nachos 	12 €
<i>Cheddar sauce / salsa / jalapenos / guacamole</i>	
Pizza Marguerita 	10 €
<i>(Thursday, Friday and Saturday evenings only)</i>	
Pizza Chorizo	14 €
<i>(Thursday, Friday and Saturday evenings only)</i>	
Salami and cheese	9 €
<i>Mustard / pickles / onions</i>	
Fine Italian charcuterie board	23 €
<i>Parma ham / mortadella / coppa / spianata / taralli / grissini</i>	
Asian board	22 €
<i>Loempias / spring rolls / gyozas / crispy chicken / scampi tempura</i>	
South American board	24 €
<i>Jalapeños / taquitos / onion rings / tacos / salsa / guacamole</i>	

• SERVED ALL DAY •

THE BEST CHOICE

Platter **22 €**
for sharing with friends

Bitterballen / wings / fried calamari / crunchy chicken / spicy feta croquettes

SIGNATURE DISHES

Soup of the day 	9 €
<i>Bread / butter</i>	
Club sandwich	21 €
<i>Sandwich bread / chicken / egg / bacon / salad / tomato / mayonnaise</i>	
Toast	19 €
<i>Farmhouse bread / avocado / grey shrimps / wasabi mayonnaise</i>	
Bouchée à la reine	19 €
<i>Vol-au-vent case / chicken / mushrooms / cream / fries / salad</i>	
Veal cheek with speculoos	27 €
<i>Potatoes / carrots / broccoli</i>	
Spaghetti bolognese	17 €
<i>Olive oil / parmesan</i>	
Tagliatelle bresaola	20 €
<i>Sardinian pecorino / sage</i>	
Penne scampi	20 €
<i>Courgette / mascarpone / basil</i>	

LIEGE SPECIALTIE

Liège meatball **18 €**
Fries / salad

An allergy / intolerance?
Report it to your waiter

THE CLASSIC

STEAK TARTARE "AMÉRICAIN"

Fries / capers / pickles / salad /
mayonnaise / Worcestershire sauce

22 €

THE UNAVOIDABLE

Croque-monsieur or madame 16 €

Toasted white bread / ham on the bone / mature
gouda (fried egg)

Prawn croquettes (2 pieces) 21 €

Lemon / fried parsley / salad

Cheese croquettes (2 pièces) 🌱 18 €

Sweet and sour pickles / sirop de Liège / salad

Chicken Caesar salad 19 €

Romaine lettuce / egg / parmesan / croûtons /
anchovies / dressing

Scampi salad 20 €

Mesclun greens / sesame oil / turnip /
apple / dill / lime

Caramelised beef salad 21 €

Mesclun greens / fried onions /
peanuts / Thai basil / noodles

BURGERS

The «W» 25 €

Brioche bread / beef steak / tomato / salad /
bacon / smoked BBQ sauce / caramelised onions
/ cheddar / relish / fries

Chicken 21 €

Brioche bread / breaded chicken / salad /
CBD sauce / tomato / egg / fries

Végé 🌱 20 €

Brioche bread / vegetarian steak / tomato /
salad / aubergine / red onion / salsa / fries

THE BISTRO CLASSICS

Onglet steak 28 €

Shallots / potato gratin / chicory /
red wine sauce

Entrecôte Uruguay / 300gr 36 €

Grenailles potatoes / leeks / broccoli
/ béarnaise with 7 herbs

Sole 46 €

Mashed potatoes / tian / basil and tomato oil

Salmon 27 €

New potatoes / courgettes / béarnaise
with 7 herbs

Cod fillet 29 €

Mashed potatoes / dill / carrots /
Riesling sauce

ON COOKING STONE

Beef fillet
34 €

Sweet potato fries / salad / 3 sauces

THE GLOBETROTTERS

Chicken curry 20 €

Sweet potatoes / yellow curry / garlic /
coriander / soy / chilli

Pita 22 €

Lamb kofta / tzatziki / pickled cabbage

Wok scampi 22 €

Rice noodles / hoisin / vegetables /
sesame seeds



VEGETARIAN

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

DESSERTS

Crème brûlée	11 €
<i>Vanilla / cane sugar</i>	
Dame blanche ice cream	11 €
<i>Vanilla / chocolate / whipped cream</i>	
Crêpes	11 €
<i>(Sugar, chocolate, Chantilly)</i>	
Chocolate brownies	11 €
<i>Baileys/whipped cream/pecans</i>	
Selection of aged cheeses from our regions	14 €
<i>Cramique bread / sirop de Liège / dried fruit</i>	
Irish coffee - Italian coffee	
French coffee	10,50 €

MIAM MIAM

Roasted mango (cold) 13 €
Caramel foam/Espelette pepper/crumble

Molten chocolate cake 13 €
homemade
Custard/vanilla ice cream



MENU

TASTING MENU

3 courses at €47

5 services at €58

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

KIDS MENU • 16€

1 aperitif without alcohol

+ 1 dish of your choice

Burger patty / fries / compote / salad
Or Mini meatballs / Tomato or Liège
sauce / fries / salad

+ 1 Ice cream vanilla or chocolate

COLD STARTERS

Foie gras 24 €

Pain d'épices / grape compote / dried fruits

+ suppl. menu 3€

Bream tartare 18 €

Kimchi / tarragon / lime / pomegranate

Avocado and shrimp 21 €

Bread chips / tomato / Granny Smith

Beef carpaccio 16 €

Cream of parmesan / chimichurri / tomato confit

HOT STARTERS

Breaded sweetbreads 23 €

Barolo caramel / umami leek / almonds

+ suppl. menu 3€

Scallops 19 €

Cabbage / white wine and vanilla sauce

Prawns 20 €

Sweet pepper / garlic / vegetable pappardelle

Gnocchi 14 €

Coppa / basilic / tomato

1/2 LOBSTER

(8€ menu)

Grilled 39 €

*Tagliatelle / basil and tomato oil /
cooked vegetables*

Poached 39 €

Coconut milk / ginger / coriander / jasmine rice

Pan-fried 39 €

*Courgette / aubergine / tomatoes / basil /
grenaille potatoes*

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.

MAIN DISHES

Veal chop	32 €
<i>Shallots / potato gratin / chicory / choron sauce</i>	
Entrecôte Uruguay / 300gr	36 €
<i>Grenaille potatoes / leek / broccoli / bearnaise with 7 herbs</i>	
	<i>+ suppl. menu 5€</i>
Roasted guinea fowl	26 €
<i>Hazelnuts / pan-fried oyster mushrooms / spring onions / tarragon jus</i>	
Secreto ibérico	28 €
<i>Courgettes and tomatoes / rosemary grenaille / pepper caramel</i>	
Onglet steak	28 €
<i>Shallots / potato gratin / chicory / red wine sauce</i>	
Sole	46 €
<i>Mashed potatoes / dill / tian / basil and tomato oil</i>	
	<i>+ suppl. menu 12€</i>
Salmon	27 €
<i>New potatoes / courgettes / béarnaise with 7 herbs</i>	
Cod fillet	29 €
<i>Potato mousseline / dill / carrots / Riesling sauce</i>	
Sea bass fillet	26 €
<i>Tian of vegetables / candied potato / rocket coulis</i>	

DESSERTS

Crème brûlée	11 €
<i>Vanilla / cane sugar</i>	
Roasted mango (cold)	13 €
<i>Caramel foam / Espelette pepper / crumble</i>	
Dame blanche	11 €
<i>Vanille / chocolat / chantilly</i>	
Chocolate brownies	11 €
<i>Baileys / whipped cream / pecans</i>	
Lychee Dome	11 €
<i>Almond / rose biscuit / custard</i>	
Molten chocolate cake homemade	13 €
<i>Custard / vanilla ice cream</i>	
Crêpes	11 €
<i>(Sugar, chocolate, Chantilly)</i>	
Selection of aged cheeses from our regions	14 €
<i>Cramique bread / sirop de Liège / dried fruit</i>	
Irish coffee - Italian coffee	
French coffee	10,50 €