




To share

Gratinated Nachos <i>Jalapenos / cheddar sauc / Chili</i>	14€
Italian aperitif platter <i>Cold cuts / Cheese / Grilled vegetables Tapenades / Grissini</i>	28€
Toast smoked salmon <i>Shallots / Chives / Lemon / Sour cream</i>	19€
Mixed aperitif platter <i>Bitterballen / Shrimp croquette / Wings Loempia / Truffle crisps</i>	21€

Light meals

 Soup of the day, bread and butter	7€
Toast Cannibal <i>Beef tartare / Onions / Pickles</i>	17€
Old school <i>Chicken breast / Tomatoes / Eggs / Iceberg lettuce Mayonnaise / Bacon / French fries</i>	25€
Croque Monsieur • Croque Madame	
Croque Bolognaise	14€

Starters

Prawn croquettes Homemade <i>fried parsley / Lemon</i>	18€
Cheese croquettes <i>Arugula / Parmesan / Candied tomatoes</i>	14€
Beef carpaccio <i>Arugula / Parmesan / Candied tomatoes</i>	16€
Burrata di Bufflone DOP <i>Grilled eggplant / Pine nuts / Basil</i>	16€
Duck foie gras terrine <i>Chutney / Brioche / Fresh herbs</i>	21€
«Gravlax» salmon tartare <i>Avocado cream / Black sesame / Young onion Bread Tile</i>	19€
Grilled prawns <i>Garlic / Parsley / Lemon / Butter</i>	18€

Pasta

Linguine Bolognaise	18€
Trivelli with truffle <i>Cream / Tartufata / Chives / Parmesan</i>	21€
 «Veggie» lasagna <i>Grilled vegetables / Tomato coulis / Fresh herbs</i>	18€
«Oriental» short macaroni <i>Merguez / Candied peppers / Mint / Feta Red onions</i>	22€
Gratinated cannelloni <i>Veal / Tomato coulis / Parmesan cream Basil</i>	16€
Schrimp Spaghetti <i>Garlic / Flat parsley / Cherry tomatoes Candied lemon oil</i>	26€

*Possibility of 3 or 5 courses tasting menus,
for more information please contact the reception.*



Main courses

Caesar salad 18€ <i>Crispy chicken / Parmesan / Croutons / red onions chives</i>
Scamperino Salad 19€ <i>Scampi / Red pesto / Pecorino / Grilled aubergine garlic toast</i>
Meatballs Wohrmann Beer-style 16€ <i>French fries / Salad</i>
Steak tartare prepared Belgian-style 22€ <i>French fries / Salad</i>
Burger Angus Beef 24€ <i>Gherkin / Onion / Ketchup / Mustard Cheddar / French fries</i>
Chicken Burger 22€ <i>Tartar / Cucumber / Iceberg lettuce Tomato / French fries</i>
Caramelised ribs 22€ <i>French fries / Salad</i>
Jambonneau grilled 21€ <i>Fries / Salad / Béarnaise</i>
Grilled salmon 26€ <i>Béarnaise / Crunchy vegetables Double butter puree</i>
« Coucou de Malines » Vol au vent 24€ <i>Cream Sauce / Paris Mushrooms Puff pastry / Mashed potatoes with mustard</i>
Herb-crusted cod « Comme un Waterzooi » 28€ <i>White butter / Soft vegetables / Gray shrimps</i>
Lobster in broth 48€ <i>Garlic butter / Baby leaf salad / Granules (suppl. menu 14€)</i>
Oven-baked Lobster 48€ <i>Creamy bisque / Melting vegetables / Basil Fresh linguine (suppl. menu 14€)</i>
Belgian entrecote « Eifeler» Saint Vith 36€ <i>Butter puree / Melted vegetables Sauce of your choice (suppl. menu 5€)</i>
Duckling filet with orange 24€ <i>Sweet potato / Carrots / Homemade croquettes</i>
Beef tenderloin (on lava stone), 34€ <i>(to cook yourself) Salad / 3 cold sauces / French fries</i>

Desserts

Crème brûlée 10€
Dame blanche, hot chocolate, whipped cream 9€
Chocolate fondant, crème anglaise, coco ice cream 12€
Coupe Colonel, lemon sorbet and Vodka 12€
Selection of fine Cheeses 15€
Café liégeois 12€
Sharing platter 24€ <i>(assortment of mini-desserts for 2 people)</i>

Get 10% discount on your bottle of wine for any order over € 50.

POSSIBILITY OF TASTING MENU

3-course menu from € 39.50€
Or
5-course menu from 49.50€

Choose from our starters, main courses and desserts on our menu.

The QR code, available in the welcomebook of your room, will allow you to:
- consult our digital menu including our drinks and wines;
- order your meal directly.

ROOM SERVICE :
call 9244

RECEPTION :
call 9201

**Would you like information on the presence of allergens in our products?
Our manager will be happy to provide you with information!**