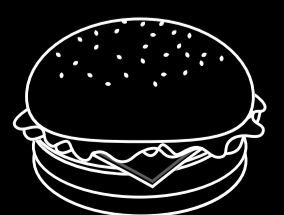
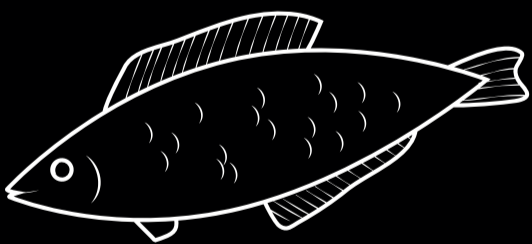
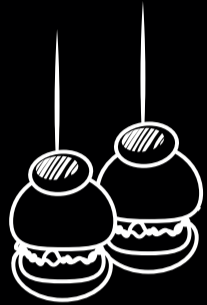


# MENU



# CHAMPAGNES & WINES

Champagne	per glass (€)	per bottle (€)
Leblond Lenoir	n/a	55.00

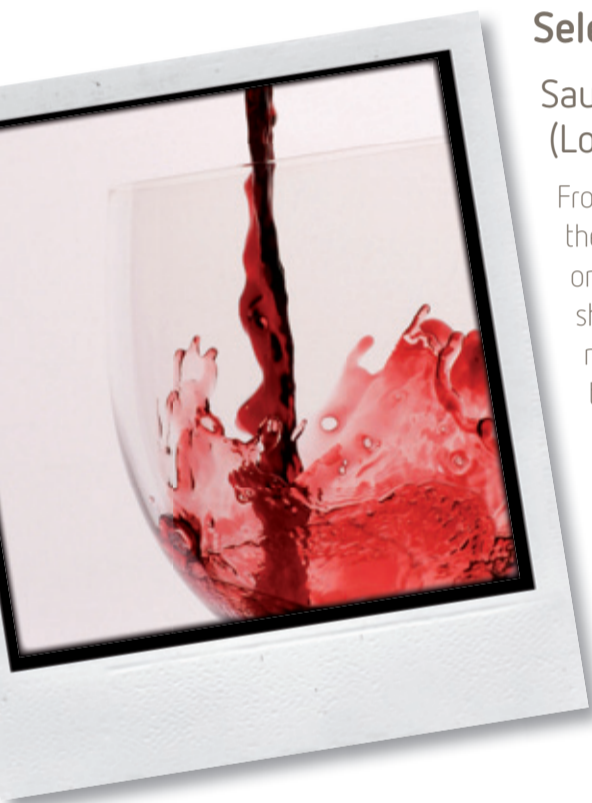
Champagne from 80% pinot noir and 20% chardonnay. Fine sparkle, fresh fruity taste, ideal aperitif.

Sparkling wine	per glass (€)	per bottle (€)
Cava Mussa	7.00	29.00

Cava from xarello, macabeo en parellada grapes. Traditional method vinification, balanced character, elegant finishing.

House wine (Maison Alexis Lichine, France)	glass (€)	1/4 l (€)	1/2 l (€)	bottle (€)
White, Chardonnay, monocépage	5.50	8.00	16.00	22.00
Rosé Cinsault, monocépage	5.50	8.00	16.00	22.00
Red, Merlot, monocépage	5.50	8.00	16.00	22.00

The Lichine House and winemakers remain prestigious for decades through their full, lively and tasty wines.



## Selected White Wines per bottle (€)

Sauvignon de Touraine aoc, Xavier Frissant (Loire) 22.00

From a parcel of vines located at the extreme south of the vineyards. 100% Sauvignon Blanc vines are planted on a stony hillside, in clay, silica and sandy soils. A pale shimmer in appearance, the wine reveals an expressive nose of lychee and linden flower. Fresh and mineral in the mouth, with lively aromas of citrus and exotic fruit notes.

Viognier de la Baume Pays d'Oc aoc (Languedoc) 29.00

Mediterranean soil, lots of sun and within the Languedoc region. Very fresh wine with notes of tropical fruit, noble acidity, round and power full aroma. Needs to be served well chilled.

Chablis aoc Domaine Etienne Boileau (Bourgogne) 39.00

Winegrowers of white wine of Chardonnay variety, Etienne Boileau runs a vineyard of 36 hectares into the heart of Burgundy. Round body, fresh taste, typical excellent wine within everybody's flavor.

**Selected Rose Wines per bottle (€)**  
Côte de Vivarais aoc (Rhône) 22.00

Cotes du Vivarais wines come from specific vineyards on the west bank of the Côte du Rhône. The terroir here is founded on the hot, dry summer common to most Mediterranean climates. Made from a subtle blend of Grenache, Cinsault & Syrah, full-bodied wine, noted for their originality and suavity. Perfect (light) acidity.

Château du Galoupet Cru Classé (Provence) 29.00

Beautiful wine house, who makes this rosé only from wine grapes average 25 years old. Very nice coloured, fresh minerals, complex and fine tasting with ending flavours of grapefruit.

**Selected Red Wines per bottle (€)**  
Château Bertinerie 1ère Côtes de Blaye (Bordeaux) 29.00

This wine is from Bordeaux's right bank near the town of Blaye. It's 100% Cabernet Sauvignon and delivers a clean, fresh, perfumed nose with white fruit aromas and hints of fresh mint leaves. On the palate, it's fruity with hints of white flowers and tropical fruit. It's light yet elegant with good length.

Côte de Brouilly du Château de Durette (Burgundy) 29.00

Côte de Brouilly is a small area contained within Brouilly, the largest of the ten Beaujolais Crus. With its vineyards situated higher up the slopes of the extinct Mont Brouilly volcano than the rest of Brouilly, Côte de Brouilly's wines tend to be more concentrated, with fewer earthy flavors. Open wine, fruit, can also be served chilled.

Nero d'Avola Terre Di Ginestra (Italy) 39.00

10% Shiraz is blended with the premium quality Nero d'Avola fruit derived from Calatrasì's Sicilian vineyards. After fermentation, 45% of the blend is transferred to a mix of new and one year-old barriques for ageing. A rich and intense wine with the savoury character of Nero d'Avola, the spice of the Shiraz and sweet vanilla-oak on the palate.

Château Pomys, Saint-Estephe 52.00


Best in range of this wine card, excellent smell, perfect tasting, top Bordeaux from the minimum 20 year grapes parcels, 80% Cabernet Sauvignon, 20% Merlot.

Le Sablier du Château Tour du Pas, Saint-Emilion Saint Georges 35.00

Second wine of Château Tour du Pas, freshly perfect balanced, meaty, fine tannines, 90% Merlot. Selected soil with smooth minerality.



## STARTERS

Soupe de saison, fraîche maison  7.50

Seasonal soup, freshly homemade

Carpaccio de boeuf, basilic frais et copeaux de parmesan  14.00

Beef carpaccio, fresh basil and parmesan cheese

Cassiolette de scampi à l'aïl, safran ou curry  14.00

Cassiolette of scampi, garlic, saffron or curry

Croquettes au crevettes grises de Zeebrugge  14.00

Shrimps croquettes

Croquettes au trois fromages  14.00

Cheese croquettes

Carpaccio de saumon frais 14.00

Fresh salmon carpaccio, marinated with herbs

€

Salade de Chèvre chaud au miel de Provence 14.00

Goat cheese salad with honey dressing

Salade frisée aux lardons 14.00

Crispy bacon salad

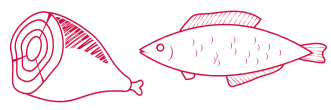
Classique Tomato Mozzarella  12.00

Tomato and mozzarella salad

## SPECIAL FORMULAS

Plat du jour – uniquement pour le lunch de midi 11.00

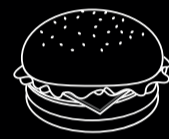
Special of the day – lunch time only



# MAIN COURSES



L'incontournable pavé de boeuf, ses frites maison et sauce au choix (Béarnaise, Poivre Vert, Provençale, Beurre Maître d'hôtel, Poivre Concassé) Beef steak, Belgian french fries & choice of sauce (Bearnaise, soft green pepper, provençale, soft butter, broken pepper)	€ 25.00
Gigoton d'agneau, bouquet de légumes et son gratin dauphinois Lamb, warm vegetables and sliced gratin potatoes	€ 25.00
Magret de canard à l'orange et miel d'Acacia Duck with orange sauce & honey	€ 21.00
Aubergine farcie aux légumes de saison  Stuffed eggplant with seasonal vegetables	€ 16.00
Filet de dorade au beurre citronné Filet of Bream seafish with lemon butter sauce	€ 21.00
Sole Meunière Sole of the northsea, baked in butter	€ 32.00
Le tartare de boeuf cru ou poêlé Beef Tartar, served raw or soft baked	€ 21.00
Tagliatelles aux scampi, ail  Tagliattelli pasta with scampi and garlic	€ 16.00
Penne aux quatre fromages  Penne pasta with four cheeses sauce	€ 15.00
Penne au saumon, crème  Penne pasta with salmon & cream	€ 16.00
Lasagne de légumes (Végétarien)  Vegetarian Lasagne	€ 15.00
Vol au vent, pommes frites, salade  Chicken stew with cream sauce, french fries	€ 21.00
Carbonnade à la Flamande, pommes frites, salade  Beef stew, french fries	€ 21.00
Chicon gratin  Chicory (kind of andives) with ham & cheese sauce	€ 16.00
Salade Poulet Chicken salad	€ 15.00
Extra frites   Extra french fries	€ 3.00
Extra légumes chaud   Extra hot vegetables	€ 5.00
Extra sauce   Extra sauce	€ 3.00



# HAMBURGER CONCEPT



Grillé à la minute,  
accompagné de pommes frites  
et salade


Classic Hamburger (Boeuf, salade, tomate, concombre, oignon rouge, cheddar, bacon) Beef, lettuce, tomato, cucumber, red onion, cheddar, bacon	€ 17.00
Italian Burger (Boeuf, salade, tomate, concombre, oignon rouge, mozzarella, pesto vert) Beef, lettuce, tomato, cucumber, red onion, mozzarella, green pesto	€ 17.00
Vegetarian Burger (Falafel, salade, tomate, concombre, oignon rouge, cheddar)  Falafel, lettuce, tomato, cucumber, red onion, cheddar	€ 17.00
Barbecue Burger (Boeuf, salade, tomate, concombre, oignon sautées, cheddar, bacon, sauce barbecue) Beef, lettuce, tomato, cucumber, backed onion, cheddar, bacon, barbecue sauce	€ 17.00
Double Plan (Double hamburger, boeuf, salade, tomate, concombre, oignon rouge, cheddar, bacon, sauce barbecue) Double hamburger, beef, lettuce, tomato, cucumber, backed onion, cheddar, bacon, barbecue sauce	€ 25.00

Demandez pain sans gluten  
**+€2**  
Ask gluten-free bread

# DESSERTS



Tarte tatin flambée au Calvados Tarte Tatin with Calvados	€ 9.00
Farandolle de sorbets Sorbet Selection	€ 9.00
Mousse au chocolat Belge Mousse from with Belgian chocolate	€ 9.00
Salade de fruits frais Fresh fruit salad	€ 7.00
Dame blanche Vanilla Ice Cream with chocolate sauce	€ 9.00
Brésilienne Vanilla Ice Cream with nut crumble and caramel sauce	€ 9.00
Tiramisu au Spéculoos Belge Tiramisu with Belgian speculoos	€ 9.00

 végétarien | vegetarian

 spécialités Belges | Belgian specialty

ALLERGY ADVICE  
Possible food intolerance, allergy or religious preference, should be mentioned upon ordering. Allergen data will be provided by our staff on simple request.

RÉGIMES ALIMENTAIRES

En cas d'intolérance alimentaire, allergie ou préférence d'ordre religieuse, merci de le mentionner à la commande. Notre personnel peut vous informer au sujet des allergènes utilisés.

# GIN CONCEPT



## BOMBAY Sapphire Gin

€

13.00

Distilled with 10 botanicals; almonds, lemon peel, licorice, juniper berries, cubeb berries, orris, coriander, angelica, cassia bark and 100% grain neutral spirits. Leaves a long, slowly fading spicy aftertaste. Little stronger than other gin's (origin U.K.) - served with Fever Tree Tonic water.

## MONKEY 47

€

15.00

47 spices, excellent gin, the use of local cranberries adds a distinct fruity note to the incredibly floral and complex whirlwind of flavors.

Esteemed wine critic Robert Parker called it the "the greatest gin I have ever tasted." We're not sure if that makes it 100 points, but it might be as close as one can get. (Germany) - served with Fever Tree Tonic water.



## HENDRICKS Gin

13.00

Handcrafted in small batches with traditional botanicals, juniper, cucumber, coriander, citrus peel and rose petals. Hendrick's is clean, crisp and refreshing. In a taste test published by The Wall Street Journal, tasters rated it number one and the Most Flavorful Super Premium Gin. (origin Scotland) - served with Fever Tree Mediterranean Tonic.



## BULLDOG Gin

15.00

Quadruple-distilled ultra-refined using traditional copper-pots with juniper, dragon eye, natural poppy, lotus leaves, citrus and other botanicals give it a unique balance. A gin with an irresistible character. (origin U.K.) - served with Fever Tree Mediterranean Tonic.

## ALCOHOL & APERITIFS



### Whiskies

Johnnie Walker red	8.00
Johnnie Walker black	10.00
Jack Daniels	10.00
J&B	8.00
William Lawson	8.00
Chivas Regal 12 years	10.00

### Cognacs

Otard V.S.	8.00
Otard V.S.O.P.	10.00
Otard X.O.	20.00

### Vodka

Absolut Vodka	8.00
Eristoff	8.00
Eristoff red	8.00
Smirnoff	8.00

### Rhum 's

Bacardi	9.00
Havana Club anno 3	9.00
Havana Club anno 7	9.00
Saint James rhum agricole	9.00

### Aperitifs en alcohols

Batida de Coco	9.00
Martini blanc	9.00
Martini rouge	9.00
Amaretto di Saronno	9.00
Campari	9.00
Picon vin blanc/white wine	9.00
Porto red/white	9.00
Ricard	9.00
Cointreau	9.00
Kirr	9.00
Sherry	9.00
Pineau de charentes	9.00
Pisang Ambon	9.00
Alcoholfree Pisang Ambon	5.00

### Soft drink or orange juice supplement:

3.00

## SOFT DRINKS, JUICES & BELGIAN BEERS



### Soft drinks

Spa reine, mineral water	3.00
Spa reine, sparkling water	3.00
Galvanina, mineral 1/2l	5.00
Spa reine, mineral 1l	7.00
Spa reine, sparkling 1l	7.00
Coca cola	3.50
Coca cola light	3.50
Coca cola zero	3.50
Fanta orange or lemon	3.50
Sprite	3.50
Schweppes tonic	3.50
Schweppes Agrum	3.50
Ice Tea	3.50
Red Bull	7.00
Cécémel froid - cold	3.50

### Fruit juices

Orange juice	5.00
Apple juice	5.00
Grapefruit	5.00

### Tomato juice

5.00

### Belgian beers

Multivitamin	5.00
Jupiler pils	3.50
Maes pils	3.50
Hoegaarden (white beer)	3.50
Leffe abbey beer (blond)	5.00
Leffe abbey beer (dark)	5.00
Chimay bleu (dark)	6.00
Duvel (blond)	5.00
Kriek	5.00
Carlsberg (foreign pils)	5.00
Vedett	3.50
Chouffe	5.00
Westmalle	6.00

## COCKTAILS



Mojito	9.00
Rhum white, lime juice, mint leaves, soda	
Americano	9.00
Campari & Perrier sparkling water	
Gin Fizz	9.00
Gin, lemon, sparkling water	
Bloody Mary	9.00
Vodka, tomato juice & herbes	
Cocktail Maison	9.00

## COFFEE, TEA & HOT DRINKS



### Coffee

Espresso (normal)	4.00
Decafeine	4.00
Ristretto (small)	4.00
Capuccino	4.00
Caffe latte (coffee/milk)	5.00

### Tea

Earl grey supreme	5.00
Menthe	5.00
Chamomille herbal	5.00

### Hot drinks

Irish coffee (whiskey)	10.00
French coffee (Grand Marnier)	10.00
Italian coffee (Amaretto)	10.00
Belgian coffee (Mandarine Napoleon)	10.00
Hot Belgian chocolate	5.00