

Menu summer 2022

~Cold starters~

- Gravlax of salmon, marinated in Ponzu, guacamole and pickled vegetables (1,4,7) 20.00
- Gaspacho of tomatoes pineapple and crumbled cake of coriander (1,2) 18.50
- Terrine of foie gras with spices, candied apple, rhubarb and cinnamon (1,7,8) 23.00
- Beef carpaccio, cheese parmesan, aragula and a vinaigrette of truffle (1,5,7) 19.00
- Tomato with grey shrimps (2,3,5,10) 17.00

~Warm starters~

- Our croquettes :
 - *Grey shrimps (1,2,3,5,7) min 40% shrimps 1pce : 9 2pces : 17.00
 - *Orval cheese, diced bacon (1,3,5,7) 14.50
- Ravioli of sole and grey shrimps, emulsion of fennel with yuzu (1,2,3,4,7) 19.50
- Thai red curry with scampis and coconut milk (1,2,4,7) 17.50
- Frog legs prepared in garlic butter (1,7) 17.50

~From the sea ~

- Bass fillet cooked on skin, pie provencal, sour veal jus, arugula oil (1,3,4) 25.00
- Sole ravioli and grey shrimps, emulsion of fennel with yuzu (1,2,3,4,7) 25.50
- Thai red curry with scampis and coconut milk, rice pilaf (1,2,4,7) 22.50
- Canadian lobster, roasted with thyme, vegetables, flavored herbs, pieces of apple and Sancerre butter (2,7) price of the day

~From the land~

- * Burger 'Orval' (100% pure beef 180 gr, cheese and sausage Orval) (1,3,4,7) 20.00
- * rumsteak of Irish beef 22.50
- * Sirloin steak of beef 36.00
- * Tomahawk of Irish beef 2pers. +/- 1.2kg 70.00
- Pork tenderloin cooked at low temperature, slightly smoked and au gratin with Orval cheese (7) 20.50
- Supreme chicken of Malines with mushrooms of the season (1,3,7) 25.50
- Stewed sweetbread, truffle cream and a ragout of broad beans with gnocchi (1, 3,7) 37.00

*Meat from the « JOSPER GRILL »

Our grilled meat is served with : french fries (7), croquettes of potatoes (1,3,7), gratin Dauphinois (7), potatoes, potatoes out of the oven (7).

Our sauces for your meat (without surplus charge) : green peper (7,9), roquefort (7), Orval cheese (7), archiduc (7) butter maître d'hôtel (7), béarnaise homemade (3,7).

~ Brasserie~

- Tomatoes with grey shrimps, french fries (2,3,5,10) 22.50
- Homemade meatballs, tomato sauce, french fries (1,3) 12.50
- Floriflette : (Orval cheese, bacon, onions, potatoes, cream) (7) 14.50
- Filet Américain french fries, salade (3,5,6,10) 18.50
- Trio of homemade croquettes (poultry, shrimps, Orval cheese) (1,2,3,7,9) 20.00
- Porc legs pie, sauce gribiche, french fries, salade (1,3,6,7,10) 18.50
- Parmentier of beef cheeks with Orvalbeer 21.50

~Pasta, salades and vegetarian dishes *V*~

- Spaghetti bolognaise (1,3) 12.00
- Penne with saffron, shellfish and chorizoe (1,2,3,4,7) 18.50
- Salade with chicken, citrus fruit and poached eggs (1,3) 17.50
- Croquette with cheese Orval (1,3,7) *V* 13.50
- Penne bolognaise (minced meat 100% vegetable proteins) (1,3) *V* 17.50
- Spring vegetables out of the pan and fried pieces of chicken (100% vegetable proteins) (1,7,9) *V* 17.50

~Children's dishes~

- Spaghetti bolognaise, 1 scoop of icecream (1,3,7) 8.50
- Homemade meatball in tomato sauce, 1 scoop of icecream (1,3,7) 8.50
- Chicken filet with cream, 1 scoop of icecream (7) 10.00

Served with pasta of french fries (1,3,5)

The ice cream of choice is offered.

~Desserts~

- Brésilienne (Moka, Caramel, whipped cream) (1,3,7,8) 8.50
- Dame Blanche (Vanille, whipped cream, hot chocolat sauce) (1,3,7,8) 8.50
- Ice cream coupe Amarena 8.50
- Ice cream coupe and sorbet 3 scoops of choice 7.50
 - Ice cream : Vanille, dark chocolat, Moka (1,3,7,8)
 - Sorbets : Lemon, raspberry, passion fruit
 - supplement whipped cream 0.50
 - supplement hot chocolat sauce 0.70
- Dessert with lemon/strawberries and white chocolate (1,3,7,8) 9.00
- Crème brûlée pineapple/coconut (1,3,7,8) 9.00
- Caramelized pancake (Normandy), vanille ice cream (1,3,7) 10.00
- Gourmet coffee (1,3,7,8) 10.00
- Cheese plate (1,7,8) 10.00

~Coffee~

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| - Coffee, déca, expresso | 2.50 |
| - Double expresso | 3.60 |
| - Cappuccino | 2.75 |
| - Irish Coffee | 8.50 |
| - French Coffee | 8.50 |
| - Italian Coffee | 8.50 |

~Tea~

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| - Fruits rouges, tilleul, menthe, vert, noir, verveine, tisane du berger, camille | 2.60 |
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~Spirits on the rocks~

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| - Whisky : Johnny Walker, J&B, Four Roses, Jameson | 7.50 |
| - Whisky : Chivas Regal 12, Jack Daniels | 8.00 |
| - Rhum : Baccardi, Baccardi Gold, Havana Club, Havana Club Ambré, Saint-James, Saint-James Ambré | 8.00 |
| - Gin Gordon's | 7.50 |
| - Gin Hendrick's, gin of the moment | 12.00 |
| - Vodka Absolut blanche | 7.00 |
| - Vermouth : Martini white, red, dry | 7.00 |
| - Vins : kir white wine, red port, white port, pineau des Charentes, Tio Pepe dry sherry | 7.00 |
| - Gancia, Campari, Cynar, Picon, Suze, Batida coco, Pisang, Safari, Passoa, Get 27, Ricard | 7.00 |

~Bubbles~

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| - Bottle of house champagne | 54.00 |
| - Coupe champagne | 9.50 |
| - Kir Royal | 10.00 |
| - Bottle of Cava | 35.00 |
| - Coupe Cava | 6.00 |

~Cocktails~

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| - Cocktail « maison » : Le Paradise | 8.00 |
| - Le Florentin white wine, cassis, gin, cointreau | 8.50 |
| - Américano : Gin, Martini dry, Campari | 9.00 |
| - Pina colada | 9.00 |
| - Spritz | 8.50 |
| - Cardinal : red wine, blackberry cream | 7.00 |
| - Pool of rosé wine with peach | 7.00 |
| - Mocktail (bitter orange pressed or pisang orange) | 6.00 |

~Soft drinks~

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| - Non sparkling water : 25cl/50cl/1l. | 2.20/4.00/7.00 |
| - Sparkling water : 25cl/50cl/1l. | 2.20/4.00/7.00 |
| - San Pellegrino | 4.50 |
| - Coca cola, zéro, Sprite, Fanta | 2.50 |
| - Schweppes tonic, agrum, soda, Ice Tea | 2.50 |
| - Fresh fruit juice | 4.50 |

~Fruit juices Pressoirs de Provence



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| - Orange | 3.00 |
| - Tomato | 3.00 |
| - Cloudy apple juice | 3.00 |
| - Apple raspberry | 3.00 |
| - Orange, carrot and apple | 3.00 |

~Beers~

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| - Jupiler on tap : 25cl/33cl | 2.50/3.30 |
| - Claushaler non alcoholic | 3.00 |
| - Carlsberg, white Hoegaarden, Hoegaarden rosé | 3.00 |
| - Orval, Rochefort 8°, Triple Westmalle | 4.50 |
| - Duvel, Chimay blanche 8°, rouge 7°, bleue 9° | 4.50 |
| - Leffe blond | 3.50 |