

Menu

SPRING 2023

~Cold starters~

- Remoulade of crab and shrimp with citrus (1,2,3,4,7,9,10) 23.00
- Farmhouse poultry nougat and foie gras with dried fruits, apricots and jurancon (1,3,7,8) 21.50
- Smoked salmon, salad with the Florenville potatoe and herring egg (1,3,4,7) 24.00
- Beef carpaccio, aged parmesan cheese, rocket and truffle vinaigrette (1,3,5,7) 19.00

~Warm starters~

- Croquette cheese Orval, onions confit with balsamic, grilled bacon (1,3,5,7) 15.50
- Croquette with grey shrimps, marinated tomatoes, mayonnaise
with black garlic (1,2,3,5,7,10) 1 piece 10.00/ 2 pieces 19.00
- Frog legs prepared in garlic butter (1,7) 18.50
- Sweetbread ravioli with old Comté cheese, cream of Tartufata (1,3,7,9) 19.50/25.50
- Duo of scampi and scallops, leek and fennel fondue, creamy saffron broth (1,2,3,4,7,9,14) 18.50
- Emulsion of Florenville potato and fried duck liver, truffle sauce with a
crumble of ham and parmesan (1,3,5,7) 23.50

*~Pasta, salads and vegetarian dishes *V*~*

- Spaghetti bolognaise (1,3) 12.00
- Penne with salmon in cream and dill pesto (1,4,7,8) 18.50
- Salad Florentine (candied bacon, raw ham, croquette Orval, raisins, nuts ... (1,7,8) 19.00
- Croquette with Orval cheese, onions confit with balsamic (1,3,7) *V* 14.50
- Penne bolognaise gratinated (minced 100% vegetable protein) (1,3) *V* 14.50
- Crisp celery, chicken and mushroom casserole (100% vegetable protein) (1,7,9) *V 18.50

~ Brasserie ~

- Tomato with grey shrimps and french fries (2,3,5,10) 22.50
- Homemade meatballs with tomato sauce and french fries (1,3) 12.50
- Floriflette : (Orval cheese, bacon, onions, potatoes, cream) (7) 15.50
- Filet americain prepared by yourself, french fries and salad (3,5,6,10) 18.50
- Trio of croquettes (poultry, shrimps, Cheese Orval) (1,2,3,7,9) 20.00
- Pork legs pie, gribiche sauce, french fries and salad (1,3,6,7,10) 18.50
- Parmentier of duck confit and sweet potato, foie gras crumble (1,3,7,8) 23.00

~From the sea~

- Fillet of pike-perch roasted on its skin, shallot tart with savory and bordelaise sauce (1,4,7,10) 26.00
- Roasted cod, crushed potatoes with herbs, beurre blanc, capers and yuzu (1,4,7,10) 27.00
- Duo of scampi and scallops, leek and fennel fondue, creamy saffron broth, potatoes (1,2,3,4,7,9,14) 24.50
- Baked lobster with red curry and coconut milk, rice pilaf (1,2,4,7) daily rate

~From the land~

*Meat from the « JOSPER GRILL »

- * Rum steak 24.00
- Dry aged Irish beef sirloin (only cooked blue or medium-rare !) 33.00
- * Tomahawk of Irish beef 2pers. +/- 1.2kg 70.00
- Pork tenderloin cooked at low temperature, lightly smoked and then gratinated (3,7) 20.50
- Medallion of veal fillet larded with colonnato bacon, morel cream 28.00
- Persillade of lamb, aubergine caviar with candied peppers, pastilla of shoulder with dried fruits (1,3,7,8) 27.00
- Sweetbreads with crispy breadcrumbs, carrot and turmeric mousseline (1,3,7) 37.00

Our 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 homemad (3,7).

saucés and side dishes in repasse or as supplement

3.00

~Children's dishes~

- Spaghetti bolognaise, 1 scoop of ice cream of choice (1,3,7) 8.50
- Homemade meat balls with tomato sauce, french fries and 1 scoop ice cream of choice (1,3,7) 8.50
- Chicken filet with cream, french fries and 1 scoop of ice cream of choice (7) 10.00

Served with pasta or french fries (1,3,5) - The ice cream 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
- Apple pie and Orval glazed parfait (1,3,7,8) 9.00
- Chocolate delight and pear poached with saffron, vanilla ice cream (1,3,7,8) 9.00
- Crème brûlée vanille madagascar (1,3,7,8) 9.00
- Crepe normande caramelised, vanille ice cream (1,3,7) 10.00
- Gourmet coffee (1,3,7,8) 10.00
- Cheese plate (1,7,8) 10.00

~Coffee~

- Coffee, déca, expresso 2.50
- Double expresso 3.60
- Cappuccino 2.75
- Irish Coffee 9.00
- French Coffee 9.00
- Italian Coffee 9.00
- Bailey's Coffee 9.00

~Tea~

- Red fruit, Linden, Mint, green, black, Verbena, herbal tea, kamille 2.60

~Bubbles~

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

~Cocktails~

- 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

~Non-alcoholic cocktails~

- Bitter orange freshly squeezed	6.00
- Pisang orange	6.00
- Pina Non Nada : pineapple juice, lemon juice, syrup of mojito	7.00
- Ruby : orange juice, syrup of strawberry, lemon juice	6.00
- Bonbon : syrup of raspberry, apple juice, schweppes bitter lemon	7.00
- Coup de soleil : martini n-a Floreale, pineapple juice, lemon juice, mediterranean fever tonic	7.00

~Other drinks~

- Non sparkling water : 25cl/50cl/1l.	2.20/4.00/7.50
- Sparkling water : 25cl/50cl/1l.	2.20/4.00/7.50
- 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 Looza : orange, apple, apple-cherry, tomato, pine apple	3.00

~Spirits on the rocks or accompanied~

- 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	13.00
- Vodka Absolut blanche	7.00
- Vermouth : white Martini, red, dry	7.00
- Whine : kir white whine, 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

~Beer~

- Jupiler on tap : 25cl/33cl	2.75/3.60
- Claushaler without alcohol	3.00
- Carlsberg, Hoegaarden, Hoegaarden rosé	3.00
- Orval, Rochefort 8°, Triple Westmalle	4.50
- Duvel, Chimay white 8°, red 7°, blue 9°	4.50
- Leffe (blond)	3.50

Prices include VAT and service