

Menu

SPRING 2023

~Cold starters~

- Remoulade of crab and shrimp with citrus (1,2,3,4,7,9,10) 23.00
- Royal d'asparagus and foie gras truffled (1,7) 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
- Turbo ravioli with asparagus, cream of Tartufata (1,3,7,9) 19.50
- Duo of scampi and scallops, leek and fennel fondue, creamy saffron broth (1,2,3,4,7,9,14) 18.50
- Poached eggs and bacon confit 8h at a low temperature, veloute of white asparagus
with wild garlic (1,3,7) 22.50

~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~

- Navarin of Saint-Jacques with grey shrimps and chorizo (1,2,4,7,14)	28.50
- Turbo ravioli with asparagus, cream of Tartufata (1,3,7,9)	25.50
- 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).

saucers 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 |
| - | Iced lemon tart finger (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, espresso | 2.50 |
| - | Double espresso | 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	59.00
- Coupe champagne	11.00
- Kir Royal	11.00
- Bottle of Cava	39.00
- Coupe Cava	7.00

~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

~To share~

- Appetizer plate	13.00
-------------------	-------

~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 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

~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