



Spring menu 2024



Cold starters

- Bouchon of homemade duck liver, chutney and brioche bread (1,3,7,8) **25.00**
- House-smoked salmon, daikon with rice vinegar, wasabi macaron. (1,4,6,7,8) **25.00**
- Carpaccio of smoked Holstein contra fillet, old Comté cheese, arugula and truffle oil (1,7) **21.00**
- Tartar of smoked Holstein contra fillet with shavings of foie gras rocket and truffle oil (1,7) **26.00**

Hot starters

- Cheese croquette with Orval cheese, crushed 'Plate' potatoes from Florenville with confit, crispy bacon. (1,3,5,7) **16.00**
- Gray shrimp croquettes, curry tabouleh (1,2,3,4,5,7) **1 pce 10.00/2 pce 19.50**
- Ravioli from frogs' legs, creamy broth with wild garlic (1,3,4,7) **19.50**
- Sauté of scampi with orange, spiced with long pepper (1,2,7) **19.50**
- Poached egg with gray shrimps and fumed Haddcok. Seasonal vegetable velouté (1,2,3,4,7) **20.00**

Pasta, salads and vegetarian dishes ✓

- Spaghetti bolognaise (1,3) **14.50**
- Penne with truffle cream, parmesan and poultry fricassee (1,7) **22.00**
- Salad Florentine (duck confit, foie gras, smoked duck breast, potatoes) (1,7,8,10) **21.00**
- Cheese croquette with Orval cheese, Florenville crushed 'Plate' potatoes with herbs (1,3,7) **16.00**
- Spaghetti bolognaise veggie (minced meat and cheese 100% vegetable protein) (1,3) ✓ **15.50**
- Veggie burger with Dijon mustard, gratin dauphinois with Orval cheese (100% vegetable protein) (1,7) ✓ **18.50**

Brasserie

- Tomato, gray shrimps, fries (2,3,5,10) **23.00**
- Home-made meatballs with tomato sauce, fries (1,3) **15.00**
- Home-made veal meatballs with Orval beer (1,3,7) **18.00**
- Floriflette (Orval cheese, bacon, onions, potatoes, cream) (7) **15.50**
- Filet américain prepared by you, fries, salad (3,5,6,10) **19.50**
- Trio of homemade croquettes (chicken, prawn, Orval cheese) (1,2,3,7,9) **21.00**
- Crispy pork leg with gribiche sauce, fries and salad (1,3,6,7,10) **19.50**
- Thick slice of confit bacon, cooked 8 hours at low temperature, stew of the moment, salad, homemade bbq sauce with Jack-Daniel's. (1,3,7,10) **19.00**

Fish

- Sea bass ravioli with fennel (1,3,4,7,9) **26.50**
- Sauté of scampi with orange, spiced with long pepper (1,2,7) **25.50**
- Roasted cod fillet, potato pancake, ratatouille with basil, bisque of langoustine (2,4,7,9) **30.00**
- Roasted lobster with thyme, baked apple with whipped butter and espelette pepper (2,7) **price of the day**

Meat

* Meat fried on the JOSPER GRILL

- * Beef steak **25.00**
- * Irish counter fillet dry aged (only blue or saignant) **36.00**
- * Irish beef Tomahawk 2pers. +/- 1.2kg **75.00**
- Pork tenderloin cooked at low temperature, lightly smoked and gratinated with Orval cheese (3,7) **21.50**
- Suprême of Malines from the breeding farm "beaux chênes" roasted morels, asparagus and a potato galette (1,3,7,9) **28.50**
- Veal kidneys with artisanal Dijon mustard (Beauraing) (7,10) **26.00**
- Sweetbreads with morels (1,7) **40.00**
- Lamb shank confit with rosemary, navarin juice and vegetables (1,7) **27.50**

Our meats and grills are served with a choice of: fries(7), potato croquettes (1,3,7), gratin dauphinois (7), jacket potato(7).

Sauces for your beef (no extra charge) : green pepper (7,9), Roquefort (7), Orval cheese (7), mushrooms (7), beurre maître d'hôtel (7), homemade béarnaise (3,7)

- **Supplement sauce** **4.00**
- **Supplement morel sauce** (only for sweetbreads) **8.00**
- **Supplement fries, croquettes, potatoes** **3.00**
- **Supplement gratin dauphinois** **5.00**

Children's dishes (until 12 years old)

- Spaghetti bolognaise, 1 scoop of ice cream at your choice (1, 3,7) **9.50**
- Home-made meatball, tomato sauce, fries, 1 scoop of ice cream of your choice (1, 3,7) **9.50**
- Chicken supreme with cream sauce, fries, 1 scoop of ice cream of your choice (7) **10.00**
- Beef steak with your choice of sauce, fries, 1 scoop of ice cream of your choice (7) **16.00**

Ice cream is offered.

Dessert

- *Brésilienne* Mocha, whipped cream, Caramel (1,3,7,8) **9.00**
- *Dame Blanche* Vanille, whipped cream, hot chocolat sauce (1,3,7,8) **9.00**
- *Ice cream sundae with white chocolate ice cream, brownies with pecans and hazelnut cream* (1,3,7,8) **9.50**
- *Ice cream and sorbet of your choice* **3.00/scoupe**
 - Icecream : Vanilla, dark chocolate, Mocha (1,3,7,8)
 - Sorbets : Lemon, Raspberry, Passion fruit
 - Supplement whipped cream (7) **0.50**
 - Supplement hot chocolate **0.70**
- *Chocolate ravioli, praline cream and caramelised peanuts, almond milk ice cream* (1,3,7,8) **12.00**
- *Homemade Bourbon vanilla crème brûlée* (3,7) **9.00**
- *Home-made tiramisu with speculoos* (1,3,7) **9.00**
- *Gourmet Coffee* (1,3,7,8) **11.00**
- *Caramelised Normandy pancake, scoop of vanilla ice cream* (1,3,7) **12.00**
- *Cheese plate* (1,7,8) **11.00**

Coffee

- *Coffee, déca, espresso* **3.00**
- *Double espresso* **3.85**
- *Cappuccino* **3.00**
- *Irish Coffee* **10.00**
- *French Coffee* **10.00**
- *Italian Coffee* **10.00**
- *Bailey's Coffee* **10.00**

Tea

- *Red fruits, Lime, Mint, Green, Black, Verbena, Herbal tea, Chamomile, Jasmine* **3.00**

Liquor pure or on the rocks

- *Whisky : Johnny walker, J&B, Four Roses, Jameson* **8.00**
- *Whisky : Chivas Regal 12, Jack Daniel's* **8.00**
- *Rhum : Bacardi, Bacardi Ambré, Havana Club, Havana Club Ambré* **8.00**
- *Vodka Absolut blanche* **7.00**
- *Vermouth : Martini blanc, rouge, dry* **7.00**
- *Wine : kir white wine, red port, white port, pineau des Charentes* **7.50**
- *Gancia, Campari, Picon, Suze, Batida coco, Pisang, Get 27, Ricard* **7.00**
- *Supplement soda* **2.00**

Gin

- *Gin Lady Barbes (belge) : flower gin, rose of Damas and juniper* **13.50**
- *Gin Arduenna (belgium, bastogne, 100% organic) (aroma of elderflower, mirabelle)* **13.00**
- *Gin Jinzu (Japanese inspires) : aroma yuzu, cherry blossom, sake* **13.00**
- *Gin Hendrick's (Scotland) : aroma of roses, cucumber* **13.00**
- *Gin summer fruits (belge) : aroma of strawberries, basil* **13.50**
- *Gin Gordon's (classic)* **7.50**

Bubbels

- *Bottle of house champagne* **61.00**
- *Coupe champagne* **12.00**
- *Royal Kir* **12.00**
- *Bottle Cava* **39.00**
- *Coupe cava* **7.00**

Cocktails

- *Cocktail of the house : Paradise* **9.00**
- *Le Florentin : white wine, cassis, gin, cointreau* **9.00**
- *Americano. gin, drymartini, campari* **10.00**
- *Spritz* **9.50**
- *Season Spritz : raspberry sirop, apérol, cava, sparkling water, honey* **10.00**
- *Pina Colada : pineapple juice, white rum, batida coco* **10.00**
- *Cosmopolitan : vodka, cranberry juice, cointreau, lemon juice* **9.50**
- *Tropic : white rum, pineapple juice, orange juice, grenadine, lemon juice* **10.00**
- *Gin Fizz : sparkling water, gin, lemon juice, cane sugar* **9.50**
- *French Kiss : champagne, vodka, blackcurrant liqueur, lemon juice, cane sugar* **14.00**

Mocktails (no alcohol)

- *Bitter with orange juice, freshly squeezed* **7.00**
- *Pisang orange* **7.00**
- *Pina Con Nada : pineapple juice, lemon juice, mojito syrup* **7.50**
- *Ruby : apple juice, strawberry syrup, lemon juice* **7.00**
- *Bonbon : raspberry syrup, apple juice, schweppes bitter lemon* **8.00**
- *Juicy Fizz : pineapple juice, orange juice, lemon juice, fever tonic mediterranean* **8.00**

To share

- *Appetizer tray* **13.00**

Drinks

- *Still water : 25cl/50cl/1l.* **2.50/4.50/8.00**
- *Sparkling water : 25cl/50cl/1l.* **2.50/4.50/8.00**
- *San Pellegrino* **5.00**
- *Coca cola, zéro, Sprite, Fanta* **3.00**
- *Schweppes tonic, agrum, soda, Ice Tea* **3.00**
- *Fresh orange juice* **4.50**
- *Looza fruit juices : orange, apple, apple cherry, tomato, pineapple* **3.00**

Beer

- *Jupiler on draught : 25cl/33cl* **3.00/3.90**
- *Clausthaler 0 % alcohol* **3.00**
- *Carlsberg, Hoegaarden, Hoegaarden rosé* **3.50**
- *Orval, Rochefort 8°, Triple Westmalle, Triple Karmeliet* **4.90**
- *Duvel, Chimay white 8°, red 7°, bleu 9°* **4.90**
- *Leffe (blond)* **4.00**

Wine of the house

- *Glas red, white, rosé wine* **5.00**

All prices include VAT and service

