

October Menu 2024

Cold starters

- *Smoked Holstein beef tenderloin, shallot pickles, mustard seeds and autumn truffle biscuit (1,5,8,10)* **25.00**
- *Terrine of wild boar with pistachios and trumpets of death (1,3,7,8,10)* **23.00**
- *Home-smoked salmon delight with red tuna gravlax, parsley coulis with herring caviar (1,4,7 (1,4,7)* **24.00**
- *Homemade duck foie gras with figs (1,8)* **26.00**

Hot starters

- *Croquette with Orval cheese, crushed Florenville potatoes with confit bacon (1,3,5,7)* **16.00**
- *Grey shrimp croquette, purple sweet potato with seaweed (1,2,3,4,5,7)* **1 pce 10.00/2 pce 19.50**
- *Frog legs sautéed in garlic butter (1,7)* **20.50**
- *Emulsion of Florenville plates and pan-fried foie gras, truffle jus, ham crumble of G. Blaise with parmesan (1,3,5,7)* **28.00**
- *Scampi sautéed with chanterelles, butternut velouté with chestnuts (2,7,9)* **18.50**
- *Partridge ravioli with sesame seeds, chicory cream with beer. (1,3,7,11)* **19.50**

Pasta and salads

- *Spaghetti bolognese (1,3)* **14.50**
- *Penne with truffle cream, parmesan and farmhouse poultry (1,7)* **22.50**
- *Grilled prawn salad with sesame tuna tataki (lettuce, corn, cucumber, olives, avocado, tomatoes) (2,4,6,10,11)* **22.00**
- *Florentine Salade (duck confit, foie gras, smoked duck breast,) (1,7,8,10)* **21.00**

Vegetarian dishes V

- *Croquette with Orval Cheese, crushed Florenville potatoes with herbs (1,3,7)* **16.00**
- *Veggie spaghetti bolognese (minced meat and 100% vegetable protein cheese) (1,3)* **15.50**
- *Veggie burger with Dion (Beauraing) mustard, glazed vegetables and sweet potato fries (1,3,7)* **20.50**
- *Ricotta and pumpkin ravioli, ginger squash cream (1,3,7,9)* **24.00**

Brasserie

- *Tomatoes with shrimps and fries (2,3,5,10)* **23.00**
- *Home-made meatballs with tomato sauce, fries(1,3)* **15.00**
- *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)* **21.50**
- *Crispy pork leg with gribiche sauce, fries and salad (1,3,6, 7,10)* **19.50**

Fish

- *Scampi sautéed with chanterelles, butternut velouté with chestnuts (2,7,9)* **25.50**
- *Skin-roasted pike-perch fillet, beer sauerkraut, Plates de Florenville and Morteau sausage, Dion mustard sauce (Beauraing) (1,3,4,7,10)* **27.50**
- *Lobster roasted with thyme, whipped butter with sancerre ±500gr (1,2,6,7)* **Price of the day**

Meat

* Beef cooked on JOSPER GRILL

- * *Beef steak various origins* **25.00**
- * *Rib steak various origins* **29.00**
- * *Tenderloin various origins* **35.00**
- * *Matured Irish beef strip loin, served blue or rare only* **36.00**

Homemade sauces (at no extra charge): green pepper (7,9), Roquefort (7), mushrooms (7), beurre maître d'hôtel (7), béarnaise (3,7), Orval cheese sauce (7)

- *Pork tenderloin cooked at low temperature, lightly smoked and gratinated with Orval cheese (3,7)* **22.50**
- *Home-made veal meatballs with Orval beer (bacon, onions, mushrooms), fries* **18.00**
- *Malines cuckoo supreme with Timut pepper, flambéed with Napoleon mandarin (breeding des beaux Chênes in Noirefontaine) (1,7,8,9)* **27.00**
- *Caquelon of veal sweetbreads with wild mushrooms and Jerusalem artichokes roasted in garlic (1,7,9)* **38.00**

Game dishes

- *Partridge ravioli with sesame, chicory cream with beer (1,3,7,11)* **25.00**
- *Venison stew cooked Grandmother-style with Orval beer (bacon, onions, mushrooms) (1,7,8,9)* **26.00**
- *Hind fillet with tropical peppers, textured celery, aumônière of wild mushrooms with dried fruits (1,3,7,8,9)* **33.00**
- *Pheasant supreme cooked at low temperature, thigh croquette, braised chicory and butternut (1,3,7)* **29.00**

Choice of side dishes: French fries (7),
potato croquettes (1,3,7), gratin dauphinois (7),
plain potatoes, baked potato (7).

- **Supplement sauce** **4.00**
- **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 of 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**

Ice cream is offered.

Chef's signature dishes

- *Emulsion of Florenville potatoes and pan-fried foie gras, truffle jus, G.Blaise ham crumble with parmesan (1,3,5,7)* **28.00**
- *Lobster roasted with thyme, whipped butter with sancerre ±500gr (1,2,6,7)* **Price of the day**
- *Pork tenderloin cooked at low temperature, lightly smoked and gratinated with Orval cheese (3,7)* **22.50**

To share

- *Appetizer tray* **13.00**

Desserts

- *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**
- *Cup of white chocolate ice cream, pecan brownies, 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**
- *Dark chocolate fantasy with citrus fruit* (1,3,7,8) **10.50**
- *Homemade tiramisu with speculoos* (1,3,7) **10.00**
- *Crème brûlée with praliné* (3,7,8) **10.00**
- *Flambéed banana tartlet with Orval beer ice cream* (1,3,7,8) **11.00**
- ***Caramelized Normandy pancake, vanilla ice cream*** (1,3,7) **12.00**
- *Cheese platter* (1,7,8) **11.00**

Coffee

- *Coffee, déca, espresso* **3.00**
- *Double espresso* **3.85**
- *Cappuccino* **3.50**
- *Irish Coffee* **10.00**
- *French Coffee* **10.00**
- *Italian Coffee* **10.00**
- *Bailey's Coffee* **10.00**

Thee

- *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**
- *Vins : 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 inspired) : aroma yuzu, cherry blossom, sake* **13.00**
- *LIÈGin organic virgin original (without alcohol)* **13.50**
- *Gin Sir Chill Black Edition (vanilla, tabacco)* **13.00**

Bubbels

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

Wine of the house

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

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 : cinnamon sirop, calvados, cider, Cava* **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**
- *Champagne soup: Champagne, Cointreau, lime juice, cane sugar* **13.00**

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**
- *Sunrise : Gin organic virgin, strawberry sirop, lemonjuice, fresh orange juice* **9.00**
- *Bonbon : raspberry syrup, apple juice, schweppes bitter lemon* **8.00**
- *American zero : Gin organic virgin, bitter, martini vibrante* **9.00**
- *Apple / cinnamon : cinnamon sirop, apple juice, fever tonic mediterranean* **8.50**

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 (blonde)	4.00

All prices include VAT and service

