



Spring menu 2025



COLD STARTERS

- *Carpaccio of Smoked Holstein beef tenderloin,
Truffle shortbread with chimichuri vinaigrette (1,5,7,8)* **25.00**
- *Like a tartare, house smoked salmon and shrimp
Radishes, green apples and ponzu (1,4,7)* **24.00**
- *Bouchon of duck liver
With hazelnut chips and roasted cacao(1,7,8)* **26.00**

HOT STARTERS

- *Croquette with Orval cheese
Crushed 'Plate' potatoes from Florenville with confit bacon (1,3,5,7)* **16.00**
- *Grey shrimp croquette,
chutney of tomatoes and herbs(1,2,3,4,5,7)* **1 pce 10.00/2 pces 19.50**
- *Frog legs sautéed in garlic butter (1,7)* **20.50**
- *Emulsion of Florenville 'Plate' potatoes and pan-fried foie gras, truffle jus,
ham crumble of G. Blaise with parmesan (1,3,5,7)* **28.00**
- *Baked scampi and squid with chorizo
(tomatoes, garlic , paprika) (2,4,7,14)* **18.50**
- *Turbot ravioli with asparagus and tarragon (1,2,4,7)* **19.50**

PASTA AND SALADS

- *Spaghetti bolognaise (1,3)* **14.50**
- *Tagliolini with scallops and fried scampi,
leeks and curry cream(1,2,3,4,7)* **24.50**
- *Salad with grilled prawns and tataki of tuna with sesame
(salad,corn,cucumber,olives,avocado,tomatoes) (2,4,6,10,11)* **24.00**
- *Salad Florentine
(duck confit, foie gras, smoked duck breast)) (1,7,8,10)* **22.00**

VEGETARIAN DISHES

- *Smoked salmon carpaccio, radish, green apples and avocado (1)* **21.00**
- *Croquette with Orval Cheese
crushed Florenville 'Plate' potatoes with herbs (1,3,7)* **16.00**
- *Veggie spaghetti bolognaise (minced meat and 100% vegetable protein cheese) (1,3)* **15.50**
- *Ravioli of asparagus, parmesan and tartufata (1,3,7)* **21.50**
- *Chickpea balls with red curry and coconut milk.
Baked gnocchi. (1,3,6,7,9)* **24.00**

BRASSERIE

- *Home-made meatballs with tomato sauce, fries* (1,3) **15.00**
- *Floriflette* (Orval cheese, bacon, onions, potatoes, cream) **15.50**
- *Filet américain prepared by you, fries, salad* (3,5,6,10) **19.50**
- *Trio of homemade croquettes* (chicken, prawn, Orval cheese) *salad* (1,2,3,7,9) **21.50**
- *Crispy pork leg with gribiche sauce, fries and salad* (1,3,6, 7,10) **19.50**
- *Tomatoes with grey shrimps, fries, salad* (2,3,5,10) **23.50**

FISH

- *Fried scampi and squid with chorizo and saffron rice*
(tomatoes, garlic, paprika) (2,4,7,14) **25.50**
- *Ravioli of turbot with asparagus, tarragon bisque* (1,2,4,7) **25.50**
- *Cod fried on the skin, coconut beans,*
shimenji and piquillo couis (1,4,7) **27.50**
- *Lobster roasted with thyme, whipped butter with Sancerre +/- 500gr* (1,2,6,7)

Price of the day

MEAT

BEEF cooked on the JOSPER GRILL

- *Beef steak* various origins **25.00**
- *Ribsteak* " **29.00**
- *Tenderloin* " **33.50**
- *Matured Irish beef strip loin, served blue or rare only* **36.00**
- *Tomahawk Irish beef, served blue or rare only 2pers. +/- 1.2kg* **78.00**

Homemade sauces : green pepper (7,9), Roquefort (7), mushrooms (7), beurre maître d'hôtel (7), béarnaise (3,7), Orval cheese sauce (7)

Supplement sauce **4.00**

- *Home-made veal meatballs with Orval beer*
(bacon, onions, mushrooms), *fries* (1,3,7) **18.00**
- *Pork tenderloin cooked at low temperature, lightly smoked*
and gratinated with Orval cheese (3,7) **22.50**
- *Paupiette of Malines cuckoo with foie gras,*
gratin of Florenville 'Plate' potatoes with truffle (7) **28.00**
farm des Beaux Chênes in Noirefontaine
- *Flambéed Veal Kidneys with Arduenna GIN*
(juniper berries, small onions, mushrooms) (1,3,7) **26.50**
- *Veal medallion with morel mushrooms* (1,7) **33.00**

Choice of side dishes: French fries (7),
potato croquettes (1,3,7), gratin dauphinois (7), potato out of the oven(7)

Supplement fries, potato croquettes, potato oven	3.00 €
Supplement gratin dauphinois	5.00 €
Supplement gratin of Florenville 'Plates' potatoes with truffle	6.00 €

CHILD 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.

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, Passionfruit
- Supplement whipped cream (7) **0.50**
- Supplement hot chocolat **0.70**
- Dark chocolat mousse with cookies (1,3,7,8) **9.00**
- Homemade tiramisu with speculoos (1,3,7) **10.00**
- Crème brûlée with bourbon vanille (3,7) **10.00**
- Apple pie served warm
Refreshed with an Orval beer ice cream (1,3,7,8) **11.00**
- Caramelized Normandy pancake, flambéed with Calvados,
vanilla ice cream (1,3,7) **12.00**
- Gastronomic tea/coffee **12.00**
- Gastronomic Champagne **17.00**
- Cheese platter (1,7,8) **11.00**