



Summer Menu



TO SHARE

- *Charcuterie board of salaisons G. Blaise (for 2 pers)* **16.00**
Farm ham, sausage and pate with Orval beer
Gaum sausage, pork pate, black beuling and Orval cheese

Chef's signature dishes

- *Emulsion of Plates de Florenville (potatoes)*
and fried duck liver, meat gravy with truffle, Ham crumble G.Blaise 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**
- *Farm-raised pork tenderloin cooked at low temperature*
lightly smoked gratinated with Orval cheese and Orval sauce (3,7) **22.50**
- *Irish beef marinated in Jack-Daniels,*
Homemade BBQ sauce (1 pers +/- 450gr) (6,9,10) **33.00**

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 grey shrimps*
Gazpacho Bloody Mary (1,4,9) **24.00**
- *Panna cotta of cauliflower and beuling of foie gras with summer truffles*
(1,7,8) **26.00**

HOT STARTERS

- *Croquette with Orval cheese, salad*
Crushed 'Plate' potatoes from Florenville with confit bacon (1,3,5,7) **16.00**
- *Poultry croquette, salad, homemade ketchup*
1 piece 8.00
2 pieces 15.50
3 pieces 21.00
- *Grey shrimp croquette, (shrimp from the Nordsea)*
Salad, wakamé and soy sprouts (1,2,3,4,5,6,7) **1 piece 10.00**
2 pieces 19.50
3 pieces 27.00
- *Frog legs sautéed in garlic butter (1,7)* **20.50**
- *Emulsion of Plates de Florenville (potatoes) and fried duck liver,*
meat gravy with truffle, Ham crumble G.Blaise with parmesan (1,3,5,7) **28.00**
- *Flambéed scampis, risotto with calamari and seafood broth (2,4,7,14)* **18.50**
- *Monkfish ravioli with red curry sauce (1,2,4,7,9)* **19.50**

PASTA AND SALADS

- *Spaghetti bolognaise (1,3)* **14.50**
- *Tagliolini with scallops and fried scampi,*

| | | |
|---|--------------------------------------------------------------------------------------------------------------------------------|--------------|
| | <i>leeks and curry cream</i> (1,2,3,4,7) | 24.50 |
| ▪ | <i>Salad with grilled prawns and tataki of tuna with sesame</i> (salad,corn,cucumber,olives,avocado,tomatoes) (2,4,6,10,11) | 24.00 |

VEGETARIAN DISHES

- *Smoked vegan- salmon carpaccio, gazpacho Bloody Mary* (1,9) **21.00**
- *Croquette with Orval Cheese*
crushed Florenville 'Plate' potatoes with herbs (1,3,7) **16.00**
- *Tomato-mozzarella Ravioli, creamy broth with basil* (1,3,7) **21.00**
- *Burger with Orvalcheese* (1,3,6,7,8) **23.00**

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) **20.50**
- *Large Homemade orva lcheese croquette and homemade country ham, fries and salad* (1,2,3,5, 7) **23.00**
- *Trio of homemade croquettes* (chicken, prawn, Orval cheese) *salad* (1,3,6,7,10) **22.50**
- *Crispy pork leg with gribiche sauce, fries and salad* (1,3,6, 7,10) **19.50**
- *Tomatoes with grey shrimps (from the Nordsea), fries, salad* (2,3,5,10) **23.50**

FISH

| | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|
| ▪ <i>Flambéed scampis, risotto with calamari and seafood broth (2,4,7,14)</i> | 25.50 |
| ▪ <i>Monkfish ravioli with red curry sauce (1,2,4,7,9)</i> | 25.50 |
| ▪ <i>Sea bass fillet cooked on the skin, fine Provencal pie, veal gravy with chive oil (1,3,4)</i> | 27.00 |
| ▪ <i>Lobster roasted with thyme, whipped butter with Sancerre +/- 500gr (1,2,6,7)</i> | |
| | Price of the day |
| ▪ <i>Zeeland Mussels, 1kg : white wine, (9,14), fries</i> | 24.00 |
| <i>: garlic and cream (7,9,14) fries</i> | 25.00 |
| <i>: curry and coconut milk, red onions, fries</i> | 26.50 |
| ▪ <i>Fried mussels with green pepper, cooked on the Josper grill and flambéed with cognac (+/- 500gr mussels, red onions, bacon, cream) (7,14)</i> | 18.00 |

MEAT

BEEF cooked on the **JOSPER GRILL**

| | |
|------------------------------------------------------------------------------------------------------------|--------------|
| ▪ <i>Florentin Burger, fries (1,3,7,8,10,11,)</i> | 23.00 |
| <i>(Ground beef, Bun bun, pepper sauce, pancetta, Orval cheese)</i> | |
| ▪ <i>Beef steak various origins</i> | 25.00 |
| ▪ <i>Ribsteak "</i> | 29.00 |
| ▪ <i>Tenderloin "</i> | 35.00 |
| ▪ <i>Matured Irish beef strip loin, served blue or rare only</i> | 36.00 |
| ▪ <i>Irish Côte de boeuf marinated with Jack-Daniels Homemade BBQ sauce 1 pers +/- 450 gr (6.9.10)</i> | 33.00 |

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

- *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**
- *Gastronomic vol-au-vent, sweetbreads and Malinois cuckoo*
from the Beaux Chênes farm in Noirefontaine (7) **29.00**
- *Flambéed Veal Kidneys with Arduenna GIN*
(juniper berries, small onions, mushrooms) (1,3,7) **26.50**

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 sauce | 4.00 € |

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) **9.50**
- *Dame Blanche* Vanille, whipped cream, hot chocolat sauce (1,3,7,8) **9.50**
- *Cup of white chocolate ice cream,*
Pecan brownies, hazelnut cream(1,3,7,8) **10.00**
- *Ice cream and sorbet of your choice* **3.50/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 with green Matcha tea*(1,3,7,8) **9.50**
- *Homemade tiramisu with speculoos* (1,3,7) **10.00**
- *Crème brûlée with bourbon vanille* (3,7) **10.00**
- *Strawberry soup with basil, yogurt ice cream* **10.00**
- *Caramelized Normandy pancake, flambéed with Calvados,*
vanilla ice cream (1,3,7) **12.00**
- *Gastronomic tea/coffee* **12.00**
- *Gastronomic Champagne* **18.00**
- *Cheese platter* (1,7,8) **11.00**