



Automne Menu



TO SHARE

- *Charcuterie board of salaisons G. Blaise (for 2 pers)* **18.00**
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**
- *Venison fillet with Sauternes, butternut squash purée with candied lemon,*
pine nuts, and parsnip chips (7) **33.00**

COLD STARTERS

- *Venison tartare, Granny Smith apple, walnuts, black truffles, Parmesan*
shortbread (1,5,7,8) **26.50**
- *House-smoked salmon, shrimp and tapenade focaccia,*
Bloody Mary gazpacho (1,4,9) **26.50**
- *Homemade foie gras, Jerusalem artichoke chutney,*
citrus fruits and ginger (1,7,8) **26.00**

HOT STARTERS

- *Cream of pumpkin soup with shellfish,*
country bread rubbed with garlic (1,2,4,7,9,14) **19.50**
- *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 scampi, wild mushroom risotto,*
brown sauce seasoned with Kampot red pepper (2,4,7) **18.50**
- *Foie gras ravioli, candied pumpkin, and creamy chicken broth (1,3,7)* **20.50**

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**
- Florentine salad (duck confit, foie gras, smoked duck breast, potatoes) (2,4,6,10,11) **25.00**

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**
- Pumpkin and ricotta ravioli, creamy basil broth (1,3,7) **21.00**
- Vegetable meat and mushroom parmentier, Orval beer sauce (1,3,6,7) **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 orval cheese 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

- Flambéed scampi, wild mushroom risotto,
brown sauce seasoned with Kampot red pepper (2,4,7) **25.50**
- Monkfish ravioli with red curry sauce (1,2,4,7,9) **25.50**
- Roasted pollock fillet, shredded braised chicory, red onion pickles,
slivered almonds, and mildly spiced veal jus, Anna apple (1,3,4) **28.50**
- 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 Gaume origins **25.00**
- Ribsteak " **29.00**
- Matured Irish beef strip loin, served blue or rare only **36.00**
- Irish Côte de boeuf marinated with Jack-Daniels
Homemade BBQ sauce 1 pers +/- 450 gr (6.9.10) **33.00**

Homemade sauces : 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**
- Flambéed Veal Kidneys with Arduenna GIN
(red onion confit and chanterelle mushrooms) (1,3,7) **27.50**

GAME

- Venison meatballs with Orval beer hunter's sauce
(bacon bits, onions, mushrooms, raisins), fries (1,3,7) **20.50**
- Pheasant and sweetbread puff pastry with morel mushrooms (1,7,9) **35.00**
- Fillet of venison in Sauternes, butternut squash purée with candied lemon,
pine nuts, and parsnip chips (1,7) **33.00**
- Grand Veneur venison parmentier, spiced celery croustis (1,3,7,9) **25.00**

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 sauce	4.00 €

CHILD DISHES until 12 years old

- Spaghetti bolognese,
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**
- Warm waffle, pear and fig compote, almond milk ice cream (3,7) **10.00**
- Black Forest-style crispy finger, white chocolate 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**

Coffee

▪ Coffee, déca, espresso	3.00
▪ Double espresso	3.85
▪ Cappuccino chantilly/ capuccino italien	3.85 /3.50
▪ Latte macchiato	3.85
▪ 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
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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, gin Gordon's	7.00
▪ Vermouth : Martini blanc, rouge, dry	7.00
▪ Vins : kir white wine, red port, white port, pineau des Charente	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	13.00
▪ Gin Arduenna (belgium, bastogne, 100% organic) (aroma of elderflower, mirabelle)	13.00
▪ Gin Jinzu (Japanese inspired) : aroma yuzu, cherry blossom, sake	13.00
▪ LIÈGin summer fruits : basil, strawberry	13.00
▪ Gin Sir Chill Black Edition (vanilla, tabacco)	13.00
▪ Gin Hendrick's' (Scotland)	13.00

Gin without alcohol

▪ LIÈGin organic virgin original	11.00
▪ Gin Arduenna : raspberry, pine, bergamot, elderberry	11.00

Bubbels

▪ Bottle of house champagne	61.00
▪ Glass of champagne	12.00
▪ Royal Kir	12.00
▪ Bottle of Cava	39.00
▪ Glass of cava	7.00
▪ Bottle of Cava without alcohol	39.00
▪ Glass of cava without alcohol	7.00

Wine of the house

- Glas red, white, rosé wine (or ask for our wine card) **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**
- Spritz break : apéritif, raspberry sirop, orange juice, cava **10.00**
- Pina Colada : pineapple juice, white rum, batida coco **9.50**
- 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**
- Piscine de Rose: vine peach cream, rosé wine **9.00**
- Lemon Spritz : limoncello, water of Villée, sparkling water, cava **10.00**
- Mojito : Rum, lemon juice, soda, fresh mint, cane sugar **9.50**
- Bloody Mary : vodka, tomato juice, lemon juice, worcestershire sauce **9.50**
- Whisky Sour : Bourbon, pulco lemon, cane sugar, sparkling water **11.00**
- Cuba libre : rhum brun, pulco citron vert, coca **10.00**
- Espresso Martini : Vodka, coffee liqueur, espresso, cane sugar **10.00**

Mocktails (no alcohol)

- Bitter with orange juice, freshly squeezed **7.00**
- Pisang orange **7.00**
- Pina Con Nada : pineapple juice, lemon juice, mojito syrup **8.00**
- Sunrise : Gin organic virgin, strawberry sirop, lemon juice, 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**
- Virgin Spritz : Martini vibrante, soda, cava 0.00% **9.00**
- Fresh pool : lemon juice, cane sugar, rosé wine 0.00%, fever mediterranean **9.00**
- La timide : violet syrup, lime juice, white wine 0.00%. **9.00**
- Virgin Mojito : lime, Sprite, fresh mint, cane sugar **8.50**
- Green détox : apple juice, lime juice, cucumber, honey, sparkling water **9.00**
- Sunset color : pineapple juice, apple juice, lime juice, grenadine **8.50**

Drinks

- Still water : 25cl/50cl/1l. **2.50/4.50/8.50**
- Sparkling water : 25cl/50cl/1l **2.50/4.50/8.50**
- 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

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| ▪ <i>Jupiler on draught : 25cl/33cl</i> | 3.00/3.90 |
| ▪ <i>Triple Karmeliet, Duvel</i> | 5.00 |
| ▪ <i>Carlsberg, Hoegaarden, Hoegaarden rosé</i> | 3.50 |
| ▪ <i>Leffe (blonde)</i> | 4.00 |
| ▪ <i>Rochehaut (Triple or brown)</i> | 5.50 |
| ▪ <i>Kasteel rouge</i> | 5.00 |



Our Trappist Beers

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| ▪ <i>Orval, Rochefort 8°, triple Westmalle</i> | 5.00 |
| ▪ <i>Chimay white 8°, Chimay red 7°, Chimay bleu 9°</i> | 5.00 |

Beers without alcohol

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|---------------------------|-------------|
| ▪ <i>Clausthaler</i> | 3.50 |
| ▪ <i>Carlsberg 0.00%</i> | 3.50 |
| ▪ <i>Castle red 0.00%</i> | 5.00 |

All prices include VAT and service