

Spring menu 2026

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 (3,7)* **22.50**
- *Caramelized Normandy pancake, flambéed with or without Calvados, vanilla ice cream (1,3,7)* **12.50**

Cold starters

- *Duck mousse with foie gras and duck breast with red fruits, young sweet-and-sour shoots (1,7,8)* **23.50**
- *Homemade gravlax salmon with matcha tea, cucumber pickles, and horseradish yogurt (1,4,7)* **26.50**
- *Homemade foie gras, kiwi-rhubarb chutney (1,8)* **27.00**

Hot starters

- *Celeriac cappuccino, grated fresh truffle, fried small snails, and crispy pancetta (1,7,9)* **20.50**
- *Large homemade Orval cheese croquette, salad, mashed Plates de Florenville (potatoes) with candied bacon (1,3,5,7)* **16.00**
- *Poultry croquette, salad, homemade ketchup (1,3,5,7)*

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**
- *Ravioli with salmon, dill, fennel, and candied lemon (1,2,3,4,7,9)* **20.50**

Pasta en salads

- *Spaghetti bolognese (1,3)* **14.50**
- *Fettuccine 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) (1,7,8,10)* **25.00**

Vegetarian dishes V

- 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**
- Gratin of Dauphiné* ravioli, mushrooms, and spinach (1,3,7) **22.00**
- Roasted tofu, creamy celery, and emulsion from Plates de Florenville,
freshly grated truffle (1,3,6,7) **25.00**

Brasserie

- Tomatoes with grey shrimps (from the Nordsea), fries, salad (2,3,5,10) **23.50**
- 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) **20.50**
- Large Homemade orva lcheese croquette and homemade country ham,
fries and salad (1,3,5,7) **23.00**
- Trio of homemade croquettes (chicken, prawn, Orval cheese) salad (1,2,3,7,9) **22.50**
- Crispy pork leg with gribiche sauce, fries and salad (1,3,6,7,10) **19.50**

Fish

- Flambéed scampi, wild mushroom risotto,
brown sauce seasoned with Kampot red pepper (2,4,7) **25.50**
- Ravioli with salmon, dill, fennel, and candied lemon (1,2,3,4,7,9) **25.50**
- Ballotine of haddock and langoustine, antiboise, samphire, aurora sauce with oyster juice,
mousseline of Plates de Florenville (potatoes) (2,3,4,7,14) **29.50**
- Lobster roasted with thyme, whipped butter with Sancerre ±500gr (1,2,6,7) **Pod**

Meat

BEEF cooked on the JOSPER GRILL

- Pavé, Irish beef **25.00**
- Ribsteak (Gaume origins) **30.00**
- Old-fashioned pepper steak (Gaume origins) (ground pepper, cognac, cream) (7) **26.00**
- Matured Irish beef strip loin, served blue or rare only **37.00**
- Irish Côte de boeuf marinated with Jack-Daniels
Homemade BBQ sauce (1 pers. ±450gr served blue or rare only) **34.50**

Homemade sauces :

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

- Homemade veal meatballs with Orval beer, made according to grandma's recipe
(bacon, onions, mushrooms) (1,3,7) **19.00**
- Pork tenderloin cooked at low temperature, lightly smoked
and gratinated with Orval cheese (3,7) **22.50**
- Provençal-style lamb, artichoke cream with chorizo (7,9) **31.50**
- Veal Onglet with morels **30.00**
- Malines cuckoo from Les Beaux Chênes*, inspired by coq au vin (1,3,7,10) **28.50**
- Veal kidneys flambéed with Arduenna gin, colorful vegetable balls seasoned with thyme (1,7) **27.50**

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) **10.00**
- *Dame Blanche* Vanille, whipped cream, hot chocolat sauce (1,3,7,8) **10.00**
- Cup of white chocolate ice cream,
Pecan brownies, hazelnut cream (1,3,7,8) **11.00**
- Ice cream and sorbet of your choice **3.50/scoupe**
 - ice creams : Vanilla, dark chocolate, Mocha (1,3,7,8)
 - Sorbet : Lemon, Raspberry, Passionfruit
 - Supplement whipped cream (7) **0.50**
 - Supplement hot chocolat **0.80**
- Dark chocolat mousse with cookies with green Matcha tea (1,3,7,8) **10.00**
- Homemade tiramisu with speculoos (1,3,7) **10.50**
- Lemon tart – yuzu meringue (1,3,7,8) **11.00**
- Paris-Brest, ice cream with nougat from Montélimar (1,3,7,8) **11.00**
- Caramelized Normandy pancake, flambéed with Calvados,
vanilla ice cream (1,3,7) **12.50**
- Gastronomic tea/coffee **12.00**
- Gastronomic Champagne **18.00**
- Cheese platter (1,7,8) **11.00**

* Ravioli du Dauphiné, produced in Romanes-sur-Isère and Royans (Drôme and Isère departments). This is an IGP product.

* Élevage des Beaux Chênes, Noirefontaine (Bouillon).

* Arduenna gin combines the freshness of pine, the sweetness of elderflower, and the roundness of mirabelle plums, taking you on a true journey to the heart of Ardennes nature.