



MENU

For sharing

Boulet cold with mustard sauce	11 €
Tempura cauliflower with cumin seeds and sumac, lime and coriander yogurt 🌱	13 €
Three-way hummus 🌱	12 €
<i>Basil, natural, and red with piquillo pepper</i>	
Arrosticini (10 pieces)	14 €
Nachos and salsa, cheddar, jalapeno 🌱	14 €
Bitterballen & mustard (8 pieces)	12 €

The «Best» choices :

USA platter	24 €
<i>Caramelized ribs, onion rings, breaded chicken drumsticks, grilled corn, homemade paprika potatoes and barbecue sauce</i>	
Asian platter	25 €
<i>Gyoza, samosa, spring roll, yakitori, tempura shrimp, sweet and sour sauce, edamame</i>	
Friends' platter	22 €
<i>Chicken wings, calamari, mini shrimp croquettes, mini cheese croquettes, mozzarella croquettes</i>	

. SERVED ALL DAY .

Liege specialtie

Liège meatball

Fries / salad / Liège syrup / raisins

1 piÈce / 14 €

2 piÈces / 18 €

The must-tries

Today's soup 🍀	9 €
The classic Club sandwich, fries	24 €
<i>White bread, lettuce, mayonnaise, roasted chicken, tomatoes, bacon, fried egg, fries</i>	
Spare ribs of pork, confit and caramelized, honey and thyme sauce, Corn, bell pepper and paprika potatoes	29 €
Steak tartare "Américain"	24 €
<i>Fries / capers / pickles / salad / mayonnaise / Worcestershire sauce</i>	
Croque-monsieur or madame	17 €
<i>Salad, ketchup</i>	
Shrimp croquettes	23 €
<i>Shrimp croquettes (2 pieces), lemon, fried parsley, salad</i>	
Beef ribeye steak (300g), fries, salad, béarnaise sauce	38 €
Mixed grill	33 €
<i>Veal, beef, duck, salad, potatoes, 3 sauces</i>	
Beef fillet on hot stone, fries, salad, three homemade sauces	38 €
Create your wok	23 €
1. Choose between rice or noodles	
2. Choose beef, salmon, or chicken	

An allergy / intolerance?

Report it to your waiter

Salads

Donburi: jasmine rice, guacamole, tomato, cucumber, bell peppers, chickpea puree, mixed greens ♻	22 €
Lolo rouge: large croutons, guacamole, chicken thigh, lemon and chimichurri spices	23 €
Caesar salad: chicken, anchovies, parmesan, egg, croutons	21 €

Burgers

The «W»	26 €
<i>Brioche bun, beef burger, mustard, ketchup, crispy lettuce, pickles, fried onion, and tomato</i>	
Chicken	23 €
<i>Bun, breaded chicken cutlet, lettuce, tomato, mustard sauce, fries</i>	



The good choice!




Asperges

Fricassée of green asparagus and peas, salmon fillet cooked on one side, red onion purée with aged balsamic vinegar	28 €
À la flamande asparagus ♻	23 €
Asparagus velouté, guanciale, perfect egg and toasted spelt	14 €
Asparagus salad, orange, coriander, pomegranate, broken brick leaf ♻	22 €
Grilled asparagus, Ganda ham, balsamic rocket and Parmesan	22 €

The bistro classics

Lamb ribs in a thyme crust, garlic and savory broad beans, mashed potatoes, and rich jus with sun-dried tomatoes	26 €
House-smoked salmon on a caramelized hallot tartlet, sherry sauce, and beet sprouts	25 €
Stuffed monkfish medallion, saffron sauce, and young thyme vegetables	32 €
Rockfish soup, saffron rouille, and garlic-rubbed croutons	16 €

Vegetarian

Miso soup, wakame seaweed, tofu, noodles 	13 €
Eggplant rolled pasta with parmesan and cream 	18 €
Vegetarian burger 	20 €

Bun, veggie burger, avocado, salad, tomato, mango sauce, fries

Pastas

Authentic carbonara (guanciale, garlic, parsley)	19 €
Trofie (Italian pasta) with pomodorini sauce and merguez sausage	20 €
Spaghetti bolognese	18 €
Linguine with large prawns and basil	27 €

Lunch
menu

29€



2 courses

Monday to
Friday from
12 pm
to 2 pm



MENU

TASTING MENU

3 courses at 49€

5 services at 60€

(cold starter, hot starter,
sorbet, main course and dessert)

KIDS MENU • 20€

1 aperitif without alcohol

+ 1 dish of your choice


Chicken escalope / fries / compote / salad
or mini meatballs / Tomato / fries / salad
or spaghetti bolognaise

+ 1 Ice cream vanilla or chocolate



Do you want information about the presence of allergens
in our products? Our manager will gladly inform you!
We draw your attention to the fact that the composition of
the products may vary.

COLD STARTERS

Fried egg with Madras curry, white asparagus cream, green asparagus shavings in salad and lemon foam 	18 €
Carpaccio of gambero rosso, barigoule mousseline, artichoke and shellfish salad	25 €
Thinly sliced raw veal, sun-dried tomatoes, Parmesan, rocket/arugula, and cream infused with mushrooms	20 €
Marinated salmon gravlax, mixed greens and root pickles, toast	19 €

HOT STARTERS

Asparagus velouté, guanciale, perfect egg and toasted spelt	14 €
Squid ink risotto, creamy pea sauce, squid with olive oil and Espelette chili	17 €
Roasted pigeon fillet with savory, garlic black beans and cider vinegar sliced jus	22 €
Scallops, confit pork belly, potato foam with truffle oil	26 €
Shrimp casserole with bourbon, tomato fondue and persillade	17 €

LOBSTER

(sup. menu + 8 € ou + 16 €)

Lobster, linguine, diced tomatoes, basil and pine nuts	½ : 38 € • entier : 60 €
Lobster in Armoricaine sauce with risotto and mixed vegetables	½ : 38 € • entier : 60 €

L'ENTRE DEUX

Limoncello cup: lemon sorbet, zest, limoncello 12 €

MAIN DISHES / FISH

Smoked salmon (house-smoked) on a shallot confit tartlet,
sherry sauce, beet sprouts 25 €

Stuffed monkfish medallion, saffron sauce
and young thyme vegetables 32 €

Cod loin, julienne of carrots and leeks, mousseline,
shrimp bisque and tarragon 28 €

The classic Sole Meunière deglazed with lemon,
seasonal vegetables and herb-roasted baby potatoes 49 €
supplement menu 15€

MAIN DISHES / MEAT

Braised veal chop, basil mousseline, marbled potatoes
and vegetables 33 €

«Waterzooi» of green vegetables with truffle
and Malines cuckoo 32 €

Beef fillet on hot stone, fries, mixed greens salad
and its three homemade sauces
(pepper, mushroom, béarnaise) 38 €
supplement menu 5€

Lamb chops in thyme crust, garlic and savory broad beans,
mashed potatoes and rich jus with sun-dried tomatoes 32 €

Desserts

Creamy strawberry and lime with caramelized puff pastry	13 €
Fresh fruit cup, vanilla ice cream, Franchimont flower with basil	12 €
The famous homemade crème brûlée	10 €
Caramelized apple Tatin, vanilla ice cream and Calvados syrup	12 €
Chocolate fondant, custard, and whipped cream	13 €
Dame blanche/noire: vanilla/chocolate ice cream, whipped cream, hot chocolate sauce	12 €
Limoncello cup: Lemon sorbet, zest, limoncello	12 €
Cheeses from our regions	14 €
Irish gourmand	20 €
<i>Mini crème brûlée, bitter chocolate brownies, profiteroles</i>	
Café gourmand	14 €
<i>Mini crème brûlée, bitter chocolate brownies, profiteroles</i>	
Irish coffee - Italian coffee	
French coffee	13 €

Every day
from 6:30 am
to 11:00 am

**Breakfast
buffet**

21€
residents

23€
non-residents

Varied sweet/savory buffet:
pastries, granola, pancakes,
salmon, cold cuts, cheeses, hot
dishes, and also a wide variety of
gluten-free products

*Also
available in light
or express
formula*