

Cold starters

Truffle carpaccio, rocket, parmesan, sun-dried tomatoes, balsamic and pine nuts	€16.50
	€17.50
Vitello tonnato cooked at a low temperature with tarragon	
Salmon gravlax with dill, wasabi foam, yuzu and pink berry vinaigrette.	€17.50
Strawberry gazpacho, mint, basil, raspberry vinaigrette and burrata (<i>Vegetarian</i>)	€15
Courgette terrine, aubergine caviar, sun-dried tomatoes, hummus, roasted peppers (Vegan)	€16

Hot starters

Prawn croquettes, fried parsley and crudités	1 piece €12 / 2 pieces €20
Herve cheese croquettes with syrup and Tripick 8 sauce	1 piece €8 / 2 pieces €15
	€16
Creamy Black Tiger scampi with garlic	
Truffle risotto with mushrooms (Vegetarian)	€16.50

Cold salads

Salmon gravlax with sour sauce, dill and pink berry salad	starter €12/main €18
Italian salad with truffle and Scamorza (<i>can be vegetarian without ham</i>)	starter €13/main €19.50

Hot salads

Hot goat's cheese salad with honey and walnuts and honey mustard vinaigrette (vegetarian)	starter €12/main €18
Scampi salad with sesame, sweet and sour sauce	starter €13/main €19.50

Pasta

Linguine with clams, garlic, parsley, white wine and Esplette pepper	€18
Penne with mortadella, green asparagus, pesto and burrata (can be vegetarian without mortadella)	€19.50

Mains (with crudités and a side of choice)

Free-range poultry vol au vent, crispy sweetbread and potato skin crisps	€18.50
Liège meatballs with Tripick 7 and bacon crisps	0
American minced meat with Martino sauce or mayonnaise	1 piece €12 / 2 pieces €16.50
Coq des prés poultry supreme	€19 €21
Roasted red label salmon steak with skin	€21
Tripick 3 duck	€26

Beef cuts of the day (with crudités and a side of choice)

Bocquillon steak	€23
Limousine entrecote from Ardenne	€28
Beef tagliata with truffle sauce	€25.50
(House sauces: Béarnaise, mushroom, green pepper or truffle +€1)	

Seasonal dishes

Veal chop in gravy with passion fruit, Hasselbach potatoes and carrots	€28
Honey glazed spareribs and spicy mayo	€18

Sides

Homemade fries cooked in beef dripping	additional charge €3.50
Homemade gratin dauphinois with crumble	additional charge €3.50
Olive oil and parsley linguine	
Crudités: red and green lolo salad, red and green oak leaf salad, tomatoes, cucumber, red onion rings, leek shoots, radish slice, parsley, mayonnaise dressing	additional charge €3.50
Warm seasonal vegetables: green asparagus, baby carrots, spring onions, head of romanesco cabbage, mauve cauliflower purée	additional charge €3.50

Children's dishes

Crispy chicken, ketchup, fries, compote	€11
1 meatball, fries, ketchup	€10
Mini steak, fries, ketchup	€11
Penne with ham and cheese	€9

Desserts

Homemade chocolate fudge cake with a scoop of vanilla ice cream	€10.50
Coffee/tea with a dessert selection (mini tiramisu, mini crème brulée, mini panna cotta)	€10
Café liégeois	€9
Red fruit salad and chantilly	€10
Amaretto tiramisu	€10
Vanilla panna cotta and strawberry coulis	€9
Crème brulée	€9
Dame blanche	€9.50
Strawberry Melba	€9.50
French toast, vanilla ice cream and caramel coulis	€9
Cheese plate from UGUZON, sirop de liège and dried fruit	€12
Trou normand	without alcohol €3/with alcohol €6