

## APPETIZER

~TARTARE DE SAUMON~	28
<i>Salmon tartare with radish cream cheese &amp; avocado*</i>	
~TOMATE AUX CREVETTES~	23
<i>Tomato stuffed with prawns*</i>	
~CROQUETTE AUX TROIS FROMAGES~	19
<i>Triple cheese Croquette</i>	
~CROQUETTE AUX CREVETTES~	19
<i>Peppery prawn Croquette</i>	

## MUSSELS

~MOULES MARINIÈRE~	35/45
<i>(white wine, golden shallots, cream, garlic, bouquet garni)*</i>	
~MOULES PROVENÇALE~	33/43
<i>(fresh tomatoes, onion, garlic, fresh chilli, fresh Provençale herbs)*</i>	
~MOULES GREEN CURRY~	32/42
<i>(carrot, celery, onion, garlic, ginger, green curry paste, coconut cream)*</i>	
~MOULES ROQUEFORT~	55
<i>(Roquefort cheese, white wine, shallots, garlic, cream)*</i>	

## MEAT

~BOULETS À LA LIÉGEOISE~	29
<i>Meatballs with Liégeoise sauce (dark ale, onion, sultanas, sirop de Liège)</i>	
~BOULETS À LA PROVENÇALE~	30
<i>Meatballs with Provençale sauce (tomatoes, onion, garlic, fresh Provençale herbs)</i>	
~POULET GRILLE À LA SAUCE VERTE~	32
<i>Charcoal chicken thighs with Chimay green sauce (parsley, sage, chives, tarragon)*</i>	

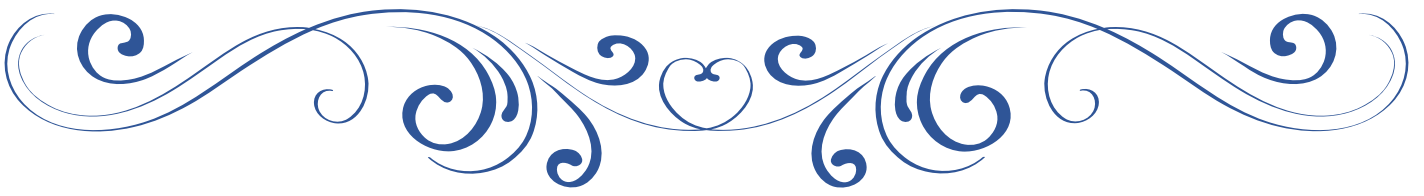
## VEGETARIAN

~VEGETARIAN LASAGNE~	44
<i>(carrot, eggplant, zucchini, tomato, garlic, mozzarella, parmesan)</i>	

## SIDES

~FRITES BELGES~	12/16
<i>Belgian Chips</i>	
<i>Additional variety of homemade sauces <b>2ea</b></i>	
<i>(Andalouse, Aioli, Samurai, Cocktail, Mayonnaise, Tomato)</i>	
~SALADE~	13/18
<i>Fresh side salad</i>	

*\*Gluten free option*



## DESSERT MENU

~MOUSE AU CHOCOLAT BELGE~ Belgian Chocolate mousse*	18
~FONDANT AU CHOCOLAT~ Chocolate fondant	17
~DAME BLANCHE~ Ice cream with Belgian chocolate and whipped cream*	17
~CAFE GOURMAND AVEC TRUFFLE AU CHOCOLAT~ Affogato with chocolate truffle*	18
~PRALINES AU CHOCOLAT~ Selection of chocolate pralines - 4pcs of your choice	15
~PLATEAU DE FROMAGES~ Cheese platter, cultured butter, sirop de Liège, baguette	28

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