



## Cold starters

Mixed smoked meats (beef & pork) on a board	25,00 €
Mixed smoked meats (beef & pork) and selected local cheese on a board	30,00 €
Chef's terrine (home-made paté)	9,00 €
Fresh tomatoes carpaccio , burrata cheese 60g, raw ham, rocket	9,50 €
Beef carpaccio 70g with parmesan, capers, rocket, olive oil	10,00 €
Smoked and fresh salmon tartar with green apple, lime	12,50 €

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## Hot starters

Homemade shrimps croquettes (fried) (2 pieces)	14,00 €
Grilled beef bone marrow with toasts (2 pieces)*	14,00 €
Garlic snails from the area (Comines) garlic and parsley butter	10,50 €
Razor-shells with garlic and parsley butter	13,50 €

**All starters can be served as main course, with a choice of dish garnish for a supplement of 5,00 €**

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## Burgers

Hamburger	17,50 €
Cheddar burger	18,50 €
Veggie burger (vegetal steak, no cheese)	18,50 €
Smoked salmon (homemade) burger	19,00 €

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## House's specialities

Steak tartare (prepared with mayonaise, capers, onions, Worcestershire sauce)	16,50 €
Steak tartare, cooked « round trip»	16,50 €
Italian tartare (capers, dried tomatoes, onions, parmesan cheese, basil)	17,50 €
Homemade shrimps croquettes (fried) (3 pieces)	21,50 €
Calf kidneys, grilled with a mustard sauce on the side or paned in a cream sauce	18,90 €
Baked Camembert raw cheese, served with raw ham	15,50 €
Welsh * (+ 2€ with a fried egg on the top)	17,90 €
Calf sweetbreads with a mustard, rosemary and honey sauce	32,50 €
Tagliata beef filet (rocket, parmesan, dried tomatoes, truffle oil)	33,00 €
Duck breast, pepper sauce	24,50 €
Beef carpaccio 140g with steak tartare 90g (parmesan, capers, rocket, olive oil)	25,75 €
« Potjevleesh » cold meats terrine with Anosteke beer (chicken, pork, rabbit)	18,50 €

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## Salads

Shepherd salad ( raw ham, breaded fried goat cheese, nuts, capers )	18,90 €
Caesar salad (cold slices of grilled chicken breast, parmesan, croutons)	16,50 €
Fresh tomatoes carpaccio, burrata cheese 120g, raw ham, rocket	9,50 €
Veggie salad	18,50 €
(hoummos, zucchinis, eggplant, marinated peppers, artichokes, avocado)	

## Grilled fish

Grilled salmon, Hollandaise sauce	22,50 €
Grilled tuna, virgin sauce (onions, herbs, diced tomato, olive oil)	24,80 €
Smoked and fresh salmon tartar with green apple, lime	25,00 €

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## Selected exceptional meats

### Dry-aged meat (upon arrival)

see the waiter

Please see the waiter or the Chef to ask about today's special selected meat

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## Charcoal grilled meats

Butcher's style ground beef steak	15,00 €
Bismarck steak (topped with a fried egg)	16,50 €
Andouillette AAAAA (grilled sausage) 200g	17,50 €
Ribs * (pork) (about 500 g)	17,90 €
Lamb chops (by 3)	21,90 €
Tournedos rumsteak	19,90 €
Tenderloin (fillet of beef) maître d'hotel style with parsley butter	26,50 €
Loin of lamb*	27,90 €
Marinated local chicken drumsticks (by 3)	18,00 €
Marinated pork steak	17,00 €
Beef tab with shallot sauce	19,50 €
Sirloin steak (about 300 g)	29,00 €
Sirloin steak for 2 persons (about 600 g)	58,00 €
Double sirloin steak* (with bone) (about 1000 g)	71,00 €
Triple sirloin steak* (with bone) (about 1400 g)	101,00 €

**Above grills are served with a choice of garnish dishes** (french fries, salad, roasted potatoes, rice, ratatouille, vegetable of the day,...) **and a sauce** (mayonnaise, pepper, bearnaise, maroilles matured cheese, blue-cheese, mustard & cream)

**\* this dish needs at least 20 minutes to be cooked**

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## Desserts

(all made by the pastry chef)

Assorted local cheese	13,00 €
Merveilleux chocolat (meringue, whipped cream, chocolate chips)	9,00 €
Vanilla mille-feuille and caramel	9,50 €
Profiteroles (vanilla ice cream, chocolate, whipped cream) 2 / 3 pieces	9,00/ 11,00 €
Bonne-Maman waffle (cooked over the wood fire)	9,00 €
A story of strawberries (and lime...)	10,00 €
Fresh summer fruits crown, vanilla whipped cream, shortbread	10,00 €
Milk-chocolate finger with passion fruit	11,00 €
Gourmet coffee	9,00 €
Gourmet tea	9,50 €
Gourmet Irish coffee	15,00 €

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## Artisanal ice cream & sorbets

3 scoops	7,75 €
Dame blanche (vanilla ice cream, chocolate sauce, whipped cream)	10,15 €
Liège chocolate or Liège coffee	10,15 €
Sorbet with liqueur	10,00 €

## *COCKTAIL MENU WITH SPIRITS*

MOJITO	10,00 €
Bacardi rum, lime, fresh mint, homemade sugar syrup, sparkling water	
GINGER COCKTAIL	10.50 €
Ginger, Gaston ORGANIC French Gin, Lime juice, Homemade sugar syrup	
CHAMBORD PISCINE	10.50 €
Chambord French raspberry liqueur, Prosecco, Raspberry juice	
SAINT GERMAIN SPRITZ	10.00 €
French elderberry liqueur St Germain, Prosecco, Sparkling water	
SPICY DAÏQUIRI	10.50 €
Bacardi rum, passion fruit juice, Spicy mango syrup, lime juice	
LAVENDER	10.50 €
Gaston ORGANIC French gin, lavender syrup	
lime juice, lemonade	
SAINT RITA	10.50 €
Tequila, St Germain French elderberry liqueur, Lime juice	
LITCHI FLOWER	10.50 €
Gaston ORGANIC French gin, lychee juice, rose syrup, Lime juice	
MOSCOW MULE	9,00 €
Vodka, lime juice, ginger beer	

## *NON-ALCOHOLIC COCKTAIL MENU*

VIRGIN MOJITO	8.50€
Lime, fresh mint, homemade sugar syrup, Sparkling water	
LE BARBIEUX	8.50 €
Apple juice, Pear nectar, Lime, Homemade sugar syrup	
LITCHI FLOWER MOCKTAIL	8.50 €
Lychee juice, Rose syrup, Lime juice	
VIRGIN COLADA	8.00 €
Pineapple juice, Coconut syrup Lime juice	
LE FER A CHEVAL	8.00 €
Apricot juice, Orange juice, Pineapple juice, Grenadine syrup	
GINGER MOCKTAIL	9.50 €
Lime juice, Homemade sugar syrup, Raspberry juice	

## *Aperitif*

kir	8 cl	4.60 €
Ricard	2 cl	4.60 €
Suze, Martini	5 cl	4.60 €
Red or white port wine	6 cl	5.10 €
Home Americano	6 cl	7.10 €
Picon beer	25 cl	6.90 €
White wine picon	12 cl	6.90 €
Whisky Clan Campbell	2 cl	4.00 €
Whisky Clan Campbell	4 cl	8.00 €
Jameson Réserve (Irish Whiskey )	4 cl	9.50 €
Coupe de Champagne	10 cl	10.00 €
Kir Royal	10 cl	10.50 €

## *SOFTS*

Coca-Cola, Coca Zero, Coca Cherry	33 cl	3.70 €
Sprite	25 cl	3.50 €
Orangina, Oasis, Fuze tea, Schweppes citrus fruit	25 cl	4,00 €
Tonic French Touch	25 cl	4.75 €
Perrier	33 cl	4.50 €
Alain Milliat fruit juices:	33 cl	8.20 €
Tomato, white peach, orange, apricot, strawberry, raspberry, passion fruit, pineapple, lychee, pear		
Les frères Pomme juice :		
Le cid'érant	33 cl	5.40 €
-Le fa'bulleux (sparkling)	33 cl	6.40 €
Still or sparkling microfiltered water	50 cl	2.10 €
Still or sparkling microfiltered water	75 cl	3.10 €

### *LES BIÈRES PRESSION*

	25 cl	33 cl	50 cl
Jupiler 4.5°	3.50 €	4.65 €	7.00 €
Rince cochon 8.5°	4.95 €	6.55 €	9.90 €
local beer	4.75 €	6.30 €	9.50 €
Corbeau 9°	5.35 €	7.05 €	10.70 €
Mongy ambrée 6.5°	4.75 €	6.30 €	9.50 €
Fer a cheval 6.5°	4.75 €	6.30 €	9.50 €

### *BOTTLES BEER*

Duvel 8.5°	33 cl	6.25 €
Rince cochon rouge 7.5°	33 cl	7.60 €
local white beer	33 cl	6.00 €
alcohol-free beer	25 cl	3.50 €

### *THE CHAMPAGNES*

	75 cl	
Deutz brut classic		86.00 €
Deutz rosé		112.00 €
Gosset		90.00 €
Demoiselle « Vranken »		75.00 €