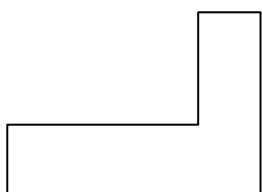
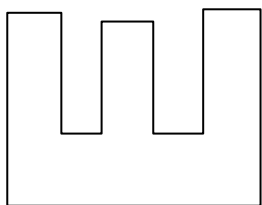
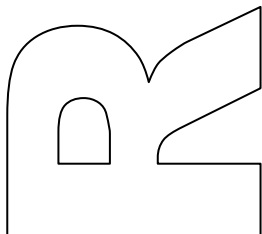
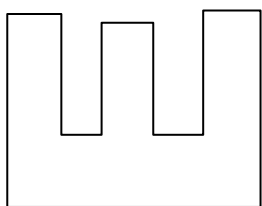
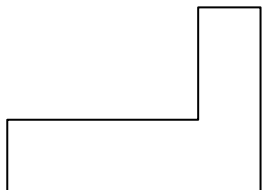
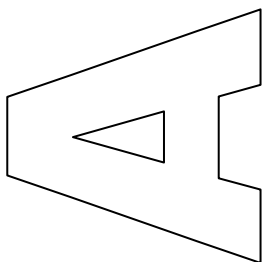
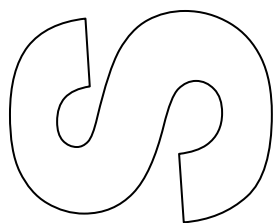


Entrées froides, koude voorgerechten, cold appetizers:

- 1. Tartare de bœuf à l'Italienne**
Rundstartaar op Italiaanse wijze 13,50€
Minced beef the Italian way
- 2. Carpaccio de thon huile d'olive au citron**
Carpaccio van tonijn in olijfolie en citroen 13,50€
Tuna carpaccio with lemon and olive oil
- 3. Foie gras maison cuit au torchon, concassé de fruits secs**
Huisgemaakte foie gras "au torchon" met gemalen gedroogde vruchten 16,00€
Home made foie gras « au torchon » with crushed dried fruit
- 4. Pâté en croûte aux trois moutardes**
Pâté in bladerdeeg met 3 mosterdsoorten 12,00€
Crusted pie with 3 kinds of mustard
- 5. Rillettes de canard, petite salade aux fritons**
Rilette van eend met kleine salade en crackers 13,50€
Duck rilette with a small salad and cracklings



Entrées chaudes, warme voorgerechten, warm appetizers :

6. Toast aux pleurotes

Toast met oesterzwammen

12,00€

Toast with oyster mushrooms

7. Trio de grosses gambas grillées, taboulé oriental

Trio van gegrilde reuzegarnalen met oosterse tabouleh 16,50€

Trio of grilled giant prawns and oriental tabouleh

8. Scampis à l'orange et baies roses

Scampi's met sinaasappel en roze peper

14,00€

Prawns with orange and pink peppercorns

9. Poêlée de vongoles, tomates, vin blanc

Poop of vongoles, tomatoes, white win

Schelpen van vongoles, tomaten, witte wijn

14,00€

10. Salade Ardennaise

Ardense salade

12,00€

Ardennes salad

11. Fromage de Val Dieu fondu, lardons, sauce au sirop de Liège

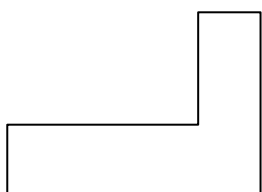
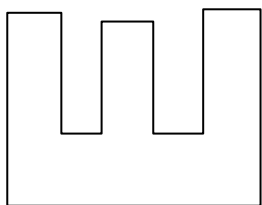
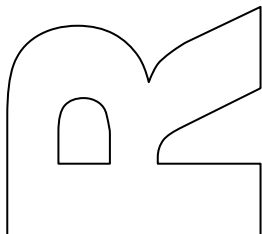
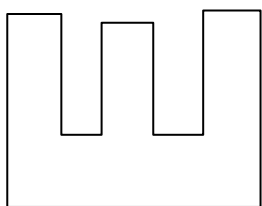
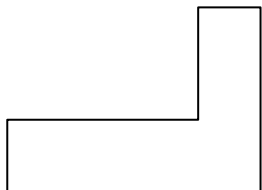
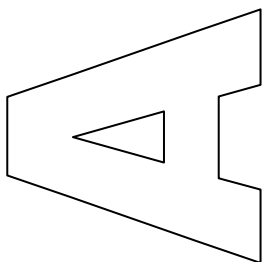
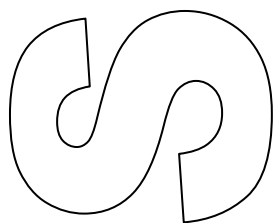
Val Dieu gesmolten kaas met spekreepjes en

Luikse stroop

13,50€

Val Dieu melted cheese with bacon strips and

Liège syrup



Nos viandes, onze vleesgerechten, our meat dishes:

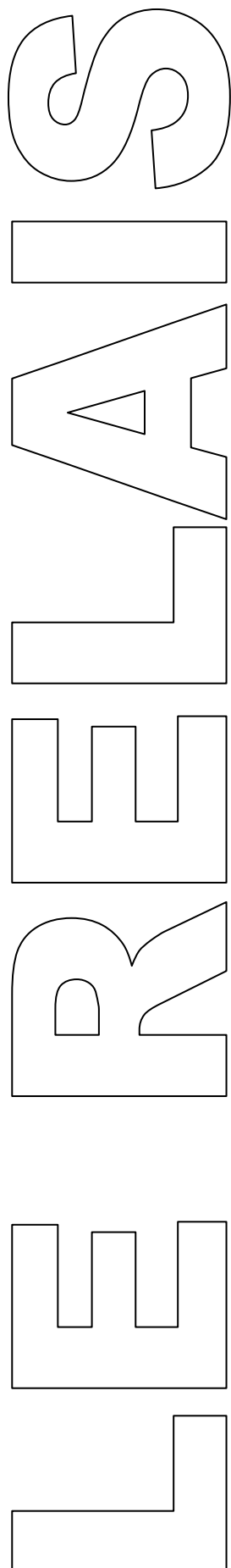
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|---|---------------|
| 1. Spare ribs | 19,00€ |
| 2. Jambonneau au miel et thym
Hammetje met honing en tijm
Ham with honey and thyme | 19,00€ |
| 3. Pavé de bœuf 200 gr (Black Angus)
Biefstuk 200g
Beef steak 200g | 19,00€ |
| 4. Pavé de bœuf 300 gr(Black Angus)
Biefstuk 300g
Beef steak 300g | 24,50€ |
| 5. Entrecôte 250 gr
Entrecôte 250g
Ribsteak 250g | 23,00€ |
| 6. Entrecôte 350 gr
Entrecôte 350g
Ribsteak 350g | 31,00€ |
| 7. Mixed grill 5 viandes | 27,00€ |
| 8. Demandez nos suggestions
Vraag onze suggesties
Ask our suggestions | |

Nos sauces : Poivre vert crème, champi crème, béarnaise, roquefort, dijonnaise.

Onze sauzen: Groene peperroomsaus, champignonroomsaus, béarnaisesaus, roquefortsaus, saus van Dijon.

3,00€

Our sauces: Green pepper cream, mushroom cream, béarnaise, roquefort, sauce of Dijon.



Nos plats du terroir, onze lokale gerechten, our local dishes:

- | | |
|---|--------|
| 8. Véritables boulets à la Liégeoise | |
| Echte Luikse bouletten | 14,50€ |
| Real Liège meatballs | |
| 9. Rognons de veau à la moutarde | |
| Kalfsniertjes in mosterdsaus | 19,50€ |
| Veal kidneys in mustard sauce | |
| 10. Rognons de veau à la Liégeoise | |
| Kalfsniertjes op Luikse wijze | 19,50€ |
| Liège veal kidneys | |

Nos volailles, onze gevogeltegerechten, our poultry dishes:

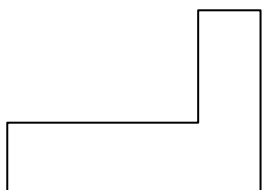
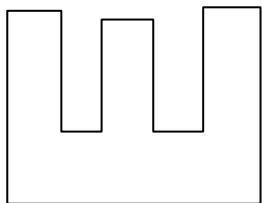
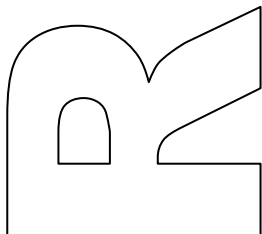
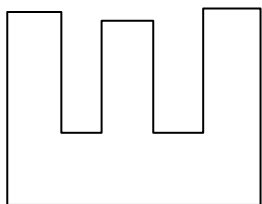
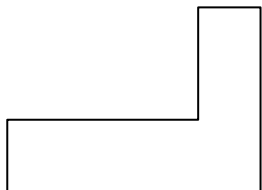
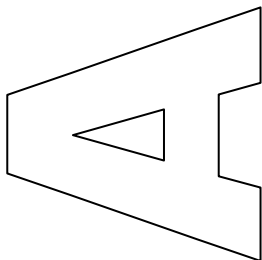
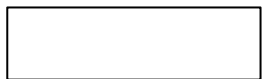
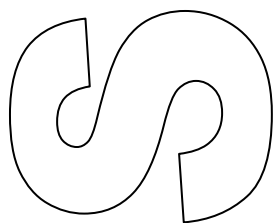
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| 11. Magret de canard à l'orange et baies roses | |
| Eendenborst met sinaasappel en roze peper | 23,00€ |
| Duck breast with orange and pink peppercorns | |
| 12. Suprême de pintadeau aux pleurotes | |
| Borstfilet van parelhoen met oesterzwammen | 19,00€ |
| Guinea-fowl breast with oyster mushrooms | |

Nos plats sont accompagnés de frites maison, pommes pins, pommes de terre nature, pommes de terre pétées.

Onze gerechten worden opgediend met frietjes, denne-aardappeltjes, natuuraardappelen, aardappelpuree.

Our dishes are served with fries, pine potatoes, boiled potatoes, mashed potatoes.

Consultez nos tableaux de suggestions de saison, bekijk ons suggestiebord met seizoensgebonden gerechten, visit our signboard for the season's suggestions



Nos poissons et crustacés , onze vis en schaaldieren, our fish and shellfish dishes:

14. Truite meunière

Forel meunière	19,00€
Trout meunière	

15. Truite à l'ardennaise

Forel op Ardense wijze	21,00€
Trout the Ardennes way	

16. Truite aux amandes

Amandelforel	21,00€
Trout with almonds	

17. Sole meunière +/- 350gr

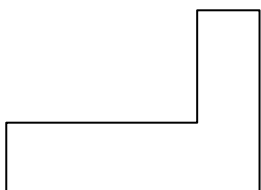
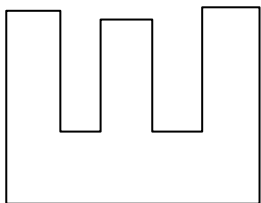
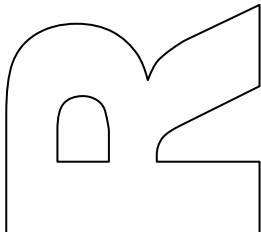
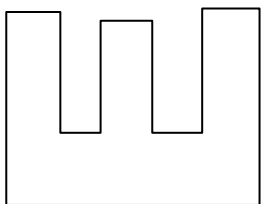
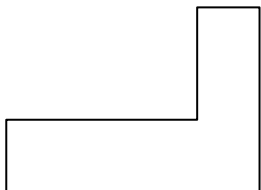
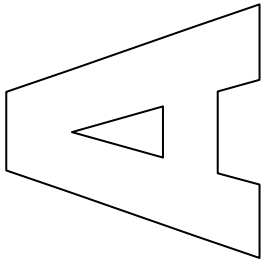
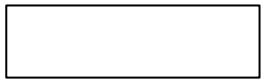
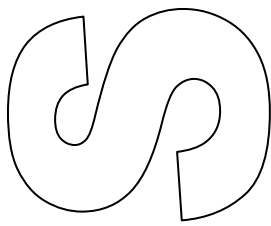
Tong à la meunière	32,00€
Sole meunière	

18. Grosses gambas grillées

Gegrilde reuzegarnalen	25,00€
Grilled giant prawns	

19. Poêlée de vongoles, scampis, gambas

Schelpen van vongoles,scampi's,gambas	31,00€
Poop of vongoles, scampis, gamba	



Pour les enfants -12 ans , voor kinderen jonger dan 12:
(Kinderschotel tot 12 jaar), for children under 12:

20. Boulet à la liégeoise 1 pièce, compote

Luikse boulet (1 stuk) met appelmoes (appelcompote) 9,00€

Liège meatball (1 piece) with stewed apples

21. Mini steak (150gr) compote

Mini steak (150gr) met appelmoes (appelcompote) 12,00€

Mini steak (150gr) with stewed apples

Nos plats sont accompagnés de frites maison, pommes pins, pommes de terre nature, pommes de terre pétées.

Onze gerechten worden opgediend met frietjes, denne-aardappeltjes, natuuraardappelen, aardappelpuree.

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