



RESTAURANT & BAR

winter 2018



Aperitif

Cremant	6.50
Kir blanc	5.00
Kir pétillant (sparkling)	7.50
Martini	3.50
Picon bière	3.00
Ricard/Pernod	4.50
Campari	4.50
Pineau	6.50

Snacks

Green olives with herbs.....	5.50
French bread with aioli.....	5.50
French bread with bio-olive oil and seasalt.....	5.00
Spanish dried sausage, bread.	7.50
Bitterballen.....	6.50
Shrimp croquettes.....	8.00
Plateau LEF (French cheeses, Spanish dried sausage, green olives, aioli and French bread.....)	19.50

Plat du jour

12.50

Monday till Thursday
between 17h and 19h

V = vegetarian dish

.....
We use fresh products as much as possible. It may happen during the evening that some dishes run out.

.....
Are you allergic for some products?
Please tell us.

les entrées

Bisque d'Homard, creamy lobster soup with small shrimps and parsley.....	9.50
Oeufs durs mayonnaise, hard-boiled eggs with French mayonnaise (v).....	5.00
Half avocado stuffed with shrimps, apple and sherry mayonnaise.....	9.50
Paté with nuts and onion compôte.....	8.50
Escargots (6 pcs) with garlic butter from the oven.....	9.50
French onionsoup wit Pastis (v).....	6.50
Changing starter.....	

les salades

	small	large
Salade au Chèvre chaud with warm goat's cheese, grapes, tomatoes, croûtons, walnuts and vinaigrette (v).....	10.00	19.00
Salade Landaise with gesiers, potatoes, plum tomatoes, boiled egg, croûtons and vinaigrette.....	11.50	21.00

les plats

Grilled bavette de boeuf (7oz) with garlic butter or pepper sauce, vegetables and French fries.....	21.50
Flemish beefstew with dark beer and syrup, mashed potatoes.....	19.50
Confit de canard duck confit with garlic gravy, vegetables and French fries.....	21.50
Pan fried salmon with beetroot salad, horseradish and small potatoes from the oven.....	21.00
Tartiflette, oven dish from the french Alps with potato, onion, vegetarian bacon and Reblochon, salad.....	17.50
Swiss cheese fondue with an extensive bread- and vegetable garnish and a choice between: natural, spicy, blue cheese (+2.50) or goat cheese (+2.50) only to be ordered from 2 or more persons	19.00
Changing maincourse.....	

les desserts

Crème brûlée.....	5.50
Chocolate moulleux with vanilla ice-cream.....	5.50
Profiterolles with black berry ice-cream and chocolat.....	6.50
Bonbons of Leonidas (5 pcs).....	5.50
Caramel panna cotta.....	5.50
Cheese selection	from 8.50
Changing desert.....	



MENU DU MARCHÉ



Changing 3 course menu



MENU ROYAL



33.50

Paté with nuts and onion compôte

or

Half avocado stuffed with shrimps, apple and sherry mayonnaise

Grilled bavette de boeuf (7oz) with garlic butter or pepper sauce, vegetables and French fries

or

Pan fried salmon with beetroot salad, horseradish and small potatoes from the oven

Crème brûlée

or

Chocolate moulleux with vanilla ice-cream

MENU RAPIDE 27.50

-served in about 1 hour-

French onionsoup wit Pastis (v)

Tartiflette, oven dish from the french Alps with potato, onion, vegetarian bacon and Reblochon, salad (v)

Caramel panna cotta

MENU ENFANT 13.50

Boiled egg with mayonnaise

Small grilled steak with French fries and vegetables

or

Breaded fish burger with French fries and vegetables

Ice cream with small marshmallows

Change of supplements 1.00, extra French fries 4.00, extra salad 5.00, extra vegetables 5.00, extra bread 3.00, extra mashed potatoes 4.00