

To share as an aperitive

- Smoked salmon toasts 17.90
- Mix of croquettes 15.90
- Fried squid with homemade tartare sauce 16.90
- Shrimps tempura 16.90
- Smoked ham slate 13.90
- ♥ • The large aperitif platter (4 people) 39.50



Starters

- **Scallops :**
 - roasted, pumpkin emulsion, pancetta chips 25.50
 - as a carpaccio, pink berries, chicory salad 24.50
- Bocquillon beef carpaccio, flavoured with fresh truffles 24.50
- ✓ • Cheese croquettes, crunchy salad - 2 pieces 18.00
 - 3 pieces 24.00
- Croquettes of North Sea shrimps - 2 pieces 24.50
 - 3 pieces 31.00
- Terrine of game pâté, onion confit with cranberries, toast of farmhouse bread 19.90
- ♥ • Hind carpaccio with hazelnut oil, wild mushrooms and dried fruits 24.00
- Mushrooms toast 22.00
- Oysters - 6 pieces 21.00
 - 9 pieces 31.00



Snacks

- Smoked salmon, toasted bread, onions and lemon 22.50
- Mini grilled beef steak, Bearnaise sauce - 140gr 21.90
- American filet, salad and condiments, French fries - 120gr 19.90
- Junior Spaghetti Bolognese 15.00

Salads

- Grilled chicken: crisp salad - parmesan shavings - bacon - anchovies - Caesar dressing 23.50
- Frisée with bacon: frisée salad - farmhouse bacon - poached egg - croutons 23.50
- Warm goat's cheese salad with bacon - potatoes - apples 23.50
- ✓ • Vegetarian salad: quinoa - lentils - beetroot - dried fruit 23.50

Tradition

- Great tradition outdoor poultry vol-au-vent 25.00
- ♥ • Great tradition outdoor poultry vol-au-vent - "Royal" (with pan-fried sweetbreads) 36.00
- Spaghetti Bolognese 19.90
- ✓ • "Rotolo" rolled lasagna -stuffed with mushrooms, parmesan and creamy porcini mushrooms 25.50
- ✓ • Ricotta spinach tortellini, truffle cream, parmesan 23.90
- Meatballs with "forestière" sauce, braised chicory, chips 24.00



American filet

- Américain à la minute - prepared by us 26.00
- ♥ • Spicy (prepared by us, slightly spicy) 26.00
- Plain (to be prepared by you) 26.00



Game



- Wild boar stew, red wine pear, cranberries, braised chicory, Amandine potatoes 28.50
- ♥ • Hind fillet in hazelnut crust, Grand Veneur sauce, braised chicory, pan-fried wild mushrooms 36.50
- Hare fillet with Arlequin sauce, cabbage "potée" :
 - 1 fillet 36.00
 - 2 fillets 46.00

Fish

- Sea bass fillet, "pappardelle" pasta with wild mushrooms, shellfish coulis 32.00
- Sole meunière, potatoes, lettuce with mayonnaise 45.00
- ♥ • Oven-roasted cod fillet, spinach, purée and grey shrimp mousseline 36.00

Meat and poultry

- Pan-fried sweetbreads, cream of morel mushrooms, seasonal vegetables, grilled potatoes 39.00
- Duck fillet, honey and sesame seed sauce, gratin dauphinois 33.00
- Ham, mustard or Béarnaise sauce, chips 29.90

To share

- ♥ • Roasted suckling pig shoulder, seasonal vegetables, fried potatoes (25 min.) - for 2 persons 35.00/p.
- Rib on the bone, salad, French fries, 2 sauces of your choice (20 min.) - for 2 persons 46.00/p.



Beef

***Bocquillon beef:** meat from Belgian White Blue females raised in the Ardennes and fed on rapeseed that has matured in our fields. The real taste of old-fashioned beef!

- Pure grilled fillet, fries, salad 44.00
- Beef steak, fries, salad 35.00
- Grilled rib steak, fries, salad 40.00
- ♥ • Beef hamburger, farm bacon, Chimay cheese, truffle sauce, French fries and salad 29.50
- Beef tagliata with truffle oil 35.50

Sauce and salad are offered : black pepper, Béarnaise and mushrooms

Seasonal menu

Starter - main course - dessert : 52.00€/p.p

STARTERS

- Saint Jacques rôties, émulsion de potimarron, chips de pancetta
- Terrine of game pâté, onion confit with cranberries, toast of farmhouse bread
- Hind carpaccio with hazelnut oil, wild mushrooms and dried fruits
- ✓ • Vegetarian salad: quinoa - lentils - beetroot - dried fruit

MAIN DISHES

- Oven-roasted cod fillet, spinach, purée and grey shrimp mousseline
- Hind fillet in hazelnut crust, Grand Veneur sauce, braised chicory, pan-fried wild mushrooms
- ✓ • "Rotolo" rolled lasagna -stuffed with mushrooms, parmesan and creamy porcini mushrooms
- Wild boar stew, red wine pear, cranberries, braised chicory, Amandine potatoes

DESSERTS

- Large plate of cheeses, crunchy salad and dried fruits
 - * Instead of dessert, +5€
 - ** In addition to dessert, +10€
- ♥ • Coffee pie, our speciality since 30 years
- Apple crumble, almond milk ice cream, salted butter caramel
- Traditional Tramisù

Let yourself be inspired by our desserts, which are created and prepared daily by us.

Yohan & Laurence, patissiers.

HOMEMADE DESSERTS & TREATS

- Gourmet coffee (Assortment of desserts from the Pastry Chef) 13.50
- ♥ • Coffee tart, our specialty for 30 years 9.90
- Coffee tart and vanilla ice cream 12.50
- "Tradition" crème brûlée, Madagascar vanilla 9.90
- Dark chocolate mousse 9.90
- Iced coffee 11.90
- ♥ • Traditional Tiramisu 11.90
- Chocolate fondante 13.90
- Apple crumble, almond milk ice cream, salted butter caramel 13.50
- Belle-Hélène pear 13.50
- Ile flottante, tonka bean custard 11.50
- ♥ • Chocolate iced profiteroles 13.50

PANCAKES

- Pancakes with sugar or brown sugar or jam 9.00
- From the chocolatier: hot chocolate, vanilla ice cream and whipped cream 12.00
- Normandy: caramelized apples, vanilla ice cream 15.00

ICE CREAMS

- Dame blanche served in a crunchy biscuit 11.50
- Brazilian served in a crunchy biscuit 10.90
- Cut 2 balls of your choice (vanilla-chocolate-mocha) 8.50
- Cut 3 balls of your choice (vanilla-chocolate-mocha) 10.90
- Cup of lemon sorbet 10.00
- Cup of raspberry sorbet 10.00
- Sorbet Colonel (lemon sorbet - vodka) 15.50

CHEESE

- ♥ • Large plate of cheeses, crunchy salad and dried fruits 15.00

WIFI CODE

ID: Quartier / Password: quartier6900