

DRAFT BEERS

THIS MONTHS SPECIAL 25cl / 33cl	4.60 / 5.60
CARLSBERG 25CL	3.60
CARLSBERG 40CL	5.60
CHOUFFE BLONDE 33CL	4.60

BOTTLED BEERS

BLONDE LEFFE	5.00
BROWN LEFFE	5.00
ORVAL	6.50
KWAK	5.50
LIEFMANS FRUITESSE	3.60
LIEFMANS FRUITESSE ZERO	3.60
DUVEL	4.60
PECHERESSE/ PEACH BEER	4.60
CARLSBERG ZERO	3.60
CURTIUS	5.50
SMASH	5.00
SCOTCH GORDON	4.60
KARMELIET TRIPLE	5.50
BLUE CHIMAY	5.00
KRIECK /CHERRY BEER	4.50

SOFTSDRINKS

STILL WATER -SPARKLING WATER 25CL	2.50
COCA-COLA/COCA-ZERO	2.60
SPRITE	2.60
FANTA ORANGE	2.60
ICE-TEA CLASSIC/ZERO/PEACH/GREEN	2.60
LIEGEOIS (FANTA-GRENADINE)	3.00
SCHWEPPES AGRUM/TONIC	2.60
SCHWEPPES PREMIUM MIXER	3.50
(LAVENDER, PINK PEPPER, HIBISCUS,..)	
LOOZA	3.00
STILL WATER- SPARKLING WATER 50CL	4.50
STILL WATER- SPARKLING WATER 100CL	6.50

COCKTAILS

COCKTAIL THIS MONTHS	10.50
PINK COLLIN'S	11.00
(GIN BOMBAY, LEMON JUICE, SCHWEPPES PINK)	
PINA COLADA	9.50
(PINEAPPLE JUICE, WHITE-BROWN RUM BATIDA, MALIBU)	
LADY IN RED	9.50
(RED VODKA, WOOD STRAWBERRY, APPLE-CHERRY JUICE)	
GREEN	9.00
(WHITE MARTINI, LIME, ICE-TEA GREEN)	
CUBA LIBRE	9.00
(BROWN RUM, LIME, COLA)	
MOJITO	10.00
COCKTAIL no alcool	7.50

GIN CORNER

LIEGIN	10.50
HENDRICK'S	11.50
BULLDOG	11.00
BOMBAY SAPPHIRE	10.00

SCHWEPPES PREMIUM CHOICE
(LAVENDER, PINK PEPPER, HIBISCUS,..)

APERITIFS

HOUSE APERITIF	8.50
GLASS OF PROSECCO	8.00
WHITE OR RED MARTINI	5.00
CAMPARI ORANGE OR SODA	5.50
PINEAU DES CHARENTES	5.50
WHITE OR RED PORTO	5.00
ORANGE PISANG	6.00
RICARD	5.50
APÉROL SPRITZ	8.50
PICON WHITE WINE	6.50
KIR	5.50
KIR ROYAL	6.50
BATIDA NATURAL	5.50

SPIRITS

BACARDI WHITE/ DARK	5.00
PEKET (PETERMAN)	4.00
JOHNNIE WALKER RED	5.50
JACK DANIEL'S	6.00
JB	5.00
VODKA WHITE/RED	5.00
WILLIAM LAWSON	6.00
JAMESON	6.00
+ SOFT PRIZE	2.60



STARTERS

** SHARING DISH little/ CHEF'S	12.00/17.50
HOME-MADE CHEESE CROQUETTES.	14.50
CHEF'S BEEF CARPACCIO	16.50
SCAMPIS WITH GARLIC OR GARLIC CREAM	17.00
SMALL BACON SALAD	13.50
SMALL SALAD WITH MELTED GOAT CHEESE	14.00

PASTA

BOLOGNAISE	14.50
4 CHEESE	16.50
PRAWNS, PESTO AND CHERRY TOMATOES	18.00

SALADS

SALAD WITH FRIED PRAWNS	18.50
SALAD WITH MELTED GOAT CHEESE	17.50
SALAD WITH BACON AND POACHED EGG	16.50

TRADITIONAL LOCAL DISHES

MEATBALLS LIÈGE STYLE OR TOMATO, SALAD.	14.90
CHEFS CHICKEN PASTRY? SIDE SALAD	17.00
VEAL KIDNEYS LIÈGE STYLE/ MUSTARD SAUCE	25.50
FRESH BEEF TARTAR, SIDE SALAD.	17.50
BURGER OF THE MONTH	18.50

VEAL CUTLETS

MILANESE STYLE (NATURAL)	16.00
SAVOYARD STYLE	18.50
(MUSHROOMS, ONIONS, HAM, WHITE WINE, CREAM)	
CHEF'S WAY	18.50
(MUSHROOMS, TOMATO, HAM, CREAM)	
PARMIGIANA	18.50
(EGGPLANT, TOMATO, HAM AND CREAM)	

FISH DISHES

JOHN DORY FILET WITH LEEKS	19.50
SALMON FRIED WITH SKIN	21.50

KIDS CORNER



PENNE BOLOGNAISE	9.00
MEAT BALL LIEGE STYLE/ TOMATO SAUCE	10.00
PENNE HAM-CREAM	9.50
CHICKEN PASTRY	10.00

FOLLOW US ON SOCIAL MEDIA



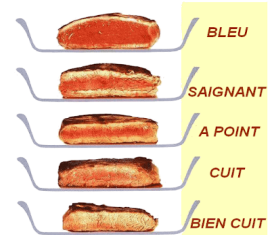
LABRASSERIELIEGEOISE

ALL OF OUR DISHES ARE SERVED WITH SIDE DISHES, SUCH AS FRENCH FRIES, CROQUETTES, BAKED POTATOES OR PASTA.

SAVOY SPECIALITIES

TARTIFLETTE WITH REBLOCHON CHEESE / SALAD	18.50
TARTIFLETTE IS A MEAL WITH REBLOCHON (CHEESE THE FRENCH ALPS) AND POTATOES.	
SAVOY STYLE CHEESE FONDUE	25.50/PP
COLD CUTS, SALAD, BREAD	
ALSATIAN STYLE CHEESE FONDUE .	26.50/PP
COLD CUTS, SALAD AND BREAD (KIRSCH)	
THE OLD-FASHIONED RACLETTE.	25.50/PP
RACLETTE CHEESE SALAD, COLD CUTS AND BREAD	
Bacon SUPPLEMENT	3.00
MIN 20-'	MIN 2 CVTS

CUISSON DU STEAK



Le temps de cuisson dépend de l'épaisseur de votre steak.

MEAT DISHES

SIRLOIN	27.50
steak	25.00
HALF-COOKED RIB STEAK "BRASSERIE LIÉGEOISE"	25.00

STONE GRILL

STEAK	26.50
POULTRY	18.50
LAM	22.50
MIXED MEAT(POULTRY, BEEF, LAM)	27.50
MIXED FISH (3 TYPES)	27.00
ALL STONE GRILL PLATES ARE SERVED WITH SALAD, FRENCH FRIES AND 3 COLD SAUCES. +250/300GRMEAT	

***ON TABLE GRILLING AS MINIMUM OF 2 COVERS,
TABLE GRILLING/ BARBECUE 27.00/ CVT *****

MIN 20' MIN 2CVTS

SAUCES

GARLIC BUTTER	2.00
BÉARNAISE, CHORON, PEPPERCORN,	
ARCHIDUC(MUSHROOMS), BLUE CHESSE	3.00