

STARTERS

HOMEMADE CROQUETTES OF PARMESAN CHEESE	14.00
CARPACCIO OF BEEF	17.00
TARTARE OF SALMON WITH GRANNY SMITH'S APPLE	16.00
SCAMPIS WITH GARLIC OR GARLIC AND CREAM	16.50
SMALL SALAD WITH BACON	12.50
SMALL SALAD WITH HOT GOAT CHEESE	14.00

PASTA

BOLOGNESE	13.00
4 CHEESES	16.00
SCAMPIS, PESTO AND CHERRY TOMATOES	17.50

SALADS

SALAD WITH SCAMPIS	18.50
SALAD WITH HOT GOAT CHEESE	17.00
SALAD WITH BACON AND POACHED EGG	16.00

THE CUTLETS

MILANESE CUTLET	16.00
SAVOYARD CUTLET (MUSHROOMS, ONIONS, HAM, WHITE WINE, CREAM, GRATINED WTH CHEESE)	18.00
CHEF'S CUTLET (MUSHROOMS, TOMATOES, HAM, CREAM, GRATINED)	18.00
PARMIGIANA CUTLET (MELANZANA, TOMATOES, GRATINED)	18.00

PISCES

ST-PIERRE FILLET WITH LEEKS	19.50
SALMON COOKED ON SKIN	21.00

OUR SAUCES

BUTLER'S BUTTER	2.00
BÉARNAISE, CHORON, CREAM PEPPER, ARCHIDUC, ROQUEFORT, PIZZAÏOLA	3.00

MEAT

RIBEYE +-350G	28,00
BEEF STEAK - 300G	25.00
HALF-COOKED STEAK OF THE "BRASSERIE LIÉGEOISE"	23.50

TRADITIONAL DISHES

LIÈGE OR TOMATO MEAT BALLS	13.50
HOMEMADE VOL AU VENT	17.00
LIÈGE STYLE KIDNEYS OR OLD-MODEL MUSTARD	24.50
BEEF TARTARE PREPARED IN THEATERS	17.50

THE PIERRADES

BEEF STEAK	25.00
POULTRY	18.00
LAMBS	22.00
MEATS MIX (MEAT ASSORTMENT)	26.50
FISHES MIX (FISH ASSORTMENT)	26.50

FROM 2 OR MORE ..., TABLE BBQ

MIX MEATS, SALAD, 3SAUCES COLD, FRIES. MIN 20'MINUTES	26.50/PERS
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SUPPLEMENTS/ACCOMPANIMENTS

FRIES, CROQUETTES, PASTA OR POTATOES	2.00
GRATIN DAUPHINOIS	3.00
VEGETABLES/SALAD	3.00

All our dishes are served with accompaniments: fries, croquettes, baked apples or pasta...