

BEERS

DRAUGHT TRIPICK	5.50
DRAUGHT BEER OF THE MONTH	4.50
DRAUGHT CALSBERG	3.50
LIGHT LEFFE	5.00
DARK LEFFE	5.00
ORVAL	6.00
KWAK	5.00
LEEFMANS	3.50
DUVEL	4.50
PECHERESSE (4.30
ALCOHOL-FREE CALSBERG	3.50
CURTIUS	5.00
SMASH	5.00
SCOTCH GORDON	4.30
TRIPLE KARMELIET	5.00
BLUE CHIMAY	4.50
KRIEK	4.30

SOFT DRINKS

STILL OR SPARKLING WATER 25CL	2.50
COKE / SUGAR-FREE COKE	2.50
SPRITE	2.50
FANTA (ORANGE)	2.50
CLASSIC ICE-TEA / PEACH	2.50
LIÉGEOIS (FANTA WITH GRENADINE)	3.00
SCHWEPES AGRUM / TONIC	2.50
SCHWEPES PREMIUM MIXER (MATCHA, LAVENDER-ORANGE, PINK PEPPER, HIBISCUS)	3.50
LOOZA	3.00
STILL OR SPARKLING WATER 50CL	4.50
STILL OR SPARKLING WATER 75CL	6.00

COCKTAILS

GIN BUCK

(GIN BOMBAY, LEMON JUICE, SCHWEPES DRY) 11.00

INDIAN COLLIN'S

GIN BOMBAY, LEMON JUICE, SCHWEPES TONIC) 11.00

PINK COLLIN'S

GIN BOMBAY, LEMON JUICE, SCHWEPES PINK) 11.00

PIÑA COLADA

9.00

(PINEAPPLE JUICE, WHITE-DARK RUM, BATIDA, MALIBU)

LADY IN RED

9.50

(RED VODKA, WILD STRAWBERRIES, APPLE-CHERRY JUICE)

BLUE LAGOON

WHITE RUM, CURAÇAO, VODKA, LEMON JUICE) 9.00

APÉRITIF

HOMEMADE DRINK	8.50
PROSECCO CHAMPAGNE GLASS	7.50
MARTINI	5.00
ORANGE CAMPARI	5.50
PINEAU DE CHARENTES	5.00
PORTO	5.00
ORANGE PISANG	6.00
RICARD	8.00
APÉROL SPRITZ	6.00
PICON WHITE WINE	6.00
KIR	5.00

ALCOHOL

BACARDI	5.00
PÉKET	4.00
JOHNNIE WALKER RED	5.00
JACK DANIEL'S	6.00
JB	5.00
VODKA	5.00
+ PRICE OF THE SOFT DRINK	2.20

GIN

LIEGIN	10.00
LIEGIN ROSE	10.00
HENDRICK'S	11.00
BULLDOG	10.50
BOMBAY SAPPHIRE	9.50

***SCHWEPES PREMIUM OF YOUR
CHOICE***



All of our dishes are served with side dishes, such as French fries, croquettes, baked potatoes or pasta.

STARTERS

CHEESE CROQUETTES	14.00
BEEF CARPACCIO	17.00
SALMON TARTARE WITH GREEN APPLES	16.00
SCAMPI WITH GARLIC OR GARLIC CREAM	16.50
SMALL SALAD WITH BACON	12.50
SMALL SALAD WITH HOT GOAT CHEESE	14.00

PASTA

BOLOGNESE	13.00
FOUR-CHEESE	16.00
SCAMPI, PESTO, AND CHERRY TOMATOES	17.50

SALADS

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

ESCALOPE/CUTLET

BREADED VEAL CUTLET	16.00
SAVOYARD CUTLET (MUSHROOMS, ONIONS, HAM, WHITE WINE, CREAM, GRATIN)	18.00
CHEF'S CUTLET (MUSHROOMS, TOMATOES, HAM, CREAM, AU GRATIN)	18.00
PARMIGIANA CUTLET (EGGPLANTS/AUBERGINES, TOMATOES, AU GRATIN)	18.00

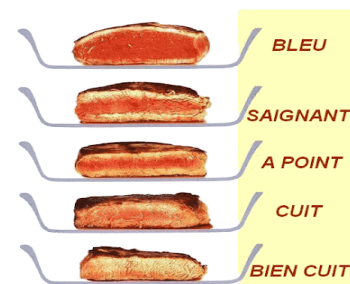
FISH

FILET SF JOHN DORY WITH LEEKS	19.50
COOKED SALMON WITH SKIN	21.00

MUSSELS

CLASSIC	19.50
GARLIC CREAM	21.00
WHITE WINE	21.00
MEXICAN (TOMATOES, PEPPERS, RED WINE)	23.00
NEAPOLITAN (CREAM, TOMATOES, COGNAC)	23.00
ROQUEFORT (CREAM, ROQUEFORT, WHITE WINE)	23.00

CUISSON DU STEAK



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

MEAT

RIB STEAK ~350G	28.00
THICK STEAK ~350G	25.00
PARTIALLY COOKED RIBEYE ROLL IN THE "BRASSERIE LIÉGEOISE" WAY	23.50

PIERRADES (STONE GRILL)

THICK STEAK	25.00
POULTRY	18.00
LAMB	22.00
ASSORTMENT OF MEATS	26.50
ASSORTMENT OF FISH	26.50
ASSORTMENT OF MEATS, SALAD, 3 COL SAUCES, FRENCH FRIES ***ONLY AVAILABLE FOR A MINIMUM OF 2 COVERS, TABLETOP BARBECUE	26.50 PER COVER

TRADITIONAL DISHES

MEATBALLS, From LIÈGE / TOMATO SAUCE	13.50
HOMEMADE VOL-AU-VENT	17.00
KIDNEY WITH TRADITIONAL MUSTARD/ FROM LIÈGE	24.50
HOMEMADE STEAK TARTARE	17.50

SIDES

FRENCH FRIES, CROQUETTES, PASTA, OR BAKED POTATOES	2.00
GRATIN DAUPHINOIS (POTATO GRATIN)	3.00
COOKED VEGETABLES/SALAD	3.00

SAUCES

MAÎTRE D'HÔTEL BUTTER	2.00
BEARNAISE SAUCE, CHORON SAUCE, PEPPER SAUCE, ARCHIDUC SAUCE, ROQUEFORT SAUCE, PIZZAIOLA SAUCE	3.00

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