

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

Kitchen open everyday

Monday : 12:00 - 14:30 • 19:00 - 22:00

Tuesday to Friday : 12:00 - 14:30 • 19:00 - 22:30

Saturday : service non-stop 12:00 to 22:30

Sunday : service non-stop 12:00 to 22:00

phone number : +32 2 320 10 00

TO DRINK

COCKTAIL VARIÉTÉS 15

Rosemary-infused gin, raspberry,
lemon, soda

GLASS OF PROSECCO 10

GLASS OF CHAMPAGNE R DE RUINART 19

BLOODY MARY 14

NEGRONI 15

Beefeater, Del professore rosso, Campari

SPRITZ 14

Arancello - Aperol - Campari - St-Germain

MULE 13

Moscow mule - London mule - Jamaican mule

SOUR 14

Amaretto sour - Whisky sour - Rhum sour

MOCKTAIL VARIÉTÉS 12

Orange-infused Martini 0% & Gin 0%
ginger-beer espuma

HOMEMADE LIMONADE 7

Lime juice, sugar, soda

HOMEMADE ORANGEADE 7

Orange, lime juice, honey, soda

HOMEMADE ICE TEA 8

Green tea, ginger, citrus, sage

CRODINO SPRITZ 9

0% alcool

VIRGIN MOJITO 10

Lime juice, mint, sugar, soda

TO SHARE

MINI CHICKEN CROQUETTES* 16

Mustard mayonnaise

CRISPY COD STICKS 19

Tartar sauce

GRATINED MUSSELS (12 pc) 24

Garlic, parsley

LUNCH MENU

STARTER & MAIN COURSE

IMPOSED MENU

Monday to friday on lunchtime

Ask your waiter !

STARTERS

SALMON TARTAR 22

Granny smith, sour cream

FANCY HOT DOG* 20

Fried white sausage, pickled onions

EGGS MAYONNAISE 12

QUINOA SALAD* (V) 18

Avocado, coriander, lime

SHRIMPS CROQUETTES* (2pc) 25

Homemade with grey shrimps

CHEESE CROQUETTES* (2pc) 18

Homemade

6 BURGUNDY SNAILS 23

Butter, parsley, garlic

SQUIDS TAGLIATELLES «À LA CARBONARA»* 27

Pork, smoked eels

FRIED SCAMPIS (5pc) 21

Tempura style, tartare sauce

BEEF CARPACCIO 22

Roquette, parmesan

*(V) = Vegetarian

*House specialties

SOFTS

Bru still / sparkling 50cl	8
Coca / Coca Zero	5
Fever-Tree (tonic/ginger beer/ginger ale)	6
Juices (orange/tomato/apple/pineapple)	5
Homemade ice tea	8
Homemade lemonade	7
Homemade orangeade	7
Syrup (grenadine/mint)	2

APÉRITIFS

Kir vin blanc / Kir Royale	11/20
Bellini Champagne	20
Martini (White/Red)	10
Campari	8
Picon vin blanc	11
Pastis Henri Bardouin	12
Mojito	13
Pimm's	14
Old Fashioned	14
Gin & Tonic (Beefeater/Hendrick's/Copperhead)	15/17/18,5
Vodka & Tonic (Wyborowa/Belvedere)	13/16
Whisky & Cola (Jameson/Johnnie Walker)	14/17
Rhum & Cola (brown Bacardi 4years)	15

BEERS

Tripel d'Anvers 33 cl	7,5
Vedett Extra Null Pills 0% 33cl	7
Vedett IPA 33 cl	8
Chimay bleu 33 cl	8,5
Duvel 33 cl	9
Orval 33 cl	10

ON TAP

Pils 25 cl / 50 cl	5,5 / 10
Chouffe blonde 33 cl / 50 cl	8,5 / 13
Vedett Extra white 25 cl / 50 cl	6 / 11

WINE BY THE GLASS

White - Italy - Malvasia Bianca del Salento	8
White - Spain - L'Abrunet	10
White - Loire - Pouilly-Fumé	11
Rosé - Côte de Provence - Pas du Cerf	7
Red - Bordeaux - D de Dauzac	9
Red - Spain - Saltamarti	10
Red - Rhône - Crozes Hermitage	11

BUBBLES

Prosecco - Col de l'Utia Superiore	48
Champagne - R de Ruinart Brut	98

WHITE WINES

Loire, Cheverny - Philippe Sauger 2024	37
Loire, Sancerre - Henri Bourgeois 2024	55
Loire, Pouilly-Fumé - Château Ladoucette 2024	68
Bourgogne, Montagny - Millebuis 2022	38
Bourgogne, Petit Chablis - La Chabliissienne 2023	42
Bourgogne, Chardonnay - Nuiton-Beunoy 2023	45
Italy, Malvasia Bianca del Salento 2024	39
Italy, Vermentino di Sardegna 2024	39
Spain, l' Abrunet - Celler Frisach 2024	42
Spain, Desig - Mas Candi 2024	46

ROSÉ WINES

Côtes de Provence, Pas du cerf, cuvée Le Merle 2025	39
Côtes de Provence - Whispering Angel 2025	49

RED WINES

Loire, Chinon, Les Gallets - Plouzeau 2024	40
Loire, Bourgueil Côte 50 - Y.Amirault 2024	45
Loire, Sancerre - Henri Bourgeois 2023	76
Beaujolais, Chiroubles - D. Piron 2024	39
Beaujolais, Brouilly - Dominique Piron 2024	42
Beaujolais, Saint-Amour - Dominique Piron 2024	45
Beaujolais, Morgon - Lapierre 2024	70
Bourgogne Pinot Noir - Nuiton-Beunoy 2023	45
Bourgogne, Givry - Millebuis 2023	56
Bordeaux, D de Dauzac - Bordeaux 2022	49
Bordeaux, Saint-Estèphe - Château Petit Bocq 2022	80
Bordeaux, Saint-Julien « Les Fiefs de Lagrange » 2019	95
Roussillon, Mon p'tit pithon - Olivier Pithon 2024	48
Rhône, Crozes-Hermitage - Guyot 2023	55
Rhône, Châteauneuf-du-Pape - R. Sabon 2022	75
Italy, Primitivo di Puglia - Varvaglione (bio) 2023	36
Italy, Le Difese - Tenuta San Guido 2022	70
Italy, Papale - Varvaglione 2021	74
Spain, Saltamarti - Els Vinyerons 2024	42

MAIN COURSES

ROASTED CAULIFLOWER* (V) 24

Baba ganoush, hazelnuts

CAESAR SALAD* 25

Quail eggs, cherry tomatoes, chicken

BEEF TARTAR 25

French fries, salad

TUNA TARTAR BELGIAN STYLE 35

French fries, salad

ROASTED SEABASS FILET 34

Vegetables, broccoli purée, virgin oil sauce

SOLETTES MEUNIÈRES 38

Potato purée, sauteed spinach

BOUDIN BLANC DIERENDONCK 26

Stewed apples, potato purée

HOMEMADE MEATLOAF* 29

Potato purée, vegetables, morel sauce

TRADITIONAL «VOL-AU-VENT»* 29

Chicken, cream sauce, mushroom, French fries

HANGER STEAK WITH SHALLOTS 30

French fries (only served rare)

BEEF TENDERLOIN 42

French fries, salad, choices of sauce

*(V) = Vegetarian

*House specialties

ROASTED CHICKENS

1/4 p.p. 1/2 p.p

ROASTED CHICKEN SAMBRE & MEUSE* 26/30

ROASTED CHICKEN MOREL SAUCE* 29/35

ROASTED CHICKEN STEWED APPLES* 25/29

CHICKENS ARE SERVED WITH FRIES AND SALAD

SIDES

GRILLED VEGETABLES 10

MOREL SAUCE 8

POTATO PURÉE 4

SAMBRE & MEUSE 5

SMALL FRIES 3

STEWED APPLES 5

BIG FRIES 6

PEPPER SAUCE 5

GREEN SALAD 3

BÉARNAISE 5

DESSERTS

DAME BLANCHE VARIÉTÉS STYLE* 13

CHOCOLATE FONDANT* 12

Vanilla ice cream

PAVLOVA 14

Red fruits, meringue

VANILLA CRÈME BRÛLÉE 12

CHEF'S CHOCOLATE MOUSSE* 12

AFFOGATO 8

Vanilla ice cream, espresso

HOMEMADE SORBET 4

IRISH COFFEE 14

ESPRESSO MARTINI 14