



Hot main courses

Starters

Scallops "au gratin"	13.50 € / pers
Scallops with chicory and creamy white wine sauce	15.10 € / pers
Lobster lasagne with baby vegetables	18.50 € / pers
Quenelles of pike with Nantua sauce	12.60 € / pers

Fish and shellfish

Fillet of salmon with creamed vegetables	14.50 € / pers
Waterzooi of fish – <i>a speciality!</i>	17.50 € / pers
Burbot "à la nage" with saffron and sundried tomatoes	18.50 € / pers
Stuffed fillet of sole with Nantua sauce	19.10 € / pers
Osso bucco of monkfish with basil	18.50 € / pers
Cod fillet with grey shrimps	18.50 € / pers
Lobster lasagne with Nantua sauce	18.50 € / pers

Poultry

Waterzooi with chicken breast	10.75 € / pers
Magret of duck with mountain oranges	14.10 € / pers
Half a guinea fowl Brabant-style	15.25 € / pers
Fricassée of guinea fowl with asparagus and mushrooms	15.25 € / pers
Slow cooked chicken breast	10.75 € / pers
Sautéed turkey with mushrooms	11.50 € / pers

Meat

Calf's sweetbreads with baby vegetables	25.50 € / pers
Panfried calf's sweetbreads with lemon pepper and morels mushrooms	25.50 € / pers
Osso bucco of veal with baby vegetables	16.90 € / pers
Tian of lamb with fresh rosemary	17.50 € / pers
Rabbit's leg with prunes	12.50 € / pers
Fillet of Charolais beef en croûte with bordelaise sauce	23.50 € / pers
Veal saltimbocca with sage	16.50 € / pers
Loin of "milk-fed" veal Orloff-style	18.50 € / pers
Lamb chops bouquetière	16.80 € / pers
Fillet of pork with Dijon mustard sauce	14.75 € / pers
Rabbit's thigh with mustard cream	12.50 € / pers

Single dishes

Couscous Royal with chicken, lamb and merguez	40.50 € / kg
Paella with chicken, calamari and "bouquet" shrimps	28.50 € / kg
Blanquette of veal with baby vegetables	44.50 € / kg
Traditional style blanquette of veal	44.50 € / kg
Boeuf bourguignon	44.50 € / kg
Lamb stew with vegetables	44.50 € / kg
Sauerkraut with full garnish (during the season)	11.10 € / pers