



Menu

**TO OPTIMIZE YOUR WAITING TIME AND BENEFIT FROM QUALITY SERVICE,
WE ASK YOU TO GROUP TOGETHER THE DISHES FOR TABLES OF 8 PEOPLE AND MORE
(MAXIMUM 4 DISHES).**



**WE MAKE A POINT OF PRIORITIZING REGIONAL PRODUCTS.
IT IS IN THIS SHORT CIRCUIT OPTIC THAT OUR SUPPLIERS HAVE BEEN SELECTED.**

**IN CASE OF ALLERGIES, PLEASE INFORM THE STAFF.
THE COMPOSITION OF PRODUCTS MAY CHANGE.**

Our appetitives

HOUSE APÉRITIF ELIXIR 2	7,50 €
BLANC COCA OR ORANGE JUICE	5,20 €
CAMPARI	4,60 €
CAMPARI SINAS	6,00 €
GIN BOMBAY TONIC	8,00 €
GIN LIEGIN TONIC	12,00 €
GIN HENDRICK TONIC	12,00 €
KIR	5,00 €
MARTINI BLANC	4,60 €
MARTINI ROUGE	4,60 €
PINEAU DES CHARENTES	4,00 €
PISANG SINAS	6,80 €
WITTE PORT	4,00 €
RODE PORT	4,00 €
RICARD 35CL	4,90 €
SAFARI SINAS	6,80 €
J&B	5,40 €
JACK DANIELS	7,00 €
APEROL SPRITZ	7,90 €
GLASS OF CAVA	6,50 €
ROSÉ PISCINE	5,00 €
BROWN RHUM	5,40 €
LILLET TONIC	7,60 €

Our spirits

AMARETTO	6,00 €
BAILEY'S	6,60 €
CALVADOS	7,00 €
COGNAC V.S.	7,00 €
COGNAC V.S.O.P	8,40 €
COINTREAU	6,20 €
IRISH COFFEE	8,40 €
ITALIAN COFFEE	8,40 €
CUBAN COFFEE	8,40 €
BAILEYS COFFEE	8,40 €
LIMONCELLO	6,00 €
GÉNÉPI	6,20 €
CHARTREUSE	7,20 €
GRAND MARNIER	7,00 €
SAMBUCA	5,80 €
GRAPPA	5,50 €
PEREN 40°C	6,40 €
PERENCOGNAC	5,50 €
JAGERMEITSER	5,80 €
HOT WINE	5,80 €
HOT WINE AMARETTO	7,00 €
GROLLE (2P, 4P OF 6P) PRIJS P/P	10,00 €
ZACAPA	14,50 €

SOFT DRINK COMPLEMENT + 3€

Our soft drinks

SPARKLING WATER (SPA)	3,00 €
STILL WATER (SPA)	3,00 €
SPARKLING WATER (BRU) 50CL.	8,50 €
STILL WATER (BRU) 50CL.	8,50 €
SPARKLINGWATER (SPA) 1 LIT	3,00 €
STILL WATER (SPA) 1 LIT	5,00 €
PERRIER	3,00 €
COCA COLA	3,00 €
COCA COLA ZERO	3,00 €
SPA LEMON	3,00 €
SPA ORANGE	3,00 €
CANADA DRY	3,00 €
LIÉGEOIS	3,00 €
ICE TEA	3,00 €
ICE TEA GREEN	3,00 €
ICE TEA PECH	3,00 €
SCHWEPPE AGRO	3,00 €
SCHWEPPE TONIC	3,00 €
RICQLES	3,00 €
OASIS	3,00 €
ORANGE JUICE (MINUTE MAID)	3,00 €
APPLE JUICE (MINUTE MAID)	3,00 €
APPLE CHERRY JUICE (MINUTE MAID)	3,00 €

Our hot drinks

COFFE	3,00 €
DECAF	3,00 €
ESPRESSO	3,00 €
CAPPUCCINO	3,50 €
HOT CHOCOLATE	3,50 €
VIENNESE	5,50 €
<i>(HOT CHOCOLATE AND WHIPPED CREAM)</i>	
RUSSIAN MILK	3,50 €
CHAMOMILLE	3,20 €
EARL GRAY TEA	3,20 €
LEMON TEA	3,20 €
MINT TEA	3,20 €
GREEN TEA	3,20 €
RED FRUITS TEA	3,20 €

Onze bieren

Graft beers

STELLA 25CL	3,00 €
STELLA 33CL	3,70 €
STELLA 50CL	5,60 €
GALOPIN VAL DIEU 18CL	2,90 €
VAL DIEU 25CL	3,90 €
VAL DIEU 33CL	4,50 €
PAIX DIEU 25CL	5,00 €
PAIX DIEU 50CL	8,60 €
GOOSE ISLAND IPA 25CL	4,20 €
GOOSE ISLAND IPA 50CL	7,80 €

White beers

HOEGAARDEN	3,60 €
BLANCHE DE LIÈGE	4,60 €

Fruity beers

KRIEK LINDEMANS	4,80 €
CHERRY FRAMBOISE	5,68 €
KASTEEL RED	5,40 €
LIEFMANS	4,60 €
PECHERESSE	4,60 €

Blond beers

CARLSBERG	4,00 €
BIÈRE DES AMIS	5,80 €
BIÈRE DES AMIS IPA	5,80 €
LEFFE BLOND	5,40 €
CHOUFFE	5,80 €
CHIMAY DORÉE	4,80 €
DUVEL	5,40 €
CORNE DU BOIS DES PENDUS	5,20 €
MOINETTE	5,40 €
CURTIUS 37.5CL	8,60 €
VIEILLE SALME	6,60 €
PEAK BLOND	5,50 €
FAGNES BLOND	5,20 €
VAL DIEU 800	5,30 €
CORONA	5,50 €
HOUPE JAMBES EN L'AIR	5,20 €

Brouen beers

SCOTCH CTS	4,80 €
LEFFE BRUIN	5,40 €
CHIMAY BLEU	6,50 €
ROCHEFORT 10	6,90 €

Triple beers

VAL DIEU	5,80 €
KARMELIET	5,70 €
MALMEDY	6,00 €
WESTMALLE	5,40 €
SAINT FEULLIEN GRAND CRU	6,00 €
PEAK	6,00 €
SAINT HUBERTUS	6,00 €
LUPULUS	5,40 €

Amber beers

ORVAL	6,00 €
SAINT HUBERTUS	6,00 €
SMASH	6,00 €
KWAK	5,30 €

Non-alcoholic beers

CARLSBERG 0.0	3,30 €
BIÈRE DES AMIS 0.0	3,90 €

Our appetizer plates

CHEESE ASSORTMENT	16,50 €
COLD CUTS	16,50 €
MIXED ASSORTMENT	16,50 €
MINI-SPRING ROLLS	7,90 €
FRIED CALAMARI PLATE	9,90 €
WARM CAMEMBERT <small>TO SHARE</small>	14,90 €
PLAIN FLAMMEKUECHE	14,90 €
FLAMMEKUECHE VAL DIEU	16,90 €

Onze voorgerechten

SOUP OF THE DAY	8,00 €
DUO OF HOMEMADE CROQUETTES	15,00 €
<i>CHEESE / ARDENNAISE / POULTRY / SHRIMP (+2€ PER SHRIMP CROQUETTE)</i>	
SCAMPI IN GARLIC <small>WITH HITE WINE CASSEROLE</small>	16,00 €
BEEF CARPACCIO	15,00 €

Our salads

WARM APPLE TARTELET & GOAT CHEESE	18,00 €
SMOKED SALMON SALAD	20,00 €
CURLY SALAD WITH BACON	18,50 €
VAL-DIEU SALAD	18,00 €

Our pastas

BOLOGNESE LINGUINE	16,00 €
SHRIMP LINGUINE	19,00 €
VEGETARIAN LINGUINE	16,00 €
GRATINATED LASAGNA	17,00 €

Our kids dishes

HUNTER'S MEATBAL	11,00 €
BOLOGNESE LINGUINE	11,00 €
CHICKEN NUGGETS	11,00 €

Our main courses

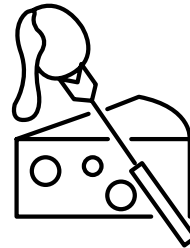
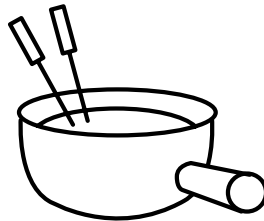
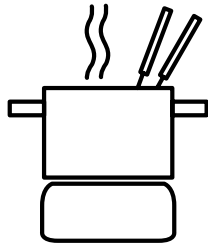
THE HOMEMADE MEATBALL «SAUCE CHAUSSEUR» 1 PIECE	12,50 €
THE HOMEMADE MEATBALLS «SAUCE CHAUSSEUR» 2 PIECES	17,50 €
THE VOL-AU-VENT	18,50 €
THE JAMBONNEAU HAM SHANK AND ITS ANCIENT MUSTARD SAUCE	24,00 €
THE STEAK 250GR	23,00 €
THE STEAK AND ITS HOMEMADE SAUCE 250G	27,00 €
<i>MUSHROOM / GREEN PEPPER / BEARNAISE / PROVENÇAL / CHEF'S</i>	
THE RIB EYE STEAK 400GR	34,00 €
THE RIB EYE STEAK AND ITS HOMEMADE SAUCE 400G	38,00 €
<i>MUSHROOM / GREEN PEPPER / BEARNAISE / PROVENÇAL / CHEF'S</i>	
THE BEEF TAGLIATA 250GR (ONLY RARE)	29,50 €
THE TRIO OF CROQUETTES	22,50 €
<i>CHEESE / ARDENNAISE / POULTRY / SHRIMP (+2€ PER SHRIMP CROQUETTE)</i>	
THE TROUT WITH ALMONDS AND LEMON (FROM APRIL TO SEPTEMBER)	25,00 €
THE DUCK BREAST AND ITS ORANGE AND BERRIES SAUCE	29,00 €
THE CROQUE-MONSIEUR (UNTIL 6 PM)	26,00 €
THE CROQUE BOUM-BOUM (UNTIL 6 PM)	18,00 €
THE BURGER DU PONT	20,50 €
<i>PURE BEEF MEAT, HOMEMADE SAUCE, ITALIAN HAM, CHEESE, TOMATOES, GRILLED ONIONS</i>	
THE AMERICAN – TARTARE BEEF (FROM APRIL TO SEPTEMBER)	20,50 €
THE TOMATOES SHRIMP (FROM APRIL TO SEPTEMBER)	23,00 €
FILLET OF PIKEPERCH WITH MARACUJA	28,00 €
GRILLADE 5 MEATS 300GR (MIN 2PERS)	29,00 €
<i>CHICKEN, BEEF, PORK, DUCK, LAMB</i>	
BOEUF BOURGUIGNON	24,00 €
LAMSRUG	28,00 €

OUR DISHES ARE SERVED WITH A CHOICE OF SIDE; FRIES, CROQUETTES, OR PASTA

Our winter dishes

FROM OCTOBER TO MARCH

TARTIFLETTE	20,00 €
CHEESE FONDUES (MIN 2 PERS) <i>VALAISANNE, CHIMAY, GREEN PEPPER, WILD MUSHROOMS +2€</i>	26,00 €/PP
RACLETTE 250GR MIN 2PERS	27,00 €/PP
GRILLADE-RACLETTE 200GR MEAT, 150GR CHEESE (MIN 2 PERS)	30,00 €/PP
BIEFSTUKFONDUE 250GR (MIN 2PERS)	27,00 €/PP



Our sweet pleasures

FOR DESSERT, SNACK OR TREAT

THE CHOCOLATE FUDGE CAKE	9,50 €
THE CHOCOLATE PROFITEROLES	8,50 €
THE DAME BLANCHE	8,50 €
THE BRAZILIAN	8,50 €
THE LIEGE COFFEE	8,50 €
THE CHILDREN'S SUNDAE (2 ICE CREAM SCOOPS)	5,50 €
THE CREPES (2PIECES) (PLAIN, SUGAR OR BROWN SUGAR)	9,50 €
+ ICE CREAM 2.50 €	
+ HOT CHOCOLATE 1.50 €	
+ WHIPPED CREAM 1.50 €	
BRUSSELS WAFFLE WITH SUGAR	6,50 €
+ ICE CREAM 2.50 €	
+ HOT CHOCOLATE 1.50 €	
+ WHIPPED CREAM 1.50 €	
THE PIE OF THE DAY	6,50 €
THE CHOCOLATE MOUSSE	6,50 €
THE CRÈME BRULÉE	8,50 €
THE GOURMET COFFEE	9,50 €

House wine

	GLASS	¼	½	BOTTLE
WIT, ROOD OF ROSÉ WIJN	5,00 €	8,60€	16,80 €	24,00 €

Sparkling wine

	GLASS	BOTTLE
CAVA	6,50 €	36,00 €
PIGNOLETTO BRUT – PROSECCO – EMILIA ROMAGNA		40,00 €
CHAMPAGNE VEUVE CLICQUOT		90,00 €

White wine

FRENCH

CÉVENNES, LES CLAUX DES TOURETTES - CÔTES DE RHÔNE	27,50 €
PINOT BLANC DOMAINE ALLIMANT-LAUGNER – ALSACE	31,00 €
POINTE D'AGRUMES DOMAINE COMPLICES DE LOIRE – LOIRE	32,00 €
SAINT VÉРАН JUILLARD-WOLOWICKI – BOURGOGNE	39,50 €

ITALIAN

PASSERINA AGRICONA - ABRUZZO	26,00 €
MUSITA AISHA - SICILIË	26,50 €
RIBOLA GIALLA COLLIO – FRIULI	39,50 €

Rosé wine

FRENCH

DOMAINE LES CLAUX DE TOURETTES	26,00 €
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ITALIAN

ROSE DELL'ESTATE LAMBERTI	26,00 €
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Red wine

FRENCH

DOMAINE PELAQUIÉ - CÔTES DE RHÔNE	29,50 €
ST NICOLAS DE BOURGUEIL - LOIRE - SERVI FRAIS	33,00 €
PINOT NOIR DOMAINE ALLIMANT-LAUGNER - ALSACE - SERVI FRAIS	34,00 €
SAINT-AMOUR «VIEILLES VIGNES» - BEAUJOLAIS	37,00 €
ST EMILION CHÂTEAU PLAISANCE BRANNE MONTAGNE - BORDEAUX	41,50 €
VALRÉAS CLOS BELLANE - CÔTES DE RHÔNE	44,00 €
SAINT JOSEPH DOMAINE VALLET - CÔTES DE RHÔNE	48,00 €
LALANDE-DE-POMEROL CHÂTEAU HAUT CAILLOU - BORDEAUX	56,00 €

ITALIAN

SALICE SALENTINO - CINQUANTINO - PUGLIA	26,00 €
MONTEPULCIANO D'ABRUZZO - EBRIO - ABRUZZO	29,50 €
SUSUMANIELLO SALENTO - SCIU - PUGLIA	30,00 €
NERO D'AVOLA - CHIARAMONTESI LUNA GAIA - SICILIA	33,00 €
PRIMITIVO DI MANDURIA - CARLONE - PUGLIA	34,00 €
VALPOLICELLA RIPASSO - SOLANE - VENETO	38,50 €
CHIANTI CLASSICO - ETICHETTA BLU - TOSCANA	42,00 €
BARBERA D'ALBA - BARICCHI - PIEMONTE	54,00 €