

MENU



PONT DE BELLEHEID

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



ARDENLAC S.A.
BECKERS H. et J.C.
Rue Jean Gôme, 73
4800 VERVIERS
Tél. 087/22.04.61



BOUCHERIE - CHARCUTERIE - TRAITEUR
RUE DE LA VILLE
Rue Abbat Coeurton 127 - FRANCORCHAMPS



SOFT DRINKS

SPARKLING WATER (SPA)	3,00 €
STILL WATER (SPA)	3,00 €
SPARKLING WATER 1L (SPA)	8,50 €
STILL WATER 1L (SPA)	8,50 €
BRU 50CL	5,00 €
BRU NATURELLE 50 CL	5,00 €
COCA COLA	3,00 €
COCA COLA ZERO	3,00 €
SPA LEMONADE LEMON ORANGE	3,00 €
CANADA DRY	3,00 €
LIÉGEOIS	3,00 €
ICE TEA GREEN PEACH	3,00 €
SCHWEPPWES AGRUMS	3,00 €
SCHWEPPES TONIC	3,00 €
SCHWEPPES VIRGIN MOJITO	3,00 €
OASIS	3,00 €
JUICE MINUTE MAID	3,00 €
APPLE ORANGE APPLE-CHERRY	

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 €
LIMONCELLO	6,00 €
GÉNÉPI	6,20 €
CHARTREUSE	7,20 €
GRAND MARNIER	7,00 €
SAMBUCA	5,80 €
GRAPPA	5,50 €
POIRE 40°C	6,40 €
POIRE COGNAC	5,50 €
JAGERMEITSER	5,80 €
HOT WINE	5,00 €
HOT WINE AMARETTO	7,00 €
HOT WINE PEAR	8,00 €
IRISH COFFEE	8,40 €
ITALIAN COFFEE	8,40 €
CUBAN COFFEE	8,40 €
BAILEYS COFFEE	8,40 €

HOT DRINKS

COFFEE	3,00 €
DECAF	3,00 €
EXPRESSO	3,00 €
CAPPUCCINO	3,50 €
CAPUCCINO CHANTILLY	3,50 €
LATTE	3,50 €
FLAT WHITE	3,50 €
LATTE MACCHIATTO	3,50 €
HOT CHOCOLATE	4,50 €
VIENNOIS	5,00 €
HOT CHOCOLATE AND CHANTILLY	
TEA	3,20 €
CHAMOMILLE NATURE LEMON MINT	
GREEN FOREST FRUITS	

APERITIVES

APÉRITIF OF THE HOUSE ELIXIR 1962	7,50 €
ALCOHOL FREE APÉRITIF	7,20 €
BLANC COCA OR ORANGE	5,20 €
CAMPARI	4,60 €
CAMPARI ORANGE	6,00 €
GIN BOMBAY TONIC	8,00 €
GIN LIÈGIN TONIC	12,00 €
GIN HENDRICK TONIC	12,00 €
KIR	5,00 €
KIR ROYAL	7,00 €
MARTINI WHITE RED	4,60 €
PINEAU DES CHARENTES	4,00 €
PISANG ORANGE	6,80 €
PORTO WHITE RED	4,00 €
RICARD 3,5CL	4,90 €
SAFARI ORANGE	6,80 €
J&B	5,40 €
JACK DANIELS	7,00 €
APEROL SPRITZ	7,90 €
CAVA GLASS	6,50 €
ROSÉ PISCINE	5,00 €
RHUM BRUN	5,40 €
LILLET TONIC	7,60 €
SOFT + 3€	

BEERS

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 €
CHERIE FRAMBOISE	5,80 €
KASTEEL ROUGE	5,40 €
LIEFMANS	4,60 €
PECHERESSE	4,60 €
AUBEL POMME-CERISE	5,80 €

TRIPLE BEERS

VAL DIEU	5,80 €
KARMELIET	5,70 €
MALMEDY	6,00 €
WESTMALLE	5,40 €
SAINT FEUILLIEN GRAND CR	6,00 €
PEAK	6,00 €
SAINT HUBERTUS	6,00 €
LUPULUS	5,40 €
CURTIUS TRIPLE 33CL	6,00€
IMMORTELE	7,00€

BLOND BEERS

CARLSBERG	4,00 €
CORONA	5,50 €
BIÈRE DES AMIS IPA	5,80 €
LEFFE BLONDE	5,40 €
CHOUFFE	5,80 €
CHIMAY DORÉE	4,80 €
DUVEL	5,40 €
CORNE DU BOIS DES PENDU	5,20 €
CURTIUS 33CL	6,00€
SMASH	6,00 €
VIEILLE SALME	6,60 €
PEAK BLONDE	5,50 €
FAGNES BLONDE	5,20 €
VAL DIEU HOP	5,30 €
SEQUOIA	6,00 €

DARK BEERS

SCOTCH CTS	4,80 €
LEFFE BRUNE	5,40 €
CHIMAY BLEUE	6,50 €
ROCHEFORT 10	6,90 €

AMBER BEERS

ORVAL	6,10 €
SAINT HUBERTUS	6,00 €
KWAK	5,30 €

ALCOHOL-FREE BEERS

CARLSBERG 0,0	3,30 €
BIÈRE DES AMIS 0,0	4,80 €

TO SHARE (OR NOT)

CHARCUTERIE & CHEESE BOARD (FOR 2)	13,90 €
CHARCUTERIE & CHEESE BOARD (FOR 4)	21,90 €
MINI-LOEMPIAS	7,90 €
FRIED CALAMARI PLATE	9,90 €
CHICKEN DRUMSTICK	12,90 €
MIXED FRYING PLATE (FOR 2)	12,90 €
MIXED FRYING PLATE (FOR 4)	19,90 €
HOT CAMEMBERT	14,90 €
FLAMMEKUECHE	14,90 €
THIN BREAD DOUGH TOPPED WITH CREAM, BACON, AND ONIONS	
FLAMMEKUECHE VAL DIEU (CHEESE)	16,90 €

STARTERS

SEASON SOUP	8,00 €
HOMEMADE CROQUETTE DUO	15,00 €
FROMAGE ARDENNAISE VOLAILLE TRUITE	
SCAMPI CASSEROLE 6P	17,00 €
GARLIC CREAM ITALIAN PASTIS-SAFFRON+2€	
SCAMPIS CASSEROLE 9P	21,00 €
BEEF CARPACCIO	15,00 €

MAIN COURSES

HOMEMADE LIÉGOISE MEETBALLS (1 P OR 2 P)	13,50 € 18,50 €
SLOW-COOKED MEATBALLS IN CARAMELIZED SAUCE (TYPICAL OF LIÈGE TRADITION)	
BOUCHÉE À LA REINE	18,50 €
CHICKEN AND MUSHROOMS STUFFING IN PUFF PASTRY	
KNUCKLE HAM MUSTARD AND PAIX DIEU (BEER) SAUCE	24,00 €
CROQUETTES TRIO	22,50 €
CHEESE MEET CHICKEN TROUT	
TROUT WITH ALMONDS AND LEMON	25,00 €
TOASTIE CHALET	18,00 €
WITH FRIES	
TOASTIE CROQUETTE	20,00 €
TOASTIE WITH CHEESE CROQUETTE AND FRIES	
CHALET'S BURGER	21,00 €
BEEF, HOMEMADE SAUCE, ITALIAN HAM, CHEESE, TOMATOES, GRILLED OIGNONS	
AMÉRICAIN (FROM APRIL TO SEPTEMBER)	21,00 €

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

SALADS

HOT GOAT CHEESE SALAD	20,00 €
HOT GOAT CHEESE AND APPLE PIE	20,00 €
FRISÉE AUX LARDONS	19,00 €
FRISÉE SALAD WITH BACON	
VAL-DIEU SALAD	20,00 €
CESAR SALAD	19,00 €

PASTAS

SPAGHETTI BOLOGNAISE	18,00 €
LINGUINE SCAMPI	21,00 €
GARLIC CREAM ITALIAN PASTIS-SAFFRON+2€	
VEGETARIAN PENNE	18,00 €
LASAGNA	19,00 €

FOR THE KIDS

MEETBALLS	11,00 €
SPAGHETTI BOLOGNAISE	11,00 €
CHICKEL NUGGETS	11,00 €
LITTE VOL AU VENT	11,00 €
CHICKEN AND MUSHROOMS STUFFING IN PUFF PASTRY	
LITTLE LASAGNA	11,00 €

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

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM THE STAFF. PRODUCT INGREDIENTS MAY VARY.

MEATS

STEAK 250GR	23,00 €
STEAK AND HOMEMADE SAUCE 250GR MUSHROOM GREEN PEPPER BEARNAISE	27,00 €
ENTRECOTE 400GR	36,00 €
ENTRECOTEAND HOMEMADE SAUCE 400GR MUSHROOM GREEN PEPPER BEARNAISE	39,00 €
BEEF TAGLIATA 250GR	29,50 €
DUCK BREAST WITH WINE SAUCE	29,00 €
MEAT TO GRILL 300GR (FOR 2P MIN) CHICKEN, BEEF, PORK, DUCK, LAMB	29,00 €/PP
PORK BELLY WITH GRAVY SAUCE	22,00 €

OUR FAMOUS WINTER DISHES FROM OCTOBER TO MARCH

TARTIFLETTE	22,00 €
FONDUE (MIN 2PERS) SAVOYARDE (FRANCE) VALAISANNE (SWISS) PAIX-DIEU (BEER) MUSHROOM(+2€)	28,00 €
FONDUE BOURGUIGNONNE 250GR (MIN 2PERS) EXTRA MEET 250GR 13,50 €	28,00 €
RACLETTE 250GR (MIN 2PERS)	28,00 €
GRILL-RACLETTE 200GR VIANDE, 150GR FROMAGE (MIN 2PERS) CHICKEN, BEEF, PORK, DUCK, LAMB	36,00 €/PP



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3 COURSE MENU

WANT TO DISCOVER OUR HOUSE SPECIALTIES?
TRY OUR TRADITIONAL AND CLASSIC MENUS, AN INVITATION TO AUTHENTICITY.

Menu Tradition 41.50 € p/p

APPETIZER

STARTER

DUO OF HOMEMADE CROQUETTES
OR SCAMPI CASSEROLE WITH GARLIC AND WHITE WINE
OR BEEF CARPACCIO

MAIN COURSE

HOMEMADE LIÉGEOISE MEATBALLS
OR BOUCHÉE À LA REINE
OR TRIO OF HOMEMADE CROQUETTES

DESSERT

COFFEE LIÉGEOIS
OR CHOCOLATE PROFITEROLE
OR CRÈME BRÛLÉE

COFFEE

Menu Classique 47.50 € p/p

APPETIZER

STARTER

DUO OF HOMEMADE CROQUETTES
OR SCAMPI CASSEROLE WITH GARLIC AND WHITE WINE
OR BEEF CARPACCIO

MAIN COURSE

KNUCKLE HAM MUSTARD AND PAIX DIEU(BEER) SAUCE
OR TROUT WITH ALMONDS
OR DUCK BREAST AND RED WINE SAUCE

DESSERT

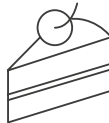
CHOCOLATE FONDANT
OR DAME BLANCHE
OR CAFÉ GOURMAND

COFFEE

SWEETS

FOR DESSERT OR AS A SNACK

CHOCOLAT FONDANT	11,00 €
PROFITEROLES AU CHOCOLAT	11,00 €
DAME BLANCHE VANILLA ICE CREAM WITH WARM CHOCOLATE SAUCE AND WHIPPED CREAM	9,00 €
BRÉSILIENNE PRALINE ENTREMET FILLED WITH LIGHT CREAM, COATED WITH CARAMELIZED HAZELNUT PIECES	9,00 €
CAFÉ LIÉGEOIS	9,00 €
KIDS ICE CREAM	6,00 €
PANCAKES 2 PIECES NATURE SUGAR BROWN SUGAR	9,50 €
+ ICE CREAM 2,50 €	
+ HOT CHOCOLATE 1,50 €	
+ CHANTILLY 1,50 €	
BRUXELLES SUGAR WAFFLE	8,00 €
+ ICE CREAM 2,50 €	
+ HOT CHOCOLATE 1,50 €	
+ CHANTILLY 1,50 €	
APPLE CINAMON PIE	8,00 €
HOMADE CHOCOLATE MOUSSE	9,00 €
HOMADE CHOCOLATE/ORANGE MOUSSE	9,00 €
CRÈME BRULÉE	9,00 €
CAFÉ GOURMAND OF THE DAY	11,00 €
REGIONAL CHEESE PLATTER	12,00€



IF YOU HAVE ANY ALLERGIES, PLEASE INFORM THE STAFF. PRODUCT INGREDIENTS MAY VARY.

WINES

HOUSE WINE

	GLASS	1/4	1/2	BOTTLE
WHITE, ROSÉ OR RED	5,50 €	9,00 €	17,50 €	25,00 €

BUBBLES

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

WHITE WINES

FRENCH

CÉVENNES, LES CLAUZ DES TOURETTES - CÔTES DE RHÔNE	28,50 €
PINOT BLANC DOMAINE ALLIMANT-LAUGNER - ALSACE	32,00 €
POINTE D'AGRUMES DOMAINE COMPLICES DE LOIRE - LOIRE	34,00 €
SAINT VÉRAN JUILLARD-WOLOWICKI - BOURGOGNE	39,50 €

ITALIANS

POGGIO DELLA COSTA SERGIO MOTTURA - LAZIO	28,50 €
PINOT GRIGIO VALDADIGE SANTA MARGHERITA - VENETO	34,00 €
RIBOLA GIALLA RONCO DEI TASSI - FRIULI	39,50 €

RED WINES

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 €

ITALIANS

SALICE SALENTINO - CINQUANTINO - PUGLIA	27,50 €
MONTEPULCIANO D'ABRUZZO - EBRIO - ABRUZZO	29,50 €
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 €