

APÉRITIFS

APÉRITIF MAISON (ROSÉ PAMPLEMOUSSE)	6 ^{€00}
COUPE DE CHAMPAGNE	8 ^{€50}
COUPE DE CRÉMANT, <i>DOMAINE SCHMIT-FOHL</i>	6 ^{€00}
KIR VIN BLANC, KIR BOURGUIGNON	5 ^{€00}
APÉROL SPRITZ	6 ^{€00}
MOJITO, CAÏPIRINHA	8 ^{€00}
PORTO ROUGE OU BLANC	6 ^{€00}
MARTINI ROUGE OU BLANC	6 ^{€00}
CAMPARI*, CYNAR*	6 ^{€00}
GIN*, WHISKY*, VODKA*	6 ^{€00}
RICARD	5 ^{€00}
PICON BIÈRE	4 ^{€50}
CRODINO (SANS ALCOOL)	4 ^{€00}
*AVEC ACCOMPAGNEMENT	7 ^{€00}

DIGESTIFS

COGNAC, ARMAGNAC, CALVADOS	5 ^{€00}
MIRABELLE, FRAMBOISE, POIRE (LUX)	6 ^{€00}
AMARETTO, SAMBUCA, AVERNA, COINTREAU	5 ^{€00}
LIMONCELLO, GRAPPA	5 ^{€00}
JB, OBAN, JACK DANIEL'S	6 ^{€00}
BAILEY'S, GET 27	6 ^{€00}

BIÈRES

CLAUSEL	25cl	2 ^{€50}	40cl	4 ^{€00}
SANS ALCOOL				3 ^{€00}

BIÈRES SPÉCIALES

BATTIN EXTRA	33cl	3 ^{€50}
DUVEL	33cl	4 ^{€50}
CORONA	35,5cl	5 ^{€00}
ORVAL	33cl	4 ^{€00}
HOEGAARDEN BLANCHE	25cl	3 ^{€50}
BATTIN BLANCHE	33cl	4 ^{€00}
BATTIN FRUITÉE	33cl	4 ^{€00}
BATTIN TRIPLE	33cl	4 ^{€50}

SOFTS

VITTEL, ROSPORT, SAN PELLEGRINO	200ml	3 ^{€50}
COCA, COCA ZÉRO, FANTA, SPRITE	200ml	2 ^{€50}
LEMON, PERRIER, VITTEL, ICE TEA, TONIC	200ml	2 ^{€50}
ORANGE PRESSÉE		4 ^{€00}
JUS D'ORANGÉ, TOMATE, POMME, ANANAS		2 ^{€00}

CAFÉS & THÉS

MOKA, ESPRESSO & DÉCAFÉINÉ	2 ^{€50}
CAPPUCCINO ITALIEN OU CHANTILLY	3 ^{€20}
DOUBLE ESPRESSO	3 ^{€50}
IRISH COFFEE	7 ^{€00}
THÉ EARL GREY, DARJEELING	3 ^{€00}
THÉ VERT GUNPOWDER	3 ^{€00}
THÉ VERT À LA MENTHE, THÉ JASMIN	3 ^{€00}
VERVEINE OU CAMOMILLE	3 ^{€00}

VINS AU VERRE

VIN BLANC CÉPAGE SAUVIGNON	4 ^{€00}
VIN BLANC CÉPAGE CHARDONNAY	4 ^{€00}
VIN ROSÉ	4 ^{€00}
VIN ROUGE CÉPAGE MERLOT	4 ^{€00}
VIN ROUGE DE BORDEAUX	4 ^{€00}
VIN ROUGE DU RHÔNE	4 ^{€00}
VIN PRESTIGE, TOURS DE CHARMAIL, HAUT-MEDOC	7 ^{€00}

LES VINS PETIT FORMAT

BLANC, ROUGE OU ROSÉ	
¼ LITRE	5 ^{€00}
½ LITRE	10 ^{€00}

EFFERVESCENTS

CRÉMANT BRUT, DOMAINE SCHMIT-FOHL	33 ^{€00}
CHAMPAGNE, ALAIN LEOEUF BRUT	51 ^{€00}

LES BLANCS

RIESLING AHN VOGELSSANG, DOMAINE SCHMITZ-FOHL (Luxembourg)	29 ^{€00}
SAINT-VÉRAN, EN CRÊCHES, DOMAINE SAUMAIZE (Bourgogne)	39 ^{€00}
SANCERRE BLANC, LES PIERRIS, DOMAINE CHAMPAULT (Loire)	35 ^{€00}
CHARDONNAY-VIOGNIER, PAYS D'OC, DOMAINE RÉGISMONT (Languedoc)	21 ^{€00}

LES ROSÉS

LES PAPILLES ROSÉ, DOMAINE GUEISSARD (Côtes de Provence)	24 ^{€00}
BANDOL ROSÉ, CUVÉE G, DOMAINE GUEISSARD (Côtes de Provence)	38 ^{€00}

LES ROUGES

PINOT NOIR VIEILLES VIGNES R. DEMOUGEOT (Bourgogne)	37 ^{€00}
CHÂTEAU PRIGNAC, MÉDOC (Bordeaux)	26 ^{€00}
CHÂTEAU TOURS DE CHARMAIL, HAUT-MÉDOC (Bordeaux)	39 ^{€00}
LE PAVILLON DE SAINT JACQUES, LALANDE DE POMEROL (Bordeaux)	39 ^{€00}
BEAUMES DE VENISE, TERRES BLANCHES, D. DE FENOUILLET (Rhône)	32 ^{€00}
LES HAUTS DE PEZ, SAINT. ESTÈPHE (Bordeaux)	46 ^{€00}
CROZES HERMITAGE, DOMAINE DES LISES, D. MAXIME GRAILLOT (Rhône)	49 ^{€00}
TERRASSES DU LARZAC, LES PETITS PAS, PAS DE L'ESCALETTE (Languedoc)	34 ^{€00}
PRIMITIVO DI MANDURIA DOCG, MASSERIA TRAJONE (Italie)	21 ^{€00}
EL PICARO, TINTO TORO BODEGA MATSU (Espagne)	29 ^{€00}
SYRAH, TANDEM, DOMAINE DES OULEB THALEB (Maroc)	35 ^{€00}

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.



SALAD

THAI PRAWNS *New* 15€50
Salad mix, crisp vegetables with coriander, Thai vinaigrette, mango cubes, fried prawns.

LIÉGEOISE *New* 14€50
Mix of salads & hash-brown potatoes, green beans, bacon, caramelized onions, one "oeuf parfait" soft boiled egg).

GOAT CHEESE ✓ 15€50
Mixed salad, goat cheese toast, nuts, honey & mustard dressing.

HALF COOKED SALMON WITH SESAME SEEDS 16€50
Mixed salad, crunchy vegetables, coriander, soya & lime dressing.

CAESAR 15€50
Mixed salads, grilled chicken, boiled egg, croutons, capers, parmesan cheese, cherry tomato, red onion, caesar dressing.

CARPACCIO & TARTAR

SERVED WITH FRENCH FRIES

ITALY CARPACCIO 15€50
Olive oil, sun dried tomato, rucola, parmesan cheese, old balsamic vinegar, roasted hazelnuts.

SALMON WITH HERBS & LEMON CARPACCIO 16€50
Olive oil & lemon dressing, mesclun salad, black olives, chives, parsley, tarragon & chervil.

BEEF TARTAR 16€50
Olive oil, egg yolk, mustard, pickles, onions, parsley, rucola, parmesan cheese & sundried tomatoes.

SALMON TARTAR, AVOCADO & GREEN APPLE 17€50
Guacamole, lime juice, olive oil, chive & toasts.

MEAT & POULTRY

SERVED WITH A SAUCE AND A SIDE.

TAGLIATA OF CHICKEN 15€00
Rucola, parmesan cheese, sun dried tomato.

BEEF HANGER STEAK 250GR 15€00
IBERICO.

BEEF FLANK STEAK 250GR 17€50
ANGUS.

BEEF RUMP STEAK 250GR 19€50
IRISH ANGUS.

TAGLIATA OF BEEF STEAK 250GR 20€50
IBERICO.
Rucola, parmesan cheese, sun dried tomatoes.

BURGER

SERVED WITH FRENCH FRIES

"VEGGIE BURGER" ✓ ALL OUR BURGER BE SERVED WITH A VEGETABLE BURGER.

CHEESY 16€50
Beef meat, double cheddar, pickles, "A Table" sauce, red onion confit.

MEXICO 16€50
Beef meat, cheddar, homemade guacamole, spicy tomato sauce, red onions, nachos, salad.

COWBOY 17€50
Beef meat, cheddar, crispy bacon, onion rings, bbq sauce, fried egg, rucola.

CESAR CHICKEN *New* 16€50
Roasted chicken breast, césar mayonnaise, parmesan shavings, rocket, tomatoes.

SCANDINAVIAN 17€50
Salmon burger, cream cheese with dill.

TODAY'S SPECIAL BURGER
Please ask our staff.

GET A BIG BEEF BURGER:
WITH 2 STEAKS
FOR AN ADDITIONAL 4€

SAUCES

- MUSHROOM & CREAM
- GREEN PEPPER & CREAM
- BLUE CHEESE & CREAM
- BÉARNAISE
- VIERGE
- (EXTRA-VIRGIN OLIVE OIL, TOMATOES, LEMON, BASIL, PINE NUTS)

SIDE DISHES

- FRENCH FRIES
- RICE
- TAGLIATELLE
- MIXED SALAD
- SEASONAL VEGETABLES

SECOND SIDE OR SAUCE, FOR AN ADDITIONAL 0.50€

✓ VEGETARIAN DISHES

FISH

SALMON FILLET 16€50

SEA BASS FILLET *New* 16€50

FISH & CHIPS 14€50
Home made tartar sauce.

PASTA DE CECCO

SERVED WITH A PARMESAN REGGIANO GRATED

CHICKEN PENNE PASTA *New* 14€50
Mushroom cream.

TRICOLOUR FUSILLI PASTA WITH SALMON & SPINACH *New* 15€50

TAGLIATELLE WITH VEGETABLES ✓ *New* 14€50
Grilled vegetables, pesto, Mozzarella balls.

TRADITIONNAL DISH

SERVED WITH A SIDE DISH OF YOUR CHOICE.

ROASTED HALF CHICKEN 14€50

LIEGE STYLE MEATBALLS 12€80

MEATBALLS IN TOMATO SAUCE 12€80

VEAL CORDON BLEU 15€50
Mushroom sauce.

VEGETARIAN JAR COCOTTES®

VEGETARIAN INDIAN CURRY ✓ 11€80
Quorn cubes, eggplants, tomatoes, chickpeas, basmati rice, coral lentils, coconut milk & light curry.

DESSERT

TWO-TONE CHOCOLATE MOUSSE 6€00

PANNACOTTA WITH RED BERRIES 6€00

DAME BLANCHE 6€00
Vanilla ice cream, hot chocolate, whipped cream.

ICE CREAM (PER SCOOP) 2€00
Vanilla, strawberry, chocolate.

SORBET (PER SCOOP) 2€00
Raspberry, lemon.

GOURMET COFFEE OR THE 7€00