

Nos apéritifs

Our aperitifs

Safari	6.00€
Martini Blanc	6.00€
Martini Rouge	6.00€
Porto Blanc	7.00€
Porto Rouge	7.00€
Kirr Vin Blanc	5.00€
Kirr Royal	10.50€
Gin Gordon's	6.00€
Campari	7.00€
Muscat de Beaumes de Venise	5.50€
Picon	7.00€
Ricard	6.00€
Havana 3 ans	6.00€
Batida de Coco	6.00€
Pisang	7.00€
Sherry	6.00€
Pineau des Charentes	7.00€
Accompagnement	2.20€

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Nos entrées

Our starters

Tartare de bœuf aux truffes et copeaux de foie gras.....17 €
Beef tartare with truffles and flakes of foie gras

Samossa au Crabe, citron vert et piment doux14 €
Samossa with crab, lime and sweet chili pepper

Saumon fumé et avocat, agrumes et croustillant de sésame18 €
Smoked salmon, avocado, citrus and crisp of sesame



Velouté de potiron au « Boursin », craquant de seigle et champignons.....16 €
Pumpkin soup with "Boursin", crunchy rye and mushrooms

Œuf 63°C, lard « Colonnata » et crevettes « Nobashi » au piment d'Espelette.....17 €
Egg cooked at 63 °C with "Colonnata" bacon and "Nobashi" shrimps with Espelette pepper

Carpaccio de Saint Jacques à la ciboulette, noisettes torréfiées et topinambour17 €
Scallop carpaccio with roasted hazelnut, chives and Jerusalem artichoke

Les incontournables

The essentials



Fondus au Fromage12 €
Cheese croquettes

Terrine de gibier de la boucherie « Bodson Durbuy » et son chutney12,50 €
Terrine of game from the butcher's shop « Bodson Durbuy » and its chutney

Carpaccio de biche, mayonnaise aux truffes et crumble de fruits secs17 €
Carpaccio of doe, mayonnaise perfumed with truffles and crumble dried fruits

Croquettes de crevettes grises, gel de homard et citron vert.....18 €
Gray shrimp croquettes, lobster gel and lime

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Nos Plats

Our main dishes



Ravioles d'épinards et ricotta en sauce16€
Ravioli of spinach and ricotta in sauce

Filet de dorade royale, embeurrée de courges, sauce vin blanc au safran.....21€
Fillet of bream, buttered with squash, white wine sauce with saffron

Filet de biche, purée de rutabaga, champignons des bois et chips de vitelottes.....32€
Fillet of doe, rutabaga puree, wild mushrooms and crisps of vitelotte potatoes

Suprême de poule faisane, chicons caramélisés au sirop d'érable et gratin de légumes.....26 €
Pheasant breast, with maple syrup caramelized chicory and vegetables gratin

L'entrecôte maturée de « Salers », simple face, roquette et échalotes confites.....32 €
Matured entrecote from « Salers », cooked on one side, candied shallots and arugula

Hamburger de marcassin, mayonnaise au foie gras et beignets d'oignon20€
Wild boar hamburger, mayonnaise with foie gras and onion fritters

Les incontournables

The essentials

Civet de biche, pommes de terre grenailles, champignons et lardons.....21 €
Doe stew, « Grenailles » potatoes, mushrooms and bacon

Pennes aux scampis, lait de coco et curry madras.....19€
Penne with scampi, coconut milk and madras curry

Boulettes à la Liégeoise ou sauce tomate18 €
Meatballs "à la Liégeoise" or with tomato sauce

Azur Angus Burger (100% Bœuf Angus), fromage père joseph et lard croustillant, frites19€
Azur Angus Beef Burger (100% Angus), "Père Joseph" cheese, crispy bacon, fried onions



Hamburger végétarien, mayonnaise au curry et frites.....18€
Vegetarian burger, mayonnaise with curry and fries

Truite Meunière ou aux amandes, frites, salade20 €
Trout "Meunière" or with almonds, fries and salad

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Nos desserts

Our desserts

Dame Blanche	8 €
<i>Dame Blanche</i>	
Clafoutis aux poires confites à la vanille de Madagascar et glace bergamote.....	9 €
<i>Clafoutis with Madagascar vanilla candied pear and bergamot ice cream</i>	
Trio au chocolat et sa glace au lait d'amande	8 €
<i>Chocolate trio and almond milk ice cream</i>	
Profiteroles glacés, chocolat chaud et crème Chantilly.....	8 €
<i>Iced Profiteroles, hot chocolate and whipped cream</i>	
Moelleux au chocolat, glace au mascarpone et amaretto	10€
<i>Chocolate mellow, mascarpone ice cream and amaretto</i>	
Coupe glacée 'Azur' (glace vanille, meringue, cerise Amarena et citron vert).....	9 €
<i>'Azur' Ice Cream Cup (Vanilla Ice Cream, Meringue, Amarena Cherry and Lime)</i>	
Tarte fine aux pommes, glace caramel au beurre salé	9 €
<i>Apple pie, salted butter caramel ice cream</i>	
Assiette gourmande.....	10 €
<i>Gourmet plate</i>	

Notre Menu Enfant.....	12€
<i>Our Kids Menu.....</i>	<i>12€</i>

Tagliatelles au jambon et à la crème

Tagliatelle with ham and cream

Ou/Of

Pennes aux scampis tomates

Penne with tomato scampi

Ou/Of

Hamburger, frites et salade

Hamburger, fries and salad

Ou/Of

Nuggets de poulet, frites et salade

Chicken nuggets, fries and salad

Dessert

Boules de glace

Ice cream balls

Nos Cocktails

Our Cocktails

Les Sans Alcool

Alcoholfree

L'Hibiscus (Jus d'ananas, citron vert, shweppes hibiscus et sirop de cannelle).....	6.50€
<i>(Pineapple juice, lime, shweppes hibiscus and cinnamon syrup)</i>	
Colibri (jus d'ananas, multi fruit, grenadine).....	6.50€
<i>(pineapple juice, multi fruit juice and grenadine)</i>	
Machin (jus d'orange pressé, tonic).....	6.50€
<i>(pressed orange juice, tonic)</i>	
Chose (jus de pamplemousse pressé, tonic).....	6.50€
<i>(pressed grapefruit juice, tonic)</i>	

Les Classiques

The essentials

Spritz Aperol.....	8.50€
Caipirinha.....	8.50€
Bloody mary.....	8.50€
Piña colada.....	8.50€
Mojito.....	8.50€

Notre choix de Gin

Our Gin selection

Hendrick's (Scotland).....	10.50€
Bombay Sapphire (England).....	8.50€
Monkey 47 (Germany).....	15.00€
Mombassa club (England).....	10.50€
Filliers (Belgium).....	10.50€
Ginetical (Belgium).....	11.00€
Ginetical Wood (Belgium).....	13.00€
Buss n°509 (Belgium).....	11.50€
Botanic premium (England).....	14.00€
Botanist (England).....	14.00€
Nordès (Spain).....	12.50€

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Nos Cafés

Our coffees

Café.....	2.70€
Ristretto.....	2.70€
Décaféiné.....	2.70€
Café crème.....	3.00€
Cappuccino italien.....	3.00€
Cappuccino crème.....	3.00€
Lait Russe (<i>Latte Macchiato</i>).....	4.50€

Cafés Alcoolisés

Coffees with Alcohol

Irish coffee (Irish Whisky, café, crème).....	10.00€
French coffee (Grand-Marnier, café, crème).....	10.00€
American coffee (Jack Daniel's, café, crème).....	11.50€
French kiss coffee (Baileys, café, crème).....	10.00€
Italian coffee (Amaretto, café, crème).....	10.00€
Ardennes coffee (Chouffe Coffee, café, crème).....	8.50€

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