






MENU

BRASSERIE


STARTERS

-  **Seasonal grilled vegetables, mozzarella cream and chestnuts** 15
pepper, zucchini, pumpkin
- Salmon Gravlax**, toast, mashed avocado and purple watercress 19
- Octopus alla luciana** 19
tomato sauce, celery, onion, chili pepper, parsley
-  **Savoy cabbage slow cooked**, tomato, grape, pine nuts, apple vinegar 15
- Half-cooked tuna**, green beans, mimosa, tomato coulis 16
-  **Tartar prepared or to be prepared** 16
capers, onions, pickles, egg yolk
-  **Beef carpaccio** 15
- Seasar Salad** 20
salade iceberg salad, smoked salmon, anchovy, garlic, croutons, parmigiano


FISH

-  **Sole meunière 400-500gr** 39
butter, parsley, lemon, mashed potatoes and salsifys
- Cod fillet, hollandaise sauce** 27
baby potatoes, seasonal vegetables
- Grilled octopus** 28
potato cream, olive tapenade, crunchy capers, paprika

PASTA AND RISOTTO

-  **Capunti with broccoli and anchovy** 18
garlic, chili pepper, crumble
-  **Penne, mushrooms cream** 18
- Fusilli with sausage and tomato ragout** 20
- Risotto with duck confit** 20
Taleggio cheese and walnuts
- Risotto with octopus and spinach** 23
chili pepper, crunchy onions
- Fresh spaghetti alla chitarra** 21
prawns, garlic, chili pepper, fresh tomato, parsley, lemon zest

MEAT



-  **Schnitzel, fries and salad** 22
- Carbonade, white rice** 26
beef and beer ragout
- Bouchée à la reine, fries** classic 19
black truffle 25
- Rabbit alla cacciatora, tagliatelles** 27
tomato, mushrooms, olives and wine sauce
- Chicken supreme, fries and salad** 27
mushrooms and porto sauce
- Duck breast, mashed potatoes** 32
orange sauce





*Discover our pieces of beef
Blanc-bleu belge*






BURGERS

-  **Veggie Burger** 21
veggie patty, cheddar, tomato, salad, crunchy onion
-  **House Burger** 23
beef steak 180gr, tomato, salad, cheddar, crunchy onion


TOASTS

 Toast with mushroom cream and comté	14,5
 Toast with curry and vegetables	14,5
Toast with clams, tomatoes, garlic and parsley	17
Toast with beef brisket, yellow tomato, cheese and parsley	19

SOUPS

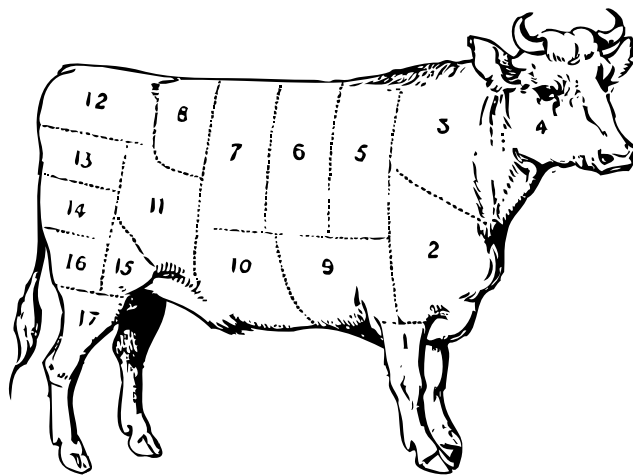
 Pumpkin soup, rosemary and walnut oil	9
 Tomato soup	8
 Potato and leek soup	9
Onion soup, pork belly toast, parmesan chips	12

SALADS

 Autumn salad broccoli, lentils, butternut squash, spinach, lime and pomegranate vinaigrette	17,5
 Beetroot salad beetroot, arugula, turnip, hazelnut, coconut milk and green curry	17,5
 Fennel and prawn salad orange, almonds, yuzu vinaigrette	19

STREET FOOD

 Vegetables nems, sweet & chili sauce (6 pieces)	9
Yakitori chicken skewers (4 pieces)	9
 Bitterballen (8 pieces) Breaded beef meatballs, mayomustard sauce	9,5
Grey shrimps croquettes (2 pieces)	15
Beef and coriander tacos avocado, lime, pickled red onion	16
Bruschetta San Daniele ham San Daniele, arugula, mozzarella	14
Oyster n°3	1 piece 3,5 6 pieces 18
Gratinated oyster	5
 Vegetarian mix vegetables tempura, mini panzerotti tomato mozzarella	9
Hunting board charcuterie and cheese	for 2 people 25



BEEF BLANC-BLEU BELGE

11 Carpaccio	17
12-13 Tartare prepared or to be prepared capers, onions, pickles, egg yolk	18
5 Entrecôte 300gr	29
6 Bone rib	per 100 gr 6
8 Filet 250gr	33
12 Steak 220gr	25
2-9 Meatballs, spaghetti with tomato	28

Our pieces of beef are served with fries and salad (except meatballs)

The beef served is certified "blanc-bleu belge", from the Pastoret family farm in Arlon

SAUCES & SIDE DISHES

Sauces:

béarnaise / pepper / mushrooms / red wine / butter "maitre d'hôtel" / rosemary sauce / hollandaise / mayonnaise / ketchup

Side dishes:

fries / salad / seasonal vegetables / mashed potatoes / pasta / rice / broccoli with garlic and chili pepper

4.5

 veggie dishes

 classic Van der Valk dishes

 blanc-bleu belge beef