

# Menu Bib gourmand

« Menu served for the whole table »

## Menu at 50 €

Compose your 3-course menu

## Menu aan 60 €

Compose your 3-course menu + as second starter  
"croquette of sweetbreads and morels"

White Malines asparagus, veal served as a vitello tonnato,  
Tataki of tuna, cream of tuna and capers  
Or

Our duck foie gras cooked in a cloth,  
Greek-style confit onion, brioche bread

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« The second starter on the €60 menu »

Croquette of sweetbreads and morels, Krokot van kalfszwezerik,  
Cream of morels and brown mushrooms as in the Jura

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Crispy lamb fillet with wild garlic pesto,  
Tian of Provençal vegetables, gratin dauphinois and rosemary jus  
« Served for two »

Or

Fillet of sea bass roasted on the skin, with local white asparagus,  
mashed potatoes with herbs and grey shrimp mousseline

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Pavlova, red fruit, raspberry coulis, yoghurt ice cream and whipped cream

Or

The 5 cheeses from "la petite ferme" from Erpent (+7 €)

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## From our homarium (Not included in the menu)

Lobsters +/- 650 gr

"Served whole or for two the same preparation.

Cold

Lobster « belle vue », cocktail and mayonnaise 50 € or 30 €/PP

Crazy salad with lobster and home-made duck foie gras 55 € or 35 €/PP

Hot

Roast lobster, herb beurre blanc and spaghetti tartufata 60 € or 35 €/PP

## Starters

Our homemade croquettes with Orval cheese,  
Shredded endives, candied pears, Liège syrup and walnuts **19 €**

Our homemade grey shrimp croquettes on a tomato tartar,  
Shellfish mayonnaise tips **22 €**

Duo of croquettes " Orval and shrimp " **24 €**

Our homemade duck foie gras cooked in a cloth,  
Greek-style onion confit, brioche bread **24 €**

Our house-smoked salmon, classic garnishes **20 €**

A dozen Burgundy snails served in their own caquelon with garlic butter **18 €**

## Suggestions White Malines asparagus

### Cold

Asparagus, local ham, celery remoulade and old-fashioned mustard cream **20 €**

Asparagus and smoked salmon, aromatic emulsion and trout caviar **24 €**

Asparagus, vitello tonnato veal,  
Tataki of tuna, cream of tuna, caper **24 €**

### Hot

Asparagus, smoked salmon, grey shrimp mousseline **26 €**

Flemish-style asparagus, crushed hard-boiled eggs, clarified butter **26 €**

## Main courses

American fillet prepared by us just the way you like it **22 €**

Charme'S Burger, homemade pure beef, Orval cheese, pickled onions,  
Salad, condiments and Bacconnaise sauce **22 €**

Grilled beef steak +/- 250 gr **22 €**

Grilled pure fillet of beef +/- 250 gr « blanc bleu belge » **35 €**

**Homemade sauces :** green pepper, red wine shallots, béarnaise **5 €**  
Cream of morels and brown mushrooms as in the Jura **6 €**

Sweetbread casserole, cream of morel mushrooms and brown Jura-style mushrooms  
Méli-mélo of peas and broad beans, pommes dauphine **38 €**

Trout from the "Pechon-Fontaine" fish farm, meunière or with almonds **22 €**

Fine North Sea sole "meunière" as on the coast **45 €**

Fillet of sea bass roasted on the skin, local white asparagus and shrimp mousseline **28 €**

**Please let us know if you have any allergens**