

Starters

**Our shrimp croquettes on a tartare of tomatoes,
Crayfish mayonnaise dots**

22 €

**Our croquettes of Orval cheese, shredded endive, confit pears
and Liege syrup with nuts**

19 €

Homemade terrine of duck liver, pickled onions and brioche bread

22 €

Our own smoked salmon, classic garnishes and ricotta cream

20 €

**Tuna tataki in a Niçoise salad style,
Oven confit peppers, anchovies, quail egg, extra fine and olives**

26 €

**Vitello Truffato, veal fillet cooked at low temperature,
Goose liver confit, mascarpone with truffle and fragrant olive oil and summer truffles**

26 €

**Nem of sardines with herbs and vegetable tapenade,
Arugula, Andalusian gazpacho and black olive powder**

24 €

Our homarium Baby lobster

Lobster of « 350 gr »

Cold

Lobster " belle vue ", cold emulsion 28 €

Salad 'folle' of lobster and homemade duck liver 32 €

Hot

Roasted lobster 'beurre blanc' with herbs and tartufata spaghetti 35 €

Main courses

Homemade Filet américain

20 €

**Italian-style beef tartare,
Dried tomatoes, olives, parmigiano, roquette and olive oil**

22 €

Grilled fillet of pure beef 250 gr « blanc bleu belge »

32 €

Côte à l'os beef 1 kg200 grilled " blanc bleu belge " served for two

« 30 € par person »

**Tomahawk veal chop " 350 gr " cooked at low temperature,
Cream of morel mushrooms and brown mushrooms with yellow wine**

32 €

« Our meat is accompanied by salad and fries fried in beef fat»

House sauces

green pepper, bearnaise 4 €

Cream of morels and brown mushrooms with yellow wine 6 €

**Charme'S Burger, pure beef, Orval cheese, pickled onions,
Salad, garnish and bacon sauce**

20 €

**My Charm's burger de lux "sweetbread heart",
Rich salad with truffles, pommes dauphine**

38 €

Veal sweetbreads in a stew, cream of morels and brown mushrooms in yellow wine

Mixture of peas and broad beans, pommes dauphine

38 €

Fish

Rout from the "Gernelle" fish farm meunière or with almonds

19 € Meunière 20 € with almonds

Tomato with shrimps like on our coast, fries

24 €

**Paupiette of sea bass with aubergines and smoked salmon,
Crunchy vegetable soup, small grey snails and pommes grenailles**

32 €

Menu Gourmand

**Tuna tataki in a Niçoise salad style,
Oven confit peppers, anchovies, quail egg, extra fine and olives**
Or

**Vitello Truffato, veal fillet cooked at low temperature,
Goose liver confit, mascarpone with truffle and fragrant olive oil and summer truffles**

Or

**Nem of sardines with herbs and vegetable tapenade,
Arugula, Andalusian gazpacho and black olive powder**

**Paupiette of sea bass with aubergines and smoked salmon,
Crunchy vegetable soup, small grey snails and pommes grenailles**

Or

**Filet mignon of piglet cooked at low temperature "Rossini" style,
Goose liver escalope, white truffle flavoured pasta, truffle sauce and summer truffle shavings**
Or

**My Charm's burger de lux "sweetbread heart",
Rich salad with truffles, pommes dauphine**

**Fresh fruit and jasmine soup,
Almond milk ice cream**

Or

**Crunchy chocolate mousse quenelle,
Custard, red fruit coulis, some seasonal fruits and Breton pastry**

48 euros (Starter, main course and dessert)

Plate of cheeses from the region and elsewhere

As an alternative to your dessert 5 euros or in addition to your dessert 10 euros

**No change in the menu
Please let us know if you have any allergens**

Menus
Bib Gourmand

**Beef carpaccio, goose liver confit, summer truffles,
Mascarpone with truffle and perfumed olive oil and summer truffles**

**Paupiette of sea bass with aubergines and smoked salmon,
Crunchy vegetable soup, small grey snails and pommes grenailles**

**Vanilla mascarpone cake, Strawberry compote - Atsina cress,
Red fruits of the season**

39 euros (Starter, main course and dessert)

Plate of cheeses from the region and elsewhere

As an alternative to your dessert 5 euros or in addition to your dessert 10 euros

**No change in the menu
Please let us know if you have any allergens**